



SIMPLE, FRESH FARM BOX MEALS

JAN 30, 2022

Simple recipes so we can eat well & support local agriculture

Pesto Roasted Cauliflower & Purple Cabbage

YOU'LL NEED

- 1 head of cauliflower - split into florets
- 2 C chopped purple cabbage
- Juice of 1 lemon - optional
- 1 C loosely packed cilantro - chopped
- 1 C sage & citrus pesto

Sage Citrus Pesto

- 1 C sage leaves
- 1 C flat leaf parsley - or sub for curly
- ¼ of a red onion OR 1 shallot - optional
- ¾ C olive oil
- Juice of ½ a lemon
- 2 tbs garlic - minced
- 1 tsp red pepper flakes
- 1 tsp black pepper or to taste
- 1.5 tbs red wine vinegar

ALL YOU HAVE TO DO

- Prepare Fresh Sage Pesto: Add all the ingredients except for the olive oil into a food processor and pulse until the ingredients are fairly broken down. Scrape the sides down to get an even chop. Next, slowly pour in your oil while hitting the low setting on the processor. You will want everything in to be incorporated but do not over blend - you do not want a smooth texture. Set pesto aside for now.
- Preheat the oven to 425°F. In a large freezer bag or mixing bowl, pour cauliflower, cabbage, and 1 cup of the pesto and shake or mix well to coat the veggies well. You can let it marinate for 20 minutes or so to allow the flavors to bind but it is not necessary.
- Pour your pesto covered veggies onto a parchment lined baking sheet. Use a brush to apply more pesto if needed. Bake for 25 minutes and check every 10 minutes to be sure it cooks evenly. If you haven't already, while that cooks chop up your cilantro - you can sub w/parsley if you prefer. Remove from oven and carefully pour into a bowl and add ½ the cilantro and lemon juice (juice is optional) toss well and add the remaining cilantro. Serve and enjoy!

Blood Orange Mocktail with Rosemary & Lemongrass

YOU'LL NEED

- 4-6 blood oranges - juiced
- 2 lemongrass - bruised
- 2 rosemary sprigs - small
- 4-5 C carbonated/mineral water
- Ice cubes - 2-3 per glass

ALL YOU HAVE TO DO

- Juice blood oranges & set aside, then pick a few leaves off the bottom of your rosemary sprigs - approx. 5 per serving. Divide the leaves between 2 glasses, using a muddler or back of a teaspoon crush the rosemary leaves slightly, a little bruising is all that's needed to release the essential oils & aroma. Chop off a little of the top of the lemongrass to clean up. Using the back of a knife, pound down on the thick end of the lemongrass to split it a little. This is you bruising the lemongrass. Place 1 in each glass.
- Drop in your ice cubes, pour in the juice from the blood oranges - divide equally. Using the lemongrass stir everything together to combine flavors. Top w/carbonated water & garnish w/rosemary sprig in each glass & serve.

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