



CSA Recipes - Week of August 13th

Summer Panzanella

Adapted from J. Kenji López-Alt <https://www.serious-eats.com/recipes/2015/09/classic-panzanella-salad-recipe.html>

Ingredients:

1 pound mixed tomatoes, cut into bite-size pieces
1 teaspoon kosher salt, plus more for seasoning
1/3-pound ciabatta or rustic sourdough bread, cut into 1 1/2-inch cubes (about 3 cups bread cubes)
5 tablespoons (150ml) extra-virgin olive oil, divided
1 small shallot, minced (about 2 tablespoons)
1 medium clove garlic, minced (about 1 teaspoons)
1/4 teaspoon Dijon mustard
1 tablespoon white wine vinegar or red wine vinegar
Freshly ground black pepper
1/4 cup (1/4 ounce) packed basil leaves, roughly chopped

Directions:

Place tomatoes in a colander set over a bowl and season with 1 teaspoon kosher salt. Toss to coat. Set aside at room temperature to drain, tossing occasionally, while you toast the bread. Drain for a minimum of 15 minutes.

Meanwhile, preheat oven to 350°F (180°C) and adjust rack to center position. In a large bowl, toss bread cubes with 1 tablespoon olive oil. Transfer to a rimmed baking sheet. Bake until crisp and firm but not browned, about 15 minutes. Remove from oven and let cool.

Remove colander with tomatoes from bowl with tomato juice. Place colander with tomatoes in the sink. Add shallot, garlic, mustard, and vinegar to the bowl with tomato juice. Whisking constantly, drizzle in the 3 tablespoons olive oil. Season dressing to taste with salt and pepper.

Combine toasted bread, tomatoes, and dressing in a large bowl. Add basil leaves. Toss everything to coat and season with salt and pepper. Let rest for 30 minutes before serving, tossing occasionally until dressing is completely absorbed by bread.

Chilled Melon Soup

Adapted from Wozupi Tribal Gardens <https://www.wozupi.com/blog/recipe/chilled-melon-soup>

Ingredients:



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1 melon (cantaloupe, honeydew, etc.), peeled, seeded and cut into chunks
1 cup plain yogurt
3/4 cup orange juice
1 tablespoon honey
1/4 teaspoon nutmeg
1/4 teaspoon salt
Generous pinch cayenne
Fresh mint, for garnish

Directions:

Put half of the melon into a blender along with the yogurt and blend until smooth. Add the remaining melon and blend again until smooth. Pour into a large mixing bowl. Add the orange juice, honey, nutmeg, salt and cayenne and stir until well mixed. Pour into a soup tureen (or leave in the same bowl!) and chill at least 1 hour before serving. Garnish with fresh mint sprigs before setting out.