

# Chipotle Vegetable & Farro Salad

*with Avocado & Crispy Tortilla Strips*

**PREP TIME:** 15 minutes

**COOK TIME:** 30-40 minutes

**SERVINGS:** 2

Our satisfying, Mexican-inspired farro salad showcases tender sweet potato and broccoli roasted with spicy chipotle in adobo—infusing the whole dish with its smoky flavor. Bites of juicy cara cara orange and crisp radishes (marinated with a touch of agave nectar and lime juice) lend welcome brightness, while creamy avocado and light, crumbly queso fresco help tame the pepper's heat. Oven-toasted tortilla strips make for the perfect, crunchy mix-in.



#### BLUE APRON WINE PAIRING:

Kōtuku Sauvignon Blanc, 2016

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## Ingredients



2  
CORN TORTILLAS



¾ cup  
SEMI-PEARLED  
FARRO



4  
RADISHES



1  
AVOCADO



1  
CARA CARA  
ORANGE



1  
LIME



1  
SWEET POTATO



½ lb  
BROCCOLI

#### KNICK KNACKS:



1  
CHIPOTLE PEPPER  
IN ADOBO SAUCE



1 oz  
QUESO FRESCO



1  
SHALLOT



1 Tbsp  
AGAVE NECTAR



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Quarter the lime.
- ☐ Peel and small dice the sweet potato.
- ☐ Cut the broccoli into bite-sized florets.
- ☐ Cut off and discard the radish ends; thinly slice into rounds.
- ☐ Peel and mince the shallot.
- ☐ Stack the tortillas; cut in half, then thinly slice into strips.
- ☐ Cut off and discard the rind and white pith of the orange; medium dice.
- ☐ Peel, pit and large dice the avocado. Place in a bowl and top with **the juice of 1 lime wedge** to prevent browning; season with salt and pepper.
- ☐ Crumble the cheese.
- ☐ Finely chop the pepper. Thoroughly wash your hands immediately after handling the pepper.

## 2 Cook the farro:

- ☐ Add the **farro** to the pot of boiling water and cook, uncovered, 16 to 18 minutes, or until tender. Turn off the heat; drain thoroughly and return to pot. Stir in **the juice of 1 lime wedge** and a drizzle of olive oil. Season with salt and pepper to taste. Set aside in a warm place.

## 3 Roast the vegetables:

- ☐ While the farro cooks, line a sheet pan with aluminum foil. In a large bowl, combine the **sweet potato, broccoli and as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Transfer to the prepared sheet pan and arrange in a single, even layer. Thoroughly wash your hands immediately after handling the pepper. Roast 20 to 22 minutes, or until lightly browned and tender when pierced with a fork. Leaving the oven on, remove from the oven and carefully transfer to the pot of **cooked farro**. Discard the aluminum foil.

## 4 Marinate the radishes & shallot:

- ☐ While the vegetables roast, in a bowl, combine the **radishes, shallot, agave nectar and the juice of the remaining lime wedges**. Season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

## 5 Toast the tortilla strips:

- ☐ Place the **tortilla strips** on the same sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and toast in the oven 5 to 7 minutes, or until browned and crispy. Remove from the oven.

## 6 Finish the salad & plate your dish:

- ☐ To the pot of **cooked farro and roasted vegetables**, add the **orange and marinated radishes and shallot** (including the marinating liquid). Stir to thoroughly combine and season with salt and pepper to taste.
- ☐ Divide the finished salad between 2 dishes. Top with the **avocado, cheese and toasted tortilla strips**. Enjoy!

