

Spring Rice Bowl with Pecan Pesto & Roasted Beets, Fresh Peaches and Chevre

2 SERVINGS | HANDS ON TIME: 20 minutes | TOTAL TIME: 45 minutes

Gulf Pacific Brown Rice

Johnson's Backyard Garden Beets, washed, ends trimmed, peeled

Fruitful Hill Farms Cucumbers, washed, ends trimmed, peeled (optional)

Agua Dulce Lettuce, root ball removed, leaves washed and dried well

Texas Farm Patch Peaches, washed, pitted

Village Farms Cherry Tomatoes, washed

Bee Tree Farm & Dairy Chevre

Farmhouse Kitchen Pecan Pesto, stirred well before use

Farmhouse Kitchen Spiced Pecans, chopped

Farmhouse Kitchen Balsamic Peach Vinaigrette, shaken or stirred well before use

Sea salt and fresh cracked black pepper

Olive or vegetable oil

Preheat oven to 400°F.

STEP 1 Bring 8 cups of water to a boil in a large saucepan. When the water boils, add 1 tbsp. salt and brown rice. Boil, stirring occasionally, until the rice is tender, 35-40 minutes. Taste the rice to see if it's cooked to your preferred texture after 40 minutes. Cook for an additional 5 minutes, if needed. Drain the rice well and return to the pan. Keep covered until ready to serve.

STEP 2 Next, peel the beets and cut into small cubes, about 1" pieces. Place beets on a foil-lined baking sheet and toss with 1 tbsp. oil and 1/2 tsp. salt and pepper. Roast the beets for 25-30 minutes or until tender. Check the beets for doneness by inserting a paring knife into the center. If the knife slides in and out easily without resistance the beet is cooked through.

STEP 3 While the rice and beets are cooking, prepare the vegetables. Chop the cucumbers into thin half moons or cubes, about 1/4" pieces. Quarter or halve the tomatoes. Cut the peaches into bite size cubes or wedges, about 1/2" thick. Set the cucumbers, tomatoes, and peaches aside. Tear the lettuce into smaller pieces and set aside.

STEP 4 Remove the beets from the oven when they are tender and immediately drizzle with half of the balsamic peach vinaigrette. Toss to coat and season with salt and pepper to taste.

STEP 5 To serve, fold the pecan pesto into the brown rice. Season with salt and pepper to taste. Add the pesto brown rice to serving bowls and top with roasted beets. Add the cucumbers, tomatoes, lettuce, and peaches to the bowl. Drizzle with remaining balsamic peach vinaigrette over top. Garnish with crumbled chevre and chopped spiced pecans. Enjoy!