

EARLY SPRING BOX

• Spring-Dug Parsnip Sandwich with Potato Dill Mustard Salad

Grab these items:

Pita Bread
Roasted Parsnips
Grafton Cheddar
Spring Onion Relish
Mayo Sauce
Potato Dill Mustard Salad

D W S

1. Preheat oven to 350 degrees.
2. Place parsnips (spread apart evenly) on a sheet tray. Heat them in the preheated oven for 5-7 minutes until warmed through. Leave room on the sheet tray for your pita; add pita and warm for 3 minutes until puffy and soft, but not brown or toast.
4. Remove pita and parsnips from oven. Set parsnips aside. With a serrated knife, partially slice open the pita, twisting your knife at the end to open it like a clam shell, but don't cut it into two pieces.
5. Spread a generous spoonful of spring onion relish, a drizzle of mayo sauce and a slice of Grafton cheddar on the bottom interior of the pita. Nestle in your desired number of parsnips inside, then add a small handful of spinach on top. Close pita.
7. Serve sandwich with potato dill mustard salad.

• Farro Mushroom Soup with Farm Salad & Romesco on Pita

Our meal box customers picked Romesco (a Spanish red pepper dip) as a their favorite item. If you have extra, use as pasta sauce.

Grab these items:

Pita Bread
Farro Mushroom Soup
Farm Salad
Orange Honey Vinaigrette
Romesco

D W

1. Preheat oven to 350 degrees. Place pita on sheet tray and heat for 3 minutes until it is puffy and soft, but not brown or crispy. Or make pita chips! Cut pita into strips, drizzle with olive oil and garlic salt (or rub with a smashed garlic clove) and bake for 10 minutes. Enjoy with Romesco.
2. Pour soup in to a saucepan and warm over low-medium heat. Go low and slow; if you overcook the soup, sour cream in the soup will separate, damaging the viscosity. If that happens, don't panic; it may look ugly, but it will still taste great.
3. Dress Farm Salad with Orange Honey Vinaigrette.

• Spring-Dug Parsnip Fritters

Grab these items:

Spring-dug Parsnip Fritters
Parsnip Purée

D E W

1. Hide in the back of the fridge from any family members, roommates, or pets. When ready to enjoy, remove lid and heat fritters in the tray in a low (200 degree) oven for a few minutes.
2. Remove parsnip purée from fridge 20-30 minutes before serving fritters to allow to come to room temperature. Dip fritters in purée and enjoy!

• Tuscan Pasta with Spring Pesto & Radishes 2 Ways and Beluga Lentil Hazelnut Cherry Salad

The flower-shaped pasta in this kit is called gigli, which means lily.

Grab these items:

Semolina Gigli Pasta
Roasted Green Meat and Purple Starburst Radish
Pickled Rainbow Radish
Spring Pesto
Pecorino Cheese
Beluga Lentil Hazelnut Cherry Salad

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1. Follow the instructions for cooking pasta on the Seven Hills Pasta bag. Drain pasta in a colander and set aside. Return the pot to the stove.
2. Using a spoon, add the roasted radishes only (not the pickled ones) to the pot you used to cook the pasta. Add the oil from the radishes. Gently warm the radishes in the oil over medium heat for 5 minutes.
3. Pour the pasta into a big serving dish or portion into smaller bowls. Spoon pesto on top. Garnish with the warmed radishes, the cooking oil, and the pickled radishes. Sprinkle pecorino on top.
4. Serve lentil salad cold or at room temperature. **D W**

• Lavender Shortbread

Our shortbread recipe gets a springy update with a sprinkling of house-made lavender sugar. Store at room temperature or freeze until ready to enjoy.

Bonus: To make flavored sugar at home, combine 1 cup sugar with 1 teaspoon of dried lavender (or your favorite edible dried flower) and pulse several times in a blender or food processor.

• Mousse with Seasonal Fruit Compote & Oat Crumble

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Serve directly from the fridge.