



SIMPLE, FRESH FARM BOX MEALS

AUG 29, 2022

Simple recipes so we can eat well & support local agriculture

Butter Lettuce with Avocado, Cucumber, & Citrus Vinaigrette

YOU'LL NEED

Vinaigrette

- ½ C olive oil
- 2-3 tbs fresh lemon juice
- 3-4 tbs fresh orange juice
- 1 clove of garlic
- Honey - to taste
- Pinch of crushed red pepper flakes
- Sea salt - to taste
- Fresh cracked black pepper - to taste

Salad

- 1 head butter lettuce - torn
- ½ avocado - sliced
- ½ Persian cucumber - sliced
- ¼ red onion - thin slice
- 1 radish - thin slice
- 1 tbs toasted pine nuts
- 1-2 pinches of shaved parmesan
- crack black pepper - to taste

ALL YOU HAVE TO DO

- Make the lemon vinaigrette by combining the olive oil, citrus juice, minced garlic, honey, a pinch of red pepper flakes, sea salt, and freshly cracked pepper, to taste. Whisk until well combined. Taste and adjust seasoning if needed or desired.
- Set aside to allow flavors to mingle.
- Make the salad by combining the butter lettuce, avocado, cucumber, red onion, radishes, and toasted pine nuts.
- Drizzle with the well-whisked lemon vinaigrette then toss to coat evenly.
- Top with shaved parmesan and freshly cracked black pepper, to taste.
- Serve immediately and enjoy.

.....

Chef Tip: If you want to add some extra dimension, try cutting the head of butter lettuce in half, then brush both sides lightly with olive oil and briefly sear on the grill or stovetop before topping with additional salad ingredients and vinaigrette.

Tomato Salad with Buttermilk-Basil Dressing

YOU'LL NEED

- 3 Large or 5 small heirloom tomatoes - sliced into rounds
- 10-16oz cherry tomatoes
- ½ C basil leaves
- Olive oil for drizzling

Buttermilk Dressing

- ½ C buttermilk
- 1 C full fat Greek yogurt
- ½ C loosely packed basil leaves
- ½ shallot
- 1-2 cloves garlic
- Salt & pepper

ALL YOU HAVE TO DO

- In a blender or food processor pulse together the yogurt, buttermilk, basil leaves, shallot, and garlic until smooth and pourable. Taste and season as needed with salt and pepper.
- Arrange the sliced tomatoes and cherry tomatoes on a platter. Drizzle with olive oil and season with salt and pepper. Pour the buttermilk-basil dressing over the tomatoes and top with the fresh basil leaves. Serve immediately!

Give \$20 Get \$20
If you love our food & service, please share us with your friends! Check your account page for more info.

Thank you for supporting local!