



## Roasted Cauliflower & Farro

with Pickled Raisins and Goat Cheese



20-30min



2 Servings

This recipe showcases cauliflower, hearty whole grains, and beautiful pickled golden raisins. Smoked almonds and earthy goat cheese are scattered on top, adding a dynamic flavor and texture.



## What we send

- cauliflower
- golden raisins <sup>12</sup>
- lemon
- fresh parsley

## What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil
- sugar

## Tools

- fine-mesh sieve
- 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 650kcal, Fat 35g, Carbs 68g, Proteins 18g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Bring a medium pot of **salted water** to a boil. Trim and discard end from **cauliflower**, then cut into 1-inch florets. Coarsely chop **almonds**. Coarsely chop **parsley leaves and tender stems** together.



### 4. Cook farro

Meanwhile, add **farro** to pot of boiling water and cook, stirring occasionally, until tender, 12-15 minutes. Drain farro in a fine-mesh sieve and transfer to a large bowl.



### 2. Roast cauliflower

On a large rimmed baking sheet, toss **cauliflower** with **1 tablespoon oil**, and season with **salt** and **pepper**. Roast on the upper oven rack until tender and browned in spots, stirring once, about 20 minutes.



### 5. Build salad

To the bowl with **farro**, add **roasted cauliflower**, **golden raisins and pickling liquid**, **parsley**, and **2 tablespoons oil**. Season to taste with **salt** and **pepper**. Toss to combine.



### 3. Pickle raisins

While cauliflower roasts, in a small saucepan, combine **2 tablespoons vinegar**, **2 tablespoons water**, **2 teaspoons sugar**, and a **pinch of salt**, and bring to a boil. Add **golden raisins**. Cover and let sit off the heat until ready to serve.



### 6. Finish & serve

Crumble **goat cheese**. Serve **roasted cauliflower and farro salad** topped with **chopped almonds** and **crumbled goat cheese**. Cut **lemon** into wedges for squeezing over. Enjoy!