grilled butter lettuce bowl with farro



cook time:	prep time:	featured product:
15	**15**	**butter, baby!**

have a healthy and hearty meal with this grilled butter lettuce bowl with farro recipe! this protein packed meal features grilled butter lettuce and farro. toasted pumpkin seeds give it the perfect crunch! top it all with a generous drizzle of our lemon agave dressing for some amazing flavor you'll love for a wholesome dinner!

ingredients

4 servings

1 package **organicgirl® butter, baby!** ?
½ cup **organicgirl® lemon agave dressing**
1½ cups farro
½ teaspoon fine sea salt
1 red bell pepper, cut into 4 large pieces
1 avocado, thinly sliced
4 red radishes, thinly sliced
¾ cup crumbled feta cheese
? cup toasted pumpkin seeds

substitutions

? *substitute with* **romaine heart leaves**

directions

1. in a medium saucepan combine farro, salt, and 3 cups water. bring to a boil, cover, reduce the heat and simmer until tender, about 20 minutes. remove from heat and let stand 10 minutes.

2. prepare a hot grill fire or heat a grill pan over medium heat until hot. place bell pepper on grill and cook, turning, until lightly charred on all sides. transfer to a plate.

3. place butter lettuce leaves on grill very briefly, just until very lightly charred and wilted.

4. cut pepper into thin strips.

5. drain off any excess water from farro and spread on a serving plate. top with lettuce, peppers, avocado, radishes, feta and pumpkin seeds. drizzle with dressing.