

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

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## Mixed Green and Wax Beans

Adapted from Italian Food Forever ([www.italianfoodforever.com](http://www.italianfoodforever.com))

Total time ~ 15 minutes

Serves 4-6

Simple recipe for those beans, fast for an easy weeknight side. Use any combination in this recipe, even those dragon beans from last week.

### Ingredients:

1 ½ pounds summer beans (Green, Wax, or Combination)

4 Tbs EVOO

1 medium onion, peeled and sliced

1 medium red bell pepper, cored, seeded and thinly sliced

3 garlic cloves, sliced

½ tsp anchovy paste

Finely grated zest from ½ lemon

Salt & Pepper

Pinch red pepper flakes

1/3 cup fresh parsley

### Directions:

Rinse your beans under cold water, and snap off the pointy ends removing any tough strings that run along the length.

Heat a large pot of lightly salted water to boiling, then drop in the beans and cook just until tender crisp, about 3 to 4 minutes.

Drain the beans, and immediately drop into a large bowl filled with ice water. In a large skillet, heat the olive oil over medium heat and then add the onions.

Cook, stirring often until tender, about 4 to 5 minutes. Add the pepper strips and cook another 2 to 3 minutes or just until they begin to soften. Add the garlic and cook until fragrant, about 1 minute.

Move the vegetables to the side of the pan and tip it slightly to allow the oil and vegetable juices to flow to the other side. Add the anchovy paste, lemon zest, red pepper flakes, salt and pepper to the oil and use a spoon to mix well.

Drain the beans and pat dry with kitchen towels. Add the beans to the skillet and toss everything together, cooking just until the beans have rewarmed, about 2 minutes. Toss the vegetables with the fresh parsley, and immediately remove from the heat and place in a serving bowl. Serve!

## Big Beans and Tomato Vinaigrette

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

Serves 4

This uses those tomatoes in an amazing dressing!

### Ingredients:

Beans:

Handful of oregano sprigs

Handful of thyme sprigs

2 bay leaves

8 oz. dried butter beans, rinsed, soaked overnight if possible

1 medium onion, halved

1 large carrot, scrubbed, coarsely chopped

Kosher salt

¼ cup EVOO

Vinaigrette and Assembly:

10 oz. cherry tomatoes or 1½ cups chopped heirloom or beefsteak tomatoes

1 garlic clove, smashed

3 Tbs red wine vinegar

⅓ cup EVOO, plus more for drizzling

Kosher salt

2 lb assorted heirloom, beefsteak, and/or cherry tomatoes

Freshly ground black pepper

Handful of basil leaves

Mild red pepper flakes (such as Aleppo-style or Maras)

### Directions:

**Beans:** Tie together oregano, thyme, and bay leaves with kitchen twine. Combine beans, onion, carrot, and herbs in a medium pot. Pour in water to cover beans by about 4" and bring to a very gentle simmer over medium-high heat. Immediately reduce heat and cook at the barest of simmers, stirring hardly at all, until beans are creamy and tender at the center but not falling apart or mushy, about 1½ hours (this could take longer, depending on the beans). The key is to not agitate, which will help the beans maintain their shape. Remove pot from heat; season beans aggressively with salt. Gently stir in oil. Let cool. Drain beans; discard onion, carrot, and herbs.

**Do Ahead:** Beans can be made 2 days ahead. Keep in liquid; cover and chill.

**Vinaigrette and Assembly:** Purée cherry tomatoes in a blender. Transfer to a small bowl and stir in garlic, vinegar, and ⅓ cup oil; season with salt. Let sit 15–20 minutes, then pluck out garlic.

Transfer drained beans to a medium bowl and add vinaigrette; toss gently to coat. Taste and add more salt if needed.

Slice, halve, or quarter heirloom tomatoes and arrange on a platter or divide among individual plates. Season with salt and pepper and drizzle with oil. Spoon beans along with plenty of vinaigrette over; top with basil and a few pinches of red pepper flakes.

## **Southern Bacon Dripping Collards and Corn**

Adapted from Ally's Kitchen ([www.allyskitchen.com](http://www.allyskitchen.com))

Total time ~ 1 hour

Serves 6-8

This one was submitted by a CSA member, I love the idea of combining the greens and corn!

### **Ingredients:**

2 bunches collards, stems removed and chopped

1 ½ tsp sea salt

1 tsp onion powder

1 tsp granulated garlic

1 tsp red chili flakes

1/3 cup beef broth

2/3 cup Spicy V8 Juice

2 cups corn, off the cob

### **Directions:**

In a large pot, over medium heat put the bacon drippings. Add in the greens and using tongs, toss well coating with the drippings.

Combine the salt, onion powder, garlic, and chili flakes in a small bowl, blend and then sprinkle on the greens and toss well. Cover and cook on medium high about 15 minutes tossing a couple of times.

Add the broth and soup and toss into the greens. Reduce the heat to medium low and cook another 35-45 minutes tossing with tongs several times.

Add the corn, reduce to simmer, and let it cook another 15-20 minutes. Keep warm until ready to serve.

## Quick Collard Greens

Adapted from Cookie and Kate ([www.cookieandkate.com](http://www.cookieandkate.com))

Total time ~ 15 minutes

Serves 2

Really easy way to enjoy these greens, make sure to squeeze the lemon on when serving!

### Ingredients:

1 large bunch (about 10 ounces) collard greens

1 ½ Tbs EVOO

¼ tsp fine sea salt

2 medium cloves garlic, pressed or minced

Pinch of red pepper flakes (optional, scale back or omit if sensitive to spice)

A couple lemon wedges, for serving

### Directions:

To prepare the collards: Cut out the thick center rib out of each collard green. Stack the rib-less greens and roll them up into a cigar-like shape. Slice over the “cigar” as thinly as possible (⅛” to ¼”) to make long strands. Shake up the greens and give them a few chops so the strands aren’t so long.

Heat a large, heavy-bottomed skillet over medium-high heat, then add the olive oil. Once the oil is shimmering, add all of the collard greens and the salt.

Stir until all of the greens are lightly coated in oil, then let them cook for about 30 seconds before stirring again. Continue stirring in 30-second intervals until the greens are wilted, dark green, and some are starting to turn browns on the edges (this is delicious). This will take between 3 to 6 minutes.

Once the collards are just about done, add the garlic and red pepper flakes (if using). Stir to break up the garlic and cook until it’s fragrant, about 30 seconds. Remove the pan from the heat.

Immediately divide the cooked collards onto plates, and serve with a lemon wedge each.

## **Collard Greens with Bacon**

Adapted from Savory Spice ([www.savoryspice.com](http://www.savoryspice.com))

Total time ~ 15 minutes

Greens and carrots, great combination and a tasty way to introduce your family to greens.

### **Ingredients:**

6 slices bacon, diced  
4 carrots, diced  
1 onion, diced  
4 tsp lemon pepper  
¼ tsp garlic, minced  
¼ tsp crushed red pepper flakes  
3 Tbs balsamic vinegar  
4 (10 oz.) packages fresh, chopped collard greens  
2 cups chicken broth

### **Directions:**

Cook bacon in a large Dutch oven (or similar pot) over medium-high heat until just crisp; transfer to a paper towel-lined plate to drain.

Add carrots to pot with bacon drippings and cook over medium-high heat for 5 min. Add onions and cook another 5 min., or until carrots and onions soften and begin to brown. Stir in lemon pepper, garlic, crushed red pepper, and vinegar and cook for 1 more min.

Add reserved bacon, collard greens, and broth and bring to a boil. Reduce to a simmer, cover, and simmer for 1 hour or until greens are tender. Serve.

## Easy Roasted Delicata Squash

Adapted from Rachel Cooks ([www.rachelcooks.com](http://www.rachelcooks.com))

Serves 2

This is as easy as it gets with this squash- you can eat the skin!

### Ingredients:

1 delicata squash

1 tsp EVOO

¼ tsp salt (more or less to taste)

¼ tsp black pepper (more or less to taste)

### Directions:

Preheat oven to 425°F. Scrub the outside of the squash with a brush until very clean. Cut ends off to create two flat edges. Cut in half lengthwise and scoop out seeds.

Cut into 1/4- to 1/2-inch slices, keeping the size of the slices consistent. Rub, toss, or spray with olive oil so both sides of each slice are coated with oil. Sprinkle with salt and pepper and spread onto a parchment paper lined baking sheet in a single layer.

Place in preheated oven and roast for 20 minutes. Flip each slice over and roast for another 15 minutes or until golden brown and crispy on the outside and tender on the inside.

Enjoy immediately.

## **Roasted Delicata Squash and Tomatoes**

Adapted from The Real Food RDs ([www.therealfoodrds.com](http://www.therealfoodrds.com))

Total time 35 minutes

Serves 4

Sub in any type of tomatoes you still have lingering!

### **Ingredients:**

2 medium delicata squash, seeds removed and sliced into 1/4-inch thick 'moons'

1 cup grape or cherry tomatoes

1 ½ T ghee, melted or oil of choice

1 medium shallot, thinly sliced (may substitute 1/3 cup thinly sliced red onion)

Fresh thyme leaves (may substitute 1/4 tsp. dried thyme)

Salt & Pepper

### **Directions:**

Preheat oven to 400°F.

Line a large rimmed baking sheet with parchment paper.

Add squash slices, shallots and tomatoes to baking sheet. Toss with melted ghee (and bacon fat, if using).

Arrange vegetables in an single layer. Sprinkle with salt and pepper. Lay a few thyme sprigs (or sprinkle with dried thyme) on top of the vegetables and bake in preheated oven for 22-25 minutes, stirring the vegetables halfway through baking time, until tender and lightly browned.

Remove from the oven and serve.



## **Potato Leek Soup**

Adapted from The Stay at Home Chef ([www.thestayathomechef.com](http://www.thestayathomechef.com))

Total time ~45 minutes

Serves 6

My favorite way to enjoy this combo!

### **Ingredients:**

½ cup salted butter  
2 leeks sliced, white and pale green parts only  
1 quart chicken broth  
2 Tbs cornstarch  
4 cups diced yukon gold potatoes  
2 cups heavy whipping cream  
2 tsp salt divided  
½ tsp pepper

### **Directions:**

Melt butter in a large pot over medium heat.

Cook leeks in butter and 1 teaspoon salt about 10 minutes. Stir frequently.

Stir cornstarch into leek mixture. Slowly add in broth and stir to dissolve cornstarch mixture. Add potatoes, 1 teaspoon salt, and pepper and bring to a boil.

Reduce heat and add cream and simmer 30 minutes until potatoes are tender. Serve hot

## **Tomato Leek Tart**

Adapted from Taste of Home ([www.tasteofhome.com](http://www.tasteofhome.com))

Total time ~ 30 minutes

Makes 2 tarts

I've seen many of you posting pictures of tomato tarts this year, let's try adding some leeks.

### **Ingredients:**

1 package (15 ounces) refrigerated pie pastry

4 ounces provolone cheese, shredded

1 pound leeks (white portion), sliced

6 medium tomatoes, thinly sliced

¼ cup grated parmesan cheese

1 ½ tsp garlic powder

1/8 tsp pepper

1 cup shredded part-skim mozzarella cheese

### **Directions:**

Place both pastry sheets on greased baking sheets. Sprinkle each with provolone cheese, leaving 1 in. around edges. Arrange leeks and tomato slices over provolone cheese. Sprinkle with Parmesan cheese, garlic powder and pepper. Top with mozzarella cheese. Fold edges over filling.

Bake at 425° for 18-22 minutes or until crusts are lightly browned. Cut into wedges. Serve warm.

## Grilled Leeks with Leek Tomato Salad and Citrus Dressing

Adapted from Delish ([www.delish.com](http://www.delish.com))

Total time ~ 45 minutes

Serves 4

Wow your guests with this fresh dish!

### Ingredients:

2 large leeks

EVOO

salt

½ tsp lime zest

½ tsp tangerine or orange zest

2 Tbs lime juice

2 Tbs tangerine juice

1 Tbs soy sauce

1 pinch crushed red pepper

½ cup fresh corn kernels

1 cup mixed heirloom cherry tomatoes

### Directions:

Light a grill. Separate the dark green leek tops from the white and tender green parts. Halve the leek bottoms and run under cold water to remove any grit. Slice the dark green leek tops crosswise 1/2 inch thick, discarding the top inch, and wash well. You should have about 8 cups of the tops.

Pat the halved leeks dry. Brush with oil and season with salt. Grill over moderate heat, covered with a bowl, until tender, 18 minutes.

Meanwhile, in a small bowl, whisk the citrus zests with the citrus juices, soy sauce and 2 tablespoons of oil.

In a skillet, heat 2 more tablespoons of oil with the crushed red pepper. Add the leek tops and cook over high heat, stirring, until softened, 6 minutes. Add the corn and cook for 2 minutes, stirring. Add half of the dressing and cook until evaporated. Scrape into a bowl and let cool slightly. Stir in the tomatoes.

Arrange the grilled leeks on plates and drizzle with the remaining dressing. Spoon the leek-tomato salad on top and serve warm.

## **Bell Pepper Tomato Salad**

Adapted from Food Network ([www.foodnetwork.com](http://www.foodnetwork.com))

Total time ~10 minutes

Serves 4

Another simple salad that can be made ahead! This one is great using any of those mild peppers.

### **Ingredients:**

2 Tbs EVOO

1 tsp hot sauce

Juice from ½ lemon

1 garlic clove, grated

¼ cup parsley, chopped

½ tsp salt

2 green bell peppers, thinly sliced

3 tomatoes, cut into wedges

### **Directions:**

Whisk olive oil, hot sauce, the lemon juice, garlic clove, parsley and salt in a bowl; season with pepper.

Thinly slice 2 green bell peppers and cut 3 plum tomatoes into wedges; toss with the dressing.

## **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.

## **Roasted Red Peppers and Cherry Tomatoes with Ricotta**

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

Serves 8

Use your bell or Italian frying peppers for this tasty dish!

### **Ingredients:**

4 red bell peppers, halved, seeds and ribs removed

6 oil-packed anchovy filets, finely chopped

4 garlic cloves, thinly sliced

1 cup basil leaves, divided

Kosher salt, freshly ground pepper

2 Tbs plus  $\frac{1}{3}$  cup EVOO

1 pint cherry tomatoes, halved

$\frac{1}{3}$  cup fresh ricotta

$\frac{1}{4}$  cup pitted small black and/or green olives

Flaky sea salt

### **Directions:**

Preheat oven to 375°. Place bell peppers, skin side down, in a shallow baking dish and top with anchovies and garlic. Tear  $\frac{1}{4}$  cup basil leaves over top, season with kosher salt and black pepper, and drizzle with 2 Tbsp. oil. Bake until peppers are tender but still hold their shape and are slightly charred around edges, 35–45 minutes. Let cool.

Meanwhile, blend remaining  $\frac{3}{4}$  cup basil and remaining  $\frac{1}{3}$  cup oil in a blender until smooth; season basil oil with kosher salt and black pepper.

Arrange bell peppers on a platter. Top with tomatoes, ricotta, olives, and more basil, then drizzle with basil oil and season with sea salt and black pepper.

## Sheet Pan Chipotle Cheddar Corn Enchiladas

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

Total time ~ 45 minutes

Serves 6

Sheet pans meals can be tasty and save on dishes and time! You can sub in any other pepper if you don't have a poblano still.

### Ingredients:

1 pound boneless skinless chicken tenders or small breasts  
2 Tbs EVOO  
2-4 chipotle chilies in adobo, finely chopped (or 1 Tbs chipotle chili powder)  
salt and pepper  
3 ears corn  
1 poblano pepper  
1 yellow onion, quartered  
4 whole garlic cloves, peeled  
3 cups salsa verde  
½ cup fresh cilantro, chopped, plus more for serving  
10-12 corn or flour tortillas  
1 cup shredded cheddar cheese  
½ cup shredded pepper jack cheese  
avocado, yogurt/sour cream, crumbled cotija/feta, and limes, for serving

### Directions:

Preheat the oven to 400 degrees F.

On a baking sheet, toss the chicken with 1 tablespoon olive oil, the chipotle chilies, and a pinch each of salt and pepper. Arrange the corn, poblano, onions, and garlic around the chicken. Drizzle with olive oil and season with salt and pepper. Transfer to the oven and bake for 15 minutes, until the chicken is cooked through.

Remove the chicken from the baking sheet. Switch the oven to broil. Broil the vegetables until lightly charred, 1-2 minutes. Watch closely, then remove everything from the oven.

Shred the chicken with two forks. Remove the corn kernels from the cob, de-seed the poblano pepper and cut into slices, and chop the onions and garlic. Add everything back to the baking sheet and toss with 1 cup salsa verde, half the cheese, and the cilantro.

Pour 1 cup of the salsa verde onto the bottom of a 9x13 inch baking dish. Spoon the chicken mixture down the center of each tortilla, tuck, and roll. Place the tortillas, seam side down, into the baking dish. Pour the remaining salsa verde over top of the enchiladas. Top with the remaining cheese. Transfer to the oven and bake for 10-15 minutes, until the cheese has melted. Top as desired and enjoy warm!





## **Cowboy Candy**

Adapted from BuzzyFoods.com

Yields 9 half-pints

### **Ingredients:**

3 lbs Jalapeños

2 c. cider vinegar

6 c. granulated sugar

1/2 t. turmeric

1/2 t. celery seed

1/2 t. Aleppo pepper

3 tsp garlic powder

1 tsp Cayenne

1 tsp mustard seed

### **Directions:**

Wearing gloves, remove stems from peppers. Slice peppers into uniform 1/4 inch rounds. Set aside.

In a large pot, bring cider vinegar, sugar, turmeric, celery seed, garlic, mustard seed, and cayenne to a boil.

Reduce heat and simmer for 5 minutes.

Stir in the sliced jalapeños, bring back to a boil, and boil hard for six minutes.

Divide the jalapeños among the prepared canning jars, then cover with the pickling syrup. You will more than likely have extra syrup, so go ahead and add that to jars, too.

Add lids and screw bands on the jars, then process in a boiling water bath for ten minutes.

Remove the jars to a rack and listen for them to “pop” letting you know the jars have sealed.

## **Fresh Tomato Salsa**

Adapted from Yummy Mummy Kitchen ([www.yummymummykitchen.com](http://www.yummymummykitchen.com))

Total time ~15 minutes

Yields 2 cups

This week scream SALSA! The final weeks of summer, it's time to enjoy that salsa one more time before next year.

### **Ingredients:**

6 Roma or garden tomatoes, cut into quarters

1 jalapeño, seeded and roughly chopped

½ large yellow or red onion (not sweet), peeled and roughly chopped

3 cloves garlic, chopped or crushed

juice of 1 lemon or lime

1 cup loosely packed fresh cilantro leaves

pinch of cumin (optional)

½ tsp sea salt

### **Directions:**

Place all ingredients in a blender or food processor and pulse until just chunky. Taste and adjust seasonings if needed. Refrigerate at least an hour to let the flavors meld.

The salsa may be lighter red than store-bought salsa due to the air blended in and fresh tomatoes are usually lighter in color than canned. It may darken up as the air settles.

## Grape and Apple Pie

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

Serves 8

You can use any combination of red or purple grapes to give this pie it's dark color.

### Ingredients:

Crust:

3 cups all-purpose flour plus more for surface

1 Tbs sugar

1 ½ tsp kosher salt

1 cup (2 sticks) chilled unsalted butter, cut into ½" cubes

½ cup vegetable shortening

Filling:

3 pounds tart, crisp apples (such as Crispin or Pink Lady), peeled, quartered, cored, thinly sliced

1 pound red or black grapes, halved, seeded if needed

¾ cup plus 2 Tbs sugar

2 Tbs all-purpose flour

Vanilla ice cream (optional)

### Directions:

For crust:

Pulse flour, sugar, and salt in a food processor. Add butter and shortening; pulse just until coarse meal forms. Add 1/3 cup ice water; pulse until dough forms clumps, adding more ice water by teaspoonfuls if dry. Gather dough into a ball; divide in half. Flatten into disks, wrap in plastic, and chill for at least 1 hour and up to 2 days.

Roll out 1 dough disk on a lightly floured surface into an 11" round. Transfer to pie dish; press gently onto bottom and up sides of dish. Trim dough flush with edge of dish, leaving no overhang. Freeze until firm, about 10 minutes. Add scraps to remaining dough disk; roll out on parchment paper to a 12" round. Slide paper with dough onto a rimless baking sheet and chill in refrigerator.

Preheat oven to 375°F. Line dough in pie dish with foil or parchment paper. Fill foil with pie weights or dried beans. Bake until edges are just beginning to turn golden, 25-30 minutes. Remove foil and pie weights. Return dish to oven; continue baking until crust is dark golden all over, about 20 minutes longer. Transfer pan to a wire rack; let crust cool completely.

For filling:

Mix apples, grapes, sugar, and flour in a large saucepan; stir to coat. Cook over medium-low heat, stirring often, until fruit is translucent and juices are thickened, 30-40 minutes. Let mixture cool to room temperature.

Preheat oven to 375°F. Transfer fruit to crust. Remove remaining dough from refrigerator. Using a decorative cutter, make a pattern in center of dough, leaving a 2" plain border; reserve cutouts. Invert dough over fruit in crust; peel off parchment paper. Trim dough along edge of crust, leaving no overhang. Arrange reserved dough cutouts decoratively over top crust, pressing lightly to adhere. Place pie on a baking sheet.

Bake pie until crust is golden brown and juices bubble, 50 minutes-1 hour. Transfer to a wire rack to cool.

DO AHEAD: *Can be made 8 hours ahead. Let stand at room temperature. Serve with ice cream, if desired.*

## **Apple Spice Waffles**

Adapted from Taste of Home ([www.tasteofhome.com](http://www.tasteofhome.com))

Total time ~ 30 minutes

Makes 12 waffles

Homemade apple waffles are a great way to start the fall season!

### **Ingredients:**

2 cups biscuit/baking mix

2 tsp ground cinnamon

1 tsp ground nutmeg

2 large eggs, room temperature

1- ½ cups milk

6 Tbs butter, melted

1 cup chopped peeled apple

Optional: Whipped cream and maple syrup

### **Directions:**

Preheat waffle maker. In a large bowl, combine biscuit mix, cinnamon and nutmeg. In another bowl, whisk eggs, milk and butter; stir into dry ingredients just until moistened; stir in apple.

Bake waffles according to manufacturer's directions until golden brown. If desired, serve with whipped cream, syrup and additional chopped apples.