



Antipasto Salad Farro Bowl

with Mozzarella & Roasted Peppers



ca. 20min



4 Servings

We like the sound of weeknight antipasto so much we made it into a meal! With this super quick, super-delish dish of roasted, marinated peppers, mozzarella, and pepperoncini, and chewy-tender grains, you can fuhgeddabout turning on the oven or even breaking a sweat to get dinner on the table.

What we send

- quick cooking farro ¹
- fresh mozzarella ⁷
- garlic
- fresh parsley
- baby arugula
- Parmesan ⁷
- celery
- roasted red pepper
- pickled pepperoncini ¹²

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- box grater or microplane
- fine-mesh sieve
- saucepan

Allergens

Wheat (1), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 44g, Carbs 50g, Proteins 22g



1. Cook farro

Bring a large saucepan of **salted water** to a boil. Add **farro** and cook until tender, about 8 minutes. Drain well.



4. Grate Parmesan

Coarsely grate **Parmesan** on the large holes of a box grater.



2. Prep ingredients

Meanwhile, pick **parsley leaves** from stems and chop leaves, discarding stems. Thinly slice **celery** on an angle. Cut **all of the mozzarella** into ½-inch cubes. Cut **roasted peppers** into thin strips. Cut **pepperoncini** crosswise into thin slices, discarding stems.



5. Toss grains

Add **farro** to bowl with **antipasto** ingredients and toss to combine. Add **3½ tablespoons vinegar** and toss to combine. Season to taste with **salt** and **pepper**.



3. Marinate antipasto

Finely grate **2 medium garlic cloves** on the small holes of a box grater into a large bowl. Add **½ cup oil**, **1 teaspoon salt**, and **several grinds of pepper**. Add **parsley, celery, mozzarella, roasted peppers**, and **pepperoncini**. Let sit 5 minutes.



6. Finish & serve

Add **arugula** and **Parmesan** to **salad** and toss gently to combine. Spoon onto plates and sprinkle with **several grinds of pepper**. Enjoy!