



Marinated Mozzarella Farro Bowl

with Roasted Veggies and Pesto

Veggie 30 Minutes



Fresh Mozzarella



Farro



Basil Pesto



Arugula and Spinach Mix



Zucchini



Baby Tomatoes



Italian Seasoning



Balsamic Glaze



Whole Grain Mustard

HELLO FARRO

An ancient grain that's full of nutty flavour!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, strainer, medium pot, large bowl, small bowl, measuring cups, whisk, paper towels

Ingredients

	2 Person	4 Person
Fresh Mozzarella	125 g	250 g
Farro	½ cup	1 cup
Basil Pesto	¼ cup	½ cup
Arugula and Spinach Mix	56 g	113 g
Zucchini	200 g	400 g
Baby Tomatoes	227 g	454 g
Italian Seasoning	1 tbsp	2 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
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.

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Cook farro

Add **farro**, **3 cups water** and **½ tsp salt** (dbl both for 4 ppl) to a medium pot. Bring to a boil over high heat. Once boiling, reduce heat to medium. Cook, uncovered, until **farro** is tender, 14-16 min. When **farro** is done, drain and set aside.



Prep and marinate mozzarella

While **farro** cooks, cut **zucchini** into quarters lengthwise, then cut into ½-inch thick quarter-moons. Cut or tear **mozzarella** into ½-inch pieces. Pat dry with paper towels. Stir together **mozzarella** and **pesto** in a small bowl, then season with **salt** and **pepper**.



Roast veggies

Toss **zucchini** with **tomatoes**, **Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until tender, 10-12 min.



Make dressing

While **veggies** roast, whisk together **balsamic glaze**, **whole grain mustard** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl.



Finish and serve

Add **farro**, **roasted veggies** and **arugula and spinach mix** to the large bowl with **dressing**. Toss to combine. Season with **salt** and **pepper**. Divide **salad** between bowls. Top with **marinated mozzarella**.

Dinner Solved!