

**FARRO WITH CHICKPEAS AND SPINACH**

*(from The Bewitching Kitchen)*

1.5 cups farro  
2 celery sticks, sliced 1/4 inch thick  
1 shallot, diced  
2 tablespoons olive oil  
½ teaspoon table salt  
2 tsp za'atar  
1 (15-ounce) can chickpeas, rinsed  
1/2 cup vegetable broth  
1/2 cup water  
4 cups baby spinach, coarsely chopped  
lemon juice to taste

Cook the farro in a large volume of salted water until it starts to get soft, about 20 minutes. Drain, and reserve.

Heat the olive oil in a large saucepan, add celery and shallots, cook until fragrant. Add a little salt, za'atar, sauté everything together for a couple of minutes, stirring often. Add the reserved cooked farro, chickpeas, vegetable broth and water, season with salt, bring to a gentle boil. Reduce the heat and cook until farro is tender, about 15 minutes. If there is too much liquid left, allow it to simmer for a few more minutes. Add the spinach, adjust seasoning with more salt if needed, and right before serving, add the lemon juice. Fluff with a fork and serve.