



# SIMPLE, FRESH FARM BOX MEALS

NOV 27, 2023

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

## Kale Salad with Roasted Fingerling Potatoes

### YOU'LL NEED

- 2 lbs fingerling potatoes - halved lengthwise
- 2 tbs olive oil
- 2 tsp kosher salt
- 1 tsp black pepper
- 2 bunch kale - ribs removed & leaves chopped
- 2/3 cup red onion - fine dice
- 2 tbs minced chives
- 2 tbs chopped parsley
- 2 tbs sesame seeds
- Dressing
- 4 tbs tahini
- Juice of 1 lemon
- 1/2 cup olive oil
- 1 tsp kosher salt
- 1 tsp black pepper

### ALL YOU HAVE TO DO

- Preheat the oven to 400 degrees F.
- On a sheet pan, toss the potatoes with 1 tablespoon olive oil, 1 teaspoon kosher salt and 1/2 teaspoon black pepper. Arrange them in a single later, cut side down.
- Roast the potatoes until they are golden brown and the skin has wrinkled, about 40-45 minutes.
- Combine the potatoes, kale, onions, chives, parsley and sesame seeds in a large bowl.
- For the dressing, whisk together the tahini, lemon juice, olive oil, salt and pepper in a small bowl.
- Drizzle the dressing into the salad, tossing to combine.

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## Zucchini Roll Ups with Swiss Chard & Ricotta

### YOU'LL NEED

- 1 1/2 pounds zucchini (about 2 large)
- 1 tablespoon extra-virgin olive oil (plus more for drizzling)
- kosher salt
- freshly ground pepper
- 10 ounces Swiss chard leaves, finely chopped (stems removed)
- 1 1/2 cups whole milk ricotta
- zest from one lemon
- 1 teaspoon fresh thyme leaves, finely chopped
- 1 1/2 cups tomato or marinara sauce
- Parmigiano Reggiano, freshly grated - for serving

### ALL YOU HAVE TO DO

- Preheat the oven to 425° F. & line a sheet pan w/parchment paper. Slice zucchini to make 1/4-in slices longways. Use the most comfortable method to slice.
- Arrange slices on sheet pan(s) & drizzle lightly w/olive oil. Season w/ salt & pepper. Transfer the pan(s) to the oven & roast for 10 to 15 minutes, just until the zucchini is pliable enough to be rolled into a coil. Remove from the oven.
- Meanwhile, in large sauté pan set on high heat, heat the tbs of olive oil until shimmering. Add the chopped chard leaves, season w/a pinch of salt & pepper, & sauté, stir as necessary. Cook the chard for about 2 minutes or until wilted. Remove from heat.
- In a med/bowl, stir together the ricotta, lemon zest, thyme, & 1/4 teaspoon salt. When chard has cooled slightly, stir into the ricotta mixture. Taste and add more salt to taste— and other seasonings. Spoon sauce into two 9-in round baking dishes the bottom of the dish should be covered in a thin layer. Place a spoonful of filling at one end of each of the zucchini slices & spread it into a thin layer over the strip. Roll the slice into a tight coil & place it seam-side down in the dish on top of the tomato sauce. Drizzle lightly w/ olive oil. Season lightly w/salt & pepper.
- Bake until sauce has reduced a little & is bubbling, & the rolls are lightly golden on top. If the rolls are still not golden after the 25 minutes, remove the pan from oven & preheat the broiler. Broil the roll ups for about 3 min keep a close watch the entire time. Remove from the oven & sprinkle with finely grated Parmesan.

*Thank you for supporting local!*