



### **Summer Share Pick-Up Week 5**

Harvest Oil & Vinegar July Specials, 15% off:

Lemon Olive Oil, Sicilian lemon Balsamic  
Paderno Spiralizers

#### **Cilantro, Kale and Cous Cous Salad**

- 1 bunch kale
- 2 small yellow summer squash, diced or use a spiralizer to make different shapes
- 1-2 serrano peppers, seeded (other peppers may be substituted)
- 1 sweet onion with greens, diced and greens finely chopped
- 2 tomatoes, diced
- 1 bunch cilantro, chopped
- 1 box plain couscous, cooked and chilled
- Cold diced chicken-optional
- 1/4 c Harvest Roasted Onion & Cilantro Olive Oil
- 1/4 c Harvest Serrano Honey Vinegar
- 2 tsp red pepper
- sea salt to taste

Mix together all ingredients in a large bowl, and adjust seasoning to taste.

#### **Parsely and Garlic Roasted Potatoes**

- Small red potatoes ( I used 6, adjust garlic and parsley if you use more or less)
- 4 cloves garlic, minced
- 1/3-1/2 c finely chopped parsley
- Harvest Garlic Olive Oil
- Harvest Lemon Olive Oil
- Asiago cheese for serving
- Salt and Pepper to taste

Preheat oven to 375. Quarter potatoes and drizzle olive oil liberally over the potatoes, salt and pepper the potatoes and place on a cooking sheet. Add garlic to the potatoes and bake until slightly brown, about an hour. Garlic will get brown and crispy but should not burn, remove pieces if they burn. In a small bowl, mix parsley with a few tsp of lemon olive oil. Once potatoes and garlic are cooked, transfer to a glass bowl and mix in parsley mixture, grated Asiago cheese and salt and pepper to taste.

MORE RECIPES CONTINUED ON OTHER SIDE

### **Zucchini Balls and Potatoes with Sour Cream and Dill**

1 Zucchini Ball ( I got about 8-10 slices per ball)  
20 slices of small red potatoes (about 5)  
3/4 c sour cream  
1/4 c chopped dill  
1 sweet onion with greens, bulb of onion sliced, greens-chopped  
Harvest Wild Dill Olive Oil  
salt and pepper to taste

Preheat oven to 375. On a baking sheet, place potatoes and slices of onions, salt and drizzle liberally with olive oil. Roast until golden brown.

Preheat grill to medium heat. Mix together dill, onion greens, sour cream and salt and pepper to taste. Once potatoes are close to being done ( just starting to brown), grill zucchini slices for about 4 minutes. Assemble the tower, with zucchini, 2 slices of potato, onions and sour cream mixture while hot.

### **Roasted Beets and Carrots with Ginger Lime Coconut Cream**

Beets- I used one bunch of small beets, but the amount and size doesn't matter, just cut into bite size pieces  
Carrots- keep ratio about equal between beets and carrots, cut into bite size pieces  
1 c coconut cream (I used the cream from one can of coconut milk)  
1 T freshly grated ginger  
zest of 1 lime  
1-2 T honey  
Harvest Persian Lime olive oil  
salt

Preheat oven to 375. Roast carrots and beets until tender on a cooking sheet with Persian lime olive oil and sea salt. In a small bowl mix together the coconut cream, ginger and lime zest and honey and adjust flavors to your preference. Once beets and carrots are tender, remove and dish into individual bowls with a spoonful of coconut cream. This makes for a dessert like dish for when you want something sweet but not too sugary.