



# Summer CSA 2017: Week 1

*In your share this week:*

## Crispy Potato+Turnip Leek Rosti

1 1/2 c turnip, peeled and grated	Fresh thyme, chopped
2 1/2 c potato, peeled and grated	4 oz goat cheese
1/3 c butter, melted	2 c salad greens
3 medium leeks, white and tender green parts, halved	chopped green onions or chives
salt and pepper to taste	over easy eggs (if desired)
	2 c salad greens

Grate potatoes and turnips. Remove as much moisture as possible, by wringing it out in cheesecloth or even a clean dish towel. Season with salt and pepper. Heat a skillet or cast iron pan. Add in butter and then add leeks and thyme. Cook 8-10 mins until softened, remove from pan. Add in additional olive oil or butter. Heat oil on medium low. Add in half of the turnip/potato mix and the goat cheese and leeks. Repeat with the remaining potato/turnips. Cook 10-15 minutes until browned on one side. Flip (you can flip onto a plate and then return it to the pan). Cook other side on medium low. You may need to add additional oil/butter. Garnish with green onion. Serve with a side of salad greens. Top with over easy eggs, if desired.

## "Spinach" Dip

1 bunch swiss chard	1/8 t paprika
1/8 c Parmesan cheese	salt and pepper to taste
1/4 c sharp cheddar cheese	1 t lemon juice
2 T caramelized onions	1/8 t cayenne
2 c Greek style yogurt	1/4 t worcestershire
1t garlic, chives, or scapes	chopped water chestnuts

Steam swiss chard until wilted. Remove as much liquid as possible by squeezing with cheese cloth, clean dish towel, or even by hand. Chop into small pieces. Add all ingredients in bowl and mix. Chill 1 hour or overnight. Flavors are better if allowed to sit refrigerated for longer.

## Chilled Ramen Noodles with Kale + Peanut Sauce

Adapted from Moosewood Cookbook	2T chopped fresh ginger root
1/2 lb Ramen, udon Noodles or Spaghetti, cooked and cooled	1T cider vinegar
Salt and Pepper to taste	1T soy sauce
2 cloves garlic, chopped	2 T basil finely chopped
1c peanut butter	1c green onion, chopped
1 T honey or maple syrup	2 T mint leaves finely chopped
1/2 t cayenne	1 c shredded chicken, if desired
1T cider vinegar	2 c chopped kale

Place garlic, peanut butter, honey, cayenne, ginger root, vinegar, water, and soy sauce in a food processor, blender or immersion blender. Blend until smooth. Toss drained, chilled noodles, sauce, and chopped uncooked vegetables/herbs/chicken. Serve chilled.

## Wilted Kale with Lemon + Garlic

Adapted from Cooking From the Farmers' Market	
2 T olive oil	salt and pepper to taste
2 T fresh lemon juice	1 bunch kale. stems removed
2 cloves garlic, minced	

Whisk olive oil, lemon juice, and garlic. Add salt and pepper to make a vinaigrette. In a large pan over medium, heat oil. Cut kale into 1 inch pieces and add to pan. Cover and cook, stirring occasionally, until the kale wilts. Uncover and drizzle with vinaigrette. Season with salt and pepper. Serve immediately.

## Rhubarb Quinoa Salad

Taken from npr.org	1/2 c mint chopped finely
1 1/4 c quinoa rinsed	3-4 c salad greens or kale
6 c water	1 c feta
2 T olive oil	<b>Dressing:</b>
1 T honey	1/3 c olive oil
1 bunch scallions or chives chopped	1/4 c apple cider vinegar
3-4 ribs rhubarb cut into 1/4 inch pieces	3 t tahini
1/2 c sliced almonds toasted	salt and pepper to taste

Rinse the quinoa in three changes of cold water to remove any bitter coating. Put the water in a large pot, salt it and bring to a boil. Add the quinoa and cook for 7 to 8 minutes, until just slightly tender. Drain the quinoa through a sieve and then set the sieve over an inch of simmering water in the same pot. (Make sure the water doesn't touch the bottom of the sieve.) Cover the quinoa with a folded kitchen towel and cover the whole thing with a lid. Steam until the quinoa is tender, fluffy and dry, about 5 minutes. Remove from the heat and let stand, still covered, for another 3 to 5 minutes. Place in a medium bowl and fluff with a fork. In a frying pan, heat the olive oil over medium heat. Add the honey and stir to combine. Add the scallions and rhubarb and saute for 5 to 7 minutes, until rhubarb is tender. Remove from heat and let cool to room temperature. In a large bowl, whisk together the olive oil, vinegar, tahini and a pinch of salt and pepper. Add the cooled quinoa, the scallions and rhubarb, and the rest of the ingredients; toss and stir gently to coat with the dressing. Serve cold or at room temperature.
