

Farro & Sun-Dried Tomato Fritters

Ingredients

Instructions

Heat the olive oil in a medium saucepan set over medium heat. Add the farro and cook, stirring occasionally until the grains are coated and you begin to hear a popping sound. Stir in the onion and cook until translucent, about 4 minutes. Add the broth and bring to a boil. Lower the heat and simmer until the liquid is absorbed and the farro is cooked through but al dente, about 12 more minutes.

Transfer the farro to a bowl let it cool about 5 minutes. Add the Parmesan cheese, sun-dried tomatoes, parsley and the eggs. Mix well and season with salt and pepper to taste. Set aside about 15 minutes.

Meanwhile heat about 1/4-inch vegetable oil in a large non-stick or cast iron skillet set over medium-high heat until quite hot,

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but not yet smoking. Using a large spoon, drop batter in 2-tablespoonful mounds into oil. With a small spatula or butter knife, gently flatten each mound and fry until golden, about 4 minutes per side, carefully flipping once (adjust heat if browning too quickly). Drain on paper towels. Season with more salt and serve warm.</p>