

## PEARLED FARRO WITH ROASTED ASPARAGUS COINS

*(from the Bewitching Kitchen)*

3/4 cup pearled farro  
asparagus stalks, cut in very small rounds  
2 Tablespoons olive oil  
salt and freshly ground black pepper to taste  
Herbs de Provence  
squirt of lemon juice

Heat oven to 420F.

Bring a large pot of salted water to boil. Add the farro, cook for 15 to 20 minutes. If you like it with a bit more bite, check at 15 minutes and if it's done to your liking, drain and reserve.

Meanwhile coat the asparagus coins with olive oil, season with salt, pepper, and Herbs de Provence, amounts are flexible, just go with your intuition. For a regular size asparagus bundle I used 1/4 tsp Herbs de Provence.

Place the asparagus in a single layer in a baking dish covered with aluminum foil to facilitate clean up. Roast for about 15 minutes moving it around the baking sheet. When they are done, squirt some lemon juice, adjust seasoning and mix with the warm farro. Serve right away. Leftovers are great also. Even cold as a salad.