

# Roasted Root Vegetable Salad

*with Radicchio, Hazelnuts & Cara Cara Orange*

As frosts begin blanketing the fields, there's something amazing happening underground. Root vegetables are storing nutrients, preparing for winter and eventually for growth in spring. They're converting their energy into flavor and, just about now, they're perfect. In this recipe, we're taking root vegetables, roasting them to perfection and serving them in an incredibly tasty, hearty salad with lightly bitter radicchio, toasted hazelnuts, winter citrus and silky ricotta salata cheese.



## Ingredients

- ½ Cup Pearled Farro
  - 2 Heirloom Carrots
  - 1 Cara Cara Orange
  - 3 Ounces Parsnip
  - 4 Ounces Purple Top Turnip
  - 1 Head Radicchio
  - 1 Head Red Leaf Lettuce
- ### Knick Knacks
- 3 Tablespoons Hazelnuts
  - 2 Ounces Ricotta Salata
  - 1 Shallot
  - 1 Tablespoon Champagne Vinegar

Makes 2 Servings

About 515 Calories Per Serving

Cooking Time: 25 to 35 minutes





# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/519](https://blueapron.com/recipes/519)

1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel the carrots and parsnip. Trim off and discard the stem ends of the carrots and parsnip; cut the carrots and parsnip in half lengthwise, then into 2-inch pieces on an angle. Cut off the top and bottom of the orange so it sits flat on a cutting board. Cut off and discard the remaining peel and pith; medium dice the orange. Cut off and discard the root ends of the radicchio and lettuce; roughly chop the leaves. Medium dice the turnip. Roughly chop the hazelnuts. Peel and mince the shallot to get 2 tablespoons of minced shallot (you may have extra); place the minced shallot in a bowl with the **vinegar**.

2



## Roast the vegetables:

Place the **carrots, parsnip and turnip** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single, even layer and roast 24 to 26 minutes, or until lightly browned and tender when pierced with a knife.

3



## Cook the farro:

While the vegetables roast, add the **farro** to the pot of boiling water. Cook, stirring occasionally, 13 to 15 minutes, or until tender. Drain thoroughly and return to the pot. Drizzle with olive oil and stir to combine. Season with salt and pepper to taste. Set aside.

4



## Toast the nuts:

While the farro cooks, heat a small, dry pan on medium until hot. Add the **hazelnuts** and toast, stirring frequently, 2 to 3 minutes, or until lightly browned and fragrant. Transfer to a bowl. Set aside.

5



## Make the dressing:

Season the **shallot-vinegar mixture** with salt and pepper to taste. Slowly whisk in 2 tablespoons of olive oil until well combined.

6



## Dress the salad & plate your dish:

Using a peeler, shave **half the ricotta salata cheese** into a large bowl. Add the **orange, radicchio, lettuce, toasted hazelnuts, cooked farro, roasted vegetables** and enough of the **dressing** to coat the greens (you may have extra). Toss to combine and season with salt and pepper to taste. Divide the salad between 2 dishes. Using a peeler, shave the **remaining ricotta salata cheese** on top of each. Enjoy!