



## Roasted Carrot Farro Salad with Yogurt Ranch

### Ingredients:

- 8 to 10 medium carrots
- 1 tablespoon oil
- Salt and pepper
- 6 to 8 cups leafy greens
- 1 package Nature's Earthly Choice™ Microwavable Farro

### Yogurt Ranch

- 1 cup plain Greek yogurt
- 1 teaspoon lemon juice
- ½ teaspoon sea salt
- ¼ teaspoon ground black pepper
- 1 teaspoon garlic powder
- ½ teaspoon onion powder
- 3 teaspoons fresh dill (or 1 teaspoon dried)

### Directions:

1. Preheat oven to 400 degrees Fahrenheit. Chop off the leafy tops from the carrots. Place the carrots on a sheet pan lined with parchment paper and toss with oil. Roast until the carrots are tender, about 20 to 25 minutes, turning once.
2. In a small bowl, combine all the yogurt ranch ingredients. Taste and adjust as necessary.
3. Squeeze the pouch of farro to separate grains. Tear 2 inches to vent and microwave on high for 90 seconds.
4. Toss the farro and greens. Add pomegranate seeds or dried cranberries, if you'd like. Top with roasted carrots and serve with yogurt sauce.