

RECIPE | TOMATOES

# ROASTED TOMATO FARRO SALAD



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Recipe created by *Chef Ashley Blanton*



## INGREDIENTS

**½ dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved  
**1 oz** smoked salmon (or any seafood of choice)  
**5** asparagus spears  
**1** lemon  
**1 cup** chicken or vegetable stock  
**½ cup** farro  
**½ cup** arugula  
**2 oz** feta cheese, crumbled  
**5 tbsp** olive oil

micro greens to garnish (optional)  
**1 pinch** dried oregano  
**1 pinch** dried thyme  
Salt and pepper, to taste

## DIRECTIONS

- 1 Place the tomatoes skin side down on a baking sheet. Coat with 1 tbsp olive oil, salt and pepper and bake at 400°F for 30 minutes.
- 2 Meanwhile, place the stock of choice in the pan, bring to a boil, add farro and simmer for 30 minutes or until tender. Set aside and let cool. Cut asparagus into 1-inch pieces and steam for 3 minutes or until bright green.
- 3 For the lemon sauce, add the zest of half a lemon and juice to a bowl, add the remaining olive oil with oregano and thyme. Mix together. Set 2 tbsp aside (for garnish). Toss arugula in with the lemon sauce.
- 4 Add tomatoes, feta, asparagus, farro, lemon and arugula mixture to a bowl. Top with smoked salmon, drizzle remaining lemon sauce on top and garnish with micro greens.



**40 min**

**20 min** | **20 min**  
PREP. | COOKING



**2**



**easy**