Farro and Chickpea Salad

2 carrots, sliced

2 radishes, sliced

1/2 cup rice vinegar

2 teaspoons sugar

6 cups salad greens

1 cup precooked farro

1 cup chickpeas, drained and rinsed

1/2 cup fresh cilantro, chopped

2 Tablespoons olive oil

1 1/2 T. lime juice

1 garlic clove, minced

1 teaspoon honey

1/4 cup pistachios, chopped roughly

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Place carrots and radishes in a bowl.

Bring sugar and vinegar to a simmer in a small saucepan.

Pour mixture over carrots and let stand 10 minutes.

Divide greens, farro, chickpeas and 1/2 c. cilantro among 4 plates.

Whisk together remaining 1 T. cilantro, oil, lime juice, honey and garlic.

Drizzle over salad. Sprinkle with pistachios.