

# Farro, White Bean and Broccoli Rabe Gratin

Try a new vegetable this week; broccoli rabe. I don't make it often at my house; but it's a good to mix it up every once in a while. This dish is a great lunch, side or a small appetizer. Enjoy.

xoxo,  
Kristin

1) Preheat oven to 350 degrees. Bring 4 quarts water to boil in large pot. Fill large bowl halfway with ice and water. Add broccoli rabe and 1 tbsp. salt to boiling water and cook until wilted and just tender, about 2 minutes. Drain broccoli rabe, then transfer to ice water and let cool. Drain broccoli rabe well.

2) Meanwhile, heat in 12 inch skillet over medium heat until shimmering. Add onion and 1/2 tsp. salt and cook until softened and lightly browned, 5 to 7 minutes. Stir in garlic and pepper flakes and cook until fragrant, about 30 seconds. Add farro and cook stirring often, until lightly toasted, about 2 minutes.

3) Transfer farro mixture to 13 by 9 inch baking dish, stir in broth, water and beans. Cover with foil and bake until farro is just tender and liquid is almost completely absorbed, 60 to 75 minutes, stirring twice during baking. Stir in broccoli rabe, tomatoes and cheese and bake uncovered until farro is completely tender and remaining liquid is thickened about 10 minutes. Let cool for 10 minutes and drizzle with oil.

Recipe from The Make Ahead Cook, serves 6