



## CSA Recipes - Week of May 21

### Green Garlic & Radish Top Green Salsa

Crooked Fence Farm

#### *Ingredients:*

1 stem Green Garlic  
1 bunch radish tops/greens  
2-3 Tbsp. olive oil  
Salt & Pepper  
A pinch of chili flakes and a splash of vinegar to taste

#### *Directions:*

Trim the roots off the top of the green garlic stem. Finely chop the stem, using all the green and white parts – you want a fine mince. Roughly chop the radish greens and combine with the green garlic in a small bowl. Drizzle in 2-3 tablespoons of olive oil and stir to combine. You want a pesto-like consistency, you can add in a little more olive oil to adjust the texture. Season to taste with salt and black pepper. A small splash (1/2 tsp.) of white wine or apple cider vinegar will amp up the flavor, and if you like a little kick add a small pinch of red chili flakes.

Serve as a sauce for grilled meats, on top of roasted or sautéed radishes, or on top of charred napa cabbage – these are just a few suggestions for this tasty and versatile sauce!

### Roasted Kale Salad with Radishes and Paprika Bread Crumbs

Adapted from Bon Appétit

#### *Ingredients:*

About 3 cups cubed slightly stale bread  
4 tablespoons olive oil, divided  
¼ teaspoon paprika (smoked if you have it!)  
¼ cup plain yogurt (Greek or thick style works best)  
2 Tbsp. cup crème fraîche, sour cream, or mayonnaise  
2 garlic cloves, finely grated  
1 tablespoons fresh lemon juice  
2 tsp. honey  
½ teaspoon kosher salt, plus more  
Freshly ground black pepper  
1 large bunch kale  
½ apple, cored, very thinly sliced lengthwise  
10 radishes, trimmed, very thinly sliced

#### *Directions:*

Preheat oven to 350°. Toss bread with 2 Tbsp. oil on a rimmed baking sheet and toast until crisp and golden brown, 15–20 minutes. Let cool. Pulse in a food processor or blender to coarse crumbs with some larger pea-size pieces remaining. You can also smash with a rolling pin in a zip top bag. Transfer to a small bowl and stir in paprika; set aside.



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Meanwhile, mix yogurt, crème fraiche (or sour cream/mayo), garlic, lemon juice, and honey in a medium bowl. Gradually add 1 Tbsp. oil, whisking until combined. Season dressing with salt and pepper.

Set your oven to 425F. Toss  $\frac{1}{2}$  of the kale with a  $\frac{1}{2}$  tsp. kosher salt and 1 Tbsp. oil in a large bowl to coat. Spread the tossed kale on a baking sheet and roast until the leaves begin to crisp, approx. 7 - 10 minutes. Remove from oven and allow to cool slightly. Meanwhile, add apple, radish, and dressing to a salad bowl with the reserved raw kale and toss to combine.

Serve the raw kale topped with crispy kale leaves and reserved paprika breadcrumbs.

### Pea Shoot Pasta

Crooked Fence Farm

#### *Ingredients:*

1 bunch large pea shoots  
1 box of your favorite pasta (all shapes work well!)  
Juice from  $\frac{1}{2}$  a lemon or approx. 1.5 Tbsp. jarred lemon juice  
Olive oil  
Salt & pepper  
Grated hard cheese, Parmesan & Pecorino work best, but any firm grating cheese will do.

#### *Directions:*

Cook your box of pasta according to the box directions, using lots of well salted water. Leave the pasta just al dente, as we will cook it more in a moment.

While the pasta is boiling, chop the pea shoots into 2 in. long sections, don't dice or over chop. Grate a big handful of your cheese, and prepare to assemble the pasta.

Once the pasta is cooked, drain it but try to save about 1 cup of the cooking liquid in a measuring cup or bowl. In the same pot that held the cooking water (no extra dishes!), add a splash of olive oil and return to high heat. Add in the chopped pea shoots, and toss with tongs to wilt - it will only take about 30 seconds to 1 minute to soften the shoots. Add the pasta back in, with the lemon juice and your grated cheese - turn off the heat. Stir the pasta, shoots, lemon juice, and cheese to combine. They should form a thin saucy coating on the pasta. If the sauce is too thick, add a few splashes of the cooking water to thin out to your preferred consistency. Season to taste with salt & pepper.

Serve with additional grated cheese, salt & pepper, and red pepper flakes to taste!