

CSA RECIPES WEEK THREE

Kylo Farm
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All recipes developed by Daja Gombojav

Purslane Spinach Pesto

1 cup purslane leaves and small stems (you can discard the bigger stems)
2 cups spinach leaves torn into small pieces
Handful fresh basil leaves
1 cup walnuts (can substitute pine nuts or pecans)
4 oz. Parmesan Cheese, grated
2 cloves garlic, minced
1 small onion
Extra virgin olive oil
Juice of one lemon
Salt and pepper to taste

Heat a saucepan until it is quite hot. Add walnuts. Toss and cook until they are toasted and fragrant. Remove from pan.

Add a few Tablespoon olive oil to the pan. When it is hot add garlic and onion and sauté until they just start to change color.

Place toasted nuts, purslane, spinach, basil, cheese, garlic and onion in a blender or food processor. Process. With it still running add the juice of the lemon. Slowly add olive oil until it is the desired consistency. Add salt and pepper to taste.

This can also be thinned with cream or milk for a delicious pasta sauce!

(See pictures on our Instagram Account! @KyloFarm)

Grilled String Beans

1 pound string beans (we have tri-color string beans! So pretty!)

One fresh lemon (or juice of one lemon)

Olive oil

Sea salt and pepper

Trim stem ends of beans. Give them a rinse and place in a large bowl. Squeeze lemon over beans, drizzle generously with olive oil, sprinkle with salt and pepper. Toss to coat. Set aside for about 10-15 minutes.

Heat grill until very hot. Turn down heat. Carefully place your beans on the grill, making sure they are opposite the grates so they don't fall through!

Flip once to toast both sides. These should only take a couple minutes.

“Tastes Like Summer” Smoothie

1 quart plain whole milk yogurt
2 large handfuls spinach leaves
1 cup frozen pineapple
½ tsp vanilla extract
1-2 Tbls maple syrup

Place all ingredients in a blender; process until smooth.

Sautéed Greens

Mixed Greens, torn into pieces (trim off any heavy stems)

Crumbled Bacon (optional)

1 small onion, diced

2-3 cloves garlic, minced

Pinch (or two) crushed chili flakes

White wine

If using bacon fry it in a pan until almost crispy, remove from pan, leaving the oil. If not using bacon, heat 2-3 Tablespoons coconut oil in a pan.

Fry onion and garlic in oil (bacon fat or coconut oil) until it softens. Add greens (and cooked bacon if using) and chili flakes. Sauté at high heat for several minutes until greens wilt. Add a couple splashes of white wine to loosen any brown bits from the pan. Reduce heat and simmer gently another 5 minutes or so.