

# Za'atar-Roasted Broccoli Salad

with Fregola Sarda, Pecorino Cheese & Tahini Dressing

**PREP TIME:** 15 minutes

**COOK TIME:** 25-35 minutes

**SERVINGS:** 2

For tonight's Middle Eastern-inspired pasta salad, we're roasting broccoli with za'atar (a traditional blend of spices including oregano, thyme and sumac). The broccoli's herbaceous, savory flavor is a perfect match for toasted fregola sarda pasta. Crunchy roasted almonds, Pecorino cheese and hard-boiled egg give the salad plenty of hearty texture—all brought together with a bright, creamy tahini dressing.



#### BLUE APRON WINE PAIRING:

Fabre Minervois, 2015

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## Ingredients



2  
CAGE-FREE  
FARM EGGS



1 clove  
GARLIC



½ cup  
FREGOLA SARDA  
PASTA



1  
LEMON



1 lb  
BROCCOLI



1  
RED ONION



1 bunch  
MINT

#### KNICK KNACKS:



3 Tbsp  
ROASTED  
ALMONDS



2 oz  
PECORINO  
CHEESE



2 Tbsp  
TAHINI



2 tsp  
ZA'ATAR



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## 1 Prepare the ingredients:

- ☒ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Heat a small pot of water to boiling on high.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Cut the broccoli into bite-sized florets.
- ☐ Peel and thinly slice the onion.
- ☐ Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Quarter and deseed the lemon.
- ☐ Roughly chop the almonds.
- ☐ Using a fork, crumble the cheese into small pieces.
- ☐ Pick the mint leaves off the stems; discard the stems.

## 2 Cook & peel the eggs:

- ☐ Carefully add the **eggs** to the small pot of boiling water and cook for exactly 9 minutes.
- ☐ Drain and rinse under cold water for 30 seconds to 1 minute to stop the cooking process.
- ☐ When cool enough to handle, carefully peel the cooked eggs.
- ☐ Transfer to a cutting board and thinly slice into rounds. Season with salt and pepper.

## 3 Roast the broccoli & onion:

- ☐ While the eggs cook, place the **broccoli** and **onion** on a sheet pan.
- ☐ Drizzle with olive oil and season with salt, pepper and the **za'atar**; toss to thoroughly coat.
- ☐ Arrange in a single, even layer and roast 20 to 22 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

## 4 Make the dressing:

- ☐ While the broccoli and onion roast, in a bowl, combine the **tahini**, the **juice of 2 lemon wedges**, **2 tablespoons of water** and **as much of the garlic paste as you'd like**.
- ☐ Slowly whisk in **1 ½ tablespoons of olive oil** until well combined. Season with salt and pepper to taste.

## 5 Cook the pasta:

- ☐ While the broccoli and onion continue to roast, add the **pasta** to the large pot of boiling water and cook 14 to 17 minutes, or until tender.
- ☐ Turn off the heat. Drain thoroughly and return to the pot.

## 6 Finish & plate your dish:

- ☐ To the pot of **cooked pasta**, add the **roasted broccoli and onion**, **almonds**, **cheese**, **dressing**, the **juice of the remaining lemon wedges** and a drizzle of olive oil.
- ☐ Stir to thoroughly combine; season with salt and pepper to taste.
- ☐ Divide the finished salad between 2 dishes.
- ☐ Top with the **sliced eggs**.
- ☐ Garnish with the **mint** (tearing just before adding). Enjoy!

