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WHEAT BERRIES WITH STRAWBERRIES & GOAT CHEESE

Ingredients

Wheat Berries:

2 c. soft white, wheat berries
(rinsed & drained)
4 c. water

4 c. chicken broth

1 t. kosher salt

Dressing:

1/2 c. fresh orange juice
2 T. orange zest
1/4 c. fresh mint, finely chopped

1/3 c/ extra-virgin olive oil

2 T. local honey

1 t. kosher salt, 1/2 t. pepper

10 med. local strawberries
(hulled & quartered)

1/3 c. crumbled goat cheese

1/2 c. chopped walnuts, toasted

In large saucepan, combine wheat berries, broth, water and salt. Bring to boil over high heat. Reduce to simmer, cover and cook until wheat berries are tender, 60-70 minutes. Drain and cool, about 15 minutes. Transfer to salad bowl.

For dressing - in a medium bowl, whisk together orange juice, olive oil, orange zest, honey, mint, salt and pepper until smooth. Pour dressing over wheat berries and add strawberries, goat cheese and walnuts. Toss until all ingredients are coated.

Serves: 4

*Recipe courtesy of Giada De Laurentiis
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