



# SIMPLE, FRESH FARM BOX MEALS

MAY 13, 2024

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

## Grilled Red Cabbage Caesar Salad

### YOU'LL NEED

- 4 cloves garlic
- ½ C fine grated Parmesan - plus shaved Parmesan for serving
- ¼ C olive oil - plus 3 tbs
- ¼ C fresh lemon juice
- 3 tbs mayonnaise
- 1 tbs Dijon mustard
- 2 tsp anchovy paste - optional
- 1 tsp white wine vinegar
- 1 tsp Worcestershire sauce
- Kosher salt & freshly ground black pepper
- 1 head red cabbage
- 4 oz crusty sourdough bread - cut into 1in thick slices

### ALL YOU HAVE TO DO

- Prepare outdoor grill OR preheat a grill to med/high heat.
- Combine garlic, Parmesan, ¼ cup of the olive oil, lemon juice, mayonnaise, Dijon, anchovy paste if using, white wine vinegar, Worcestershire, ¼ tsp salt & several grinds of pepper in a blender. Blend on high speed until smooth & creamy, scrape down sides of the blender. Taste & adjust seasoning w/more salt & pepper. Transfer the Caesar dressing to a small bowl, cover & refrigerate until ready to serve. Cut the cabbage through the core into 8 long wedges (each wedge should be 1 1/2 to 2 inches thick). Keep the core intact to hold the wedge together as you cook. Brush the cabbage wedges & sliced bread w/remaining 3 tbs of olive oil & season w/a pinch each of salt & pepper.
- Oil grill then place the cabbage on the grill & cook, covered, until the first side is nicely charred. Flip and continue to cook, covered, until crisp-tender & nicely charred all over. Transfer to a serving platter. Place the bread on the grill & cook uncovered until toasted and golden brown, 1-2 minutes per side. Tear or cut the bread into 1-inch cubes, then sprinkle over the grilled cabbage. Drizzle with most of the Caesar dressing, then top with some shaved Parmesan & more pepper. Serve the remaining dressing on the side.

## Sugar Snap Pea & Mint Salad with Ricotta Salata

### YOU'LL NEED

- ¾ C sliced radishes OR other root vegetable
- 4 oz sugar snap peas - sliced
- 4 oz ricotta salata - crumbled
- ½ bunch mint leaves - torn
- 1-2 cloves garlic - minced
- Pinch kosher salt - more to taste
- 1 tbs freshly squeezed lemon juice
- 1 tsp balsamic vinegar
- 3 tbs EV olive oil
- Freshly ground black pepper to taste

### ALL YOU HAVE TO DO

- In a large bowl, toss together the radishes, peas, ricotta and mint.
- Using a knife or a mortar and pestle, make a paste of the garlic and salt. Place in a small bowl and add the lemon juice and balsamic vinegar and stir well to combine. Drizzle in the olive oil, stirring constantly, and add pepper to taste.
- Pour dressing over salad and toss well to combine. Taste and add more salt and pepper if necessary.

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