



SIMPLE, FRESH FARM BOX MEALS

JULY 11, 2022

Simple recipes so we can eat well & support local agriculture

Halibut w/Sautéed Bell Pepper & Creamy Salsa Verde

YOU'LL NEED

- 2 filets halibut
- 2 bell peppers - fine dice
- 1 Anaheim chili pepper - fine dice
- 2 cloves garlic - minced
- 1 diced shallot - optional
- 1 tbs olive oil
- ¾ C sour cream
- 1/3 C salsa verde (green salsa)
- 3 tbs cilantro - chopped
- 1 tsp each cumin, cayenne, & chili powder
- Salt & pepper

ALL YOU HAVE TO DO

- Heat non-stick skillet on med/high heat, add olive oil, peppers, & garlic (shallot too if using). Cook until they are a little softened and begin to brown, about 5 min & set aside. Meanwhile, heat your broiler on high.
- Combine cumin, chili powder, cayenne, salt, & pepper. Sprinkle both sides of halibut filets & place on oven safe skillet/oven pan.
- Broil the halibut for about 5-7 minutes depending on thickness.
- While the halibut and peppers are cooking, combine sour cream & salsa in a small sauce pan and simmer over low heat until heated through. Feel free to add additional seasoning to the sauce.
- Place a layer of the pepper mixture down then place the halibut on top & spoon some of the salsa cream over the top then garnish with a little cilantro

Grilled Zucchini, Ricotta, & Honey Flatbread

YOU'LL NEED

- 4 flatbreads
- 2 zucchinis green or yellow - ½ in diagonal slice
- 1 lemon - zested, cut in half
- 1 red onion - thin slice - optional
- 16oz ricotta
- 2 tbs olive oil - plus more for grilling & serving
- Honey for serving
- Salt & pepper
- crushed red pepper flakes
- ½ C fresh herbs - flat-leaf parsley, dill, basil or tarragon - rough chop

ALL YOU HAVE TO DO

- Mix ricotta w/ a large pinch of salt & a few grinds of pepper, cover & refrigerate until ready to use.
- Heat your grill to med/high heat & brush the grates with oil. Toss the squash & zucchini slices with, 1 tbs oil, pinch of salt & a few grinds of pepper.
- Grill the veggies only turning once (red onion too if using) until nicely marked from the grill and just tender, not too soft, about 2-3 min per side.
- Remove from grill & toss with juice.
- Brush the tops of your flatbread with olive oil & sprinkle with salt & pepper. Spread a quarter of the ricotta over each flatbread. Divide the grilled veggies among the flatbreads then transfer them back to the grill. Cover & cook until the bottoms are slightly charred & crisp & ricotta is warm - 3 to 5 min. Place onto serving plates & top each with a drizzle of olive oil, lemon juice from other half of zested lemon, & honey. Then sprinkle salt and pepper to taste, red pepper flakes & fresh herbs then ENJOY!

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