Summer Farro Salad

* 2 cups cooked farro
* 2 cups greens of your choice spinach, kale, mixed greens, etc.
* 2 large peaches pitted and sliced
* 1 1/2 cups blueberries
* 1 cup grape tomatoes halved
* 1 1/2 cups sweet corn kernels
* 3 tablespoons chopped basil

For the dressing:

* 1/3 cup olive oil
* Juice of 1 lemon
* 1 tablespoon champagne vinegar or white balsamic vinegar
* 2 cloves garlic minced
* 1 small shallot minced
* Kosher salt and black pepper to taste

Combine the farro, greens, peach slices, blueberries, tomatoes, corn, and basil.

Combine the olive oil, lemon juice, vinegar, garlic, shallot, salt, and pepper.

Whisk until well combined.

Drizzle the dressing over the salad and gently toss until salad is well coated. Serve immediately.