

Farro-and-Sausage Parmigiano

Paired with 2019 van der Kamp Vineyard Pinot Noir

- 3 tablespoons extra-virgin olive oil
- 1 yellow onion, chopped
- Kosher salt
- Black pepper
- 1 pound hot or sweet Italian sausage, casings removed
- 3 garlic cloves, minced
- 1 teaspoon dried oregano
- 1 teaspoon crushed red pepper
- 1/2 teaspoon fennel seeds, crushed
- 1 tablespoon white wine vinegar
- 1 1/2 cups (9 ounces) farro
- One 28-ounce can crushed fire-roasted tomatoes
- 2 scallions, thinly sliced
- 1 1/2 cups panko
- 1/2 cup chopped parsley
- 1 teaspoon grated lemon zest
- 2 tablespoons minced fresh oregano
- 3/4 cup freshly grated Parmigiano-Reggiano
- 6 ounces lightly salted fresh mozzarella, thinly sliced

In a large skillet, heat 1 tablespoon of the olive oil. Add the onion, season with salt and cook over moderately high heat, stirring occasionally, until softened, 3 minutes. Add the sausage and cook, breaking it up, until cooked through, about 7 minutes. Add two-thirds of the garlic, the dried oregano, crushed red pepper and fennel seeds. Cook until fragrant, 1 minute. Stir in the vinegar, then scrape into a 6-quart slow cooker. Add the farro, crushed tomatoes and 2 1/2 cups of water. Season with salt and pepper. Cover and cook on high until the farro is tender, 2 1/2 hours. Stir in the scallions.

Meanwhile, in a medium skillet, heat the remaining 2 tablespoons of olive oil. Add the panko and cook over moderately high heat, stirring, until golden brown, about 3 minutes. Add the parsley, lemon zest, fresh oregano and the remaining garlic. Cook, stirring, until the garlic is tender, 1 minute. Season with salt. Transfer to a plate.

Preheat the broiler and position a rack 6 inches from the heat. Scrape the farro mixture into a 3-quart oval baking dish or 4 small baking dishes. Sprinkle with the grated Parmesan and top with the mozzarella. Broil until the cheese is melted and starting to brown, about 5 minutes; rotate the baking dish halfway through broiling. Transfer to a rack and let stand for 10 minutes. Sprinkle with the panko and serve.

Makes 4-6 servings.