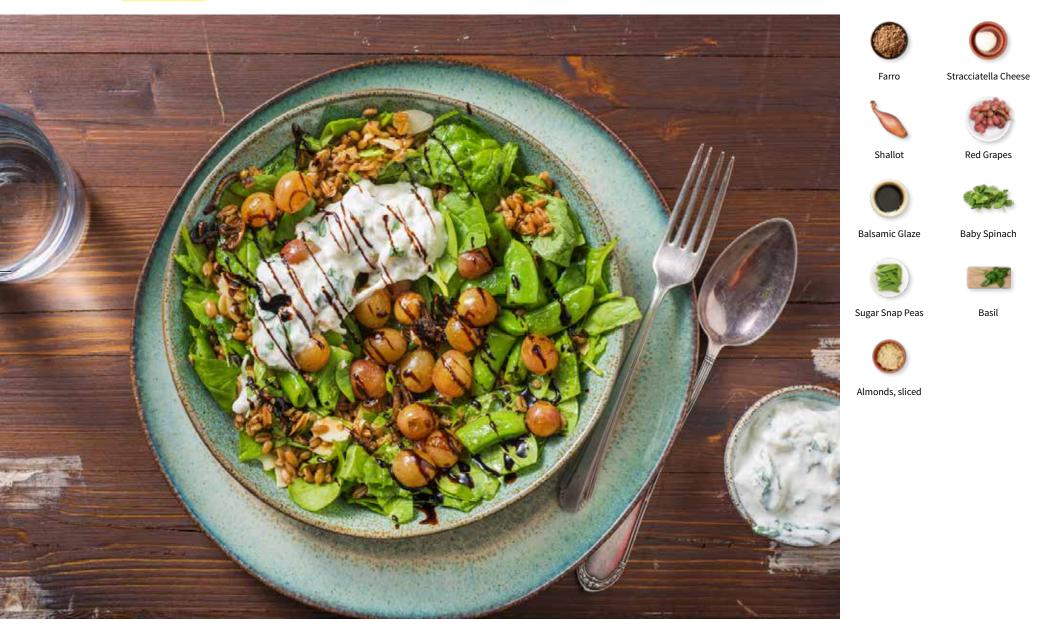


# Herby Stracciatella Farro Bowl

with Balsamic Roasted Grapes and Peas

**VEGGIE** 30 Minutes



— 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 ½-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

Share your photos #HelloFreshLife Call or email us | (855) 272-7002 hello@hellofresh.ca HelloFresh.ca

HelloFRESH