



Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 🔄



2 Tbsps Dried Currants



2 Tbsps Roasted Pistachios



1/3 cup Salsa Verde



2 Pasture-Raised Eggs



½ cup Semi-Pearled Farro



1 bunch Mint



1 Tbsp Honey



1 head Cauliflower



1 Bell Pepper



0.7 oz Grana Padano Cheese



1 ½ tsps Calabrian Chile Paste



Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

Cook the farro

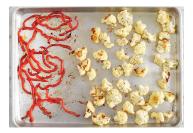
- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a small pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- \bullet Once boiling, add the $\mbox{\it farro}$ and cook, uncovered, 18 to 20 minutes, or until tender. Turn off the heat.
- Drain thoroughly and transfer to a bowl.
- Refill the pot 3/4 of the way up with water; cover and heat to boiling

Prepare the ingredients & make the hot honey

- · Meanwhile, wash and dry the fresh produce.
- Cut out and discard the core of the cauliflower; cut into small florets.
- · Cut off and discard the stem of the pepper. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the pistachios.
- Place the currants in a bowl; cover with hot water. Set aside to rehydrate at least 10 minutes.
- Pick the mint leaves off the stems.
- In a separate bowl, combine the **honey** (kneading the packet before opening) and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be.

3 Roast the vegetables

- Place the cauliflower florets and sliced pepper on a sheet pan. Drizzle with olive oil and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 22 to 24 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



4 Cook the eggs

- Meanwhile, carefully add the eggs to the pot of boiling water and cook 7 minutes for softboiled, or until your desired degree of doneness.
- Drain thoroughly and rinse under cold water 30 seconds to 1 minute to stop the cooking process.



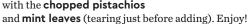
• When cool enough to handle, peel the cooked eggs. Season with salt and pepper.

ADDITIONAL STEP If you chose Pork Sausage

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the sausage; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through. Turn off the heat.

5 Finish the farro & serve your dish

- To the bowl of cooked farro, add the salsa verde, rehydrated currants (draining before adding), and cheese (crumbling before adding).
- Serve the finished farro topped with the roasted vegetables and seasoned eggs. Drizzle with the hot honey and garnish with the chopped pistachios





CUSTOMIZED STEP 5 If you chose Pork Sausage

- Finish the farro and serve your dish as directed, topping with the cooked sausage after the vegetables.



