

# Tomato Fennel and Farro Salad with Spicy Pesto

## Spicy Pesto:

- 2 cups genovese basil, de-stemmed
- 1 whole clove garlic
- 1/3 cup extra virgin olive oil
- 3 T pine nuts
- 1/2 cup parmesan cheese, grated
- 1 Thai chili pepper, de-stemmed
- 1 tsp salt

## Salad:

- 1/4 lemon wedge, juiced
- 1/4 cup fennel, thinly sliced
- 2 cups tomatoes
- 1/2 cup dry farro, boiled until cooked thoroughly (salt to taste while boiling)

For the tomatoes, you can use any summer tomatoes you desire! Beefy, juicy steak tomatoes or beautiful sun gold or cherry tomatoes. Either will stand out. Preparation is up to you as well. You can slice them in rounds, halve them, or cut them in quarters. For fennel preparation, wash thoroughly and cut off stalk to leave just the bulb. Root-side down, cut bulb in half, and then cut the two pieces in half again. Thinly slice each quarter length-wise, from top to root end. On a plate or bowl, gently toss fennel, tomatoes and farro together. Salt and pepper, and squeeze lime juice on top.

For the pesto, simply blend all ingredients together in a blender until smooth and creamy. Drizzle pesto on salad. If you have left over pesto, you can freeze it or leave in an air-tight jar for a week in the fridge.

*Recipe by Garden Chef Ilene Rouamvongsor*



ATLANTA BOTANICAL GARDEN