



SIMPLE, FRESH FARM BOX MEALS

AUG 19, 2024

Simple recipes so we can eat well & support local agriculture

Crispy Fondant Yukon Gold Potatoes

YOU'LL NEED

- 1 ½ lbs Potatoes
- 2 tbs hi-temp oil
- kosher salt
- fresh blk pepper
- 1 tsp paprika
- fresh rosemary & thyme
- 4 tbs real butter
- 4 cloves garlic
- 2/3 C chkn/veggie broth
- Crème fraiche (optional)

ALL YOU HAVE TO DO

- Preheat oven - 400°F.
- Peel, slice ends off, & cut potato crosswise into 2 in thick rounds.
- Heat oil in large cast iron pan (oven safe skillet) med heat until hot.
- Add potatoes in single layer, leave room around each & season w/salt, pepper, & paprika.
- Let cook until golden brown on one side, 5-6 minutes check at 4 min & lower heat if they are browning too quickly.
- With tongs, flip each potato, season & repeat same as other side.
- Scatter butter around potatoes & swirl pan to spread as it melts.
- Add broth, sprigs of rosemary, thyme, & smashed garlic to pan; bring to boil & baste potatoes with broth mixture.
- Transfer skillet to preheated oven and bake until tender, 30/35 min.
- Serve hot in skillet or transfer to serving platter.
- cover potatoes w. sauce, garnish w/herbs & dollop Crème fraiche

Honey & Balsamic Roasted Cabbage

YOU'LL NEED

- 1/2 head green or red cabbage, cut into half in-thick rounds
- 3 tbs olive oil
- ¾ tsp coarse salt
- ½ tsp fresh blk pepper
- ¼ tsp white pepper
- ¼ tsp each onion/garlic powder
- Sprinkle paprika or red pepper flakes (optional)
- 2 tablespoons balsamic vinegar
- 2 teaspoon honey
- 1 sprig fresh thyme

ALL YOU HAVE TO DO

- Preheat oven 425°F. Brush a rimmed baking sheet with 1 tbs extra virgin olive oil.
- In a bowl, combine olive oil, balsamic vinegar & honey.
- Arrange the cabbage slices in a single layer & brush with the honey balsamic
- Vinaigrette.
- Season with all of your seasonings.
- Roast until cabbage slices are tender & edges are golden & crisp, 25 to 30 minutes.
- These thick cabbage slices broiled/roasted in the oven are perfect to accompany your favorite grilled meat, poultry, or veggie dishes!

Citrus Salad w/ Oro Blanco Grapefruit & Oranges

YOU'LL NEED

- 5 oz arugula
- 1 oro blanco grapefruit peeled & sliced
- 2 oranges peel & slice
- 1 sliced avocado
- ½ red onion thin slice
- ½ C feta cheese
- ¼ C chopped pecans
- ¼ C avocado oil
- 3 tbs balsamic vinegar
- 1 ½ tbs lemon juice
- Salt & pepper to taste

ALL YOU HAVE TO DO

- Remove peel of citrus w/knife & discard.
- Slice remaining white flesh off citrus.
- Cut fruit into wedges, or slice into circles.
- Prepare the dressing, & whisk avocado oil, balsamic vinegar, lemon juice salt & pepper to taste.
- Prepare salad, place arugula in large salad bowl, & arrange oranges, grapefruit & avocado in bowl & lay red onion on top.
- Sprinkle the pecans on top with crumbled feta
- Drizzle the dressing over the salad and enjoy!

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