

## SHISHITO PEPPERS

- While some of them can be hot, they're not as spicy as a jalapeno.
- You can eat them raw in salads. You don't need to seed them.
- Most popular way to eat them is grilled or on the stove. Cook with EVOO & garlic over med-high heat till blistered.
- Go well with cheese, eggs, chicken & steak or just by themselves!



## WEEK OF AUG 2 Farm Box Meals



We are passionate about sustaining our community's local farms & helping you make the most out of the produce in your farm box.

### Lets grill for dinner

#### GRILLED LEEKS WITH SHISHITO DIP

- 2 leeks
- 1/4 C EVOO
- Kosher salt & black pepper
- 1 garlic clove, minced
- 1/4 t crushed red pepper
- 6 shishito peppers, stemmed
- 1/4 C lightly packed parsley
- 1/4 C toasted almonds
- 1 T fresh breadcrumbs
- 1/2 t grated lemon zest
- 1 t fresh lemon juice

1. Light a grill. Halve the leeks lengthwise through the light green part; leave the white & root attached. Rinse. Brush w/ oil. Season w/ S & P. Grill over low heat, turning, until charred outside, 25 min. Cover w/ plastic wrap; let steam 15 minutes.
2. Discard the charred outside & plate leeks. Toss w/ garlic, red pepper & 1 T oil. Season w/ S & P; let stand 30 min.
3. Grill shishitos over high heat, turning, until lightly charred, 2 minutes. Transfer to a food processor & let cool slightly. Add parsley, almonds, breadcrumbs, lemon zest and juice. Pulse until minced. With the machine on, add the remaining 1/2 C of oil. Add S & P to taste. Serve with leeks.

### Use those summer veggies for dinner & leftovers for lunch

#### MEXICAN ZUCCHINI SKILLET

- 1 Garlic clove, minced
- 1 T EVOO
- 1 lb. Zucchini, diced
- 1 Tomato, diced
- 1 corn – Off the cob
- 1 Green onion, thinly sliced
- 1 T Cilantro, chopped
- 1 t Pickled jalapeño, chopped
- 1/2 C queso fresco, cotija or feta, crumbled
- Fresh lime juice, to taste
- Salt & pepper, to taste

1. Cook the garlic in oil in a large skillet over medium heat 1 minute, stirring until sizzling.
2. Add zucchini and cook stirring occasionally, 3 minutes or until slightly softened.
3. Add the tomato and onion. Cook 3 minutes.
4. Remove skillet and add cilantro, jalapeño and lime juice.
5. Season with salt and pepper to taste and top with queso. Serve with black beans & tortillas

### Fruit makes the best dessert GLUTEN FREE PEACH PLUM CRISP

- 1 lb. peaches, sliced
- 1 lb. plums, sliced
- 1/3 C honey
- 3 T cornstarch
- 1/2 tsp cinnamon
- Topping
- 1 C old-fashioned oats
- 1/2 C almond flour
- 1/3 C chopped pistachios
- 1/3 C brown sugar
- 1 t ginger
- 1/4 t salt
- 4 T butter, melted
- 3 T plain Greek yogurt

1. Heat oven to 350. In a 9 by 9-inch baking dish, mix the sliced fruit, honey, cornstarch and cinnamon.
2. In a medium bowl, mix together oats, flour, nuts, sugar, ginger & salt. Mix in melted butter and yogurt. Stir until moistened thru out.
3. Drop dollops of the oat mixture over the filling. Use your fingers to break up the mixture until it is evenly distributed. Bake for 45 minutes, till filling is bubbly around the edge & the top is golden brown. Let the crisp cool a bit before serving. Serve with ice cream or yogurt.



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