



# ZA'ATAR-ROASTED ROOT VEGGIES

with Farro, Yogurt, and an Herb Gremolata



## HELLO HERB GREMOLATA

A rustic mix of mint, cilantro, raisins, and walnuts

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 770



## START STRONG

Not in the mood to chop? Swap that knife for a food processor: give the gremolata ingredients a few pulses in there to breeze through steps 3 and 4 and get dinner done in no time.

## BUST OUT

- Medium pot
- 2 Small bowls
- Strainer
- Peeler
- Baking sheet
- Zester
- Olive oil (14 tsp | 28 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                  |                 |
|------------------|-----------------|
| • Farro          | ¾ Cup   1½ Cups |
| • Carrots        | 2   4           |
| • Parsnip        | 1   2           |
| • Za'atar        | 1 TBSP   2 TBSP |
| • Cilantro       | ¼ oz   ½ oz     |
| • Mint           | ¼ oz   ½ oz     |
| • Lemon          | 1   2           |
| • Golden Raisins | 1 oz   2 oz     |
| • Walnuts        | 1 oz   2 oz     |
| • Greek Yogurt   | ⅔ Cup   1½ Cup  |

## HELLO WINE



PAIR WITH  
Provenzano Gavi di Gavi  
DOCG, 2015

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

HelloFRESH



## 1 PREHEAT OVEN AND COOK FARRO

**Wash and dry all produce.** Adjust rack to upper position and preheat oven to 425 degrees. Place **farro** in a medium pot along with a large pinch of **salt** and enough **water** to cover by 2 inches. Bring to a boil. Cook until tender, about 25 minutes. Drain and return to pot.



## 4 MAKE GREMOLATA AND YOGURT SAUCE

In a small bowl, stir together **walnuts**, **raisins**, **chopped cilantro**, **chopped mint**, half the **lemon zest**, **¼ cup olive oil**, and a squeeze or two of **lemon juice** (to taste). Season with **salt** and **pepper**. Set aside. Meanwhile, stir together **⅔ cup yogurt** (we sent more) and remaining **lemon zest** in another small bowl. Season generously with **salt** and **pepper**.



## 2 ROAST VEGGIES

Peel **carrots** and **parsnip**, then cut into 4-inch lengths. Cut each length into ½-inch-thick sticks. Toss on a baking sheet with **2 tsp za'atar** (we sent more), **salt**, **pepper**, and a drizzle of **olive oil**. Roast in oven until tender and beginning to brown, about 25 minutes.



## 5 SEASON FARRO AND PLATE YOGURT

After you've drained and returned **farro** to pot, stir in a drizzle of **olive oil** and a squeeze or two of **lemon juice** (to taste). Season with **salt** and **pepper**. Place a large dollop of **yogurt sauce** on each of your plates for serving, then use a spoon to spread it out over one half of each plate.



## 3 PREP

Finely chop half the **cilantro**. Pick half the **mint leaves** from stems and finely chop (save the rest of both herbs for garnish). Zest **lemon** until you have 1 tsp zest, then cut into wedges. Pile **raisins** and **walnuts** onto your cutting board, then finely chop.



## 6 FINISH AND SERVE

Divide **farro** between the centers of each plate, then top with **veggies**. Drizzle with **gremolata** and sprinkle with remaining **za'atar**. Tear remaining **cilantro** and **mint leaves** from stems and scatter over top. Serve with remaining **lemon wedges** on the side.

## CHOP CHOP!

Love the gremolata? Make it again with a different mix of herbs.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)

WK9 NJ-8