



Fresh Mozzarella and Farro Bowls

with Marinated Chickpeas and Toasted Pine Nuts

Veggie

Quick

25 Minutes



Fresh Mozzarella



Farro



Chickpeas



Baby Tomatoes



Pine Nuts



Chives



Balsamic Glaze



Basil Pesto



Zucchini

HELLO MOZZARELLA

This creamy cheese takes salads from simple to luxurious!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, colander, measuring spoons, aluminum foil, medium pot, large bowl, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Fresh Mozzarella	125 g	250 g
Farro	½ cup	1 cup
Chickpeas	370 ml	740 ml
Baby Tomatoes	113 g	227 g
Pine Nuts	28 g	56 g
Chives	7 g	14 g
Balsamic Glaze	2 tbsp	4 tbsp
Basil Pesto	¼ cup	½ cup
Zucchini	200 g	400 g
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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1 Prep

Add **farro**, **1 tsp salt** and **3 cups water** (dbl both for 4 ppl) to a medium pot. Bring to a boil over high heat. Once boiling, reduce heat to medium-low. Cook uncovered until **farro** is tender, 16-18 min. While **farro** cooks, thinly slice **chives**. Cut **zucchini** into ¼-inch rounds. Drain, then rinse **chickpeas**. Drain, then cut **mozzarella** into ¼-inch-thick slices. Season **mozzarella** with **salt**.



4 Toast pine nuts

While **veggies** broil, heat a large non-stick pan over medium heat. When hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP**: Keep your eye on them so they don't burn!) Remove the pan from heat, then transfer **pine nuts** to a plate. Set aside.



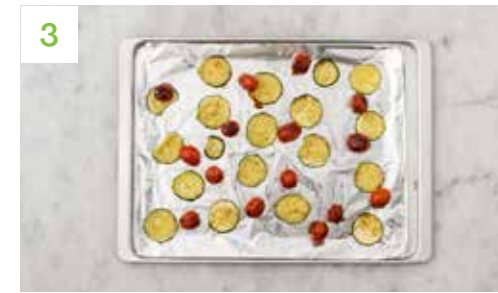
2 Marinate chickpeas

Add **half the balsamic glaze**, **1 tbsp oil**, **½ tsp sugar** (dbl both for 4 ppl) and **half the chives** to a large bowl. Whisk to combine. Season with **salt** and **pepper**. Add **chickpeas**, then toss to coat. Set aside.



5 Finish farro

When **farro** is done cooking, drain and return it to the same pot, off heat. Season with **salt**. Add **pesto**, then stir to combine.



3 Broil veggies

Add **tomatoes**, **zucchini** and **½ tbsp oil** (dbl for 4 ppl) to a foil-lined baking sheet. Season with **salt** and **pepper**, then toss to combine. Broil in the **middle** of the oven until golden, 8-10 min.



6 Finish and serve

Divide **farro** between bowls. Top with **marinated chickpeas**, **broiled veggies**, **pine nuts** and **mozzarella slices**. Drizzle with **remaining balsamic glaze** and sprinkle **remaining chives** over top.

Dinner Solved!