



# SIMPLE, FRESH FARM BOX MEALS

JAN 23, 2022

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

## Rainbow Veggie Puff Pastry Galette

### YOU'LL NEED

- ½ C ricotta cheese
- ¼ C grated parmesan cheese - fresh
- ¼ tsp each salt & pepper
- ¼ C each cherry tomatoes, carrots, yellow bell pepper, broccoli, spinach, red onion - julienned or diced
- 1 14-17oz package of puff pastry
- 1 egg - whisked
- 1 tsp olive oil

### ALL YOU HAVE TO DO

- **PREP:** Set a large baking sheet in the oven, then preheat oven to 375°F (w/the pan inside). Meanwhile, combine ricotta, parmesan, salt, & pepper in a small bowl. Chop all veggies to similar bite sizes.
- **ASSEMBLE:** On a floured Surface, roll dough into roughly a 15-inch-wide circle. Transfer dough to parchment paper, then spread on the ricotta mixture, leaving about 2 inches around the outside.
- Arrange veggies on top of the ricotta mixture - you can follow the rainbow or arrange in a circle to ensure everyone gets the same amount of each veggie. Fold the leftover outer dough over the veggies to form a crust.
- **BAKE:** Drizzle oil over the veggies & brush crust with egg. Slide the parchment paper with the Galette onto the hot baking sheet & bake for 25 to 30 minutes, or until crust is golden brown. Remove from oven & allow to cool slightly before slicing to be sure it doesn't fall apart. Drizzle with herbed olive oil, fresh herbs, or balsamic glaze & enjoy!

## Fresh Strawberry Puff Pastry Galette

### YOU'LL NEED

- 2 C fresh strawberries - Sliced
- ¼ C granulated sugar
- 1 tbs cornstarch - optional to mix w/strawberries
- 1 tsp each lemon & orange zest
- 1 tsp each lemon & orange juice
- 1 egg - beaten for egg wash
- Sliced almonds, fresh basil, powdered sugar - all optional for garnish

### ALL YOU HAVE TO DO

- **PREP:** Set a large baking sheet in the oven, preheat oven to 375°F (w/the pan inside). Gently toss together the strawberries, lemon & orange juice, lemon & orange zest, sugar, & cornstarch until coated. Let marinate for a few minutes.
- **ASSEMBLE:** On a floured Surface, roll dough into roughly a 15-inch-wide circle. Transfer dough to parchment paper. **OPTIONAL STEP** - spread a thin layer of cream cheese leaving 2 inches around the outside. Arrange strawberries in the center of your dough on top of cream cheese. Fold leftover outer dough over the veggies to form a crust.
- **BAKE:** Brush the edges slightly with egg wash & sprinkle with a little sugar if you'd like. Slide the parchment paper w/ Galette onto the hot baking sheet & bake for 30 to 40 minutes, until the filling begins to bubble & the pastry is completely golden. Allow to completely cool before serving. When ready to serve, you can sprinkle toasted almonds, or fresh sliced basil over the center & dust with powdered sugar - all optional

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