

# ZA'ATAR ROASTED VEGETABLE FARRO BOWL

Za'atar enhances Chef's recipe 3 times: 1) toasted with the vegetables to bring out its deep notes 2) added as the herbal ingredient in the finishing vinaigrette 3) a light dusting right before serving to preserve its lighter, more delicate flavors.

*by Chef Kurt Kwiatkowski*

**Featured Food:** Za'atar

**Yield:** Serves 4 to 6

## Ingredients

3 T. fresh lemon juice	2 c. medium diced butternut squash
2 t. tahini	1 ½ c. roll cut carrots
1 T. za'atar + more for garnish	1 c. red onion, quartered, then those pieces cut in half
1 clove of garlic, minced	1 c. farro
1 ½ t. kosher salt	2 c. vegetable stock
½ t. black pepper	½ c. chopped walnuts
½ t. cayenne pepper	1 c. julienned kale
9 T. olive oil, divided	1 t. lemon zest

## Preparation

Make the vinaigrette by whisking together lemon juice, tahini, za'atar, minced garlic, salt, black pepper, and cayenne pepper. Drizzle in 7 T. olive oil while continuing to whisk.

Preheat oven to 425°F. Toss the squash, carrots, and onions with ¼ c. of the vinaigrette. Spread vegetables in a single layer on a baking sheet and roast for 25-30 minutes. Watch the onions as they may get done sooner than the other veggies.

Lightly rinse the farro. Put farro and vegetable stock in a pot and bring to a boil. Reduce heat to low, cover, and let cook for 25-30 minutes. Move cooked farro to a large bowl.

In a sauté pan, toast the walnuts for a couple of minutes. Remove walnuts from the pan and set aside. In the same pan, heat 2 T. olive oil and sauté kale for about 5 minutes.

Mix the kale with the cooked farro. Toss with the rest of the dressing. Portion into serving bowls and top with the roasted vegetables. Garnish farro-vegetable bowls with walnuts, lemon zest, and a dusting of za'atar seasoning.