



Roasted Fall Veggie Bowl

Ingredients

- 1 1/2 cup semi-pearled farro
- 2 cups butternut squash, cubed
- 2 cups baby Bella mushrooms, quartered
- 2 cups Brussels sprouts, trimmed, quartered
- 6 tablespoons [Fustini's Gremolata olive oil](#), divided
- salt and pepper to taste
- 1 small garlic clove, minced
- 2 tablespoons tahini
- 1/4 cup freshly chopped parsley

Directions

Step 1.

Preheat oven to 425° and cover two baking sheets with aluminum foil. Place farro in a large saucepan and cover with cold water. Let soak 15 minutes, then drain, return to pan, and cover again with water. Bring to a boil and let simmer for 15 minutes. Drain and spread out on a paper towel-lined baking sheet to let cool.

Step 2.

Arrange vegetables on prepared baking sheets and drizzle with 3 tablespoons olive oil. Season with salt and pepper and toss to coat. Roast until golden and tender, 18 minutes. Remove from oven and let cool slightly.

Step 3.

Meanwhile, in a mini food processor or blender, combine lemon juice, garlic, tahini, parsley, and remaining olive oil. Add 3 tablespoons of water to achieve thinner consistency and season with salt and pepper. In a large bowl, toss together farro and roasted vegetables. Divide into serving bowls and drizzle with dressing.