**Black Bean with Farro and Avocado**

**This is straight outta the reluctantentertainer.com website…such an awesome website...check it out!!!**

**Courtesy of www.turnkeyqualitycars.com**

Reluctant Entertainer says, “Cook the farro ahead of time and store in refrigerator until ready to reheat and serve. You can serve this on a large platter plain, or with a side of salsa.”

**Ingredients:**

6 cups pre-cooked farro
Salt and pepper
3 Tbsp. olive oil
4 oz. mixed onion, shallots, garlic, finely chopped
2 cans Bush’s Black Beans
1 cup corn (or chili corn salsa)
1 cup salsa
1 tsp. cumin
2 avocados, sliced
1 cup queso fresco, crumbled
1 cup cilantro leaves, chopped

**Directions:**

Saute onion mixture in olive oil. Drain the beans and add to the onions. Add the corn, salsa, and cumin. Salt and pepper to taste.

Layer precooked farro (heated) on a large platter. Layer the bean mixtures on top, ending with layered avocado, queso fresco, and chopped cilantro leaves. Serve!