



**Winnipесаaukee  
Woods Farm**

**Summer CSA 2017: Week 2**

*In your share this week:*

## Spaghetti with Green Garlic

Adapted from [seriouseats.com](http://seriouseats.com)

1 pound spaghetti

1/3 c olive oil

3 stalks green garlic, thinly sliced

1T chopped parsley

1/4c shredded Parmesan cheese

salt and pepper to taste

red pepper flakes, as desired

If desired, try: chopped kale, Swiss chard, chicken

olives, or even a splash of balsamic or a little lemon

Cook spaghetti al dente. Heat olive oil in pan. Add garlic, parsley, red pepper flakes, and 1/4c water to pan. Cover and cook, stirring occasionally. Add more water if needed, to prevent burning. Add pasta to mix, additional olive oil if desired, Parmesan cheese, salt and pepper.

## Asian Sesame Salad

1T lemon juice

1T honey

2T sesame oil

2T rice wine vinegar or other white vinegar

2t soy sauce

1 clove garlic, minced

1T Sriracha or other chili sauce

3T chopped parsley

3T sesame seeds

1/4-1/2 lb salad greens

1/2 finely sliced onion

1/2 c chopped roasted peanuts

Blend oil, vinegar, soy, honey, lemon juice, garlic, and chili sauce well to fully emulsify. Toss salad greens in dressing. Top with roasted peanuts, parsley, sliced onion, and sesame seeds.

## Parmesan Polenta with Pesto and Caramelized Onions

Adapted from [thekitchn.com](http://thekitchn.com)

2c polenta

8c water

1/2c Parmesan or Gruyere

1 onion caramelized

To top:

Prepared pesto

salt to taste	4 eggs
Heat water in large pot. When boiling, slowly pour in polenta. Lower the temperature to a simmer and cook for 20-25 minutes, until the polenta has absorbed the water. While polenta is cooking, caramelize the onions by cooking on low and covered. Stir as needed to avoid burning. Remove from heat and stir in cheese and salt/pepper. Cook 4 over easy, medium or poached eggs. To serve, place polenta on plate and top with onions, egg, and a side of pesto.	

## Indian Kale Curry

2 1/2t curry powder	1 bunch kale, chopped
1 medium onion, chopped	1/4c Greek style yogurt
4 cloves garlic minced	1/4c chopped cilantro
1 T grated ginger	Basmati Rice
2c broth (chicken or veggie)	add in meat if desired
salt and pepper to taste	
Heat oil in pan. Add in onion and curry powder. Cook about 5 mins. Add in ginger and garlic and cook about 1 minute more. Add in brot, salt, and pepper. Bring to a boil and then lower the heat to medium. Cook until thickened, about 5-10 mins. Add in kale and turn down the heat. Once wilted, turn off heat and add in yogurt and cilantro. Season with salt and pepper. Serve over basmati rice.	

## Cranberry Chicken Salad in Bok Choi Boats

1/2 c mayonnaise	1/2 onion minced
1/2 c plain yogurt	1/2t ground ginger
1T lime juice	salt and pepper to taste
1t honey	1 rotisserie chicken, shredded
1c dried cranberries	1 head bok choy
	2T curry powder (if desired)
Mix all ingredients and chill. When ready to serve, peel leaves from bok choy head and "stuff" with chicken salad. Serve as an appetizer or eat a few for a hot summer day meal!	