

SLFarms CSA Week Sixteen 2021 Recipes

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Creamy Dill Potato Salad

Adapted from Spend with Pennies (www.spendwithpennies.com)

Total Time ~ 40 minutes

Serves 6

Dill and potatoes sounds simple, but fresh dill really takes it to the next level. You could even add some bacon to this!

Ingredients:

3 pounds potatoes, skinned

1 ½ cups celery, diced

3 Tbs green onion, sliced

¾ cup mayonnaise

½ cup sour cream

2 Tbs lemon juice

4 Tbs fresh dill, minced

1 Tbs Dijon mustard

Directions:

Boil the potatoes until tender (approx. 15-20 minutes). Cool and cut into bite sized pieces.

In a large bowl, mix all ingredients except the potatoes. Combine cooled potatoes with dill mixture and refrigerate at least one hour.

Creamy Dill Sauce/Dressing

Adapted from A Cedar Spoon (www.acedarspoon.com)

Makes 1 $\frac{3}{4}$ cups

Use this as a dip, sauce or dressing! Such a tasty thing to have on hand!

Ingredients:

1 $\frac{1}{4}$ cup Plain Greek yogurt

$\frac{1}{2}$ cup mayonnaise

$\frac{1}{4}$ cup finely chopped fresh dill

1 Tbs lemon juice

Salt and pepper to taste

Directions:

Put all ingredients in a blender or a bowl and combine until creamy and everything is combined.

Use for salads or as a dip for crisp vegetables.

Store in an airtight container in the refrigerator.

Eggplant Pizzas

Adapted from Pop Sugar (www.popsugar.com)

Total time ~25 minutes

I made these a few years ago during the basil tutorial and they have become a family favorite! My husband scarfed them down, a first for something with eggplant for him.

Ingredients:

Canola oil spray (I just brushed olive oil on)

1 large eggplant, sliced into 1-inch rounds

¼ tsp sea salt

½ cup tomato sauce

1 cup mozzarella shreds

10 grape tomatoes, sliced

1 T diced red onion

Fresh basil, to garnish

Red pepper flakes, to garnish

Directions:

Preheat the oven to 400°F.

Lightly spray two baking sheets with canola oil spray, lay out the sliced eggplant, and sprinkle with the sea salt. Bake for 20 minutes.

Remove the eggplant trays from the oven, and construct your minipizzas. Spread out a heaping tablespoon of tomato sauce, follow with a sprinkle of mozzarella, then a few grape tomato slices, and a sprinkle of red onion on every eggplant round.

Set the oven to broil, and place the trays back in for 1-2 minutes until the cheese is crisp and bubbling. Watch the oven closely to make sure they don't burn.

Remove the trays from the oven, top with basil, red pepper flakes, or the garnishes of your choice, and enjoy warm.

Italian Turkey and Tomato Basil Eggplant Roll Pasta Bake

Adapted from Half Baked Harvest (www.halfbakedharvest.com)

Total time ~ 1 hour 15 minutes

Serves 6

Ingredients:

¾ pound angel hair pasta

¼ cup basil pesto

2 large eggplants, cut lengthwise into thin slices

4 Tbs EVOO

salt and pepper to taste

1 pound lean ground turkey or ground chicken

2 cloves garlic minced or grated

1 ½ cups cherry tomatoes

¼ cup tomato paste

1 cup red wine

1 cup milk, may sub in water if in a pinch

¼ cup fresh mixed Italian herbs (basil, oregano, thyme)

1 tsp crushed red pepper flakes

¼ cup grated parmesan cheese

8 ounces whole milk ricotta cheese

4 ounces mozzarella cheese, sliced

fresh parsley and basil for serving

Directions:

Bring a large pot of salted water to a boil. Boil the pasta until al dente, drain and add to a 9x13 inch baking dish. Add the pesto + 1 tablespoons olive oil and toss well to combine and then evenly coat the pasta.

Meanwhile, season the eggplant with salt and pepper. In a large skillet, heat 2 tablespoons olive oil over medium-high heat. Working in batches, cook the eggplant until light golden, 2 minutes on each side. Transfer the eggplant to a paper-towel-lined plate.

Heat the same skillet over medium heat and add the remaining olive oil. Add the ground turkey or chicken and the garlic and begin breaking up the meat. Cook, stirring occasionally, until well browned, about 5 minutes. Add the cherry tomatoes and tomato paste, give everything a good stir and cook 3-5 minutes.

Slowly pour in the red wine and milk. Season with salt + pepper. Bring the mixture to a boil and then reduce the heat to a simmer, simmer for 15-20 minutes or until the sauce has thickened. Remove from the heat and stir in the fresh herbs, crushed red peppers flakes + parmesan. Allow to cool slightly.

Preheat the oven to 400 degrees F.

Spoon about 1/3 of the turkey mixture over the pasta. Grab the eggplant slices and place a little of the turkey mixture in the center, roll up the eggplant and nestle it into the pasta and stand up right. Repeat with the remaining eggplant slices. Depending on how large your eggplants are, you may not need all of the slices.

Dollop the ricotta cheese, over the eggplant and then add the mozzarella.

Baked for 15-20 minutes or until the cheese is melted and gooey. Garnish with fresh herbs. Enjoy!

Spicy Greek Eggplant Dip

Adapted from Full of Plants (www.fullofplants.com)

Serves 2-4

Try this different spin on eggplant dip! Sub in some of your fresh tomatoes and use whatever peppers you have!

Ingredients:

2 medium eggplants
1 red bell pepper
2 Tbs EVOO
1 28-oz can plum tomatoes, drained
1 small onion, diced
1 clove of garlic, minced
1 tsp salt
1 Tbs maple syrup
¼ tsp ground coriander
¼ tsp cumin
¼ tsp turmeric
¼ tsp cinnamon
1 tsp sriracha
1 Tbs lemon juice (for serving)
2 Tbs chopped basil (for serving)

Directions:

Preheat oven to 350°F.

Wash the eggplants and red bell pepper. Cut them into 1-inch cubes (discard the stem and seeds of the red bell pepper) and transfer to a large bowl. Add the oil and stir to coat.

Line a large baking pan with parchment paper and spread the vegetables evenly.

Roast for 25-30 minutes in the preheated oven, stirring once halfway through cooking.

Transfer to the bowl of a food processor and add the tomatoes, diced onion, garlic, salt, maple syrup, sriracha, and spices. Process for 3-5 seconds until roughly pureed, you want to keep some texture. Taste and adjust salt and pepper if needed.

Transfer to a serving bowl, and chill in the fridge for at least two hours before serving.

Top with fresh chopped basil and a drizzle of lemon juice. Enjoy with crackers, raw carrots or sweet potato chips!

Tomatoes with Crisp Fried Eggplant

Adapted from Martha Stewart (www.marthastewart.com)

Total time ~1 hour

Serves 4

My favorite way to enjoy eggplant is along side tomatoes, this is something a little different to try with the same flavor profile.

Ingredients:

All-purpose flour, for dredging

3 large eggs, well beaten

2 cups fresh breadcrumbs

4 Japanese eggplants (1 to 1 ¼ pounds total), cut on the bias into 1/2-inch-thick slices

12 ounces cherry tomatoes, preferably in a mix of colors

2 Tbs EVOO

1 cup fresh basil leaves, half of them torn

Coarse salt and freshly ground pepper

Oil, for frying

1 ball (about 7 ounces) burrata cheese

Directions:

Place flour, eggs, and breadcrumbs in 3 separate wide, shallow bowls. Working with 1 eggplant slice at a time, dredge in flour, then dip in egg and then breadcrumbs. Transfer to a wire rack set in a rimmed baking sheet and refrigerate 30 minutes.

Meanwhile, halve tomatoes and toss with olive oil and torn basil. Season with salt and pepper.

Heat about 1/4 inch oil in a large skillet over medium-high heat until shimmering. Add enough eggplant slices to fill but not crowd skillet and fry, flipping once, until deep golden brown and crunchy, 1 to 2 minutes on each side. (Lower heat slightly, if necessary.)

Remove with a slotted spoon, drain on a clean wire rack set in a rimmed baking sheet, and season with salt. Discard used oil and repeat process with fresh oil and remaining eggplant.

Arrange eggplant and tomato mixture on a platter. Cut burrata in half, place next to tomatoes, and season with salt and pepper. Scatter remaining basil on top.

Heirloom Tomato Concasse with Wilted Swiss Chard

Adapted from Cooking NY Times (www.cooking.nytimes.com)

Total time 35 minutes

Serves 4-6

So simple but so fancy!

Ingredients:

1 pound fresh, sweet, ripe heirloom tomatoes, finely chopped (about 2 cups)

1 to 2 garlic cloves (to taste), minced or puréed

Salt to taste

1 tsp balsamic vinegar

2 T EVOO

Several fresh basil leaves, cut in slivers or torn

Freshly ground pepper

1 or 2 bunches Swiss chard (about 1 ¼ to 2 pounds), stemmed (keep stems if they are wide and fleshy),

leaves washed in 2 changes of water

Feta for garnish (optional)

Directions:

In a large bowl, combine the tomatoes with their juices, garlic, salt, vinegar, 1 tablespoon of the olive oil and half the basil. Cover and let sit for 30 minutes or longer. Stir, taste, adjust salt and add pepper.

Meanwhile, wilt chard by blanching in boiling salted water for about a minute or by steaming above 1 inch of boiling water for about 2 to 3 minutes, flipping the bunch top to bottom using tongs halfway through. Transfer to a bowl of cold water, drain and squeeze out excess water, taking up the chard by the handful. Chop coarsely.

Heat the remaining tablespoon of olive oil in a large skillet over medium heat. Add chard and heat through, stirring, until coated with oil. Season to taste with salt and pepper.

Remove to a platter or to plates, spoon on the tomato sauce, sprinkle the remaining basil over the top and serve.

Slow Cooked Swiss Chard and Potatoes

Adapted from Fine Cooking (www.finecooking.com)

Prep time ~10 minutes, Cook time ~25 minutes

Serves 6

Ingredients:

1 lb potatoes (about 3 medium), scrubbed and unpeeled

Kosher or sea salt

2 bunches Swiss or rainbow chard (about 1-1/2 lb.)

1/3 cup EVOO

3 large cloves garlic, lightly crushed

Directions:

Put the potatoes in a 4- to 5-quart pot with enough water to cover by 2 inches. Salt the water generously, and bring to a boil over medium-high heat. Boil until the potatoes are fork tender, 12 to 15 minutes. Drain and let cool.

Peel the potatoes, and quarter or cut into 2-inch chunks, depending on size.

Trim the tough ends from the chard and discard. Cut the stems from the leaves, then cut the stems into 2-inch pieces. Stack the leaves a few at a time, and cut them crosswise into 2-inch-wide strips.

Heat the oil and garlic in a 7-quart Dutch oven or similar large pot set over medium-low heat. When the garlic starts to sizzle, press down on it with the back of a wooden spoon or silicone spatula until fragrant, taking care not to let it brown.

Add the chard stems and cook, stirring occasionally, until they begin to soften, 5 to 7 minutes. In two batches, add the leaves, adding more to the pot as the first batch begins to wilt. Cover and cook until wilted, about 4 minutes. Stir in the potatoes and sprinkle with 1 tsp. salt.

Cover, reduce the heat to low, and let the vegetables stew in the juices released from the greens, stirring occasionally, until the chard has turned dark and is tender, about 25 minutes. Season to taste with salt, and serve hot or warm.

Roasted Eggplant and Tomato Orzo Pasta

Adapted from Cookie and Kate (www.cookieandkate.com)

Total time ~35 minutes

Serves 4

Ingredients:

Roasted eggplant-

1 medium purple eggplant (about 1 pound), sliced into $\frac{3}{4}$ -inch cubes

2 Tbs EVOO

Salt and pepper

Roasted tomatoes-

1 cup cherry or grape tomatoes, halved

1 tsp EVOO

Salt and pepper

Everything else-

$\frac{1}{2}$ pound Orzo

$\frac{1}{3}$ cup crumbled feta

$\frac{1}{4}$ cup chopped fresh basil

$\frac{1}{4}$ cup chopped fresh parsley

2 Tbs pine nuts, toasted

Lemon-garlic dressing-

2 Tbs EVOO, more to taste

1 Tbs lemon juice

2 cloves garlic, pressed or minced

$\frac{1}{4}$ tsp salt, more to taste

$\frac{1}{8}$ tsp red pepper flakes

Freshly ground black pepper, to taste

Directions:

Preheat oven to 400 degrees Fahrenheit with one rack in the middle of the oven and the other rack in the upper third of the oven. Line 1 large, rimmed baking sheet and 1 small, rimmed baking sheet with parchment paper for easy cleanup.

On the large baking sheet, toss the cubed eggplant with 2 tablespoons olive oil and a sprinkle of salt and pepper. Arrange the eggplant in a single layer. Roast on the middle rack until the eggplant is tender and deeply golden on the edges, about 25 minutes, tossing halfway.

Meanwhile, on the smaller baking sheet, toss the halved tomatoes with 1 teaspoon olive oil and a sprinkle of salt and pepper. Wait to place the pan of tomatoes on the top rack until you return the eggplant to the oven after tossing. Roast until the tomatoes are tender and a little wrinkled, about 12 minutes. (So in an ideal situation, the eggplant and tomatoes will be done roasting at the same time.)

Bring a large pot of salted water to boil. Add the orzo, give it a stir and cook until al dente, about 9 minutes. Reserve about 1 cup cooking water, then drain the orzo and transfer it to a large serving bowl.

To prepare the dressing, whisk together the olive oil, lemon juice, garlic, salt, red pepper flakes and freshly ground black pepper. Drizzle it over the warm orzo and toss to coat. Add the roasted eggplant, tomatoes, feta, basil, parsley and pine nuts. Toss to combine. If the pasta seems dry, add a couple of tablespoons of the reserved pasta cooking water and/or a little more olive oil. Season to taste with additional salt (mine needed $\frac{1}{4}$ teaspoon more) and pepper. Serve immediately.

Roasted Squash with Sesame Seeds and Cumin

Adapted from Martha Stewart (www.marthastewart.com)

Total time 45 minutes

Serves 6

Winter squash is so savory! Try it with some cumin for something different!

Ingredients:

3 Tbs sesame seeds

1 ½ tsp cumin seeds

2 small acorn squashes (about 1 pound each), halved, seeded, and cut into 1-inch wedges

1 tsp ground coriander

Coarse salt and freshly ground pepper

3 Tbs EVOO

Directions:

Preheat oven to 400 degrees. Toast sesame seeds in a small skillet over medium-high, shaking pan frequently, until golden brown, 1 to 2 minutes.

Add cumin seeds and toast until fragrant, about 30 seconds more. Transfer seeds to a small bowl; let cool.

Toss squashes with coriander, 2 teaspoons salt, 1/4 teaspoon pepper, and oil on a rimmed baking sheet. Spread in a single layer; roast 15 minutes.

Add sesame mixture and toss to coat, then flip slices. Roast until squashes are tender and golden brown, about 15 minutes more; serve.

Squash Lasagna

Adapted from Martha Stewart (www.marthastewart.com)

Total time 1 hour 25 minutes

Serves 4

Tired of your usual lasagna? Try this fall spin on this favorite dish!

Ingredients:

Olive oil, for baking dish

4 cups pureed squash (roast and puree without skin)

½ tsp dried rubbed sage

Coarse salt and ground pepper

1 container (15 ounces) part-skim ricotta cheese

1 cup grated Parmesan cheese

8 no-boil lasagna noodles, half of an 8-ounce package

Directions:

Preheat oven to 400 degrees. Brush an 8-inch square baking dish with oil; set aside. In a medium bowl, mix squash puree with sage, 1 1/2 teaspoons salt, and 1/4 teaspoon pepper. In another bowl, mix ricotta with 1/2 cup Parmesan, 1 teaspoon salt, and 1/4 teaspoon pepper. Set aside.

Lay 2 lasagna noodles in the bottom of prepared dish; spread with half the squash mixture. Layer with 2 more noodles, and spread with half the ricotta mixture. Repeat layering with remaining noodles and mixtures. Sprinkle top (ricotta mixture) with remaining 1/2 cup Parmesan.

Cover baking dish with foil; place on a rimmed baking sheet. Bake until lasagna is heated through, about 45 minutes; remove foil, and continue baking until golden on top, 20 to 25 minutes more.

Crock Pot Apple Butter

Adapted from My Frugal Adventures (www.myfrugaladventures.com)

Serves 8

If you've never made apple butter this is a VERY easy way to start!

Ingredients:

6 apples of your choice

1 Tbs cinnamon

squeeze of lemon juice

¼ cup water

¼ cup sugar

¼ cup brown sugar

Directions:

Core the apples and give them a rough chop. Place in slow cooker. Add cinnamon, water and both sugars, gently stir.

Close the lid and let this cook away for about 4½ hours on low. Check it periodically to make sure it is still moist and the apples are not dried out. Add more water as needed.

Remove from Crock Pot after 4½ hours and place in a food processor or blender. Add a squeeze of lemon juice if you like.

Puree until smooth. Enjoy!

Autumn Apple & Pear Sangria

Adapted from Home Cooking Memories (www.homecookingmemories.com)

Makes 1 Liter

From our resident cocktail expert, Danielle! Check out this official fall recipe for you fruit share folks!

Ingredients:

1 apple, chopped with skin

1 pear, chopped with skin

1 750ml bottle red wine (such as Pinot Noir)

¼ cup Brandy

2 cups apple cider

optional: apple or pear slice for garnish, or cinnamon stick

Directions:

In a large pitcher, add the chopped fruit. Then, add the wine, Brandy, and apple cider. Stir to combine.

Chill for least 6 hours or preferably overnight.

If desired, pour sangria and fruit into a smaller wine crafte for serving. Serve chilled with a slice of apple or pear and a cinnamon stick for garnish.

Plum Salad with Black Pepper and Parmesan

Adapted from Bon Appetit (www.bonappetit.com)

Serves 4

What a great way to use those plums!

Ingredients:

2 Tbs sherry vinegar or red wine vinegar

1 Tbs honey

½ tsp cracked black pepper, plus more

6 ripe red, black, and/or green plums, some thinly sliced, some cut into wedges

¼ cup shaved Parmesan or Pecorino, plus more for serving

2 Tbs EVOO

Flaky sea salt

Directions:

Stir vinegar, honey, and ½ tsp pepper in a medium bowl until honey is dissolved. Add plums to dressing and toss until coated.

Add ¼ cup Parmesan and gently toss again just to evenly distribute throughout salad.

Transfer plum salad to a shallow bowl. Top with more Parmesan, drizzle with oil, and season with salt and more pepper.