



RECIPE | TOMATOES

ROASTED TOMATO FARRO SALAD

48 min
 15 min PREP
 33 min COOKING
 2
 easy

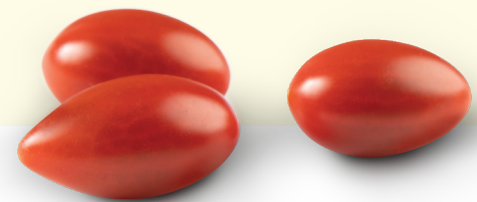


INGREDIENTS

Recipe created by *Chef Ashley Blanton*

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.

