



1 small butternut squash
 1 clove garlic
 olive oil
 3/4 cup farro
 1 lemon
 honey
 1 bunch broccoli rabe
 ricotta
 basil
 salt
 pepper

Preheat the oven to 375 degrees.

Peel a **butternut squash**, cut it in half, scrape out the seeds, and slice into bite-size pieces. Mince **garlic** in 1/2 tsp salt. Toss the squash and garlic in a few glugs of olive oil, spread on a baking sheet, and roast for 50 minutes, flipping the pieces with a spatula twice, so that they'll brown evenly.

In a saucepan, fry 3/4 cup **farro** in 1 1/2 tbsp olive oil for 3 to 4 minutes. Add 1 3/4 cup water and 1/4 tsp salt, and simmer, uncovered, for 17 minutes. Drain.

For a **dressing**, shake in a small jar with a lid the following: 1 tsp lemon zest, 3 tbsp lemon juice, 1 tbsp honey, 6 tbsp olive oil, 1/2 tsp salt, and 1/4 tsp black pepper.

Rinse and cut up a few leaves of **basil**.

Rinse, trim, and dry **broccoli rabe**. Toss with a little salt and olive oil. Spread on a baking sheet, and broil on high for 2 minutes. Flip with a spatula and broil for another 2 minutes. When it's cool enough, slice into bite-size pieces.

In a large bowl, combine the drained farro, the butternut squash, and the broccoli rabe. Shake the dressing again and pour in half of it. Stir the salad and taste it, and add more dressing if desired. Serve in small bowls, adding to each bowl a spoonful or so of ricotta and a few leaves of basil.