



Scarlett Wines

2023 SAUVIGNON BLANC

Beet, Citrus & Goat Cheese Salad

with Farro and Toasted Almonds

Citrus and herbs complement orange blossom and candied lemon peel; goat cheese and farro add substance and contrast.

Serves 4 | Prep 20 min | Cook 25 min | VEGETARIAN

INGREDIENTS

- 1 cup pearled farro
- 4 cooked beets, cut into wedges
- 2 oranges, peeled and segmented
- 5 oz baby greens
- 4 oz goat cheese, crumbled
- 1/3 cup toasted sliced almonds
- 2 tbsp chopped dill
- 3 tbsp extra-virgin olive oil
- 1 tbsp lemon juice; 1 tbsp orange juice
- 1 tsp Dijon mustard
- 1/2 tsp kosher salt; 1/4 tsp pepper

DIRECTIONS

1. Simmer farro in salted water 20-25 min, until tender; drain and cool.
2. Whisk oil, lemon and orange juices, Dijon, salt and pepper.
3. Toss farro and greens with half the dressing.
4. Arrange beets and orange segments on top; add goat cheese, almonds and dill. Drizzle remaining dressing and serve.

POUR & SERVE

Serve chilled; no decant needed.