



SIMPLE, FRESH FARM BOX MEALS

DEC 5, 2022

Simple recipes so we can eat well & support local agriculture

Steak Salad with Potatoes & Crunchy Radishes

YOU'LL NEED

- 1lb potatoes - your favorite
- 2 large handfuls of mixed greens - mustard green, arugula, spinach for example
- 4 radishes - thin slice
- 1 lemon - halved
- 10 oz skirt steak - trimmed
- 6 tbs harissa paste - divided
- 3 tbs red wine vinegar
- 7 tbs extra virgin olive oil - divided
- ½ cup kosher salt - plus more
- Flaky sea salt
- Freshly ground black pepper

ALL YOU HAVE TO DO

- Place potatoes in a med saucepan, cover w/3 qt. water & ½ cup kosher salt, & simmer over med/high heat. Cook, uncovered, until potatoes are tender. Drain potatoes & transfer to a plate. Let sit until cool enough to handle.
- Meanwhile, cut steak in half crosswise. Season all over w/kosher salt. Transfer steak to a shallow bowl & add 2 Tbsp. oil & 2 Tbsp. harissa. Mix very well. Let steak sit at least 15 minutes and up to 24 hours.
- Whisk vinegar & 3 Tbsp. oil in a medium bowl. Gradually whisk in 2 Tbsp. harissa. Taste dressing. If it's pungent & strong, stop there; if you feel like it could take a bit more heat and flavor, add remaining 2 Tbsp. harissa. Add potatoes to dressing, smashing lightly w/your hands to expose some flesh so it can soak up some of the vinaigrette.
- Heat remaining 2 Tbsp. oil in med skillet over med/high. Cook steak in single layer, undisturbed, until well charred. Turn steak & continue to cook until other side is charred. Transfer steak to cutting board. Let rest for a few minutes, thinly slice against the grain.
- If packing for lunch, divide potatoes & harissa dressing between 2 airtight containers. Layer sliced steak over potatoes. Divide greens & radishes between containers. Season w/sea salt and a few cranks of pepper. Nestle 1 lemon wedge into each. Cover and chill until lunchtime.

Sautéed Mustard Greens with Garlic & Lemon

YOU'LL NEED

- 1-3 lbs mustard greens - trim & chop
- 4 cloves garlic - thin slice
- 2 tbs fresh lemon juice - zest optional
- 1-2 tbs olive oil
- crushed red pepper flakes to taste
- Kosher salt to taste
- Black pepper to taste

ALL YOU HAVE TO DO

- In a large pot over medium heat, add garlic & sauté stirring often until garlic is golden brown & crispy - about 1 minute.
- Stir in greens in batches; cook until wilted 1 to 2 minutes before adding more greens.
- Cover & cook stirring occasionally until tender-crisp - 10 to 12 minutes, then stir in lemon juice.
- Sprinkle w/salt & pepper, add more pepper flakes if desired. Serve warm and enjoy!

Thank you for supporting local!