



## CSA Recipes - Week of October 29th

### Bean & Radish Salad with Tahini Dressing

Adapted from <https://www.foodandwine.com/recipes/snap-pea-and-radish-salad-tahini-dressing>

#### Ingredients:

1/3 cup extra-virgin olive oil  
1/3 cup tahini  
2 tablespoons lemon juice (freshly squeezed)  
1 tablespoons sesame seeds (toasted)  
2 tablespoons water  
1/2 pound green beans (thinly sliced)  
1/2 pound radishes (thinly sliced)  
2 cups mixed herbs (such as parsley mint and chives, chopped)  
Kosher salt  
Pepper

#### Directions:

In a large bowl, whisk the olive oil with the tahini, lemon juice, sesame seeds and 2 tablespoons of water. Add the beans, radishes and herbs and season with salt and pepper. Mix well.

### Mustard Greens with Apple Cider-Dijon Dressing

Adapted from <https://www.foodandwine.com/recipes/mustard-greens-apple-cider-dijon-dressing>

#### Ingredients:

1/4 cup apple cider vinegar  
1/2 cup canola oil  
2 tablespoons stone-ground mustard  
2 tablespoons fresh lemon juice  
2 bunches mustard greens\* (16 cups stemmed and leaves shredded)  
2 Apples (peeled and sliced)  
1/2 cup dill (chopped)  
Kosher salt  
Pepper

\*Can also use kale, turnip/radish greens, or chicory

#### Directions:

In a large bowl, whisk the vinegar with the oil, mustard and lemon juice. Add the mustard greens, apples and dill, season with salt and pepper and toss well. Transfer to a platter and serve.