



Cooking Made Easy

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## Watermelon & Farro Salad

with Mozzarella, Cucumber, and Black Pepper-Candied Pecans



Nothing says summer like cool watermelon on a hot day. We're folding juicy watermelon cubes and creamy mozzarella into hearty farro for a light and fresh Summer dinner. Crisp cucumber and refreshing basil make this the perfect picnic dish.



Watermelon



Farro



Mozzarella Cheese



English Cucumber



Shallot



Balsamic Vinegar



Basil



Pecans



Honey

## Ingredients

		2 People	4 People
Watermelon		6 oz	12 oz
Farro	1)	¾ cup	1 ½ cups
Mozzarella Cheese	2)	4 oz	8 oz
English Cucumber		1	2
Shallot		1	2
Balsamic Vinegar		2 T	4 T
Basil		1 bunch	2 bunches
Pecans	3)	1 oz	2 oz
Honey		1 T	2 T
Olive Oil*		2 T	4 T

\*Not Included

## Allergens

- 1) Wheat
- 2) Milk
- 3) Tree Nuts

## Tools

Strainer, Peeler, Medium Pot, Small Pan, Large Bowl, Whisk

Ruler

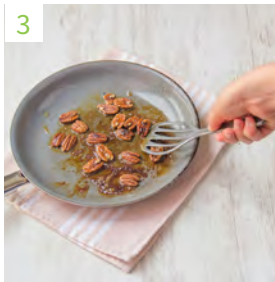
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**Nutrition per person** Calories: 713 cal | Carbs: 75 g | Fat: 38 g | Protein: 25 g | Fiber: 10 g



**1 Cook the farro:** in a medium pot, heat 3 cups water and a large pinch of **salt** to a boil. Once boiling, add the **farro**, reduce to a simmer, and cook for 35-40 minutes, until tender. Drain and rinse under cold water.

**2 Prep the ingredients:** while the farro cooks, use a vegetable peeler to shave the **cucumber** into ribbons, rotating as necessary. Discard the seedy core. Mince the **shallot**. Cut the **basil** into ribbons by stacking the leaves, rolling them up, and thinly slicing crosswise. Cut the **watermelon** cubes into thin slices. Cut the **mozzarella** into ¾-inch cubes.



**3 Candy the pecans:** heat a small pan over medium heat. Add the **pecans** and cook, tossing, until fragrant and toasted, 2-3 minutes. Add the **honey** to the pan and cook, stirring, until honey forms a glaze on the **pecans**, about 30 seconds. Season with **salt** and a very large pinch of **black pepper**. Set aside.



**4 Make the vinaigrette:** in a large bowl, whisk together 2 tablespoons **balsamic vinegar**, and 2 tablespoons **olive oil**, and **shallot** (to taste, we used 1 tablespoon). Season with **salt** and **pepper**.

**5** Toss the **farro**, **watermelon**, **cucumber**, **mozzarella**, and **candied pecans** into the **vinaigrette**.

**6** Divide salad between plates, garnish with **basil**, and enjoy!

