

DINNERLY



Easy Clean Up! Vegan Grain Bowl with Roasted Veggies & Tahini Sauce



30min



2 Servings

Listen up. We are NOT playing around here. Really guys, this is major. We made you this ultra-healthy vegan grain bowl that's honestly, seriously craveable. How did we do it? We roasted sweet potatoes and kale over a bed of farro and smothered it all in a creamy-lemony-garlicky tahini sauce. And now, you can do it too. We've got you covered!

WHAT WE SEND

- 1 sweet potato
- 9 oz curly kale
- 10 oz ready to heat farro ¹
- 1 oz tahini ²
- 1 lemon
- 1 oz salted almonds ³

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- rimmed baking sheet
- microplane or grater

ALLERGENS

Wheat (1), Sesame (2), Tree Nuts (3).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 800kcal, Fat 40g, Carbs 91g, Protein 23g

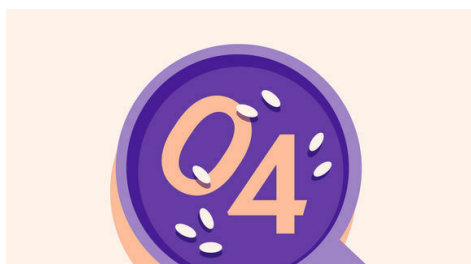


1. Prep veggies

Preheat oven to 450°F with a rack in the upper third.

Cut **sweet potato** into 1-inch pieces.

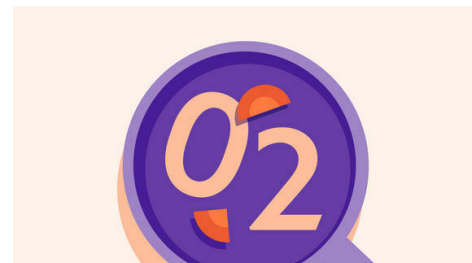
Strip **kale leaves from stems**; chop leaves into bite-sized pieces. In a medium bowl, toss with **1 tablespoon each of oil and water**; season with **salt and pepper**.



4. Finish & serve

Roughly chop **almonds**. Cut **remaining lemon** into wedges.

Serve **farro** topped with **roasted veggies**. Drizzle **tahini sauce** and sprinkle **almonds** over top. Serve with **lemon wedges** for squeezing. Enjoy!



2. Roast veggies

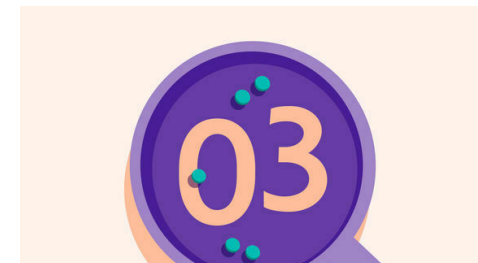
On a rimmed baking sheet, toss **sweet potatoes** with **1 tablespoon oil** and a **generous pinch each of salt and pepper**. Roast on upper oven rack, stirring once halfway through cooking time, until golden-brown and tender, about 15 minutes.

Carefully scatter **kale** on top of sweet potatoes. Roast until tender and lightly browned, about 5 minutes more.



5. ...

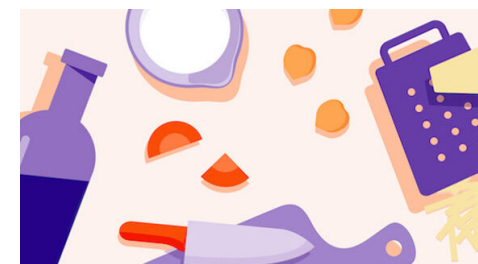
What were you expecting, more steps?



3. Heat farro & make sauce

Meanwhile, in a medium microwave safe bowl, heat farro until warmed through, about 2 minutes.

In a small bowl, finely grate **¼ teaspoon garlic** and zest from **lemon**, then whisk in **tahini** and **1 tablespoon oil**. Squeeze in **1 teaspoon lemon juice**. Stir in **1 teaspoon water at a time** until **sauce** is creamy and drizzles from spoon; season to taste with **salt and pepper**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!