



# ZA'ATAR-CRUSTED GOAT CHEESE

with a Farro, Arugula, and Carrot Salad



## HELLO ZA'ATAR

The herby Middle Eastern seasoning adds major aromatics.

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 590



Farro  
(Contains: Wheat)



Veggie Stock Concentrate



Za'atar



Goat Cheese  
(Contains: Milk)



Tahini



Arugula



Shallot



Carrots



Sesame Seeds



Lemon



Honey

## START STRONG

The best way to tell if farro is done is to taste—the grains should be tender but with a little firmness. If the water evaporates while the farro is still cooking, add a few splashes more.

## BUST OUT

- Medium pot
- Strainer
- Peeler
- Baking sheet
- Zester
- Large bowl
- Olive oil (4 tsp | 8 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

• Shallot	1   1
• Farro	½ Cup   1 Cup
• Veggie Stock Concentrate	1   2
• Carrots	4   8
• Za'atar	1 TBSP   2 TBSP
• Sesame Seeds	1 TBSP   2 TBSP
• Goat Cheese	2 oz   4 oz
• Lemon	1   2
• Tahini	1 oz   2 oz
• Honey	½ oz   1 oz
• Arugula	2 oz   4 oz

## HELLO WINE



### PAIR WITH

Au Hāro New Zealand Sauvignon Blanc, 2017

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Halve and peel shallot. Mince one half; thinly slice other half.



## 4 CRUST CHEESE

On a small plate, mix remaining za'atar and 1½ tsp sesame seeds (save the rest for garnish). Gently press goat cheese rounds into mixture, coating all over. Set aside.



## 2 COOK FARRO

Stir together 3 cups water, farro, minced shallot, veggie stock concentrate, and a few large pinches of salt in a medium pot. Bring to a boil, then lower heat slightly and bring to a rapid simmer. Cook, uncovered, until tender, 30-35 minutes. Drain any excess water. Season with salt and pepper.



## 5 MAKE DRESSING

Zest 1 tsp zest from lemon, then cut into halves. Squeeze 2 TBSP juice into a large bowl. Add zest, 1 TBSP olive oil, tahini, honey, and 1 TBSP warm water and whisk until combined. Season with salt and pepper. TIP: If the dressing is thick, add more warm water, 1 tsp at a time, until it reaches a drizzly consistency.



## 3 PREP CARROTS

Meanwhile, peel carrots. Slice half the carrots crosswise into ¼-inch-thick coins, then toss on a baking sheet with a drizzle of olive oil, 1½ tsp za'atar (we'll use the rest later), and a large pinch of salt and pepper. Roast in oven until tender, 15-20 minutes. Shave remaining carrots lengthwise into ribbons using a peeler.



## 6 TOSS SALAD AND SERVE

Add arugula, drained farro, roasted carrots, carrot ribbons, sliced shallot (to taste), and remaining sesame seeds to bowl with dressing and toss to combine. Season with salt and pepper. Divide between bowls or plates, top with goat cheese, and serve.

## SUCCESS!

Goat cheese medallions and carrot ribbons make this dish a winner.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)

WK 20 NJ-8