

Chipotle Roasted Vegetable Salad

with Farro, Orange, & Tortilla Strips

TIME: 35-45 minutes

SERVINGS: 2

For a deliciously spicy kick, you'll coat sweet potato and broccoli with chipotle chile paste before roasting them, tossing them with warm grains, and topping it all with creamy avocado and crispy tortilla strips.



MATCH YOUR BLUE APRON WINE



Zesty & Tropical

Serve a bottle with this symbol for a great pairing.



Ingredients



2
CORN TORTILLAS



3/4 cup
SEMI-PEARLED
FARRO



3
RADISHES



1
AVOCADO



1
CARA CARA
ORANGE



1
SWEET POTATO



1/2 lb
BROCCOLI

KNICK KNACKS:



2 Tbsps
RICE VINEGAR



2 tsps
CHIPOTLE CHILE
PASTE



1 Tbsp
HONEY



1
SHALLOT



2 oz
QUESO BLANCO



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1 Cook the farro:

- ☐ Remove the **honey** from the refrigerator to bring to room temperature.
- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Heat a large pot of salted water to boiling on high. Once boiling, add the **farro** and cook, uncovered, 16 to 18 minutes, or until tender. Turn off the heat. Drain thoroughly and return to the pot. Cover to keep warm.

2 Prepare & roast the vegetables:

- ☐ While the farro cooks, wash and dry the fresh produce.
- ☐ Line a sheet pan with aluminum foil.
- ☐ Peel and small dice the **sweet potato**. Cut off and discard the bottom ½ inch of the **broccoli** stem; cut the broccoli into small pieces, keeping the florets intact.
- ☐ Place the vegetables in a large bowl. Add **as much of the chile paste 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 coat. Transfer to the sheet pan. Arrange in an even layer.
- ☐ Roast 20 to 22 minutes, or until tender when pierced with a fork.
- ☐ Leaving the oven on, carefully transfer the roasted vegetables to the pot of **cooked farro**. Reserving the sheet pan, discard the aluminum foil.



3 Prepare the remaining ingredients:

- ☐ While the vegetables roast, cut off and discard the ends of the **radishes**; thinly slice into rounds. Peel the **shallot** and finely chop to get 2 tablespoons (you may have extra).
- ☐ Stack the **tortillas**; cut in half, then thinly slice into strips.
- ☐ Peel and medium dice the **orange**.
- ☐ Pit, peel, and medium dice the **avocado**. Place in a bowl and top with **half the vinegar** to prevent browning. Drizzle with olive oil and season with salt and pepper.



4 Marinate the radishes:

- ☐ While the vegetables continue to roast, in a medium bowl, combine the **sliced radishes**, **chopped shallot**, **honey** (kneading the packet before opening), and **remaining vinegar**; 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:

- ☐ While the radishes marinate, place the **tortilla strips** on the sheet pan used to roast the vegetables. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Toast in the oven 5 to 7 minutes, or until lightly browned and crispy. Remove from the oven.



6 Finish & serve your dish:

- ☐ Add the **diced orange** and **marinated radishes** (including the marinating liquid) to the pot of **cooked farro and roasted vegetables**. Stir to thoroughly combine; season with salt and pepper to taste.
- ☐ Serve the finished salad topped with the **seasoned avocado**, **cheese** (crumbling before adding), and **toasted tortilla strips**. Enjoy!