



Fresh Mozzarella and Farro Bowls

with Marinated Chickpeas

Veggie

Quick

25 Minutes



Fresh Mozzarella



Farro



Chickpeas



Balsamic Glaze



Basil Pesto



Zucchini



Baby Tomatoes



Almonds, sliced



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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 |
| Balsamic Glaze | 2 tbsp | 4 tbsp |
| Basil Pesto | ¼ cup | ½ cup |
| Zucchini | 200 g | 400 g |
| Baby Tomatoes | 113 g | 227 g |
| Almonds, sliced | 28 g | 56 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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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, 14-16 min.
- Meanwhile, cut **zucchini** into ¼-inch rounds.
- Drain, then rinse **chickpeas**.
- Drain, then cut **mozzarella** into ¼-inch rounds. Season **mozzarella** with **salt**.



Toast almonds

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **almonds** to the dry pan. Toast, stirring often, until golden, 3-4 min. (**TIP:** Keep your eye on almonds so they don't burn!)
- Transfer to a plate.



Marinate chickpeas

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



Finish farro

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



Broil veggies

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



Finish and serve

- Divide **farro** between bowls. Top with **marinated chickpeas**, **broiled veggies** and **mozzarella slices**.
- Drizzle **remaining balsamic glaze** over top.
- Sprinkle with **toasted almonds**.

Dinner Solved!