



Sweet Italian Sausage and Zucchini

with Grilled Lemons & Farro Salad



30-40min



4 Servings

A good grain salad has a variety of flavors and textures. With chewy farro, creamy goat cheese, fresh scallions and mint, and juicy raisins, this version does not disappoint! We serve the salad with grilled sausages and zucchini and then brighten the entire dish up with a simple lemon dressing and grilled lemon halves. Cook, relax, and enjoy!

What we send

- fresh mint
- sweet Italian sausage
- lemons
- scallions
- golden raisins
- zucchini

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- rimmed baking sheet
- small saucepan

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.

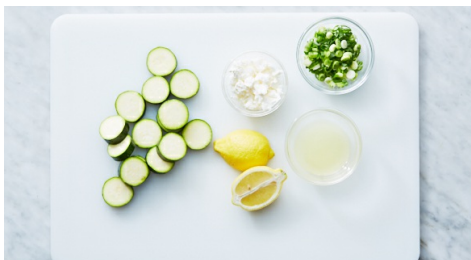
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 756.0kcal, Fat 35.5g, Proteins 42.8g, Carbs 65.9g



1. Prep ingredients

Crumble **goat cheese** into a small bowl. Trim ends from **scallions** then thinly slice. Juice **1 lemon**, halve **2nd lemon** lengthwise. Trim ends from **zucchini**, then slice into ½-inch rounds.



4. Cook farro

In a medium saucepan, bring **6 cups of water** to a boil. Add **farro, raisins,** and **1 teaspoon salt**. Cook until grains are tender, 5-6 minutes. Drain well and transfer to a medium bowl. Cool slightly.



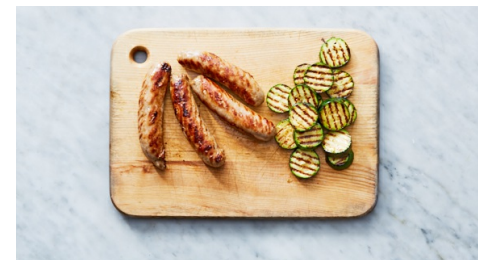
2. Season ingredients

Preheat grill or grill pan over medium-high heat. Place the **sausages, zucchini,** and **lemon halves** on a baking sheet. Prick the sausages 2 or 3 times with a fork. Drizzle the zucchini and lemon with **1 tablespoon oil**, and season with **½ teaspoon salt** and **a few grinds pepper**.



5. Grill lemon & toss grains

Grill the **lemon halves**, cut side-down, until lightly charred, 2 minutes. Transfer to a cutting board and cut into wedges. To the **farro** add **goat cheese, scallions, lemon juice,** and **3 tablespoons oil**. Toss gently to combine and season with **salt** and **pepper**.



3. Grill sausages & zucchini

Place **sausages** on the grill, cover, and reduce heat to medium. Cook sausages, turning occasionally, until lightly charred, about 5 minutes. Transfer **zucchini** to the grill. Continue cooking, turning occasionally, until the zucchini is tender and the sausage is cooked through, 12-16 minutes. Transfer to a cutting board, keep grill on.



6. Finish & serve

Pick **mint leaves** from stems; tear any large leaves. Stir mint into the **farro salad**. Cut **sausages** into thick slices on an angle. Serve **salad** topped with **grilled sausages, zucchini,** and **lemon wedges**. Drizzle with **olive oil**. Enjoy!