

Feta Tomato White Bean Sorghum Bake

Yield: 4 Servings about 1.5 Cups Each

Timing: Prep Time = 40 minutes Total Time = 60 minutes



Ingredients

4 Cups Water

1 Cup Sorghum

1 Cup Assorted Cherry Tomatoes

2 Garlic Cloves Minced

2 Tbs Fresh Basil Chopped

2 Tbs Fresh Rosemary Chopped

1/3 Cup Olive Oil

8oz Block Feta Cheese

2/3 Cup White Beans

1/3 Cup Crisp Bacon Bits or Diced Ham

Fresh Basil

Method of Preparation (Instructions)

Boil Sorghum in water for about 40 minutes until tender. Combine Tomatoes, Garlic, Basil, Rosemary and Olive Oil then place in a baking dish. Place block of Feta Cheese in the center. Bake this at 400 degrees for about 30 minutes until bubbly and tomatoes are soft. Cook Bacon until crisp and dice into bite size pieces. As an alternative to the Bacon you could also use pre-cooked diced Ham. Combine cooked Sorghum, White Beans with the Tomato Feta Bake and top dish with Bacon Bits or Ham and Fresh Basil Leaves.

