

# GARDEN FRESH SALAD

## With Farro



### Ingredients:

1	Cup	Cooked Farro
2	Tablespoons	Olive Oil, divided
1½	Cups	Zucchini, chopped
1½	Cups	Summer Squash, chopped
½	Cup	Orange Bell Pepper, chopped
8-10	Small	Cherry Tomatoes, halved
¼	Cup	Fresh Basil, chopped
¼	Cup	Fresh Parsley, chopped
2	Tablespoons	Balsamic Vinegar, divided
½	Teaspoon	Garlic Salt
¼	Teaspoon	Black Pepper

### Directions:

1. Cook farro according to package directions, adding 1 Tablespoon balsamic vinegar to the cooking water. Drain and stir in 1 tablespoon olive oil. Set aside.
2. Stir together the zucchini, squash, bell pepper, tomatoes, basil, parsley, and remaining 1 tablespoon olive oil. Add farro, remaining balsamic vinegar, garlic salt and pepper. Stir to combine. Cover and chill at least one hour before serving.