 **Farro Pilaf**

Farro Pilaf is an easy, flavorful dish that complements all kinds of protein entrées like chicken, beef, and pork!

**Servings**12

¾ Tbsp. butter

3 cup onion diced fine

2 Tbsp. fresh garlic, minced

5 cup farro

2 cup orzo (rice)

5 ½ cup chicken broth

1 cup shredded carrot

1 cup slivered almonds toasted (optional)

¾ cup parsley

Salt and pepper to taste

**Instructions**

Rinse farro under cold water and drain.

Melt butter in a medium saucepan. Add onion and garlic and cook until softened, about 3 minutes.

Add farro and orzo and cook until lightly browned and nutty smelling, about 6 minutes.

Add broth & carrots.

Bring to a boil, cover and reduce heat to a low simmer for 30-35 minutes or until liquid is absorbed and farro is tender.

Remove from the heat and cover. Rest 5 minutes.

Fluff with a fork and stir in almonds, parsley, and salt.