

Farro with Acorn Squash and Kale

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Yield Makes 2-4 servings

Ingredients

4 tablespoons unsalted butter, divided

1 small acorn squash, peeled, halved, seeded, cut into 1/2" cubes

Kosher salt, freshly ground pepper

1/2 bunch red Russian or other kale (about 5 ounces), center stems removed, leaves torn

1 tablespoon vegetable oil

3/4 cup farro

1/4 cup diced white onion

1 small garlic clove, very thinly sliced

1/4 cup dry white wine

2 cups vegetable stock mixed with 2 cups water, warmed

1/4 cup finely grated Parmesan

Preparation

Preheat oven to 375°F. Melt 1 tablespoon butter in a medium saucepan. Add squash, season lightly with salt and pepper, and toss to coat. Spread out on a rimmed baking sheet. Roast, turning squash every 10 minutes, until tender, 30-35 minutes.

Cook kale in a large pot of boiling salted water until wilted, about 2 minutes. Transfer to a bowl of ice water to cool; drain.

Heat oil in a large ovenproof skillet over medium heat. Add farro; toss to coat. Roast in oven until toasted, stirring once, about 6 minutes. Transfer to a bowl; wipe out skillet.

Melt 2 tablespoons butter in same skillet over medium heat. Add onion and cook, stirring occasionally, until translucent, about 4 minutes. Add garlic; stir until aromatic, about 2 minutes. Add wine; increase heat to high. Stir until almost evaporated, about 2 minutes. Add farro and 1/2 cup warm stock mixture. Stir until almost all liquid is absorbed, about 3 minutes. Continue cooking, adding broth by 1/2 cupfuls and allowing broth to be absorbed between additions, until farro is tender, about 1 hour.

Add kale, squash, remaining 1 tablespoon butter, and cheese; stir gently until butter and cheese are melted and vegetables are heated through, about 2 minutes. Season to taste with salt and pepper.