



This Week's Daily Harvest Express Farm Box Recipes



Specials This Week

Organic Pasilla peppers are on sale for half price this week at \$1.50. These larger and mild peppers are great stuffed and as a main dish (check out the recipe below!). Store them in a paper towel in the fridge & they'll last up to three weeks.

Gnocchi with Gorgonzola Pear Sauce

- 3 Tbsp butter
- 2 thyme sprigs
- 1 ripe pear, peeled and cut into small chunks
- 1 cup gorgonzola, roughly chopped
- 5 Tbsp milk
- 1 pinch grated nutmeg, plus extra to serve
- 1 pound gnocchi

1. Bring a large saucepan of water to a boil.
2. In a large frying pan, melt the butter over medium heat, add the thyme sprigs and pear chunks, and stir-fry for about 30 seconds. Stir in the gorgonzola, add the milk and nutmeg, and stir well until the cheese melts. Turn the heat down to low.
3. When the water in the saucepan is boiling, drop in the gnocchi and cook for 1-2 minutes, until the gnocchi float to the top. Use a slotted spoon to transfer the gnocchi to the creamy sauce and mix well to combine.
4. Add a little sea salt to taste, remove from heat, and serve immediately with a little extra grated nutmeg.

Vegan Stuffed Pasilla Peppers with Spicy Pesto

Spicy Pesto

- 2 cups loosely packed fresh basil
- ¼ cup pine nuts
- 4 cloves garlic
- ¼ cup loosely packed cilantro
- ¼ cup vegan parmesan shreds
- 3 habanero peppers
- 6-8 Tbsp olive oil
- ½ tsp Himalayan salt
- ¼ tsp ground cumin

Quinoa

- ½ cup tricolor quinoa
- ¾ cup vegetable broth
- 3 cloves garlic, minced
- ½ small white onion, minced
- 1 tsp vegetable oil
- 1 tsp taco seasoning mix

Stuffed Peppers

- 4 Pasilla peppers
- 4 cloves garlic, minced
- 1-12 oz package soy chorizo
- 1 cup vegan shredded cheese
- 1 cup corn
- 3 tsp vegetable oil, divided
- Salt & pepper to taste
- Red onion
- Minced cilantro

Pesto

1. Mix all ingredients in a food processor and blend on high for about a minute.
2. Store, covered in the refrigerator until ready to use.

Quinoa

3. Rinse quinoa thoroughly.
4. In a saucepan, combine quinoa, broth, and taco seasoning. Bring to a boil. Reduce to a simmer, cover & cook until quinoa is slightly translucent, about 15-20 minutes. Set aside.

Peppers

5. Place peppers in oven & broil on high until very slightly charred and soft enough to cut through easily, 1-2 minutes.
6. Remove from oven & cut a slit down the middle lengthwise. Remove seeds with a spoon.
7. In a pan on medium high heat, add 2 tsp oil. When the oil is hot, add soyrito & cook according to package directions.
8. Add garlic, corn, and quinoa. Cook 5 minutes on med-high heat. Remove pan from heat & toss in cheese. Brush each pepper with remaining tsp of oil.
9. Once the mixture is cool enough, stuff the peppers. Bake the stuffed peppers for 30 minutes at 400°.
10. Top with an additional tsp of cheese & bake for 10 more minutes.
11. Remove from oven & let sit 5-10 minutes before serving.
12. Garnish with the pesto, red onion & cilantro & enjoy!

www.DailyHarvestExpress.com

760.560.3867

info@dailyharvestexpress.com

Follow us on Instagram and Facebook @DailyHarvestExpress