



Creamy Farro Fonduta

with Roasted Vegetables



20-30min



2 Servings

Fonduta is an Italian version of fondue that uses fontina, milk, cream, and eggs. We've simplified ours by eliminating the eggs and subbing in cream cheese for the cream to add body. Chewy, nutty whole-grain farro is folded into the silky sauce, then topped with an earthy veggie pan roast, and drizzled with sherry vinaigrette. Well, I don't mind if I fon-due! Cook, relax, and enjoy!

What we send

- fresh thyme
- brussels sprouts
- sweet potato
- red onion
- sherry vinegar
- parsnips

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

Tools

- fine-mesh sieve
- medium saucepan
- rimmed baking sheet

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

Calories 900.0kcal, Fat 45.8g, Proteins 20.8g, Carbs 104.0g



1. Prep ingredients

Preheat oven to 450°F and position a rack in the center. Peel **sweet potato** and cut crosswise into ¼-inch thick slices. Trim ends from **parsnip**, then peel and cut into ¼-inch thick rounds. Trim ends from **Brussels sprouts** and cut each in half. Trim ends from **onion**, then halve, peel, and cut into thin wedges. Chop **¾ of the thyme leaves** (save rest for own use).



4. Cook farro

Meanwhile, bring a medium saucepan of **salted water** to a boil. Add **farro** and cook until tender, about 6 minutes. Reserve **¼ cup cooking water**, then drain farro; reserve saucepan.



2. Make dressing

In a small bowl, combine **2 tablespoons of the vinegar** (save rest for own use), **2 tablespoons oil**, **1 teaspoon sugar**, and season with **salt** and **pepper**.



5. Make fonduta

Cut **cheese** into very small cubes. To the same saucepan, add **reserved cooking water**. Off the heat, add **cream cheese** and whisk until melted. Add **cheese** and whisk until melted and combined.



3. Roast vegetables

In a medium bowl, toss **sweet potato**, **parsnip**, **Brussels sprouts**, **onion**, and **½ of chopped thyme** with **2 tablespoons oil**, **1 teaspoon salt**, and **½ teaspoon pepper**. Transfer to baking sheet and roast in oven until vegetables are tender and browned in spots, about 20 minutes. Remove from oven and drizzle **half of dressing** on top. Toss to combine.



6. Finish & serve

Season **fonduta** with a **generous pinch each salt and pepper** and stir in **farro**. Spoon into shallow bowls and top with **roasted vegetables**. Drizzle **remaining dressing** on top and sprinkle with **remaining chopped thyme**. Enjoy!