



Sweet Italian Sausages

with Caprese Farro & Green Beans



20-30min



4 Servings

If you don't have a grill or grill pan, cook the sausages in a skillet. Pierce the sausages a few times with a fork or the tip of a paring knife. Heat 1 tablespoon oil in a medium skillet over medium-high. Add sausages and cook until browned all over and cooked through, turning occasionally, 8-10 minutes.

What we send

- plum tomatoes
- shallot
- green beans
- fresh basil
- sweet Italian sausage links

What you need

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

Tools

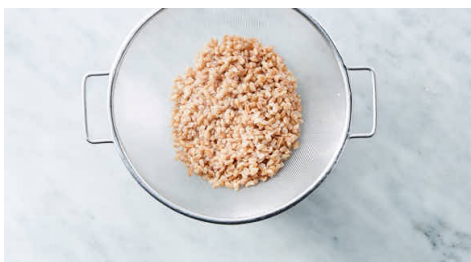
- fine-mesh sieve
- large saucepan

Allergens

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

Nutrition per serving

Calories 950kcal, Fat 59g, Carbs 55g, Proteins 47g



1. Cook farro

Bring a large saucepan of water to a boil. Add **farro** and cook until tender, 12-15 minutes. Drain farro well. Reserve saucepan for step 5.



4. Grill sausages

Brush grill or grill pan grates with **oil**. Add **sausages**, reduce heat to medium, and grill, covered, until sausages are slightly charred and cooked through, turning occasionally, 12-15 minutes.



2. Prep ingredients

While **farro** cooks, cut **all of the mozzarella** into ½-inch pieces. Cut **tomatoes** into ½-inch pieces. Trim stem ends from **green beans**. Trim stem ends from **pepperoncini**, then thinly slice, if necessary. Peel and finely chop **shallot**.



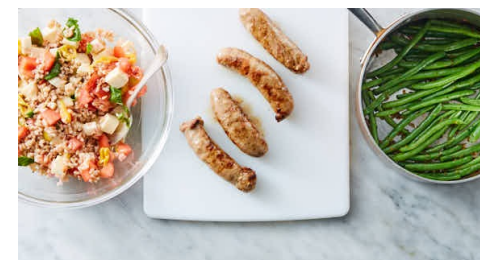
5. Cook green beans

While **sausages** cook, heat **1 tablespoon oil** in reserved saucepan. Add **remaining shallots** and cook until tender, 2-3 minutes. Add **green beans** and **a pinch each salt and pepper** and cook until bright green and crisp-tender, stirring occasionally, about 5 minutes.



3. Marinate vegetables

Heat a grill or grill pan to medium-high. In a medium bowl, whisk together **1/3 cup oil**, **3 tablespoons vinegar**, and **a generous pinch each salt and pepper**. Stir in **pepperoncini**, **mozzarella**, **tomatoes**, and **1/4 cup of the shallot**. Set aside to marinate until step 6.



6. Finish & serve

Pick **basil leaves** from stems, discarding stems; tear leaves into bite-size pieces. Add **farro** and basil to bowl with **marinated vegetables**. Season to taste with **salt** and **pepper**. Serve **farro salad** topped with **sausages** and with **green beans** alongside. Enjoy!