



Your Weekend Brunch Menu

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Carrots*

Chard

A nutrient dense dark leafy green. Don't be afraid to throw these in your green smoothies with your carrot marmalade.

Cucumbers

Dill

A relative to celery and carrots. To keep dill fresh, place in a glass of water on your counter and change water regularly.

Onion - Dried yellow and fresh red*

Pepper, Anaheim*

Pepper, Poblano*

Both of these peppers are sweet and have a mild heat. They are great for roasting, stuffing, or eaten raw.

Learn more about these peppers:

<https://www.pepperscale.com/poblano-vs-anaheim/>

Scallion*

Tomato*

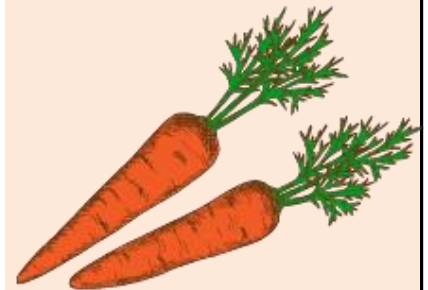
Zucchini*

**Look for these veggies in included recipes.*



Carrot Marmalade

Recipe adapted from:
Vegetarian for a New Generation
 by Liana Krissoff



Ingredients

- 1 lb **Carrots**
- 1 orange
- ½ lemon (peels scrubbed not removed)
- 1 ¼ c sugar
- Juice of half a lemon
- 1 cup water
- Chopped almonds or hazelnuts (optional)

Marmalade can be used in smoothies, mixed with oil as a glaze for roasted vegetables, or spread on toasted dark bread.

Stir in chopped almonds or hazelnuts to make a sweetmeat to serve with wedges of cheese.

Recipe makes about 2 ¾ cup marmalade.

Directions

Finely pulse carrots, orange and ½ lemon in food processor. Transfer to saucepan and add sugar, juice of half a lemon and water.

Bring to boil and then simmer briskly until the carrot and citrus peels are tender, glossy, and mostly translucent, about 45 minutes.

Let cool, store in jars in the fridge for one month, or in the freezer for 6 months.

We'd love to see what you're doing with your CSA box! Tag us on social media @gatheringtogetherfarm!

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PEPPER, POTATO, & SCALLION FRITTATA



Recipe adapted from:
Six Seasons by Joshua McFadden



Ingredients

- ½ lb potatoes
- 2 Tbsp butter
- 2 Tbsp salt
- 2 Tbsp pepper
- 2 **poblano** / **Anaheim** peppers, seeded and cut into julienne strips
- 1 bunch **scallions**, sliced thinly on a sharp angle
- 4 ounces prosciutto, or sausage, or tofu, cut small
- 6 eggs
- ½ cup finely grated parmesan cheese
- ½ cup whole milk ricotta cheese, seasoned lightly with S&P
- 1 **tomato**, diced or sliced, however you like
- Optional additions:
 - **Zucchini**, sliced into rounds
 - **Red onion**, thinly sliced



Directions

- Put the potatoes in a large pan of water and add salt until it tastes like the sea. Bring to boil and cook until they are tender but not mushy, 15 – 20 minutes, depending on their size. Drain. When cool enough to handle, cut into small chunks. Heat the oven to 400°F.
- Heat the butter in a 10-inch skillet (nonstick if you have one, with an ovenproof handle) over medium-high heat. Add the peppers, scallions, (other optional veggies) and prosciutto, season lightly with salt and black pepper, and cook until fragrant and the bell peppers are softening but not browning, 5-7 minutes. Add the potatoes.
- Crack the eggs into a large bowl, add 1 tsp salt, many twists of black pepper, and the parmesan. Whisk until the eggs are nicely blended. Pour the eggs over the ingredients in the skillet, scraping everything out of the bowl with a rubber spatula.
- Reduce the heat to medium and let the eggs sit peacefully for about 2 minutes. Then carefully slip the spatula around the edges of the eggs, releasing them from the pan, allowing more liquid egg to flow underneath. Let that new layer of egg set up a bit and then repeat the process. You are building layers of cooked egg, which will help the frittata have a lighter texture.
- After most of the liquid egg has cooked, but the top is still runny, dollop the ricotta over the top of the frittata in 8 blobs, evenly spaced so each slice will get some ricotta. Transfer the pan to the oven and finish cooking the frittata all the way through, about 5 minutes. It should puff a bit and the top will get lightly browned.
- Let the frittata sit in the pan for a couple minutes, then run the spatula around the edge and as far under the center as you can. Slide the frittata onto a cutting board or cooling rack. If a bit sticks to the pan and rips, don't worry, just piece it back together.
- Serve the frittata on the warm side of room temperature, cut into wedges. Top with tomatoes. It's delicious the next day too.