



## Antipasti Salami Salad

with Grains, Tomatoes, and Fontina



ca. 20min



2 Servings

We've combined some of our favorite ingredients and cuisines into one simply spectacular salad—parsley-rich tabbouleh, and salami-and-cheese-loaded antipasti. Freekeh, a young, toasted grain similar to farro, stands in for tabbouleh's traditional bulgur. Enjoy with peak of summer tomatoes. Cook, relax, and enjoy!



## What we send

- zucchini
- sliced salami
- lemon
- shallot
- pint grape tomatoes
- fresh parsley

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- fine-mesh sieve
- medium skillet
- zester or microplane

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Energy 669.0kcal, Fat 45.7g, Proteins 27.7g, Carbs 42.5g



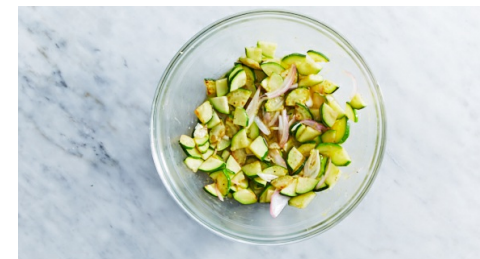
### 1. Cook freekeh

Bring a medium pot of **salted water** to a boil. Add **freekeh** and cook until tender, 15-18 minutes. Drain and press out excess water. Let cool slightly.



### 2. Make dressing

Meanwhile, halve, peel, and thinly slice **half of shallot** (reserve the rest for your own use). Zest and juice **lemon** into a large bowl. Add 2 tablespoons **oil**, ½ teaspoon **salt**, and several grinds **pepper** and stir to combine. Stir in shallots.



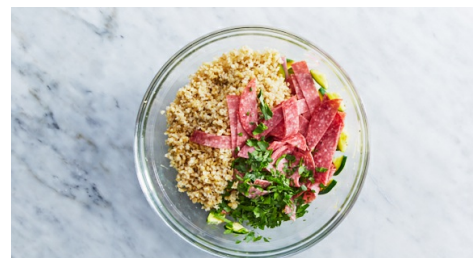
### 3. Cook zucchini

Trim ends of **zucchini** and quarter lengthwise. Slice crosswise into ¼-inch pieces. Heat 1 tablespoon **oil** in a medium skillet on medium-high. Add zucchini and cook, stirring occasionally, until just tender and browned in spots, 3-4 minutes. Add to **dressing**.



### 4. Prep salad ingredients

Halve **grape tomatoes**. Stack **salami slices** and cut into ½-inch wide strips. Separate slices of salami. Pick **parsley leaves** from stems and coarsely chop **leaves**. Cut **fontina** into small cubes.



### 5. Make salad

Add **salami**, **parsley**, and **freekeh** to **dressing** and toss to combine.



### 6. Finish salad

Fold in **tomatoes** and **fontina**, season to taste with **salt** and **pepper** and serve. Enjoy!