



## Antipasto Salad

with Farro, Mozzarella & Roasted Peppers



ca. 20min



2 Servings

We like the sound of weeknight antipasto so much we made it into a meal! With this super quick, super-delish dish of roasted, marinated peppers, mozzarella, and pepperoncini, and chewy-tender grains, you can fuhgeddabout turning on the oven or even breaking a sweat to get dinner on the table.

## What we send

- 4 oz farro <sup>1</sup>
- ¼ oz fresh parsley
- 2 oz celery
- 3¾ oz mozzarella <sup>7</sup>
- 1½ oz pepperoncini <sup>17</sup>
- garlic
- 2 oz roasted red peppers
- ¾ oz Parmesan <sup>7</sup>
- 5 oz arugula
- 2 oz balsamic vinaigrette

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- medium saucepan
- fine-mesh sieve
- box grater or microplane

## Allergens

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

## Nutrition per serving

Calories 730kcal, Fat 48g, Carbs 54g,  
Protein 24g



### 1. Cook farro

Bring a medium saucepan of **salted water** to a boil. Add **farro** and cook until tender, 18-20 minutes. Drain well in a fine-mesh sieve.



### 4. Grate Parmesan

Coarsely grate **Parmesan**.



### 2. Prep ingredients

Meanwhile, pick and coarsely chop **parsley leaves**; discard from stems. Thinly slice **celery** on an angle. Cut **mozzarella** into ½-inch cubes. Cut **pepperoncini** crosswise into thin slices; discard stems.



### 5. Toss grains

Add **farro** to bowl with **marinated antipasto ingredients** and toss to combine. Season to taste with **salt** and **pepper**.



### 3. Marinate antipasto

Finely grate **1 teaspoon garlic** into a large bowl. Add **balsamic dressing**, **chopped parsley**, **celery**, **mozzarella**, **roasted peppers**, and **pepperoncini**. Let sit for 5 minutes.



### 6. Finish & serve

Add **arugula** and **Parmesan** to **antipasto salad** and gently toss to combine. Spoon onto plates and sprinkle with **several grinds of pepper**. Enjoy!