

CopyCat The Cheesecake Factory Santorini Farro Salad

Ingredients

2 c . Cooked Farro
 $\frac{1}{2}$ English Cucumber, washed
1 c Cherry Tomatoes, halved
2 Cooked Beets, large dice
 $\frac{1}{4}$ c . Thin Sliced Red Onion
 $\frac{1}{4}$ c . Crumbled Feta Cheese
1 tablespoon . Balsamic Vinegar
1 tablespoon . Extra Virgin Olive Oil
Kosher Salt & Black Pepper, to taste
Prepared Tzatziki Sauce

Prepared Tzatziki Sauce:

1 $\frac{1}{2}$ c . Nonfat Greek Plain Yogurt
 $\frac{1}{2}$ c . Grated English Cucumber
2 Cloves Garlic, minced
1 teaspoon . Fresh Dill, chopped
1 teaspoon . Fresh Mint, chopped
1 teaspoon . Salt

Directions

For Santorini Farro Salad

Line a platter with the cooked farro.

In a bowl, combine the cucumbers, tomatoes, beets, onion, feta, vinegar and oil; mix well and place on top of the farro.

Serve with Tazatziki Sauce on the side.

For Tazatziki Sauce

Combine all ingredients in a bowl and mix well. Keep chilled in refrigerator until ready to use. Can be made up to two days

beforehand.