

8/10/2021

MAIN ENTRÉE OPTIONS (SELECT AT LEAST ONE)

Dish	Cooking Instructions	Mix & Match Suggestions
<p>Aleppo-roasted pork shoulder w/shallot vinaigrette (Vinaigrette is packaged on the side and contains shallots, red wine vinegar, parsley, oregano, Aleppo pepper, olive oil, salt & pepper)</p>	<p>Best warm. Preheat oven to 325 degrees. Cover Pyrex w/ foil and cook for 15-20 minutes or until warm to your liking. Serve with shallot vinaigrette. Season to taste.</p>	<p>This slow-roasted pork shoulder comes out of the oven before it completely collapses, making it succulent, tender, and easy to shred. The mild Aleppo pepper gives the dry rub a slightly smoky flavor, and the shallot vinaigrette sauce balances the richness of the pork perfectly. Serve it with a side of the roasted cauliflower salad for dinner. Take leftovers with the beet & carrot slaw or quinoa salad for lunch. The pork also makes an excellent pita or wrap.</p>
<p>AND/OR</p> <p>Grilled garlic-herb chicken breasts</p>	<p>Hot, cold, or room temp. You can cover the Pyrex with foil and reheat in a 350-degree oven for 15 minutes or until the chicken is warm, or slice/dice the chicken and give it a quick pan fry in a hot skillet on the stove.</p>	<p>This recipe was inspired by the Middle Eastern dried seasoning mix called za'atar, a combination of herbs (usually thyme, oregano, and marjoram), sesame seeds, and sumac, often spiked with salt. Here, fresh herbs are substituted for the dried, which, along with fresh parsley and mint and plenty of lemon and garlic, are used to marinate boneless chicken breasts. Try the chicken for dinner with beet & carrot slaw and a side of the grilled eggplant and quinoa salad. Take leftovers for lunch with the roasted cauliflower salad or melon salad.</p>
<p>AND/OR</p> <p>Roasted lemon & oregano shrimp (Please eat shrimp within 2 days of delivery for optimal freshness)</p>	<p>Hot, cold, or room temperature. Heat sauce in skillet for 2 minutes over medium heat. Once warm, stir in shrimp and saute until it is heated through (about another minute). You can also toss the sauce with the shrimp and give it a quick 30-60 second blast in the microwave to reheat. Season to taste.</p>	<p>This dish will fool you. On the surface, it looks like shrimp scampi — something classically Italian with lots of garlic going on. But take one bite, and you'll understand that it's firmly inspired by Greece. Pungent fresh oregano and vibrant lemon scream out loud and clear, most definitely making themselves heard and most definitely whisking you away to that little Mediterranean corner of the globe. Try the shrimp for dinner with a side of the grilled eggplant and cauliflower salads. Leftovers make an excellent lunch with a side of beet and carrot slaw or melon salad.</p>
<p>AND/OR</p> <p>Kohlrabi potato fritters w/garlic & herb cashew cream (Fritters contain kohlrabi, potato, onion, dill, parsley, egg, GF flour, & olive oil . Cashew cream is packaged on the side & contains cashews, lemon juice, olive oil, garlic, dill, & parsley)</p>	<p>Best warm. Reheat in a 300-degree oven or zap in the microwave for a few seconds. Either way, slather with the herbed-cashew cream sauce and enjoy!</p>	<p>Hurrah! My summer CSA farm share is in full swing! Local potatoes and kohlrabi make these fritters marvelously delicious. Try them with a side of beet and carrot slaw and grilled eggplant quinoa salad for dinner. Take leftovers with the roasted cauliflower or a cup of soup.</p>

PLUS SIDES ON NEXT PAGE

**ACCOMPANYING SIDES
(DELIVERIES COME WITH ALL FIVE. UPSIZE ON REQUEST)**

Dish	Cooking Instructions	Mix & Match Suggestions
Roasted cauliflower salad w/lentils, dates, red onion, toasted almonds, fresh herbs, arugula, & lemon-tahini vinaigrette (Select ingredients omitted on request.)	Serve cold or at room temperature. In a large bowl, mix the lentils, roasted cauliflower, toasted almonds, dates, onions, and arugula with the lemon tahini dressing. Transfer to a platter and serve. Season to taste.	Main-course salads are perfect for light dinners; this one—with nourishing lentils, almonds, and plenty of spice-roasted cauliflower—is delicious and satisfying. Try it for dinner with the main entrée or take it for lunch with a side of grilled eggplant or beet and carrot slaw.
Grilled eggplant w/ herbed quinoa & toasted pine nuts (Carrot sub for the eggplant-haters. Cauliflower rice or rice sub on request.)	Room temp, slightly warm or cold. You can nuke this in the microwave for 30 seconds or so or take it out a bit before you plan to eat. Cold is fine, too, especially on a hot day. Garnish with pine nuts (if using) and season to taste.	I am always delighted to see a beautiful globe eggplant in my farm share and was especially happy to get an abundance this week. They work well with Mediterranean menus. I especially like them with a dusting of za'atar spice. It gives just a bit of smokiness that compliments the grilled flavor of the eggplant. This dish is not fussy. It tastes light while still having enough flavor to remind you that vegetables are just magnificent. Not everyone shares my fondness for eggplant, so I have substituted some grilled carrots for the haters. This makes a terrific light lunch or can be served with the main entree and some cauliflower for dinner.
Carrot and beet slaw w/ golden raisins, toasted pistachios, mint & parsley (Select ingredients omitted on request)	Best cold or room temperature. Toss carrots, beets, pistachios, golden raisins, parsley, and mint with the lemon vinaigrette. Season with salt and pepper and an extra pinch of red pepper flakes if desired.	Here is another winner in terms of maximum color, flavor & texture. Golden raisins are soaked in a little white wine vinegar before getting tossed into the julienned beets and carrots, which both sweetens & brightens the veggies before they are coated with an olive oil & lemon vinaigrette. Toasted pistachios add the finishing touch and provide a crunchy contrast. This pretty herb-flecked mix is fantastic with the main dish, or you can pair it with a side of roasted cauliflower and eggplant for a deluxe vegetarian plate.
Chickpea vegetable stew w/orzo & greens (GF or grain-free available)	Best warm. Heat on the stovetop. Add more water if you want the mixture to be more soup-like. Season with salt & pepper to taste. Grated parmesan works well if you have some on hand.	A complex and colorful chickpea stew, this is rich with vegetables and good Greek olive oil. Here, I use my most recent farm share allotment, adding carrots for sweetness, fennel for depth, cherry tomatoes for looks. Tender greens, wilted into the bubbling mixture at the end, add a bright, almost herbal note. Try it for dinner with a side of salad, or take it as a grab-and-go lunch.
Melon, cucumber, cherry tomato salad w/ arugula, basil, mint & lime vinaigrette (Select ingredients omitted on request)	Place melon, tomatoes and cucumber in a large salad bowl. Season with salt and pepper to taste, and toss well. Drizzle with olive oil and lime juice. Toss lightly and leave to marinate for a few minutes and up to 30 minutes, to let the flavors mingle. Add the basil leaves, tearing larger leaves into pieces, and the mint leaves. Just before serving, fold the leaves into the salad and toss well. Taste and add a little more lime juice, as needed. Serve over arugula.	This is an extremely simple, yet spectacularly refreshing salad, especially when made from height-of-the-season summer produce. Ripe melon mirrors the tomatoes' sweetness. Cucumber, a relative of melon, gives both crunch and flavor. A handful of basil and mint leaves, and a squeeze of fresh lime juice added just before serving, bring it all together. Try it for lunch with a side of soup or serve it with the main entree for dinner. It also works well at the end of a meal in lieu of dessert.

REMINDER: THE CUT OFF TO CONFIRM OR CANCEL IS WEDNESDAY AT NOON. LATE CANCELLATIONS ARE SUBJECT TO A FEE. THANKS!

*Notes: This food is carefully cooked and packaged in a facility that uses nuts, wheat, and soy. * Pyrex can be put in a pre-heated oven up to 400 degrees. Do not put under the broiler. Place on soft hot pads or silicone once you remove it from the oven. Never put Pyrex on a hot burner. It will explode. Plastic lids cannot go in the oven. * Pyrex is also freezer safe but make sure to unthaw and bring the dish to room temp before popping it in the oven. Extreme temperature changes can cause it to crack. * Salad dressings that have congealed in the refrigerator can be nuked for 5-10 seconds to liquefy.* Most dishes are better if you cover them with saran wrap before microwaving. It prevents them from drying out. * Salad dressings, and most soups, benefit from a good stir or shake before serving. * Eat seafood within the first few days of delivery for optimum freshness * You can freeze wide-mouth Ball jars as long as there is 1" of headspace at the top of the jar. Unthaw gradually in the refrigerator. * Please wash your empty dishes before loading them into the cooler. Stack rectangular dishes together and round dishes together when possible. Put lids ON dishes to prevent chipping. Place defrosted ice packs on the bottom.* Thank you! Jennifer@Littlepinkkitchen.com, 303-725-3836.*