# Yellow Squash and Farro Salad

**Source: Cooking From the Farmer’s Market. Williams-Sonoma**

**Yield: 6 servings**

8 oz. farro

Salt

2 tablespoons olive oil, plus ½ cup olive oil

1 lb. yellow squash, cut into ½ inch chunks

1 clove garlic

¼ cup fresh lemon juice

1 small cucumber, peeled and cut into ½ inch chunks

5 green onions, cut on the diagonal into ¼ inch pieces

¼ cup chopped fresh basil

¼ cup chopped fresh mint

1 cup crumbled feta cheese

Method of Preparation:

1. Bring a pot of salted water to a boil. Add the farro and season with salt. Reduce the heat to a low boil and cook until tender, 12-15 minutes. Drain and let cool.
2. Meanwhile in a large sauté pan over medium-high heat, warm the 2 tablespoons olive oil. Add the squash, season with salt, and sauté until tender-crisp, 3-4 minutes. Transfer to a plate and let cool.
3. Mash the garlic into a paste with a pinch of salt. In a small bowl, stir together the garlic and ¼ cup lemon juice and let stand for 10 minutes. Whisk in the remaining ½ cup oil to make dressing.
4. Put farro, squash, cucumber, green onion, basil, mint and feta in a large bowl. Drizzle with the vinaigrette and toss. Season with salt and serve right away.