 **CREAMY FARRO WITH SPINACH, GARLIC AND ASIAGO**

 Servings [25](https://www.carriesexperimentalkitchen.com/creamy-farro-with-spinach-garlic-asiago/?utm_medium=social&utm_source=pinterest&utm_campaign=tailwind_tribes&utm_content=tribes&utm_term=1008211518_45994480_408230)

Ingredients:

6 cup farro

1-gallon water

6 cup fresh spinach

1/2 cup minced garlic

1 ½ cup parmesan cheese

½ cup butter

2 ½ tsp salt

1 ½ tsp pepper

**INSTRUCTIONS**

* Rinse the farro under cold water; then add it to a saucepan with the water and bring to a boil. Cover and reduce heat and allow to simmer until the water is absorbed; approximately 15 minutes. (Depending on the type of farro you use, cooking time may vary).
* Tear the spinach leaves and add them to the pot along with the garlic, cheese and butter. Season with salt and pepper as desired. Serve hot or warm.