

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.



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Floral & Aromatic

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Ingredients



¾ cup
SEMI-PEARLED
FARRO



2
CAGE-FREE
FARM EGGS



2
CARROTS



2 cloves
GARLIC



1
APPLE



1
PURPLE TOP
TURNIP



1
YELLOW ONION



1 bunch
SAGE

KNICK KNACKS:



2 Tbsps
APPLE CIDER
VINEGAR



2 Tbsps
BUTTER



½ oz
DRIED SHIITAKE
MUSHROOMS



1 oz
LAMB CHOPPER
CHEESE



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1 Cook the farro:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ 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!