

## **Baked Farro and Butternut Squash-Vegetarian** (Ina Garten, modified by Elaine Whalen)



### **Ingredients:**

2 tablespoons good olive oil

1 tablespoon unsalted butter

1 ½ cups chopped yellow onion (1 large)

2 teaspoons chopped fresh thyme leaves

Kosher salt and freshly ground black pepper

1 ½ cups pearled farro

3 cups good mushroom or vegetable stock, preferably homemade

3 cups (¾-to-1-inch diced) butternut squash

½ cup freshly grated Parmesan cheese

Optional non-vegetarian-add chopped bacon for flavor (about 6 strips Applewood)

### **Directions:**

1. Preheat oven to 375° degrees F.
2. Meanwhile, in a small (9-inch) Dutch oven, such as Le Creuset, heat the olive oil and butter over medium heat. Add the onion and cook for 6 to 8 minutes, until tender and starting to brown. Add the thyme, 2 teaspoons salt and 1 teaspoon pepper and cook for one minute. Add the farro and chicken stock to bring to a simmer. Place the squash on top of the farro mixture, cover and bake (can add bacon if you'd like for non-vegetarian option at this point) for 30 minutes, until the squash and farro are tender. Check once during cooking and add a little chicken or vegetable stock if its dry.
3. Sprinkle the Parmesan on the squash and farro and bake uncovered for 15-20 minutes until most of the liquid evaporates, the farro and butternut squash are tender, and the cheese has melted. Serve hot directly from the pot.