



CSA Recipes - Week of June 4th

Pasta With Kale Pesto & Fried Lemons

Adapted from Carla Hall: <https://www.carlahall.com/post/2016/04/18/pasta-with-kale-pesto-and-fried-lemons>

Ingredients:

1 bunch fresh kale, stems removed (you should have about 2 cups of the kale leaves)

Juice and zest of 1 lemon

2 - 3 garlic cloves, peeled (or replace with 2 - 3 garlic scapes!)

1 teaspoon red chile flakes

1/3 cup olive oil

Salt and pepper to taste

1 pound spaghetti or pasta of your choice, cooked until al dente

1 whole lemon, very thinly sliced into rounds

1 tablespoon vegetable oil

Kosher salt

Red chile flakes for garnish (optional)

Grated Parmesan cheese or toasted bread crumbs for garnish (optional)

Directions:

To make the pesto: place the kale leaves, lemon zest, garlic cloves, and red chile flakes into a food processor and pulse several times until the kale leaves are chopped smaller and the ingredients are combined. While the food processor is running, add the lemon juice and then the olive oil in a thin stream, until you have a slightly loose purée. Add salt and pepper to taste.

To make the fried lemons: Heat the vegetable oil in a non-stick frying pan over medium-high heat. Add the lemon slices, turning occasionally until they are browned on both sides and crispy. Remove to drain on a paper towel and sprinkle a little Kosher salt over the slices.

Mix the pesto with the hot cooked pasta until the pasta is completely coated in the pesto. To serve, place about a cup of pasta into an individual serving bowl or on a plate, top with a few slices of fried lemon, and sprinkle with the additional red chile flakes and the Parmesan cheese or toasted bread crumbs. Serve immediately.

Herbes de Provence Salad Dressing

Adapted Jenné Claiborn, Sweet Potato Soul <https://sweetpotatosoul.com/2015/04/herbes-de-provence-salad-dressing-perfect-salad-video.html>



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Ingredients:

2 tbsp dijon mustard
1 tbsp lemon juice, freshly squeezed
1 tsp maple syrup
½ teaspoon sea salt
1 tbsp herbes de provence*
¼ cup extra virgin olive oil

*Herbs de Provence is a spice blend from southern France, it usually includes savory, marjoram, thyme, oregano, and lavender. It sometimes also includes rosemary. Premade blends are carried in many grocery stores, or combine any or all of the above herbs to make your own blend at home.

Directions:

Place the ingredients in a 10-12 oz jar and screw the lid on tightly.

Shake vigorously to emulsify the vinaigrette.

Serve over salad! – This dressing would be fantastic on the butter lettuce from this week's box!