



# SIMPLE, FRESH FARM BOX MEALS

MAR 28, 2022

*Simple recipes so we can eat well & support local agriculture*

## Creamy Lemon Zucchini Pasta

### YOU'LL NEED

- 2-3 Zucchini or summer squash
- 1 large shallot
- 4 large garlic cloves
- 1 lemon
- ½ C lightly packed basil or mint leaves
- 3 tbs extra virgin olive oil
- ¼ tsp crushed red pepper flakes
- 2 tsp kosher salt
- 12 oz pasta of your choice linguine or bucatini are great!
- ½ oz parmesan
- ½ C heavy cream
- Freshly ground black pepper



*Thank you for supporting local!*

### ALL YOU HAVE TO DO

- Bring large pot of water to a boil & salt generously.
- Place cheese cloth/kitchen towel in a large bowl & grate zucchini using the side with the largest holes directly into the bowl.
- Repeat this step w/both the shallot & garlic cloves in same bowl - use side with the small holes for the garlic.
- take the cheese cloth & squeeze out as much moisture as possible.
- Heat olive oil in med Dutch oven/large skillet over med-high heat, add crushed red pepper flakes & stir until fragrant.
- Add zucchini, shallot, & garlic directly from the cheese cloth to the pan & season w/salt & pepper. Cook stirring occasionally until zucchini mixture is a thick consistency.
- After zucchini cooks 5-10 min, cook your pasta until al dente, save 2 cups of pasta water
- Meanwhile juice 1 lemon into small bowl. Grate your parmesan cheese & coarsely tear or chop basil or mint leaves.
- Using tongs transfer pasta to the pot with zucchini, reduce heat to med-low, add ½ cup pasta water and ½ cup heavy cream & stir, then add cheese pour another ½ cup pasta water stir vigorously & add more liquid if needed & cook until sauce is creamy.
- Remove from heat & stir in 2 tbs lemon juice taste & season with salt & pepper to your liking. Add more lemon juice & stir in your herbs.
- Serve pasta & top with more cheese & any remaining herbs. Bon appetite!

**Give  
\$20  
Get  
\$20**

If you love our food & service, please share us with your friends!

## French Radish & Avocado Salad

### YOU'LL NEED

- 1-2 bunch French Radish - thin wedge or slice.
- 1-2 large avocados - dice
- 2-3 Persian cucumbers - halved & sliced
- 1 lime - juice
- 1 lemon - juice
- ¼ C minced cilantro
- 1 red onion - thin slice
- ½ clove garlic - minced
- 1 jalapeno - seeded & thin slice - optional
- ½ C basil leaves - torn - optional
- 2-3 tbs EVOO
- Salt & pepper to taste

### ALL YOU HAVE TO DO

- Wash & prep all your veggies & herbs.
- In a large bowl, combine radish, onion, jalapeno, cucumber, cilantro, basil, garlic, citrus juice, & olive oil, toss to coat.
- Add avocado to the mixture and season well with salt & pepper, gently toss & make sure everything is coated well.
- Serve immediately & enjoy!

NOTE: You can get creative with the seasoning and herbs. Switch it up however you like - I dissolve 1 tsp of sugar into my citrus juice before adding it to the mixture, this adds a nice balance to the dish.