



Creamy Farro Fonduta

with Roasted Vegetables



30-40min



4 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

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

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 802.0kcal, Fat 42.0g, Proteins 18.7g, Carbs 88.4g



1. Prep ingredients

Preheat oven to 450°F and position a rack in the center. Peel **sweet potatoes** and cut crosswise into ¼-inch thick rounds. Trim ends from **parsnip**, then peel and cut into ¼-inch thick rounds, cut any thick pieces in half. Trim ends from **Brussels sprouts** and cut each in half. Trim ends from **onion**, then halve, peel, and cut into thin wedges. Chop **thyme leaves**.



4. Cook farro

Meanwhile, bring a large saucepan of **salted water** to a boil. Add **farro** and cook until tender, about 6 minutes. Reserve **½ cup cooking water**, then drain farro. Reserve saucepan.



2. Make dressing

In a small bowl, combine **vinegar**, **¼ cup oil**, **1 tablespoon sugar**, and season with **salt** and **pepper**.



5. Make fonduta

Cut **cheese** into very small cubes. To the same saucepan, add **½ cup of reserved cooking water**. Off the heat, stir in **cream cheese** and whisk until melted. Add **cheese** and whisk until melted and combined.



3. Roast vegetables

In a large bowl, toss **sweet potato**, **parsnip**, **Brussels sprouts**, **onion**, and **½ of chopped thyme** with **3 tablespoons oil**, **1½ teaspoons salt**, and **½ teaspoon pepper**. Transfer to a rimmed baking sheet and roast in oven until vegetables are tender and browned in spots, about 20 minutes. Remove from oven and drizzle **half of the 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!