

oh la
VACHE

Recipes & Wine Pairings

SPANISH STYLE FARRO SALAD

WINE PARING: *REBULA WHITE BLEND FROM SLOVENIA - ORANGE WINE*

Can be served as an appetizer/side dish for 8
or a full meal for 4

BOLD items can be found in the shop

INGREDIENTS

1 POUND FARRO

20 THIN SLICES OF **DONA JUANA CURED SPANISH STYLE CHORIZO**, CUT IN TO THIN STRIPS

1 JAR **PIQUILLO PEPPERS**, PATTED DRY AND CUT INTO THIN STRIPS

3 OUNCES OF **VALBRESO FRENCH FETA**

2 OUNCES OF ARUGULA

3 OUNCES OF **MANCHEGO WITH CHILI**, SHAVED THIN WITH PLANER (OR POTATO PEELER)

MOLINO MANDARIN EXTRA VIRGIN OLIVE OIL

FANCY FEA SALT SUCH AS **IBIZA WITH FLOWERS**

1 LEMON

DIRECTIONS

1. Bring a medium pot of water to a boil
2. Add the farro and boil 10 minutes, drain
3. In a large bowl, add the peppers and chorizo
4. With your hands, crumble the feta into nickel sized balls and toss in the bowl
5. Add 3 tablespoons of the olive oil
6. Add the arugula and toss thoroughly
7. Transfer to your serving bowl or individual bowls
8. Top with salt, a healthy drizzle of more oil and the lemon juice and ENJOY!

