

## GRILLED MUSHROOMS & ROASTED AUTUMN SQUASH W/ FARRO & RADDICCHIO

### INGREDIENTS

1 pint fresh trumpet mushrooms  
1 small butternut squash  
½ small kabocha squash  
2 c. cooked farro  
½ head of raddichio  
2-3 sprigs fresh thyme  
½ tsp fresh black pepper  
½ tsp sea salt  
1 garlic clove  
¼ c. sherry vinegar  
1 c. extra virgin olive oil

### DIRECTIONS

1. Peel, seed, and cut autumn squash into 1-2 inch pieces. Dress with some sprinklings of salt, pepper, and olive oil. Roast in oven at 400F for 30 min or until tender and lightly browned.
2. Prepare your cooked farro. Follow instructions on package.
3. Make the dressing. Mix together thyme, sea salt, black pepper, grated garlic, sherry vinegar and olive oil.
4. Prepare mushrooms & raddichio. On cast iron pan or grill over high heat, cook the mushrooms and raddichio wedges on both sides until lightly browned. Sprinkle with salt.
5. Assemble on serving plate in layers. Enjoy!

### NOTE

Other wild mushrooms to try in this recipe are chanterelles, porcinis, oyster, and matsutake mushrooms. For autumn squash, pumpkin, delicata, and acorn would also work nicely.