



SIMPLE, FRESH FARM BOX MEALS

JUNE 24, 2024

Simple recipes so we can eat well & support local agriculture

Baked Lemon & Herb Chicken with Potatoes

YOU'LL NEED

- 2 large boneless skinless chicken breasts
- 1 ½ tbs olive oil
- ½ tbs lemon zest
- 1 ½ tbs lemon juice
- 2 ½ tbs minced garlic
- 1 tsp each of fresh thyme, rosemary OR oregano - fresh & chopped
- 3 tbs fresh parsley - chopped set 1 tbs aside
- Salt and freshly ground black pepper - to taste
- Pinch of paprika
- ½ -1 lb Yukon gold potatoes cut into 2/3 in cubes

ALL YOU HAVE TO DO

- Move oven rack up one level from center. Preheat oven to 400°F and spray a rimmed 18 by 13-inch baking sheet with non-stick cooking spray.
- In a small mixing bowl whisk together olive oil, lemon zest, lemon juice, garlic, thyme, rosemary, and 2 Tbsp parsley.
- Place potatoes in a large mixing bowl then pour or spoon half the herb mixture over the potatoes. Toss to evenly coat, season with salt, pepper, and paprika to taste and toss.
- Spread potatoes evenly over prepared baking sheet.
- Place chicken in now empty large mixing bowl, pour remaining half of the herb mixture over chicken and toss to evenly coat. Season both sides of thighs with salt and pepper and place evenly over potato layer on baking sheet.
- Bake in preheated oven until chicken is cooked through and potatoes are tender, about for 45 minutes. For more browned chicken broil during the last few minutes.
- If the chicken cooks quicker than the potatoes you can remove chicken to a plate and continue to bake potatoes until soft.
- Remove from oven and sprinkle remaining parsley over everything and serve

Cilantro-Lime Roasted Radishes with Avocado Crema

YOU'LL NEED

- 2 lbs radishes - halved or quartered
 - 1 ½ tbs olive oil - more if needed
 - ½ tsp kosher salt - more to taste
 - Fresh ground black pepper to taste
 - ½ tsp ground cumin
 - 1 tsp garlic powder
 - ½ -1 lime - juiced
 - 1 tbs chopped cilantro
 - 1 tbs Cotija cheese - or Feta cheese - optional
- Avocado Crema:**
- 1 avocado
 - 1 C plain non-fate Greek yogurt
 - 4 scallions
 - ½ C cilantro
 - 1 lime - juiced
 - 4 tbsp diced Jalapeno (fresh or canned) - optional

ALL YOU HAVE TO DO

- Prep the radishes. Wash well and slice off tips and ends, then cut into halves or quarters.
- Preheat the oven to 425°F. Line a large baking sheet with parchment paper and set aside.
- Add the radishes, olive oil, salt, cumin, and garlic to a medium bowl. Toss together to fully coat.
- Transfer the radishes to the prepared baking sheet and place the radishes cut side down and not touching one another.
- Bake for 25 - 40 minutes (depending on how tender you want them), flipping halfway through.
- In the meantime, make the Avocado Crema for dipping.
- Place all ingredients in a high-speed blender or food processor and blend until uniformly green. Add salt and pepper to taste. See note.
- Remove radishes from the oven and toss with lime juice. Sprinkle with cilantro and cotija cheese. Serve with avocado crema and enjoy!

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