



Family-Style Side: Grilled Veggie Farro Salad

with Mozzarella & Pesto



30-40min



2 Servings

Get the whole family together! This hearty salad is full of peak-season summer veggies, fresh mozzarella, and herbaceous pesto. We boil the farro like pasta so you don't have to worry over fussy water measurements. In the meantime, throw the veggies on the grill, stir up a balsamic dressing, and put it all together for a lightning-fast side. (2p-plan serves 4; 4p-plan serves 8)

What we send

- 1 zucchini
- 1 yellow squash
- 1 yellow onion
- 1 bell pepper
- 2 (4 oz) farro ²
- 4 oz basil pesto ¹
- 3¾ oz mozzarella ¹
- ¼ oz fresh parsley

What you need

- kosher salt & pepper
- olive oil
- balsamic vinegar (or red wine vinegar)

Tools

- medium saucepan
- grill or grill pan

Cooking tip

No grill? No problem! Preheat broiler with a rack in the top position. Add veggies in a single layer to a rimmed baking sheet. Broil until lightly browned and tender, flipping once, about 5 minutes.

Allergens

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

Nutrition per serving

Calories 560kcal, Fat 31g, Carbs 51g, Protein 18g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil.

Trim stem ends from **zucchini** and **squash**, then slice on an angle into ¼-inch thick rounds. Slice **onion** into ¼-inch thick rings. Halve **pepper**, remove stem and seeds, then cut into 1-inch thick strips.



4. Grill veggies

Reduce grill or grill pan heat to medium-high. Add **veggies**; cover and grill until lightly charred and tender, flipping halfway through, 10-15 minutes.



2. Cook farro

Bring a medium saucepan of **salted water** to a boil. Add **farro** and cook until tender, 18-20 minutes. Drain well; cover to keep warm off heat until ready to serve.



5. Make dressing

Meanwhile, in a small bowl, whisk **2 tablespoons each of oil and vinegar**. Season to taste with **salt** and **pepper**.



3. Season veggies

Meanwhile, preheat a grill or grill pan over high.

In a medium bowl, combine **zucchini, squash, peppers, onions, 2 tablespoons oil**, and **a generous pinch each of salt and pepper**. Gently toss to coat.



6. Finish & serve

Slice or tear **mozzarella** into bite-sized pieces. Pick **parsley leaves** from stems; discard stems. Add **pesto** to **farro**, stirring to coat; season to taste with **salt** and **pepper**.

Serve **farro salad** topped with **grilled veggies, mozzarella, dressing**, and **parsley leaves**. Enjoy!