



# Peach Dish



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Rosemary Roasted Turnips,  
Radishes, Garlic and Shallots

7 ounces Hakurei turnips,  
quartered  
5 ounces Cherry Belle radishes,  
quartered  
6 each cloves of garlic,  
halved  
3 each small shallots, halved  
1 sprig fresh rosemary  
2 tablespoons olive oil,  
divided\*  
1 teaspoon PeachDish salt  
Black pepper, to taste\*

Buttered Lemon Farro

1 cup farro  
1 lemon, zested, halved and  
juiced  
2 cups water\*  
Kosher salt, to taste\*  
1 1/2 tablespoons butter  
2 sprigs fresh parsley, leaves  
removed and roughly  
chopped, divided  
1 ounce crumbled goat  
cheese

\*Ingredients not included in  
your PeachDish box.

**Rosemary Roasted Hakurei Turnips, Radishes, Garlic and  
Shallots over Buttered Lemon Farro**

**Recipe Courtesy of Chef Robert Lupo**

1. Please read entire recipe card before beginning.
2. Preheat oven to 450°F. In a medium-large mixing bowl, combine turnips, radishes, garlic, shallots, rosemary sprig, half of the olive oil, 1 teaspoon PeachDish salt and a pinch of black pepper. Mix well, and lay out vegetables on a roasting pan or cookie sheet. Cover completely and tightly with aluminum foil, and place in the oven. Cook for 10 minutes.
3. While the vegetables begin to cook, zest and juice lemon. If you don't have a zester, you can use a vegetable peeler or knife to shave off the skin of the lemon, then finely chop it. Next place farro, remaining olive oil, lemon zest, lemon juice, 2 cups water and a pinch of salt in a medium saucepot with a lid. Place the pot over high heat, and bring to a boil. Cover, reduce heat to low, and cook until all water has been absorbed. When the farro is cooked, remove from heat, and add butter and half the parsley. Cover with lid, and set aside until vegetables are cooked.
4. Once the vegetables have cooked for 10 minutes, turn the oven temperature to 400°F. Cook for an additional 15 minutes. Remove the vegetables from the oven and carefully remove the aluminum foil. Check the vegetables for tenderness by piercing with a fork. If not tender, put back in the oven for 5-7 minutes.
5. Remove the rosemary sprig from the vegetables. Divide the farro onto two plates, top with roasted vegetable mixture, roasting juices from the pan, crumbled goat cheese and parsley. Enjoy!

**Yield: 2 servings**

**Preparation Time: 15 minutes**

**Cook Time: 35 minutes**