FARRO FRUIT SALAD

Higher Fiber, Lower Saturated Fat, Lower Sodium, Vegetarian

Serves: 12 (Serving = 1/2 cup)

Nutrition (per serving)

Calories: 100 Total Carbohydrate: 17 g

Total Fat: 3 g Dietary Fiber: 3 g Saturated Fat: 0 g Total Sugars: 3 g Sodium: 55 mg Protein: 3 g



Ingredients

Salad Ingredients:

- ¾ cup dried Farro (or whole grain of choice)
- 16 ounces fresh strawberries, diced
- 1 cup fresh blueberries

Dressing Ingredients:

- 2 Tablespoons honey
- 2 Tablespoons lime juice

- ½ cup sliced almonds
- 2 Tablespoons mint leaves, finely chopped
- 1/4 teaspoon Kosher Salt



Directions

- 1. Prepare Farro according to package directions. Transfer to a large mixing bowl and allow to cool.
- 2. Add strawberries, blueberries, almonds, and mint to bowl with Farro. Mix gently.
- 3. In a small bowl, whisk together the honey, lime juice, and salt.
- 4. Pour dressing on top of salad. Mix gently until well combined.

