



Sweet Italian Sausage and Zucchini

with Grilled Lemons & Farro Salad



30-40min



2 Servings

A good grain salad has a variety of flavors and textures. With chewy farro, creamy goat cheese, fresh scallions and mint, and juicy raisins, this version does not disappoint! We serve the salad with grilled sausages and zucchini and then brighten the entire dish up with a simple lemon dressing and grilled lemon halves. Cook, relax, and enjoy!

What we send

- scallions
- fresh mint
- lemons
- zucchini
- sweet Italian sausage
- golden raisins ¹²

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- rimmed baking sheet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

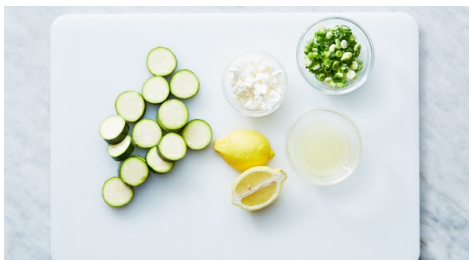
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 791kcal, Fat 41g, Carbs 63g, Proteins 42g



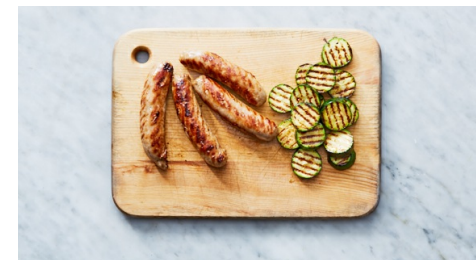
1. Prep ingredients

Crumble **goat cheese** into a small bowl. Trim ends from **scallions** then thinly slice. Juice **1 lemon**; halve 2nd lemon lengthwise. Trim ends from **zucchini**, then slice crosswise into ½-inch rounds.



2. Season ingredients

Preheat grill or grill pan over medium-high. Place the **sausages**, **zucchini**, and **lemon halves** on a baking sheet. Prick the sausages 2 or 3 times with a fork. Drizzle zucchini and lemon with **2 teaspoons oil**, and season with **½ teaspoon salt** and a **few grinds pepper**.



3. Grill sausages & zucchini

Place **sausages** on the grill or grill pan, cover, and reduce heat to medium. Cook, turning occasionally, until lightly charred, about 5 minutes. Transfer **zucchini** to the grill. Continue cooking, turning occasionally, until zucchini is tender and sausage is cooked through, about 12 minutes. Transfer to a cutting board, keep grill on.



4. Cook farro

Meanwhile, in a small saucepan, bring **3 cups of water** to a boil. Add the **farro**, **⅓ cup of raisins**, and **½ teaspoon of salt**. Cook until grains are tender, 5–6 minutes. Drain well and transfer to a medium bowl. Cool slightly.



5. Grill lemon & toss grains

Grill the **lemon halves**, cut side-down, until lightly charred, about 2 minutes. Transfer to a cutting board and cut into wedges. To the **farro**, add **goat cheese**, **scallions**, **lemon juice**, and **2 tablespoons oil**. Toss gently to combine and season with **salt** and **pepper**.



6. Finish & serve

Pick **mint leaves** from stems; tear any large leaves. Stir mint into the **farro salad**. Cut **sausages** into thick slices on an angle. Serve **salad** topped with **grilled sausages**, **zucchini**, and **lemon wedges**. Drizzle with **olive oil**. Enjoy!