# Roasted Fall Vegetable & Farro Salad

with Soft-Boiled Eggs

TIME: 40-50 minutes SERVINGS: 2

For comforting flavor and satisfying texture, this warm grain salad combines roasted root vegetables and crisp, sweet apple. Mixing in rehydrated shiitake mushrooms creates a subtle umami layer. It all comes together with a dressing of toasty brown butter and a topping of rich soft-boiled eggs.

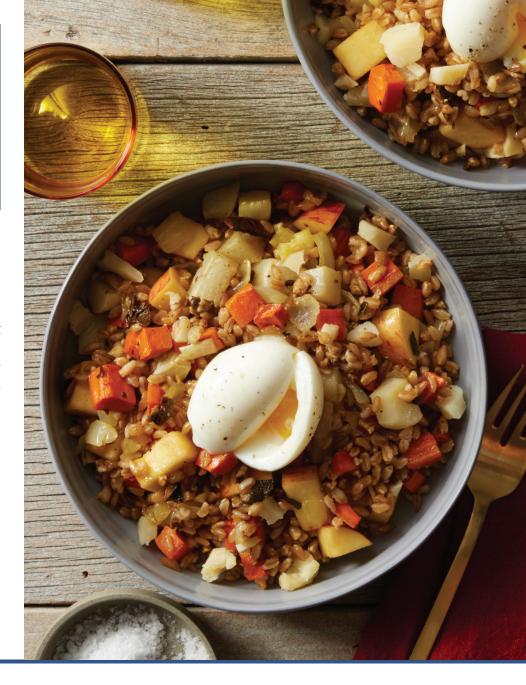


#### MATCH YOUR BLUE APRON WINE



Floral & Aromatic

Serve a bottle with this symbol for a great pairing.



# **Ingredients**



3/4 cup SEMI-PEARLED FARRO



1 APPLE



CAGE-FREE FARM EGGS



1 PURPLE TOP TURNIP



2 CARROTS



1 YELLOW ONION



2 cloves GARLIC



1 bunch SAGE

#### KNICK KNACKS:



2 Tbsps APPLE CIDER VINEGAR



2 Tbsps BUTTER



¹⁄2 oz DRIED SHIITAKE MUSHROOMS



1 oz LAMB CHOPPER CHEESE

















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- ☐ Heat a large pot of salted water and a small saucepan of water to boiling on high.
- ☐ Peel and roughly chop the **garlic**.
- ☐ Once the large pot of water is boiling, add the **farro** and garlic. Cook, uncovered, 17 to 19 minutes, or until tender. Drain thoroughly and return to the pot. Cover and set aside in a warm place.

## 2 Prepare the ingredients & rehydrate the mushrooms:

- ☐ While the farro cooks, wash and dry the fresh produce.
- ☐ In a bowl, combine the **mushrooms** and **1 cup of hot water**; let stand for at least 10 minutes to rehydrate.
- Peel and medium dice the carrots.
- Peel and medium dice the turnip.
- Peel and medium dice the onion.
- ☐ Pick the sage leaves off the stems; discard the stems and roughly chop the leaves.
- Core and medium dice the apple. Place in a bowl with **half the vinegar** (you will have extra) to prevent browning.
- Remove and discard any rind from the cheese. Using a fork, crumble into small pieces.

#### 3 Roast the vegetables:

- ☐ Place the **carrots**, **turnip**, **onion**, and **sage** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast 20 to 22 minutes, or until lightly browned and tender when pierced with a fork. Set aside in a warm place.

# 4 Cook & peel the eggs:

- ☐ While the vegetables roast, carefully add the **eggs** to the saucepan of boiling water and cook for exactly 7 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. Rinse and wipe out the saucepan.

#### 5 Brown the butter:

☐ While the vegetables continue to roast, in the same saucepan, heat the **butter** on medium-high until melted. Cook, stirring frequently and swirling the saucepan, 1 to 2 minutes, or until browned and nuttily fragrant. (Be careful not to overcook, as the butter can burn easily.) Transfer to a bowl.

### 6 Finish & plate your dish:

- ☐ Drain the **rehydrated mushrooms**. Transfer to a cutting board and roughly chop.
- ☐ To the pot of **cooked farro**, add the chopped mushrooms, **browned butter**, **apple** (including any liquid), **roasted vegetables**, **cheese**, and a drizzle of olive oil. Stir to thoroughly combine; season with salt and pepper to taste.
- Divide between 2 dishes. Top with the **peeled eggs**; if desired, season with salt and pepper. Enjoy!