



Fast! Plant Chicken & Farro Grain Bowl

with Mozzarella & Arugula



under 20min



2 Servings

The quality of the day hinges on the quality of lunch. There are no hours, only Before Lunch and After Lunch. So, whether you're at home, or at work (or if that's the same place) - treat yourself! Put down the instant noodles! Unhand the soggy sandwich! This loaded grain bowl is everything lunch should be: easy, quick, light enough to not weigh you down, but filling enough to keep you going until dinnertime!

What we send

- 15 oz can cannellini beans
- 3¾ oz mozzarella ⁷
- 1 lemon
- 1 pkt crushed red pepper
- 1 radish
- 8 oz pkg plant-based chicken ⁶
- 1 oz walnuts ¹⁵
- 4 oz farro ¹
- ½ oz honey
- 1 pkt Dijon mustard ¹⁷
- 3 oz arugula

What you need

- neutral oil
- white wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & ground pepper

Tools

- microplane or grater
- medium nonstick skillet

Allergens

Wheat (1), Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 990kcal, Fat 54g, Carbs 82g, Protein 52g



1. Marinate beans & cheese

Rinse and drain **beans**. Cut **mozzarella** into bite-sized cubes. Finely grate **zest from half of the lemon** into a medium bowl. Add **beans, cheese, 1 tablespoon each of oil and vinegar**; toss to combine. Season to taste with **crushed red pepper flakes** and **salt**. Let marinate while you continue the recipe.

(Prep in a resealable container and store in fridge if planning to eat later).



4. Prep dressing

To bowl with **lemon juice**, whisk in **honey, Dijon** and **¼ cup oil**. Season to taste with **salt** and **pepper**.



2. Prep ingredients

Thinly slice **radishes** into rounds. Squeeze **all of the lemon juice** into a large bowl.

Heat **1 tablespoon oil** in medium nonstick skillet over medium-high. Add **plant chicken** and cook until browned and heated through, 3-5 minutes. Transfer plant chicken to a plate. Wipe skillet.



5. Eat now!

Transfer **farro, plant chicken, arugula, beans, mozzarella** and **radishes** to deep bowls. Sprinkle **walnuts** on top and drizzle **dressing** over top. Enjoy!



3. Toast walnuts, cook farro

Heat **1 teaspoon oil** in same skillet over medium-high. Add **walnuts** and **a pinch of salt**; cook, stirring, until fragrant and lightly toasted, 2-3 minutes. Transfer to a plate. Add **farro**; cook until toasted, about 2 minutes. Add **1 cup water** and **½ teaspoon salt**; cover and bring to a boil. Reduce heat to a simmer; cook until tender and water is absorbed, about 12-15 minutes.



6. Make ahead to eat later!

Transfer **beans, mozzarella and radishes** to a resealable container and store in fridge. Transfer **dressing** to a separate container and store in fridge. When ready to eat, heat **plant chicken** and **farro** as directed in steps 2 and 3, toss **farro** and **arugula** with **dressing**, and plate as directed in step 5.