



Fast! Caprese Shrimp & Farro Bowl

with Pesto & Pine Nuts



ca. 20min



2 Servings

Caprese salad is so delicious that we created a meal inspired by it! Tomatoes, mozzarella, and basil comprise the classic Caprese. Our twist? We add plump shrimp, a farro salad with fresh spinach, and ready-made pesto for a sweet basil flavor in every bite. A warm balsamic vinaigrette brings it all together. You can almost feel the warm Mediterranean sun beaming down on you!

What we send

- ½ oz pine nuts ¹
- 1 plum tomato
- 10 oz pkg shrimp ²
- 10 oz ready to heat farro ³
- 3 oz baby spinach
- 2 oz basil pesto ⁴
- 1 pkt Dijon mustard
- ¾ oz mozzarella ⁴

What you need

- olive oil
- balsamic vinegar
- sugar
- kosher salt & ground pepper

Tools

- medium skillet
- small saucepan

Cooking tip

No balsamic vinegar? Mix red wine vinegar with a pinch of sugar and use in place of balsamic.

Allergens

Tree Nuts (1), Shellfish (2), Wheat (3), Milk (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 43g, Carbs 63g, Protein 50g



1. Toast pine nuts

Transfer **pine nuts** to a medium skillet. Cook over medium-high heat, stirring, until toasted and browned, 2-3 minutes (watch closely). Transfer to a small bowl. Reserve skillet.

Cut **tomato** into 1-inch pieces. In a small bowl, combine **1 tablespoon each of oil and vinegar**, and **¼ teaspoon each of sugar and salt**. Add **tomatoes** and stir to combine, set aside to marinate.



4. Make warm vinaigrette

Add **mustard** and **1 tablespoon each of oil, vinegar, and water** to reserved skillet. Whisk until combined and vinaigrette is emulsified. Stir **2 tablespoons water** to thin. Season to taste with **salt and pepper**.



2. Cook shrimp

Rinse **shrimp** and pat very dry.

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **shrimp** and cook until pink and cooked through, 3-4 minutes. Transfer **shrimp** to a plate. Reserve skillet.



5. Assemble

Spoon **farro** into bowls and top with **shrimp** and **tomatoes**. Tear **mozzarella** into large pieces; place next to **shrimp** and **tomatoes**. Drizzle **warm balsamic vinaigrette** over top, and garnish with **toasted pine nuts**.



3. Heat farro

Meanwhile, in a small saucepan, combine **farro** and **2 tablespoons water**. Heat over medium-high until grains are warmed through, 2-4 minutes. Working in batches if necessary, add **spinach** and stir until wilted, about 1 minute more. Add **pesto** and stir until farro and spinach are evenly coated. Remove from heat. Season to taste with **salt and pepper**.



6. Serve

Enjoy!