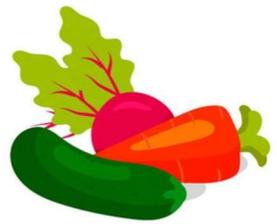




This Week's Daily Harvest Express Farm Box Recipes



Heirloom Tomato Sandwich

White bean puree

- 1 ½ cups white beans, drained & rinsed (cannellini, navy, etc)
- 2 Tbsp extra-virgin olive oil
- 2 garlic cloves
- 3 Tbsp lemon juice

- 1 tsp capers
- sea salt & black pepper

Sandwiches

- 8 slices of toasted seeded bread
- 4 butter lettuce leaves
- 3 large tomatoes, sliced

- 2 avocados, sliced
- Sea salt & black pepper
- 8 fresh basil leaves
- pinch of smoked paprika, optional
- sprinkle of hemp seeds, optional

1. Puree the beans, olive oil, garlic, lemon juice, and capers in a blender. Season with salt & pepper.
2. Assemble the sandwiches with the bread, bean puree, lettuce, tomatoes, avocado, basil, sea salt, pepper, smoked paprika & hemp seeds.

From Love and Lemons

No Bake Avocado Cheesecake

- Nonstick cooking spray
- 9 oz graham crackers
- 1 cup granulated sugar
- 1 stick unsalted butter, melted
- 12 oz cream cheese, at room temperature

- 3 firm ripe avocados, peeled, pitted & roughly chopped
- Zest and juice of 1 1/2 limes
- 1 5.4-oz can coconut cream
- ½ cup heavy cream
- Whipped cream, for serving

1. Spray a 9" springform pan with cooking spray. Add the graham crackers & 1/4 cup of the sugar to a food processor and pulse to fine crumbs. Drizzle in the butter and pulse until the crumbs are completely coated and moistened. Firmly press the crumb mixture into the bottom of the pan, refrigerate. Clean the food processor for the filling.
2. Add the cream cheese, avocados, lime zest & juice, and remaining sugar to the food processor and puree until completely smooth and almost no avocado lumps remain. Add the coconut cream & heavy cream and process until the mixture starts to thicken and becomes creamy, about 1 minute.
3. Pour the mixture on top of the crust in the prepared pan. Spray a piece of plastic wrap with cooking spray and gently press it on top of the filling so no air can reach it. Refrigerate until completely set, 6 hours and up to overnight.
4. Remove the plastic wrap and smooth out any bubbles with an offset spatula. Garnish with whipped cream around the edge and serve cold.

From Food Network

Couscous with Beets, Greens and Garlic Yogurt

- 1/2 cup couscous
- 1/2 cup vegetable broth
- 1 Tbsp extra virgin olive oil
- 1 Bunch Beet Greens

- 1 Tbsp chopped fresh mint leaves, dill or parsley leaves, or a combination
- 1/4 tsp fine sea salt

- 1/4 tsp black pepper
- 3 tsp fresh lemon juice, plus more to taste
- 1/2 cup Greek yogurt
- 1 clove garlic, chopped

- 1 pound cooked and peeled beets, cut into 1/2-inch cubes
- 1 1/2 Tbsp chopped walnuts

1. Combine the couscous, broth & 1/2 tsp of the oil in a medium bowl. Cover and let sit for at least 45 minutes at room temperature, or refrigerate overnight. When ready to serve, fluff the couscous with a fork.
2. Strip the greens from their stems; discard the stems or reserve for another use. Rinse and dry the leaves thoroughly, then thinly slice them, transferring them to a mixing bowl as you work.
3. Pick up the greens by the fistful and squeeze/massage them, repeating until you work your way through the bowlful. Repeat until they turn darker green and silky, a few minutes. Toss them with 1 ½ tsp of the herbs, the remaining oil, 1/8 tsp of the salt, 1/8 tsp of the pepper and the lemon juice. Taste, and add more lemon juice if needed.
4. Whisk together the yogurt, garlic and the remaining salt and 1/8 teaspoon of pepper in a medium bowl.
5. Toss the beets with the remaining tablespoon of chopped herbs.
6. Divide the couscous among individual bowls or plates. Top each portion with, in the following order, the greens, the beets, dollops of the yogurt mixture and a sprinkling of walnuts. Serve right away.

Adapted from The Simple Art of Vegetarian Cooking.

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