



Marinated Mozzarella Farro Bowl

with Roasted Veggies and Pesto

Veggie

30 Minutes



Fresh Mozzarella



Farro



Basil Pesto



Arugula and Spinach Mix



Zucchini



Baby Tomatoes



Italian Seasoning



Balsamic Glaze



Whole Grain Mustard

HELLO FARRO

An ancient grain that's full of nutty flavour!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, strainer, medium pot, large bowl, small bowl, measuring cups, whisk, paper towels

Ingredients

| | 2 Person | 4 Person |
|-------------------------|----------|----------|
| Fresh Mozzarella | 125 g | 250 g |
| Farro | ½ cup | 1 cup |
| Basil Pesto | ¼ cup | ½ cup |
| Arugula and Spinach Mix | 56 g | 113 g |
| Zucchini | 200 g | 400 g |
| Baby Tomatoes | 227 g | 454 g |
| Italian Seasoning | 1 tbsp | 2 tbsp |
| Balsamic Glaze | 2 tbsp | 4 tbsp |
| Whole Grain Mustard | 1 tbsp | 2 tbsp |
| 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.

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Cook farro

Add **farro**, **3 cups water** and **½ tsp salt** (dbl both for 4 ppl) to a medium pot. Bring to a boil over high heat. Once boiling, reduce heat to medium. Cook uncovered until **farro** is tender, 14-16 min. When **farro** is done, drain and set aside.



Prep and marinate mozzarella

While **farro** cooks, half **zucchini** lengthwise, then cut into ½-inch quarter-moons. Cut or tear **mozzarella** into ½-inch pieces. Pat dry with paper towels. Add **mozzarella** and **pesto** to a small bowl. Season with **salt** and **pepper**, then toss to coat.



Roast veggies

Add **zucchini**, **tomatoes**, **Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven until tender, 10-12 min.



Make dressing

While **veggies** roast, whisk together **balsamic glaze**, **whole grain mustard** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl.



Finish and serve

Add **farro**, **roasted veggies** and **arugula and spinach mix** to the large bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine. Divide **salad** between bowls. Top with **marinated mozzarella**.

Dinner Solved!