

## **SLFarms CSA Week Nine Recipes, 2023**

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## **BLT Corn Fritter Stacks**

Adapted from Half Baked Harvest ([www.halfbakedharvest.com](http://www.halfbakedharvest.com))

Total time ~50 minutes

Serves 6

This was shared in our group this week and is caught my eye! I'm making it this weekend and cannot wait!

### **Ingredients:**

8 slices thick cut bacon

1 Tbs bourbon

1 Tbs maple syrup

cayenne pepper

### **Fritters-**

1 ½ cups yellow corn

¾ cup all purpose flour

½ tsp baking powder

1 Tbs chopped fresh chives

kosher salt and black pepper

¾ cup milk

½ cup shredded gouda or cheddar cheese

avocado oil for cooking

1 small head romaine lettuce, separated into leaves

2 small tomatoes, thickly sliced

### **Chipotle Aioli-**

½ cup avocado oil mayo

1-2 chipotle peppers in adobo, finely chopped

juice from ½ a lemon

### **Directions:**

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

Arrange the bacon on the baking sheet. Mix the bourbon, maple syrup, and a good pinch of cayenne together. Drizzle the maple mix over the slices. Bake for 15 minutes. Use tongs to flip the bacon and bake until crispy, 5-8 minutes more.

Meanwhile, make the fritters. Combine the corn, flour, baking powder, chives, and a pinch each of salt and pepper in a bowl. Stir in the milk and cheese. The batter should be the consistency of a thick pancake batter.

Heat a few tablespoons oil in a large skillet over medium-high heat. Add about 1/4 cup of batter to the skillet and then quickly smooth the batter out to a circle. Cook for 2 to 3 minutes, flip and cook another 2 minutes, or until brown and crisped all over. Remove and repeat with the remaining batter.

To make the aioli, combine all ingredients in a bowl. Season with salt.

To assemble, spread one side of half the fritters with aioli. Layer the lettuce, tomato, and bacon on top, then top the with remaining fritters. Serve with the aioli on the side.

## Tuscan White Bean and Swiss Chard Soup

Adapted from Solid Good Eats ([www.solidgoodeats.com](http://www.solidgoodeats.com))

Serves 6-8

It's been color this week so I'm adding in a soup!

### Ingredients:

1 small to medium-sized yellow onion, diced  
4 stalks of celery, cut into 1/2 inch pieces  
2 large russet potatoes, peeled and diced into small squares  
2 T EVOO  
8 cups of chicken stock or vegetable stock  
One 15oz can of white beans (Navy, Great Northern, whatever), drained and rinsed  
Swiss Chard leaves, cleaned and cut into small pieces (use as many leaves as you like, I used 3)  
1 tsp garlic powder  
1 tsp Murals Seasoning from Penzeys (OPTIONAL, you could substitute with any oregano/parsley/rosemary/thyme mix)  
2 cups of ditalini  
Salt and pepper

### Directions:

In a large pot, heat up the olive oil over medium-high heat. Add in the diced onion, celery and potatoes and cook for about 5 minutes.

While your veggies are heating up, grab a smaller pot and fill it with water for your ditalini. Bring the water to a boil and drop the ditalini – cook to package directions.

Add the beans, garlic powder, Murals seasoning and chicken stock to your onions, celery, and potatoes. Bring to a boil and cook for 10 minutes.

Check the potatoes and make sure they're cooked through. Add the swiss chard and season with salt and pepper. Depending on the stock you used, the amounts of salt will differ. Go with your gut and your taste buds.

Add ditalini to your bowl of pasta when you serve it – this keeps the ditalini from being too mushy when you store the leftovers.

## Sheet Pan Honey Garlic Chicken and Feta Potatoes

Adapted from Half baked Harvest ([www.halfbakedharvest.com](http://www.halfbakedharvest.com))

Total time ~ 40 minutes

Serves 6

This is a flavorful way to enjoy those potatoes and FRESH HERBS!

### Ingredients:

1 pound baby potatoes, halved  
4 Tbs, plus 1/3 cup EVOO  
kosher salt and black pepper  
6 skinless chicken thighs or breasts  
3 Tbs balsamic vinegar  
1 Tbs honey  
2 tsp dried thyme  
2 tsp smoked or regular paprika  
chili flakes  
3 garlic cloves, chopped  
2 Tbs sesame seeds  
1 bunch asparagus, ends trimmed  
2 cups mixed fresh parsley, basil, or thyme, chopped  
kosher salt and black pepper  
6-8 ounces feta cheese, cubed  
2 Tbs lemon juice  
1-2 pepperoncini, chopped  
¾ cup green olives, torn

### Directions:

Preheat oven to 425° F.

On a large baking sheet, toss the potatoes with 2 tablespoons olive oil. Season with salt and black pepper. Roast for 15 minutes, or until tender.

In a bowl, toss together 2 tablespoons olive oil, the chicken, 2 tablespoons balsamic vinegar, honey, thyme, paprika, garlic, sesame seeds, salt, pepper, and chili flakes.

Remove the potatoes from the oven. Nestle the chicken around the potatoes. Add the asparagus, season with salt and pepper. Return the pan to the oven for 20-25 minutes more, until the chicken is cooked through, keep an eye on the asparagus.

To make the dressing. Combine the remaining 1/3 cup olive oil, 1-2 tablespoons balsamic vinegar, lemon juice, herbs, pepperoncini, and olives.

Remove the chicken from the oven. Break the feta over the chicken, then add the dressing. If desired, drizzle with honey and chili

## **Garlic Roasted Cherry Tomatoes**

Adapted from The Novice Chef Blog ([www.thenovicechefblog.com](http://www.thenovicechefblog.com))

Total time ~30 minutes

Try these easy roasted gems for a different spin on those cherry tomatoes! Eat immediately standing over the sink with a kitchen fork...or on top of your favorite pasta, pizza, or even grilled chicken breasts!

### **Ingredients:**

2 (10 oz) containers cherry tomatoes, halved

6 garlic cloves, minced

2 Tbs EVOO

1 tsp kosher salt

2 tsp fresh cracked black pepper

### **Directions:**

Preheat oven to 375°F.

In a medium bowl, toss together tomatoes, garlic, olive oil, salt and pepper. Transfer to a baking sheet and spread into an even layer.

Bake for 20-25 minutes, or until tomatoes are soft and very fragrant.

## **Sausage Jambalaya with Celery and Bell Peppers**

Adapted from Fresh City Farms ([www.freshcityfarms.com](http://www.freshcityfarms.com))

Serves 2

This is pretty simple and doesn't take too long, you could also chop up some greens (swiss chard) and hide them in here!

### **Ingredients:**

- 1 green bell pepper, chopped
- 2 stalks celery, chopped
- 2 cups cherry tomatoes, chopped
- 1 onion, chopped
- 1 clove garlic, minced
- 10-12 ounces mild beef sausage, cut into 1-inch pieces
- 2 Tbs EVOO
- salt and pepper to taste
- 1 Tbs Italian spice seasoning
- ¾ Cup white Arborio rice
- 3 cups water
- 2 Tbs tomato paste

### **Directions:**

Heat the olive oil in a large pot over medium-high heat. Stir in the onion, garlic, celery, and bell pepper.

Cook until the veggies are tender-crisp and fragrant, about 5-6 minutes. Season with salt and pepper to taste. Stir in the sausage pieces and Italian Spice Mix. Cook for another 2-3 minutes. Stir in the rice and let it 'toast' for a minute or two.

Add the grape tomatoes, 3 cups of water and the tomato paste to the pot. Give everything a stir. Increase the heat to high to bring to boil. Once boiling, reduce the heat to simmer and cook, covered, until the rice and sausage are cooked through and the mixture has thickened, about 15 minutes. Stir the mixture occasionally.

Remove the pot from heat and evenly divide the Jambalaya between two bowls or plates. Garnish with parsley to serve!

## **Pasta with 15-minute Burst Cherry Tomato Sauce**

Adapted from Epicurious ([www.epicurious.com](http://www.epicurious.com))

Total time ~20 minutes

Serves 4-6

Yes, you can make a quick pasta sauce with cherry tomatoes!

### **Ingredients:**

1 pound pasta

Kosher salt

½ cup EVOO

2 large garlic cloves, finely chopped

3 pints cherry tomatoes

½ tsp freshly ground black pepper

Pinch of sugar

1 cup coarsely chopped fresh basil

Freshly grated Parmesan (for serving)

### **Directions:**

Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente; drain and transfer to a large bowl.

Meanwhile, heat oil in a 12" skillet or wide heavy saucepan over medium-high. Add garlic, then tomatoes, pepper, sugar, and 1 tsp. salt. Cook, stirring occasionally, until tomatoes burst and release their juices to form a sauce, 6–8 minutes.

Toss pasta with tomato sauce and basil. Top with Parmesan.

## **Creamy Potato Salad with Lemon and Fresh Herbs**

Adapted from Epicurious ([www.epicurious.com](http://www.epicurious.com))

Serves 8

You could definitely adjust this recipe pending how many potatoes you have, or what fresh herbs you have on hand.

### **Ingredients:**

3 pounds baby red potatoes  
3 Tbs unseasoned rice vinegar  
 $\frac{3}{4}$  cup mayonnaise  
3 medium green onions, thinly sliced  
1 celery stalk, cut into  $\frac{1}{3}$ -inch cubes  
 $\frac{1}{4}$  cup chopped fresh parsley  
 $\frac{1}{4}$  cup chopped fresh basil  
2 Tbs chopped fresh dill  
1  $\frac{1}{2}$  tsp finely grated lemon peel

### **Directions:**

Bring potatoes to boil in large pot of water. Reduce heat to medium-low and simmer until potatoes are tender, about 17 minutes. Drain; let stand until cool enough to handle, about 20 minutes.

Cut potatoes into  $\frac{3}{4}$ -inch pieces. Place 1 layer of potatoes in large bowl; sprinkle with some of vinegar and salt and pepper.

Continue layering potatoes with vinegar, salt, and pepper. Add all remaining ingredients; toss. Season with salt and pepper.

Let chill in the refrigerator, best made ahead.



## **Potato Hash with Bell Peppers and Onions**

Adapted from The Comfort of Cooking ([www.thecomfortofcooking.com](http://www.thecomfortofcooking.com))

Serves 5-6

This is a delicious way to get some veggies in at breakfast! I love a fried egg on top!

### **Ingredients:**

2 Tbs EVOO

1 Tbs unsalted butter

4 large or 6 medium potatoes, peeled and cut into ½" cubes

1 onion, diced

1 red bell pepper, diced

2 tsp fresh parsley, chopped

3 garlic cloves, minced

Salt and pepper, to taste

¼ cup freshly grated Parmesan cheese

### **Directions:**

Preheat the oil and butter in a large nonstick skillet over medium heat. Add potatoes, toss to coat with oil, and place a lid on the pan. Allow the potatoes to cook covered for 10 minutes.

Remove the lid and increase the heat to medium high. Add onion and bell pepper. Cook for 15 minutes, stirring occasionally, until the potatoes and vegetables turn golden brown.

Add the parsley and garlic; cook for 2 minutes. Season with salt and pepper. Sprinkle with Parmesan and serve immediately.

Enjoy!

## **Avocado Salad with Bell Pepper and Tomatoes**

Adapted from Epicurious ([www.epicurious.com](http://www.epicurious.com))

Total time ~10 minutes

Serves 1

THIS. This is our summer box. I know we have so many avocado lovers; this one is perfect!

### **Ingredients:**

1 tsp EVOO

Juice of ½ lime

1 small garlic clove, minced

Pinch of cayenne pepper

Coarse salt

1 firm, ripe avocado, halved and pitted

½ yellow bell pepper, ribs and seeds removed, diced

6 cherry tomatoes, halved

1 scallion, trimmed and thinly sliced

1 Tbs chopped fresh cilantro leaves, plus whole leaves for garnish

### **Directions:**

In a small bowl, whisk together olive oil, lime juice, garlic, and cayenne. Season with salt.

Scoop out flesh from avocado halves, reserving shells, and chop. Transfer to a bowl and add bell pepper, tomatoes, scallion, and chopped cilantro.

Drizzle with dressing and season with salt. Gently stir to combine. Spoon mixture into reserved shells. Garnish with whole cilantro leaves and serve immediately.

## Heirloom Tomato Confit

Adapted from Martha Stewart ([www.marthastewart.com](http://www.marthastewart.com))

Total time ~2 hours 20 minutes

Yields 2 ½ Quarts

Overwhelmed with tomatoes? Make this and FREEZE to enjoy all year!

### Ingredients:

12 ripe medium vine-ripened or heirloom tomatoes, washed and cored (about 3 ½ pounds)

3 basil sprigs

4 cloves garlic, thinly sliced lengthwise (~3 T)

Kosher salt

½ cup EVOO

### Directions:

Preheat oven to 350 degrees. Bring a large pot of water to a boil over medium-high. Prepare an ice bath.

Score a shallow X in the bottom of each tomato with a knife, then place in boiling water for about 10 seconds. With a slotted spoon, transfer tomatoes immediately to ice bath. When cool, remove and peel tomatoes by gripping the skin between your thumb and the flat part of a knife blade, starting at the scored X.

Combine tomatoes (cored-sides down), basil, and garlic in a shallow baking dish. Sprinkle generously with salt; drizzle with oil. Bake until tender, about 50 minutes. Let cool completely.

Transfer tomatoes with their juices to quart-size glass jars, leaving 1/2 inch of headspace. Freeze until ready to use, up to 1 year.

## Pepper and Corn Salad with Turmeric Dressing

Adapted from Epicurious ([www.epicurious.com](http://www.epicurious.com))

Total time ~30 minutes

Serves 4

Peppers and corn! Loaded with that antioxidant packed turmeric! What healthy salad!

### Ingredients:

Turmeric salad dressing-

1 jalapeño, seeds removed, chopped

1 (4-inch) piece turmeric, peeled, chopped, or  $\frac{3}{4}$  tsp ground turmeric

1 (1-inch) piece ginger, peeled, chopped

1 garlic clove, crushed

1 cup coarsely chopped cilantro

$\frac{1}{4}$  cup EVOO

$\frac{1}{2}$  tsp finely grated lime zest

3 Tbs fresh lime juice

Kosher salt

Salad and assembly-

3 ears of corn, husked

2 yellow bell peppers

4 ounces Sun Gold or cherry tomatoes

2 endive, leaves separated, halved if large, or 1 large head of frisée, torn into bite-size pieces

2 cups dandelion greens or arugula

Kosher salt

### Directions:

Dressing:

Pulse jalapeño, turmeric, ginger, garlic, cilantro, oil, lime zest, and lime juice in a food processor until smooth with a few flecks of cilantro. Transfer to a small bowl; season with salt.

Salad assembly:

Prepare a grill for high heat. Grill corn, turning occasionally, until charred and cooked through, 6–8 minutes. Let cool; cut kernels off cobs and place in a large bowl. (Or, cut kernels from cobs and char in a dry cast-iron skillet over medium-high, 8–10 minutes.)

Heat broiler. Broil peppers on a rimmed baking sheet, turning occasionally, until blackened in spots and nearly cooked through, 12–18 minutes. Let cool; cut into 1" strips, retaining as much charred skin as possible; add to corn.

Broil tomatoes on same baking sheet, tossing once, until blackened in spots and starting to burst, about 5 minutes. Let cool. Add tomatoes, endive, and greens to corn; toss to combine. Drizzle dressing over and toss to coat; season with salt.

## Grilled Vegetable Stuffed Bell Peppers

Adapted from E Recipe Cards ([www.erecipecards.blogspot.com](http://www.erecipecards.blogspot.com))

Serves 6

Stuff those bell peppers with other veggies from your box and throw them on the grill! What a great idea!

### Ingredients:

6 bell peppers, sliced in half lengthwise, seeds and ribs removed  
4 Tbs butter  
1 large red onion, diced  
1 yellow zucchini, diced  
1 green zucchini, diced  
2 cups fresh corn kernels, cut from cob  
1 medium tomato, diced  
1 large pinch sea salt  
1 large pinch pepper  
4 cloves garlic, crushed and minced  
¼ cup basil, cut into ribbons  
½ cup Italian seasoned bread crumbs  
½ cup parmesan cheese  
2 Tbs additional butter, melted

### Directions:

Prepare the peppers by slicing and removing seeds and ribs. Rub with olive oil.

To prepare the stuffing, in a large saute skillet, add the red onion and zucchini. Saute over medium high heat until onions begin to turn translucent.

Add the corn, tomatoes, salt, pepper and garlic and saute for an additional 2 minutes.

Add the basil, bread crumbs and parmesan cheese. Remove from heat and stir to mix.

Scoop about 1 cup of the stuffing into each of the pepper halves. Sprinkle additional bread crumbs over the top of each and drizzle with a bit of butter

Grill over indirect heat (Coals pushed to one side, peppers above the part without coals, or on a gas grill, the burner(s) under the peppers turned off and the burners further away turned to high.

Close the grill and grill for about 30 minutes until the peppers have softened. and slightly charring on the edges.

Serve HOT and ENJOY!

## **Celery Spiked Guacamole with Chiles**

Adapted from Bon Appetit ([www.bonappetit.com](http://www.bonappetit.com))

Serves 8

Add some crunch and flavor to that guacamole for taco Tuesday!

### **Ingredients:**

4 avocados, chopped

1 celery stalk, finely chopped

2 serrano chiles, seeds removed if desired, finely chopped

2 cloves garlic finely grated

3 Tbs fresh lime juice

¼ small red onion, chopped, divided

½ cup chopped fresh cilantro, plus leaves for serving

Kosher salt

### **Directions:**

Mash avocados, celery, chiles, garlic, lime juice, ½ of onion, and ½ cup chopped cilantro in a medium bowl to desired consistency; season with salt.

Top guacamole with remaining onion and cilantro leaves.

## **Baked Orzo with Eggplant and Mozzarella**

Adapted from Smitten Kitchen ([www.smittenkitchen.com](http://www.smittenkitchen.com))

Serves 4

This was shared by Esther in the group a couple years ago, what a great way to use your box! I've made it the past couple years and it's a regular now this time of year.

### **Ingredients:**

1 large eggplant, cut into 3/4-inch dice  
Salt and black pepper  
¼ cup EVOO  
1 medium carrot, peeled and cut into 1/4-inch dice  
1 celery stalk, in a 1/4-inch dice  
1 medium onion, finely diced  
3 garlic cloves, minced  
8 ounces orzo, a rice-shaped pasta, rinsed  
1 tsp tomato paste  
1 ½ cups vegetable stock  
1 to 3 Tbs fresh oregano, chopped  
1 tsp grated lemon zest or more to taste, up to the zest of a whole lemon  
4 ounces mozzarella, firmer is better here, cut into 1/3-inch dice  
1 ½ ounces parmesan, grated  
3 medium tomatoes, diced

### **Directions:**

Sprinkle your eggplant generously with salt and let it drain in a colander for 30 minutes. I used this time to get the rest of my ingredients ready. After 30 minutes, rinse it well and pat it dry on towels.

Preheat your oven to 350°F. Heat a large frying pan over medium-high heat. Once hot, add the oil and once the oil is shimmering, add the eggplant. Fry for 8 minutes, stirring pieces occasionally. Using a slotted spoon or spatula, transfer them to paper towels to drain. Add celery and carrots to remaining oil and cook for 3 minutes before adding onion and garlic. Cook together for 5 more minutes on medium heat. Stir in the orzo and tomato paste and cook for two minutes more. Off the heat, add the oregano, mozzarella, parmesan, tomatoes, fried eggplant, lemon zest, 1 teaspoon table salt, many grinds of black pepper and the stock and mix well.

Transfer mixture to an 8×11-inch (about 2 quarts) ovenproof baking dish. Cover with foil and bake 20 minutes, then bake 20 minutes without the foil. (You can increase the ration of foil-on to foil-off time if you don't like a crunchy pasta lid.) Let rest for 5 minutes before serving.

## Apple Muffins

Adapted from Gimme Some Oven ([www.gimmesomeoven.com](http://www.gimmesomeoven.com))

Total time ~ 30 minutes

Makes 12 muffins

Freezer Friendly

Make these now and enjoy later! Freeze for up to 6 months and have all winter! Great way to prep for this school year.

### Ingredients:

3 cups old-fashioned oats\*

1 Tbs pumpkin pie spice

1 ½ tsp baking soda

¾ tsp fine sea salt

1 medium apple, finely diced

2 eggs

2/3 cup unsweetened almond milk, plain or vanilla

¾ cup unsweetened applesauce

½ cup maple syrup

3 Tbs melted coconut oil (*or any mild-flavored oil*)

1 tsp vanilla extract

optional: turbinado sugar for sprinkling

### Directions:

Preheat oven to 375°F. Line a 12-cup muffin pan with parchment or cupcake liners, or lightly grease with cooking spray. Set aside.

Puree oats in a blender or food processor until they reach a fine flour-like consistency. Add in the pumpkin pie spice, baking soda and sea salt, and pulse until the mixture is evenly combined. With the power turned off, add in the diced apple. Then use a spoon to toss until the apple is completely coated in the flour mixture. Set aside.

In a separate large mixing bowl, whisk together the eggs, milk, applesauce, maple syrup, coconut oil and vanilla extract until evenly combined. Fold the dry ingredients in with the wet ingredient mixture, and stir until the mixture is just combined. (Try to avoid over-mixing.)

Portion the batter evenly into the prepared baking cups. Then sprinkle a generous pinch of turbinado sugar on top of each muffin, if you would like.

Bake for 15-18 minutes, or until a toothpick inserted in the center of the muffins comes out clean. Remove from the oven and place the pan on a cooling rack for 5 minutes.

Serve warm. Or let the muffins cool to room temperature, then store in a sealed container for up to 3 days, or freeze for up to 3 months.



## **Iced Melon Soup with Jalapeno and Basil**

Adapted from Splendid Table ([www.splendidtable.com](http://www.splendidtable.com))

Total time ~ 10 minutes

Serves 4

Keep cool with this summer-chilled soup with a kick. Make sure you make the soup a day ahead.

### **Ingredients:**

Make this a day ahead and keep chilled:

1, 2 ½ pound sweet ripe canary melon

2 cups ice cups

Generous pinch of salt

4 or 5 grinds of black pepper

2 Tbs sugar

Juice from 2 large limes (~1/2 cup)

Grated zest of ½ large lime

To finish, when serving:

1-2 jalapenos, seeded and diced

10-12 fresh basil leaves, coarse chopped

½ medium red onion, cut into 1/8 inched diced pieces

### **Directions:**

Cut the melon into quarters. Scoop out its seeds and trim away the rind. Slice it into chunks and put them into a food processor. Add the ice, salt, pepper, sugar, and the lime juice, and puree. Stir in the grated zest.

Place the chiles, basil, and onion in small serving bowls. Transfer the puree into individual soup bowls or into a pitcher for chilling. To serve, pour the soup into bowls and pass the condiments. The basil and chile are the essential finishes for the soup while the onion is an attractive option.

## Spicy Honey Glazed Pork Chops with Peach Pico De Gallo

Adapted from Epicurious ([www.epicurious.com](http://www.epicurious.com))

Total time ~ 45 minutes

Serves 4

You could use nectarines or peaches in this one!

### Ingredients:

4 (1½"-thick) bone-in pork chops (about 4 lb total)

3 tsp salt, divided, plus more

1 Tbs crushed red pepper flakes

½ tsp garlic powder

½ tsp onion powder

½ tsp smoked paprika

1 tsp cumin seeds, divided

½ cup honey

2 ripe peaches or nectarines, cut into 1" pieces

½ small red onion, finely chopped

1 jalapeño, finely chopped

Juice of 2 limes

¼ cup chopped cilantro

Vegetable oil (for grill)

### Directions:

Trim excess fat from pork chops. Pat dry and season both sides with salt. Set aside.

Mix red pepper flakes, garlic powder, onion powder, paprika, ½ tsp cumin seeds, and ½ tsp salt in a small bowl to combine. Heat honey in a small saucepan over medium just until warm. Remove pan from heat and stir in spice mixture. Set spiced honey aside.

Toss peaches, red onion, jalapeño, lime juice, cilantro, remaining ½ tsp cumin seeds, and 1 tsp salt in a medium bowl to combine. Chill peach pico de gallo until ready to serve.

Prepare a grill for 2-zone heat (for a charcoal grill, bank two thirds of coals on one side of grill and scatter remaining coals on other side; for a gas grill, set one burner to high heat and remaining burners to medium-low); oil grate. Grill reserved chops on hotter side of grill, moving to cooler side as needed to control flare-ups, until lightly charred on both sides, about 3 minutes per side. Move pork chops to cooler side of grill, cover, and grill, turning often and basting with reserved spiced honey, until an instant-read thermometer inserted into the thickest part of pork chops registers 145°, about 5 minutes longer. Transfer pork chops to a platter and let rest 10 minutes.

Spoon peach pico de gallo over pork chops just before serving.

## **Ground Cherry Salsa**

Adapted from Hearts in the Kitchen ([www.heartsinthekitchen.com](http://www.heartsinthekitchen.com))

Makes 2 cups

If you haven't eaten all of them, here's something fun to make with ground cherries!

### **Ingredients:**

1 cup ground cherries, outer husk removed

½ cup red onion

1/3 cup roasted tomatoes

1 medium lime, juiced

¼ cup finely chopped jalapeno, seeds removed

¼ cup fresh cilantro leaves

¼ tsp sea salt

### **Directions:**

Combine all ingredients in your food processor and pulse to combine. Chill prior to serving for flavors to combine. Will keep for about a week in the fridge.