

## FARRO SALAD WITH LEEKS, CHICKPEAS AND CURRANTS

(adapted from [The New York Times](#))

2 large leeks, halved lengthwise, cleaned and sliced crosswise 1/4-inch thick  
1 Tablespoon olive oil + 1/8 cup, divided  
1 teaspoon salt, more to taste  
1/2 teaspoon black pepper  
1 can of chickpeas, drained (15 oz)  
juice and zest of 1 lemon  
1/4 teaspoon crushed red chile flakes  
1 cup farro  
1/3 cup dried currants  
2 celery stalks, diced

Heat oven to 425 degrees. Using a large rimmed baking sheet, toss leeks with 1 tablespoon of oil, 1 teaspoon salt and 1/2 teaspoon pepper. Spread leeks out in a single layer and roast, tossing frequently, until golden brown and crisp at the edges, about 20 minutes.

Drain the chickpeas and add them to a pot with boiling water for a couple of seconds. Drain again, dry well. In a large bowl, toss leeks with chickpeas, lemon juice and zest, chile flakes and salt to taste. Stir in 1/8 cup olive oil. Let marinate while you prepare the farro.

In a large pot of salted boiling water, cook farro until tender, about 25 minutes. Drain well. Toss with chickpea mixture. Stir in currants and diced celery. Taste and add more salt or lemon if needed. Serve warm or at room temperature.