

## Tomato Peach Grain Bowl with Watermelon Gazpacho

**2 SERVINGS** | **HANDS ON TIME: 15 minutes** | **TOTAL TIME: 20 minutes**

Farmhouse Kitchen Watermelon Gazpacho  
Farmhouse Kitchen-prepared Homestead Gristmill Farro  
Texas Farm Patch Peaches, washed and pitted  
Village Farm Cherry Tomatoes  
Braune Farm or Fruitful Hill Farm Sweet Peppers, washed  
Bee Tree Farm & Dairy Feta Cheese  
Farmhouse Kitchen Peach & Basil Vinaigrette, shaken or stirred well before use  
Salt and pepper  
Olive oil

Preheat oven to 400°F degrees and adjust oven rack to middle position.

**STEP 1** Prepare the sweet peppers. Wash and remove the seeds, stem, and white membrane. Chop the sweet peppers into 1” pieces and add to a baking sheet. Drizzle with 2 tsp. oil and season with ½ tsp. salt and pepper. Toss to coat and roast for 10-15 minutes, or until the peppers are tender and browned around the edges.

**STEP 2** While peppers are roasting, halve the tomatoes and chop the peaches into small cubes or wedges, about ½” pieces. Add the tomato and peaches to a mixing bowl with the farro. Add half of the vinaigrette and season with ½ tsp. salt and pepper. Toss to combine and set aside at room temperature. When the peppers finish roasting, immediately add them to the mixing bowl with the farro and toss once more. Taste and adjust with additional salt, pepper, vinaigrette, and olive oil before serving.

**STEP 3** Season the watermelon gazpacho with salt and pepper to taste. Ladle the gazpacho into the serving bowls and garnish with a drizzle of olive oil and fresh cracked black pepper. Spoon the farro into serving plates and top with crumbled feta cheese.

Enjoy!