

Recipes, notes, and ideas from our lab to yours.

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Active prep time for all items: **30 minutes**

Total cook time for all items: **1.5 hours**

D Contains Dairy

E Contains Egg

W Contains Wheat

S Contains Soy

N Contains Nuts

MOTHER'S DAY BOX

• Cheddar Mushroom Strata

Grab this item:

Cheddar Mushroom Strata

D^EW

1. Take strata out of the refrigerator and remove the lid.
2. Turn the oven to 350 degrees. Let the strata come to room temperature while the oven preheats—this will help it cook more evenly.
3. When the oven is preheated, place the strata inside and bake, uncovered, for 7-10 minutes, or until strata is completely warmed through.
4. Remove strata and let rest for 5 minutes before serving. Slice into pieces. Enjoy warm or eat at room temperature.

• Maine Blueberry Muffins

Grab these items:

Butter or Spray Oil (not included in kit)

Maine Blueberry Muffin Batter

Oat Crumb Topping

W

1. Preheat oven to 350 degrees. Grease or spray a muffin tin lightly.
2. Using an ice cream scoop or 1/4 cup measure, scoop batter into tins. Sprinkle Oat Crumb Topping over the top of each muffin.
3. Bake muffins on a rack in the center of the oven for 30 minutes.
4. Remove muffins to a wire rack and let them rest, out of the oven, for 5-10 minutes. They'll continue to bake out of the oven. Enjoy warm or at room temperature.

• Beyond Breakfast Sausages

Grab this item:

Beyond Breakfast Sausages

1. Place pan over medium heat with enough oil to coat. Cook for 5-10 minutes until browned.

• Kale Salad and French Onion Soup

Grab these items:

Kale and Radicchio Salad

Caesar Dressing

Croutons

French Onion Soup

Cheesy Sourdough Croutons

D^WS

1. Put Kale and Radicchio Salad into a bowl. Pour Caesar Dressing on top, and toss until leaves are coated. Sprinkle Croutons on top.
2. In a small saucepan, heat French Onion Soup until warm. Pour into bowls. Float Cheesy French Onion Croutons on top.

• Antipasti

Grab these items:

Pita, Carrot N'duja

W

1. Preheat oven to 350 degrees. Remove Carrot N'duja from refrigerator. Place pita on a sheet tray. Toast for 3 minutes, or until pita is soft and puffy, but not brown or toasty.
2. Remove pita from oven. Lay pita flat on a cutting board. Cut it into 4 or 8 triangles. Serve pita with Carrot N'duja, swiping a bit of N'duja on a pita using a spoon or cheese knife.

• Creamy Gnocchetti Pasta with Blue Oyster Mushrooms

One box of pasta makes 4 servings. If you're cooking for 1-2 people, use half the box of pasta and half the ingredients. For 3-5 people, use the whole box and all the ingredients. For 6+ people, adjust accordingly.

Grab these items:

Seven Hills Gnocchetti Pasta

Fresh Spring Onions

Mushrooms

Vermont Creamery Crème Fraîche

Garlic and Herb Compound Butter

W^DS

1. Slice off the root parts of the Spring Onions and discard them. Cut the green top away from the white part. Cut the white bulb in half lengthwise. Lay it flat on the cutting board. Cut crossways into 1/4-inch slices. Set aside. Then slice the green top part into 1/4 inch slices. Set aside.
2. Instead of cutting the mushrooms, peel them away from the core (kind of like peeling string cheese) to achieve roughly 2-inch pieces.
3. Use a large pot to cook Gnocchetti according to cooking instructions on the pasta box. Drain pasta in a colander. Place the pot back on the stove.
4. Place all of the compound butter into the pasta pot. Turn heat to medium. Add the white parts of the spring onions to the butter. Cook for 1-2 minutes, stirring occasionally, until the spring onions are soft and translucent. Add the mushrooms and cook for 3-5 minutes until soft.
5. Turn off the heat. Scoop all of the crème fraîche out of the container and put it into the pot. Stir until all the ingredients are combined.
6. Add pasta, and all but a small handful of the sliced green onion parts. Stir and portion into serving bowls. Top with reserved green onion parts.

• Rhubarb Crisp

Grab these items:

Rhubarb Crisp, Oatmeal Topping, Vanilla Whipped Cream

W^D

Preheat oven to 350 degrees. Remove lid from Rhubarb Crisp and sprinkle Oatmeal Topping over top. When oven is preheated, place crisp in oven and bake for 5-10 minutes or until warmed through. Serve with cold Vanilla Whipped Cream.