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RAINBOW FARRO BOWLS

with Creamy Dill Sauce & Hard-Boiled Egg

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Veggie Stock Concentrates
(2 | 4)



Farro
(1 | 2)
Contains: Wheat



Roma Tomatoes*
(2 | 4)



Carrots*
(6 oz | 12 oz)



Red Onion
(1 | 2)



Italian Seasoning
(1 | 1)



Dill*
(1 | 2)



Lemon*
(1 | 2)



Sour Cream*
(1 | 2)
Contains: Milk



Garlic
(1 Clove | 2 Cloves)



Feta Cheese*
(1 | 2)
Contains: Milk

PREP IN **15 MIN** READY IN **50 MIN**

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

Eggs

(2 | 4)
Contains: Eggs

Olive Oil
(5 tsp | 10 tsp)

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Our favorite trick for peeling hard-boiled eggs: Use cold water! Peeling eggs under running water in the sink (or in a bowl of ice water) helps the whites separate from the eggshells and washes away those broken bits as you go. So a-peel-ing!

1.



Preheat oven to 425 degrees. **Wash and dry produce.** In a small pot, combine **3½ cups water** (for 4 servings, use a medium pot and 6 cups water), **stock concentrates**, **farro**, and a **big pinch of salt**. Bring to a boil and cook until farro is tender, 25–30 minutes. Drain and set aside (keep empty pot handy for step 5).

3.



Toss **tomatoes** on one side of a baking sheet with a **drizzle of olive oil**, **½ tsp Italian Seasoning** (1 tsp for 4 servings), **salt**, and **pepper**. Toss **carrots** and **onion wedges** on empty side with a **drizzle of olive oil**, **1 tsp Italian Seasoning** (2 tsp for 4), **salt**, and **pepper**. (For 4, add tomatoes to one sheet; add carrots and onions to a second sheet.) Roast until browned and tender, 20–25 minutes. (If tomatoes finish first, remove from sheet; continue roasting carrots and onion wedges.) While veggies roast, place **eggs** in a second small pot and add enough **water to cover**. Bring to a boil, then immediately cover and turn off heat. Let stand 11 minutes, then carefully drain. Run under cold water until cool to the touch.

5.



Once farro is drained, melt **1 TBSP butter** (2 TBSP for 4 servings) in same pot over medium-high heat. Add **chopped onion** and **remaining garlic**; cook, stirring, until softened, 3–4 minutes. Stir in **drained farro**, a **drizzle of olive oil**, **remaining lemon zest**, and a **squeeze of lemon juice**. Season generously with **salt** and **pepper**. Remove pot from heat.

2.



Meanwhile, cut **tomatoes** into ½-inch-thick wedges. Trim, peel, and cut **carrots** on a diagonal into ¼-inch-thick pieces. Halve, peel, and cut **onion** into ½-inch-thick wedges; finely chop a few wedges until you have ¼ cup (½ cup for 4 servings).

4.



While eggs cook, pick and finely chop **fronds from dill**. Zest and quarter **lemon**. Peel and finely chop **garlic**. In a small bowl, combine **sour cream**, half the chopped dill, up to **half the lemon zest**, a **squeeze of lemon juice**, and a pinch of garlic to taste (save a bit for the next step). Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.

6.



Peel and thinly slice **eggs** crosswise. Divide **farro** between bowls and top with **roasted veggies**, sliced egg, and **feta** (arrange in separate sections for a pretty presentation!). Drizzle with **creamy dill sauce** and sprinkle with **remaining chopped dill**. Top each bowl with a **drizzle of olive oil** and serve with **remaining lemon wedges** on the side.