



Herby Stracciatella Farro Bowl

with Balsamic Roasted Grapes and Peas

VEGGIE 30 Minutes



Farro



Stracciatella Cheese



Shallot



Red Grapes



Balsamic Glaze



Baby Spinach



Sugar Snap Peas



Basil



Almonds, sliced

HELLO GRAPES!

Juicy, sweet and versatile!

Start Strong

Before starting, wash and dry all produce.

Bust Out

Large Non-Stick Pan, Measuring Spoons, Medium Pot, Small Bowl

Ingredients

	2 Person	4 Person
Farro	¾ cup	1 ½ cup
Stracciatella Cheese	100 g	200 g
Shallot	50 g	100 g
Red Grapes	170 g	340 g
Balsamic Glaze	2 tbsp	4 tbsp
Baby Spinach	56 g	113 g
Sugar Snap Peas	113 g	227 g
Basil	7 g	14 g
Almonds, sliced	28 g	56 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. COOK FARRO

Add **farro** and **3 cups water** (dbl for 4 ppl) in a medium pot. Bring to a boil over high heat. Once boiling, reduce the heat to medium-low. Cook, uncovered, until **farro** is tender, 14-16 min. Drain and return to pot. Cover and set aside.



2. PREP & TOAST ALMONDS

While **farro** cooks, roughly chop the **spinach**. Peel, then thinly slice **shallot** into ⅛-inch slices. Trim **snap peas**, then cut in half. Heat a large non-stick pan over medium-high heat. When hot, add the **almonds** to the dry pan. Toast, stirring often, until golden-brown 3-4 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a small bowl.



3. COOK PEAS

Add **½ tbsp oil** (dbl for 4 ppl) to the same pan, then **snap peas**. Cook, stirring occasionally until tender, 4-5 min. Season with **salt** and **pepper**. Transfer to a plate and cover to keep warm.



4. COOK GRAPES

Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then **shallots**, **grapes** and **1 tsp sugar** (dbl for 4 ppl). Cook, stirring often, until **grapes** blister, 3-4 min.



5. MAKE HERBY STRACCIATELLA & FINISH FARRO

While **grapes** cooks, finely chop **basil**. Stir together **stracciatella** and **basil** in a small bowl. Season with **salt** and **pepper**. Add **spinach** to the pot with **farro** and toss together until wilted, 1-2 min. Add **almonds** and **½ tbsp oil** (dbl for 4 ppl), then toss again. Season with **salt** and **pepper**.



6. FINISH AND SERVE

Divide **farro** between bowls. Top with **sugar snap peas** and **grapes**. Drizzle over as much **balsamic glaze** as you like, then dollop over **herby stracciatella**.

Dinner Solved!

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