

**Sarah's Roasted Beet and Farro Salad
with Pickled Onion and Clementine Vinaigrette**

Serves: 6 to 8

Salad Ingredients:

- 1 cup farro, rinsed
- 1 quart water or stock (chicken or vegetable)
- ½ teaspoon kosher salt
- 1 small bay leaf
- 2 large beets, washed and trimmed
- 2 clementines, peeled and sectioned (zest one first before peeling to use in the dressing)
- 2 cups baby arugula
- ½ cup walnuts, coarsely chopped
- 1/3 cup blue cheese, crumbled

For the Vinaigrette:

- ½ cup extra-virgin olive oil
- ¼ cup apple cider vinegar
- Zest of 1 Clementine
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- ¼ cup red onion, thinly sliced



To roast the beets: Preheat the oven to 425 degrees.

Place the beets in a small baking dish and lightly coat with olive oil and a sprinkling of salt and pepper. Cover the dish with aluminum foil and bake until a toothpick is easily inserted into the center, about 75 to 90 minutes. Remove the foil cover and let the beets sit at room temperature until cool enough to handle. Once the beets are cool, remove their skin and slice them into thin wedges or half-inch cubes. The roasted beets may be refrigerated for up to 3 days, peeled or unpeeled.

Meanwhile, prepare the dressing: In a small bowl, whisk together all the ingredients and taste to adjust any flavors. Stir in the sliced red onion and let the dressing marinate for at least 30 minutes. The dressing can be prepared in advance and refrigerated in an airtight container for up to 1 week.

Next, prepare the farro: In a medium saucepan, add the farro, stock or water, ½ teaspoon kosher salt and bay leaf. Bring to a boil over high heat, then reduce heat to low and simmer until the farro is al dente – tender with a slight crunch.

Drain the farro into a colander and discard the bay leaf. Transfer the warm grains to a large bowl. Immediately toss with 3 tablespoons of the dressing as the heat will help the grains to absorb the flavor. Let the farro cool to room temperature before assembling the salad. The cooked farro can be prepared in advance and refrigerated in an airtight container for up to 1 week.

To assemble the salad: To the bowl with the farro, add the sliced beets, clementine sections, arugula, walnuts, blue cheese and remaining dressing. Toss well to combine. Taste and add more seasoning as needed. Serve immediately or refrigerate in an airtight container for up to 5 days.

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