



CSA Recipes - Week of October 15th

Green Beans Amandine

Adapted from 'Jubilee: recipes from two centuries of African American cooking' by Toni Tipton-Martin

Ingredients:

½ lb. green beans
1 tsp. olive oil
1 tsp. butter
1 clove garlic, minced
½ tsp. paprika
Black pepper
¼ cup slivered almonds, toasted
2 tsp. minced fresh parsley

Directions:

Set up a large bowl of ice and water. In a large skillet, bring a couple of cups of well-salted water to a boil over high heat. Add the beans and cook, until they turn bright green and are tender-crisp, 2 to 3 minutes (or longer to your desired tenderness), shaking the pan occasionally to cook evenly. Drain the beans and plunge them into the bowl of ice water to stop them from cooking further. Drain again and set aside or refrigerate until ready to finish if making ahead.

In the same skillet, heat the oil and butter over medium-high heat. Add the garlic and sauté until tender, about 15-20 seconds. Return the beans to the pan. Season with the paprika and salt and pepper to taste. Cook for 1-2 minutes, stirring the pan occasionally, to heat through. Serve garnished with the almonds and parsley.

Turnips & Greens Soup

Adapted from Bryant Terry / <https://www.southernliving.com/recipes/bryant-terry-turnip-green-soup>

Ingredients:

2 bunches young/baby turnips with greens (about 2 pounds)*
3 shallots, cut into 1/4-inch rounds
2 tablespoons extra-virgin olive oil
1/2 teaspoon kosher salt, plus more as needed
1 tablespoon minced garlic
6 cups vegetable stock
2 thyme sprigs
Freshly ground white pepper
Apple cider or other vinegar



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*This week's share has 1 bunch of turnips and 1 bunch of turnip greens, use all the turnips and all the greens!

Directions:

Preheat the oven to 400°F. Line a baking sheet with parchment paper.

Separate the turnips and the turnip greens; set the greens aside. Cut the turnips into 1/2-inch pieces and transfer to a medium bowl. Add the shallots, 1 tablespoon of the olive oil, and 1/4 teaspoon of the salt and toss to combine. Spread the turnips and shallots over the prepared baking sheet and roast for 30 - 45 minutes, stirring every 15 minutes to ensure even cooking. You are looking for a light browning of the turnips and shallots, but not totally crisp.

While the turnips are roasting, chop the greens into bite-size pieces, rinse well, and drain.

In a large saucepan, combine the remaining 1 tablespoon olive oil and the garlic and sauté over medium heat until the garlic is fragrant, 2 to 3 minutes. Add the greens and remaining 1/4 teaspoon salt. Sauté the greens, stirring occasionally, until tender, about 5 minutes. Add the stock to the saucepan and set aside.

When the turnips are finished roasting, transfer them to the saucepan. Bring to a boil, then decrease the heat to maintain a simmer and cook, partially covered, for 20 minutes, adding the thyme in the last 2 minutes. Season with salt and white pepper to taste.

To serve, ladle the soup into warm bowls and drizzle with vinegar to your liking.