



# 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!

## Contact

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