



SIMPLE, FRESH FARM BOX MEALS

JUNE 12, 2023

Simple recipes so we can eat well & support local agriculture

Grilled Romaine Hearts w/Rustic Tomato Vinaigrette

YOU'LL NEED

- 2-4 romaine hearts - trimmed & halved
- 10oz cherry tomatoes - quartered
- 1-2 tsp fresh garlic - minced
- 2 tbs fresh basil - fine slice + some whole for garnish
- 2 tsp fresh orange juice
- 3 tbs Sundried Tomatoes - drained (oil packed) - fine chop
- 2 tsp capers - drained chopped
- 2 tsp white balsamic vinegar
- 5 tbs olive oil - divided (3) & (2)

ALL YOU HAVE TO DO

- Heat gas grill to medium-high. (If using grill topper, put it directly on grill grate while heating.)
- Combine cherry tomatoes, 3 Tbs. oil, sundried tomatoes, sliced basil, capers, vinegar, orange juice, & garlic in large bowl, & season w/ 1/4 tsp. salt, if desired. Let stand 15 minutes, stirring occasionally.
- Brush romaine hearts w/ remaining 2 tsp. oil, & season w/ salt & pepper, if desired. Arrange cut-side down directly on grill grates or grill topper. Cook 2 minutes, or until golden & marked. Flip, & cook 1 minute more. (Don't be tempted to cook longer; they continue cooking off grill.)
- Arrange hearts on serving platter. Spoon tomato vinaigrette across hearts, & garnish w/ basil leaves.

BBQ-Rubbed Pork Tenderloin w/Cauliflower & Green Beans

YOU'LL NEED

- ½ head of cauliflower - florets
- 8oz green beans - wash & trim
- 1 red onion - slice thin
- 4 tbs olive oil - divided
- 3 tbs dry barbecue rub (seasoning)
- 2 (1 ¼ lbs. ea.) pork tenderloins

Protein & Seasoning

- Feel free to sub out the pork with chicken or meatless options like tempeh or tofu
- Season to your heart's desire, you don't have to use BBQ Rub

ALL YOU HAVE TO DO

- Preheat oven to 425°F. In a large bowl, toss the cauliflower & green beans w/ 2 tbsp oil, salt, & pepper. Arrange on a large rimmed baking sheet in a single layer, separating cauliflower & green beans; reserve bowl.
- To same bowl, add the onion & season w/ salt & pepper. Toss in any residual oil in bowl & arrange on another sheet pan. To same bowl, add remaining 2 tbsp oil & barbecue rub. Season w/ salt & pepper. To bowl, add the pork tenderloins, tossing & rubbing to coat. Arrange on pan w/ onion, tucking thinner ends of tenderloins under.
- Roast 20-25 min., until vegetables are tender & a meat thermometer placed in thickest part of meat reaches 145°F. Let rest 5 min. Slice pork tenderloin to serve w/ vegetables.

**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!