

Farro Grain Salad With Dried Cranberries, Feta, And Pecans



Searching for a delicious *and* healthy side at your next get together? Look no further than our Farro Grain Salad with Dried Cranberries, Feta, and Pecans. Packed with fiber, iron, and magnesium, farro is a great alternative to white rice. Use your NESCO Pressure Cooker to ensure grains stay soft and tender. Featuring bold feta cheese, bright lemon, and sweet cranberries, this recipe is undeniably fresh.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

1 cup uncooked farro

$\frac{1}{2}$ cup toasted pecans

$\frac{1}{2}$ cup dried cranberries
1/3 cup green onions, chopped
 $\frac{1}{4}$ cup parsley, chopped
1 $\frac{1}{2}$ tbsp lemon juice
4 tsp extra virgin olive oil
Kosher salt
Black pepper
 $\frac{1}{2}$ cup feta cheese

Instructions:

1. Place 2 cups of water, and uncooked farro in a **NESCO® Pressure Cooker**. Cook on High Pressure for half the time of the instructions on the package. Let pressure come down naturally for five minutes, then quick release. Strain the farro and rinse with cold water.
2. Gently fold in all other ingredients. Serve either room temperature or chilled.