



# SIMPLE, FRESH FARM BOX MEALS

MAR 4, 2024

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

## Creamy Cremini Mushroom Pasta

### YOU'LL NEED

- 2 tbs. extra-virgin olive oil
- ½ - 1 lb. Cremini mushrooms - chop bite-size pieces
- 1 shallot - fine chop
- 1-2 cloves garlic - minced - optional
- 1 lb. spaghetti or bucatini
- ½ C heavy cream
- ⅓ C parsley - fine chop
- Zest & juice of ½ lemon
- 2 salted butter - cut into pieces
- ½ C Parmesan - finely grated - more for serving
- Kosher Salt & Fresh-ground black pepper
- Dash of white pepper
- Small pinch of red chili flakes
- Kosher salt
- Paprika, onion powder, garlic powder - optional

### ALL YOU HAVE TO DO

- Heat 2 tbs of oil in a large pot over med/high. Cook half of mushrooms in a single layer, undisturbed, until edges are brown & starting to crisp. Give mushrooms a toss & keep cooking, toss occasionally, until sides are brown & crisp. Transfer mushrooms to a plate; season with salt. Repeat with remaining 2 Tbsp. oil & mushrooms & more salt.
- Reduce heat to med/low & return all of the mushrooms to the pot. Add shallots (& garlic) & cook, stirring often, until translucent & softened.
- Meanwhile, cook pasta according to package directions leave very al dente.
- Transfer pasta to pot with mushrooms & add cream & some pasta cooking liquid. Increase heat to medium, bring to a simmer, & cook, tossing constantly, until pasta is al dente & liquid is slightly thickened, about 3 minutes.
- Remove pot from heat. Add lemon zest & juice, parsley, butter, ½ oz. Parmesan, & lots of pepper & toss to combine. Taste & season to your heart's desire, & add more salt if needed.
- Divide pasta among bowls & top with more Parmesan.

## Shredded Cabbage Salad with Carrots & Creamy Peanut Dressing

### YOU'LL NEED

#### Salad

- ½ - 1 Red Cabbage - shredded
- 1-2 C Carrots - shredded

#### Dressing

- 1/3 C Peanut Butter
- ¼ C Water
- ¼ C Low Sodium Soy Sauce OR Coconut Aminos
- 2 tbs Sesame Oil
- 2 tbs Honey
- Juice of 1 lime
- 2 Cloves Garlic
- Salt & pepper to taste

### ALL YOU HAVE TO DO

- Start by shredding your cabbage and carrots, or add other shredded veggies to a bowl.
- Next, add all of the dressing ingredients to a separate bowl and whisk to fully combine.
- Toss the veggies into the dressing until they're fully coated.
- Add any toppings, if desired. I love adding in sliced scallion, sesame seeds, and shredded chicken
- Serve immediately or store the leftovers in the fridge. Enjoy!

#### Toppings

- Scallions - chopped
- Sesame Seeds OR Everything Bagel seasoning
- Shredded/grilled

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