Swiss Chard and Farro Risotto

5 cups chicken broth
2 tbs olive oil
2 cups farro
1 shallot, minced
2 cloves garlic, minced
1 bunch radishes, quartered
1 bunch swiss chard, chopped finely
1/2 cup heavy whipping cream
1/2 cup parmesan cheese, shredded
Salt and pepper to taste

Place farro in a large pot with 4 cups of chicken stock and 1 tsp of salt. Bring to a simmer and cook until tender, about 45 minutes.

In a separate large pan sauté the minced garlic and shallots over medium heat with olive oil for 2 minutes. Add the radishes and swiss chard, cooking until tender. Stir in the cooked farro, heavy cream and parmesan cheese. Season with salt and pepper to taste. Serve hot.

Recipe by Garden Chef Julia LeRoy

ATLANTA BOTANICAL GARDEN