



SIMPLE, FRESH FARM BOX MEALS

DEC 19, 2022

Simple recipes so we can eat well & support local agriculture

Pan-Roasted Steak with Creamed Kale

YOU'LL NEED

- 1-2 strip steaks
- Kosher salt & black pepper
- ¼ C olive oil
- 4 cloves garlic sliced
- 2 bunches kale - stems discarded & leaves torn
- ½ heavy cream - or sub of choice
- 1 15oz can cannellini beans - rinsed
- Chopped fresh chives - for serving

ALL YOU HAVE TO DO

- Preheat oven to 425°F, Heat large oven safe skillet over high heat. Season steak with ½ tsp each salt & pepper. Add 2 tbs of the oil to the skillet & heat for 10 seconds. Add the steaks & cook until brown 3 to 4 minutes per side. Transfer to oven & cook until thermometer reads 130°F, 4-6 minutes longer. Transfer to a plate & let rest for 5 minutes, then thinly slice against the grain.
- Meanwhile, heat the remaining oil in a large pot over medium heat. Add the garlic & cook until fragrant, 1-2 minutes.
- Add as much kale that you can fit along with ½ tsp salt & pepper. Cook tossing & adding more kale as room becomes available until kale is wilted but still bright green. Add the cream ¼ cup water. Cook, stirring occasionally, until kale is tender. Add the beans & stir to warm through. Serve the steak over the creamed kale & beans, sprinkle with chives & enjoy!

Honey Butter Roasted Easter Egg Radish with Lemon & Thyme

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

- Preheat oven to 400°F, Place the radishes in a small roasting pan. Stir the honey & butter together until the honey has dissolved. Pour over the radishes & mix well. Roast for 15 min, give them a toss & roast for an additional 10-15 min until radishes are just fork tender.
- Remove from oven & evenly sprinkle w/lemon zest & thyme onto the radishes. Season w/salt & pepper to taste. Serve warm & enjoy!



Thank you for supporting local!