

HarvestShare Recipes

Week 23 of 24

Anathoth Community Garden & Farm

What's in the box?

Storage tips: Store all veggies *except sweet potatoes* in the fridge. Store sweet potatoes at room temp. Store leafy greens in a cover to keep them fresh (plastic bag, wet towel, Tupperware). Uncovered in the fridge, they will wilt quickly, but covered they will last a week or more. **Take a moment to store your veggies right and gain a week of freshness!**

FULL BOXES

- Fresh sweet potatoes!
- Daikon radish (purple or white, thinly slice for salad/sandwich topping or slice/chop for pickling, or bake/roast)
- Potatoes
- Lettuce
- Kale or collards (saute, steam, make kale chips, stir-fry with eggs)
- Sweet peppers
- Feels like late summer mix: Beans, cherry tomatoes, or arugula
- Sweet potato greens (saute like spinach!)

HALF BOXES

- Head lettuce
- Radishes (thinly slice for salad/sandwich topping or slice/chop for pickling,
- Arugula
- Rainbow Swiss chard (cook like spinach - saute, steam, stir-fry with eggs or add sautéed to any dish from pasta to pizza)
- Shishito peppers

Sweet Potato Greens and Black Bean Quesadillas

Adapted from *Serious Eats*. Serves 4.

Ingredients:

- ¼ cup plus 4 teaspoons vegetable oil, divided
- 2 ounces chopped fresh sweet potato greens, leaves removed from stems (chop and use smaller stems connecting the leaf to the vine; discard larger vine stems)
- Salt
- 6 ounces drained canned black beans, or equivalent cooked from dried beans
- Optional: 1-2 chipotle chili packed in adobo sauce, minced
- 8 ounces (shredded Swiss cheese
- 4 (8-inch) tortillas, corn or flour

Directions:

Heat 2 teaspoons oil in a 10-inch cast iron or nonstick skillet over medium-high heat until shimmering. Add sweet potato greens, season with salt, and cook, stirring, until wilted, about 1 minute. Transfer to a bowl. Add black beans, chipotle (if using), and cheese to greens and mix to combine. Spread half of mixture evenly over half of one tortilla, leaving a 1/2-inch border. Fold tortilla over and seal edges by pressing down firmly. Repeat with remaining filling and second tortilla.

Heat remaining 2 tablespoons oil in same skillet over medium heat until shimmering. Carefully add both folded tortillas and cook, swirling and moving tortillas around, until golden brown and puffy on first side, about 2 minutes. Using a flexible metal spatula, flip quesadillas, season with salt, and continue cooking until golden brown and puffy on second side, about 2 minutes longer. Transfer quesadillas to a paper towel to drain. Cut into triangles and serve immediately.

Roasted Radishes with Brown Butter, Chile, and Honey

Works for either Daikon or small "salad" radishes.

Adapted from *Six Seasons* by Joshua McFadden. Serves 2-4.

Ingredients:

- Oil, preferably olive oil
- 1 bunch radishes with their tops if tops are nice and fresh, or halved lengthwise if large (cut into 2-inch pieces if Daikon)
- Salt and peppers
- Dried chile flakes (optional)
- 2 tablespoons unsalted butter
- 2 tablespoons red wine vinegar
- 2 tablespoons honey

Directions:

Heat the oven to 375 degrees. If you're using the greens, cut them from the bunch of radishes and wash well in cool water, as you would salad greens. Once they're hiding no more grit, spin them dry in a salad spinner.

Put a small slick of olive oil in a large ovenproof skillet and heat over medium-high heat. Arrange the radishes cut side down and cook until lightly browned, about 3 minutes. Transfer to the oven and roast until the radishes are nicely browned, about 10 minutes.

Add the radish greens and roast until the radishes are fully tender and the greens have wilted, another 5 minutes.

Five-Day Sample Meal Plan

Day 1: Sweet Potato Greens and Black Bean Quesadilla

Day 2: Roasted Radishes served with a greens frittata (from last week's recipe)

Day 3: Grilled cheese sandwiches/paninis with sautéed greens tucked inside

Day 4: Salad Bowl Dinner - test out a salad dressing from last week's newsletter, add your favorite hearty toppings!

Day 5: Pasta with sautéed greens, chickpeas, and Parmesan cheese

