

Roasted Carrot & Farro Salad with Feta

- 2 bunches carrots, peeled (*I used 1 bunch of orange + 1 bunch of purple*)
- olive oil & salt for roasting
- 2 c farro, cooked according to package directions to al dente (*farro is an ancient grain; check the pasta aisle or order online*)
- 2 shallots, minced
- 5 oz feta cheese, cut into small cubes
- 1 small bunch parsley, chopped
- juice of 1 lemon
- 1/3 c. olive oil
- salt & pepper to taste

Preheat oven to 500. Cut carrots into 1-2" pieces, toss with olive oil and a pinch of salt. Place on a baking sheet and roast for 10-15 minutes, until beginning to caramelize around the edges (but still a little al dente). Remove from oven and set aside. When carrots have cooled, place farro in a large bowl and add carrots, shallot, parsley and feta. Squeeze lemon juice over all, drizzle olive oil on top, season with salt and pepper and toss well. Keeps great for several days in the refrigerator.

**recipe by Elizabeth Winslow for CamilleStyles.com*