

## Easy Farro

*Makes about 2 cups*

### Ingredients:

- 1 teaspoon Kosher salt, plus more for seasoning
- 1 cup quick-cooking farro
- 1 Tablespoon butter (optional)



### Instructions:

1. Fill a medium pot half full of water and bring to a boil. Add salt.
2. When water returns to a boil, add farro, reduce heat to medium-high, and cook until tender, about 10 minutes.
3. Drain, then transfer to a bowl and toss with butter. Season with salt and serve.

**Make-Ahead Tip:** Farro keeps in the fridge for up to 5 days.