



Farm Box Meals

RECIPES TO HELP USE YOUR BOX!
WEEK OF FEB 1



Swiss Chard & Curried Chickpeas with Orange Vinaigrette

- 1 15-oz can chickpeas, drained and rinsed
- ¼ cup extra-virgin olive oil, divided
- 1 tsp curry powder
- ¼ tsp each sea salt & black pepper, divided
- ½ cup + 1 tbsp white wine vinegar, divided
- 2 tsp raw honey
- ½ onion, thinly sliced
- 2 oranges
- 1 tbsp Dijon mustard
- 8 cups Swiss chard, torn, tough stems removed
- 1 ½ cups cucumber, celery or squash, thinly sliced

- Preheat oven to 400°F. Roll chickpeas between two layers of paper towel to dry. Remove any loose skins and discard. Spread onto a parchment-lined baking sheet; toss with 1 tbsp oil, curry powder & ¼ tsp each salt & pepper. Roast till crispy, 25 minutes. Cool on pan.
- Meanwhile, heat ½ cup vinegar & honey to a boil. Place onion in a heat-proof bowl. Pour mixture over onion. Cover for 20 minutes.
- Slice off the top & bottom of each orange. Remove peel and pith. Separate segments & place in a large bowl. Add chard, cucumber, pickled onion and chickpeas. Drizzle with dressing and toss to combine.
- Dressing: Zest 1 orange and place zest in a small bowl. Whisk in 1 tbsp vinegar, Dijon, remaining 3 tbsp oil and ¼ tsp each salt and pepper.



FARMS TO SPOON
By Daily Harvest Express

Chef inspired Local ingredients

Freshly Made by Chef Michael

- Braised Brisket & Potato
- Braised Turkey Chili
- Chicken Noodle
- Roasted Mushroom & Wild Rice
- Roasted Tomato
- Butternut Squash

Pick 1 for \$12 or 2 for \$20



Roasted Fingerling Potatoes & Mushrooms

- 1 1/2 pounds fingerling potatoes, cut into 1/2-inch rounds
- 1/4 cup extra-virgin olive oil
- 10 ounces white mushrooms, thinly sliced
- 1 onion, thinly sliced
- Salt and freshly ground pepper
- 1 teaspoon minced sage
- 1/2 teaspoon minced rosemary
- 1 scallion, thinly sliced

- Preheat oven to 350°. Bring a large pot of water to a boil. Add the potatoes and cook until just tender, ~ 10 minutes. Drain and gently shake out the excess water.
- In a large ovenproof skillet, heat the olive oil. Add the mushrooms, onion & potatoes, season w/ salt & pepper.
- Cooking over med heat, sauté till light brown, about 10 minutes. Stir in the sage, rosemary & scallion.
- Roast in the oven until browned & sizzling, about 10 minutes more. Serve right away.