



HALL OF FAME

ROASTED VEGGIE CAPRESE BOWLS

with Farro and Balsamic Vinaigrette



HELLO

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Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 860



START STRONG

For extra nutty flavor, try toasting your farro for a few minutes in the pot before adding stock concentrates and water in step 1.

BUST OUT

- Medium pot
- 2 Small bowls
- Aluminum foil
- Whisk
- Baking sheet
- Kosher salt
- Small pan
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Farro 1 Cup | 1½ Cups
- Veggie Stock Concentrates 2 | 4
- Zucchini 1 | 2
- Roma Tomato 1 | 2
- Red Onion 1 | 2
- Fresh Mozzarella 4 oz | 8 oz
- Basil ½ oz | 1 oz
- Balsamic Vinegar 5 tsp | 10 tsp
- Italian Seasoning 1 tsp | 2 tsp
- Sliced Almonds 1 oz | 2 oz

WINE CLUB

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1 COOK FARRO

Preheat oven to 450 degrees. Combine **farro**, **stock concentrates**, and **3½ cups water** (6 cups for 4 servings) in a medium pot. Bring to a boil and cook until farro is tender, 25-30 minutes total. **TIP:** If you end up with any excess stock, simply pour it out. Alternatively, if stock evaporates before farro is done, add a splash of water.



4 ROAST VEGGIES AND TOAST ALMONDS

On opposite side of baking sheet, toss **tomato** and **zucchini** with a drizzle of **olive oil**, **Italian Seasoning**, **salt**, and **pepper** (use 2 baking sheets for 4 servings). Roast until tomato and zucchini are browned and onion wedges are softened, 15-20 minutes. Meanwhile, heat a small, dry pan over medium-high heat. Add **almonds** and toast, stirring often, until fragrant and lightly browned, 3-4 minutes. Turn off heat; transfer to a small bowl.

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2 PREP

Meanwhile, **wash and dry all produce**. Trim **zucchini**; slice into thin rounds. Cut **tomato** into 6 wedges (cut both tomatoes for 4 servings). Halve and peel **onion**; cut one half into ½-inch-thick wedges. Finely chop remaining half. Dice **mozzarella** into ½-inch pieces. Pick **basil leaves** from stems; discard stems. Finely chop half the leaves; tear remaining leaves into large pieces.



5 MAKE VINAIGRETTE AND COOK ONION

In a second small bowl, whisk together remaining **vinegar** and a large drizzle of **olive oil**. Season with **salt** and **pepper**. Heat a drizzle of **oil** in same pan used to toast almonds over medium-high heat. Add **chopped onion** and cook until softened, 4-5 minutes. Season with **salt** and **pepper**.



3 SEASON ONION

Place **onion wedges** in the center of a large piece of foil. Lift up and crimp sides of foil to make a bowl. Pour in half the **vinegar** (you'll use the rest later) and a drizzle of **olive oil**. Season with **salt** and **pepper**. Place on one side of a baking sheet.



6 FINISH AND SERVE

Stir **chopped onion**, **chopped basil**, half the **mozzarella**, and **1 TBSP butter** (2 TBSP for 4 servings) into **farro**. Season with **salt** and **pepper**; divide between bowls. Top with roasted **veggies** and remaining **mozzarella**. Drizzle with **vinaigrette** and sprinkle with **almonds** and **torn basil**.

EASY PEASY

Have a lemon on hand? Squeeze(y) a bit into your finished farro for a bright bite.

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