



Summer Share Pick-Up Week 6

Harvest Oil & Vinegar July Specials, 15% off:
Lemon Olive Oil, Sicilian lemon Balsamic
Paderno Spiralizers

Zucchini with Roasted Turnips

1 Zucchini Ball (I got about 8-10 slices per ball)
Approx. 20 slices turnips
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 turnips and slices of onions, salt and sprinkle some sugar on the slices 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 turnips are close to being done (just starting to brown), grill zucchini slices for about 4 minutes. Assemble the tower, with zucchini, 2 slices of turnips, onions and sour cream mixture while hot.

Swiss Chard and Serrano Honey Salad

1 bunch Swiss chard, finely chopped, including stems
1 zucchini diced
1 yellow squash diced
1 spring onion, diced, with greens
1 bunch kale, finely chopped
1 cucumber, diced
2 medium spiced peppers, chopped
1/3 c chopped dates
1/3 c chopped dried apricots
1/3 c cranberries
1/3-1/2 c Harvest Serrano Honey Vinegar
1/3-1/2 c Harvest Persian Lime Olive Oil
salt and pepper to taste

Mix all ingredients and adjust flavor to taste.

MORE RECIPES CONTINUED ON OTHER SIDE

Sage and Rosemary Turnip and Kale Cups

4 turnips, finely diced

2 c kale, finely chopped

2 c mushrooms, chopped

Harvest Wild Mushroom & Sage Olive Oil

Ground pork (1lb)

2 T sage

1 tsp sea salt

1/2 T fennel (fresh or dried)

1.5 T rosemary

1/2 T thyme

1/2 tsp black pepper

Cheese of choice to melt on top

Phyllo dough rolls or phyllo dough cups

Preheat oven to 400. Roast turnips until tender with olive oil and sprinkle of salt. In a large skillet, brown pork and spices/herbs together. Add in kale and mushrooms and roasted turnips and cook until mushrooms and kale are tender and cooked down. Either use preformed phyllo cups or layer 4 sheets of dough with olive oil brushed on each layer and cut out squares to then crimp into a muffin tin. Bake cups until golden brown, approx. 10minutes Place meat filling in each of the cups and sprinkle cheese and bake until cheese is melted. Serve hot.