



CSA Recipes - Week of July 16th

Roasted Rosemary Carrots with Honey Glaze

Adapted from Felicia Lim, <https://foodal.com/recipes/veggies/roasted-rosemary-carrots/>

Ingredients:

1 lb carrots, tops removed (save tops for other uses)
3 tablespoon olive or vegetable oil
2 tablespoon fresh rosemary
Salt and pepper to taste
2 tablespoon honey

Directions:

Preheat the oven to 375°F

Toss the carrots in the oil, with a few dashes of salt and pepper. Remove the rosemary from the stems, and chop it.

Place the carrots in a baking pan or dish, and sprinkle them with the fresh rosemary.

Roast for 20 minutes, then drizzle honey over the carrots. Tossing well, and then roast for another 10-15 minutes until the carrots are fork tender.

Oven Roasted Pesto Zucchini

Adapted from Bryant Terry 'Vegetable Kingdom: The Abundant World of Vegan Recipes'
<https://www.vogue.com/article/this-oven-roasted-pesto-zucchini-recipe-is-the-ultimate-summer-side-dish>

Ingredients:

Greens-peanut pesto

1 cup loosely packed carrot tops (The original recipe calls for chopped collard greens, you could also substitute kale or chard)
2 Tbsp. roasted peanuts
1.5 tablespoons white miso paste
1 teaspoon minced garlic
2 tsp. lemon juice, plus more as needed
1/4 cup olive oil, plus more as needed
Kosher salt
Freshly ground black pepper

Oven-roasted zucchini

1 medium zucchini, cut into 1/2-inch dice



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2 tsp. extra-virgin olive oil
1/2 teaspoon kosher salt
Freshly ground black pepper
1/4 cup chopped roasted peanuts

Directions:

Make the pesto: In a food processor, combine the collards, peanuts, miso, and garlic and blend until it forms a chunky paste. While the food processor is running, slowly pour in the olive oil through the feed tube, adding more if needed to reach your desired consistency. Season with salt, pepper, and additional lemon juice to taste. Set aside.

Make the zucchini: Preheat the oven to 450°F. Line a baking sheet with parchment paper. In a large bowl, toss the zucchini with the olive oil and salt, then spread the zucchini over the baking sheet in one even layer. Roast until the zucchini is brown around the edges, 18 to 20 minutes. To serve, transfer the zucchini to a bowl and give it a few turns of pepper. Next, drop in a few heaping dollops of pesto so that people can scoop as much as they'd like when serving themselves, adding more pesto to the bowl as needed. Pile the peanuts in a small serving bowl and present alongside the zucchini. For any leftover pesto, pour a thin layer of olive oil over it, cover, and refrigerate for up to a week.