

# Garlicky Mixed Mushroom Farro Bowl

with Goat Cheese and Walnuts

Veggie

30 Minutes





Mixed Mushrooms



Vegetable Broth

**Goat Cheese** 







Arugula and

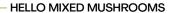


Walnuts, chopped





Balsamic Glaze



## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

#### **Bust out**

Baking sheet, medium non-stick pan, measuring spoons, strainer, medium pot, large bowl, parchment paper, measuring cups, whisk

## Ingredients

9		
	2 Person	4 Person
Mixed Mushrooms	200 g	400 g
Mushrooms	113 g	227 g
Farro	½ cup	1 cup
Garlic	6 g	12 g
Arugula and Spinach Mix	56 g	113 g
Vegetable Broth Concentrate	1	2
Walnuts, chopped	28 g	56 g
Goat Cheese	56 g	112 g
Balsamic Glaze	2 tbsp	4 tbsp
Oil*		
Calle and Danier		

Salt and Pepper\*

## **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.



## Prep and make dressing

Quarter **mushrooms**. Peel, then mince or grate **garlic**. Whisk together **half the balsamic glaze** and **2 tbsp oil** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**.



#### Roast mushrooms

Add mushrooms, garlic and 1 tbsp oil (dbl for 4 ppl) to a parchment-lined baking sheet. Season with salt and pepper, then toss to combine. Roast in the middle of the oven, stirring halfway through cooking, until golden, 18-20 min.



#### Cook farro

While **mushrooms** roast, add **farro**, **broth concentrate** and **3 cups water** (dbl for 4 ppl) in a medium pot. Cover and bring to a boil over high. Once boiling, reduce the heat to medium-low. Simmer uncovered, until **farro** is tender, 16-18 min. Drain and transfer to bowl with **dressing**. Toss to combine.



#### **Toast walnuts**

While **farro** cooks, heat a medium non-stick pan over medium heat. When hot, add **walnuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (TIP: Keep your eye on them so they don't burn!)



### Finish and serve

Add arugula and spinach mix to the bowl with farro. Toss to combine. Divide salad between bowls. Top with mushroom mixture. Crumble goat cheese over top and sprinkle with walnuts. Drizzle remaining balsamic glaze over top.

## **Dinner Solved!**

#### Contact

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<sup>\*</sup> Pantry items