

The Woodlawn CSA



RECIPES FROM THE '21 AND '22 SEASONS

Contents

- 1 David Haughton of Trinity Farms
- 2 Annual Harvest

June

- 4 Chard and White Bean Stew
- 5 Chard Shakshouka
- 6 Dill Bread
- 7 Green Barley and Kale Gratin
- 8 Green Garlic Pesto with Jammy Eggs and Radishes
- 9 One Pot Collards with Rice and Sausage
- 10 Red Lentil Dal with Coconut Milk and Kale
- 11 Sautéed Beet Greens with Garlic and Olive Oil
- 12 Strawberry Spoon Cake
- 13 Swiss Chard with Garbanzo Beans

July

- 15 Braised White Beans and Greens With Parmesan
- 16 Charred Corn Tacos with Zucchini-Radish Slaw
- 17 Laura's Refrigerator Pickles
- 18 Fresh Apricot Pie
- 19 Ground Beef Cabbage Soup
- 20 No-Brainer Corn Salad
- 21 Roasted Tomato and Corn Pie With Cheddar Crust
- 23 Summer Corn Tomato Cucumber Salad
- 24 Suspiciously Delicious Creamed Cabbage

entd

August

- 26 Charred Salsa Roja
- 27 Stanley Tucci's Zucchini Spaghetti

September

- 29 Cream of Kohlrabi Soup
- 30 Crunchy Salad of Kohlrabi & Toasted Walnuts
- 30 Carrot Greens with Sesame Dressing
- 31 Lemon Dill Kohlrabi Fritters

October & November

- 33 Apple and Cheddar Crisp Salad
- 34 Butternut Squash Mac n' Cheese
- 36 Caldo Verde
- 37 Sheet Pan Apple Stuffed Pork Chops with Butternut Squash
- 38 Turmeric and Coconut-Braised Cabbage With Chickpeas

David Haughton of Trinity Farms

David Haughton grew up in Central Jamaica surrounded by 14 acres of farmland abundant with fruits, vegetables, and livestock. Haughton received much of his farming knowledge from his mother and father. In turn, Haughton learned to grow foods such as watermelon, corn, tomatoes, and thyme in addition to raising animals including pigs, goats, chickens, and cows. Tending to his family's land in Jamaica prepared Haughton to take on a life of farming in the U.S. In 1988, Haughton moved to the United States and began work at an apple orchard. Haughton's experience driving a tractor across the land and picking apples inspired him to purchase his own farm.

On January 16th, 1997 Haughton received the opportunity to purchase 30 acres of land in Clintondale, New York.

Through hard work and sacrifice, Haughton paid off the land within 7 years.

The larger the Woodlawn CSA grows, the less reliant Haughton Farms become on the Farmer's Markets. This not only benefits David and his family, it also prevents food waste and fuel emissions.



Annual Harvest

Jun

APPLES
BEETS
CARROTS
CILANTRO
COLLARD GREENS
DILL
GARLIC

KALE
LETTUCE
ONIONS
RADISHES
SCALLIONS
SNAP PEAS
STRAWBERRIES

SWISS CHARD
TOMATOES

Jul

APRICOTS
BEETS
CARROTS
CHERRIES
CORN
CUCUMBERS
EGGPLANTS

GARLIC
KALE
LETTUCE
ONIONS
PEACHES
SPINACH
SUMMER SQUASH

TOMATOES
ZUCCHINI

Aug

BEETS
BELL PEPPERS
BROCCOLI
BUTTERNUT SQUASH
CABBAGE
CARROTS
CELERY

CILANTRO
CORN
CUCUMBERS
GARLIC
LETTUCE
NECTARINES
ONIONS

PEACHES
PLUMS
SUMMER SQUASH
TOMATOES
WATERMELON
ZUCCHINI

Sep

APPLES
BEETS
CARROTS
CELERY
COLLARDS
CORN
CUCUMBERS

KALE
LETTUCE
NECTARINES
ONIONS
PEACHES
PLUMS
POTATOES

TOMATOES
ZUCCHINI

Oct &
Nov

ACORN SQUASH
APPLE CIDER
APPLES
BEETS
BUTTERNUT SQUASH
CABBAGE
CARROTS

CAULIFLOWER
CELERY
CORN
KALE
LETTUCE
ONIONS
PEARS

PEPPERS
POTATOES
PUMPKINS
SPINACH

June



"It was June, and the world smelled of roses. The sunshine was like powdered gold over the grassy hillside."

— Maud Hart Lovelace, Betsy-Tacy and Tib



Chard and White Bean Stew

- 1 pound Swiss chard (can also swap kale, spinach or another green), ribs and stems removed and cleaned
- 3 tablespoons olive oil
- 1 cup (5 1/4 ounces) chopped carrots
- 1 cup (5 ounces) chopped celery
- 1 cup (4 1/4 ounces) chopped shallots, about 4 medium
- 2 garlic cloves, finely chopped
- 1 cup dry white wine
- 2 15-ounce cans (or about 3 3/4 cups) white beans, drained and rinsed
- 2 cups (or more to taste) vegetable broth
- 1 cup pureed tomatoes (from a can/carton/your jarred summer supply)
- Salt and freshly ground black pepper
- 3 fresh thyme sprigs
- 1 bay leaf
- 1 tablespoon sherry vinegar
- Toasted bread slices, poached eggs, chopped herbs, or grated Parmesan, to serve (optional)

Step One

Bring medium pot of salted water to boil. Cook chard (or any heavier green; no need to precook baby spinach) for one minute, then drain and squeeze out as much extra water as possible. Coarsely chop chard. **Note: These days I just thinly slice and add the uncooked greens directly to the stew, letting them wilt and cook in it. It can take 5 to 10 minutes, instead of just 5.**

Step Two

Wipe out medium pot to dry it, and heat olive oil over medium. Add carrots, celery, shallots and garlic and saute for 15 minutes. Barber warns not to brown them but I didn't mind a light golden color on them. Add wine (scraping up any bits that have stuck to the pot) and cook it until it reduced by three-fourths. Add beans, broth, tomatoes, a few pinches of salt, freshly ground black pepper, thyme and bay leaf and bring to a boil. Reduce heat to medium-low and simmer for 20 minutes. Add chard and cook for 5 minutes more. Remove thyme and bay leaf. Add more broth if you'd like a thinner stew and adjust salt and pepper to taste.

Step Three

Serve as is drizzled with sherry vinegar. Or you can ladle the stew over thick piece of toasted country bread or baguette that has been rubbed lightly with half a clove of garlic, top that with a poached egg and a few drops of sherry vinegar and/or some grated cheese.

Chard Shakshouka

4 tablespoons olive oil
1/2 small onion, diced
2 cloves garlic (1 minced, 1 smashed)
1 teaspoon crushed red pepper flakes
1 teaspoon smoked paprika
1 bell pepper, cut into matchsticks
1 sprig thyme
1 sprig rosemary
8 canned plum tomatoes, plus juices
Pinch sugar
Salt and pepper
1 tablespoon butter
2 bunches Swiss chard, center ribs removed
6 eggs
1/4 cup fresh flat-leaf parsley leaves
2 tablespoons fresh tarragon leaves
Leaves from 3 springs thyme
Pinch dried oregano



Step One

Preheat the oven to 375°. Heat 1 tablespoon of the oil in a medium saucepan over medium heat. Sweat the onions, minced garlic, red pepper flakes, and paprika for about 3 minutes. Add the peppers, thyme, and rosemary and continue to cook for 5 minutes more. Add the tomatoes sugar, salt, and pepper, and simmer until the peppers are soft and the sauce has thickened, about 30 minutes (try to leave the tomatoes intact).

Step Two

Meanwhile, cook the chard. Heat the remaining 3 tablespoons oil and the butter in a large cast-iron skillet over medium-high heat. Add the smashed garlic, Swiss chard, salt, and pepper and sauté until completely wilted, about 4 minutes. Spoon the tomato mixture over the cooked chard. Make little indentations and break the eggs into them. Sprinkle with half of the herbs.

Step Three

Bake until the yolks are just set, about 8 minutes. Sprinkle the remaining herbs on top and serve.



Dill Bread

- 1 envelope dry yeast (2 1/2 teaspoons)
- 1/4 cup warm water
- 1 cup cottage cheese, room temperature
- 2 tablespoons soft butter
- 1 egg
- 2 teaspoons dried dillweed
- 1 1/2 teaspoons salt
- 1/4 teaspoon baking soda
- 2 1/4-3 cups all-purpose flour
- Extra soft butter for greasing pan

Step One

Put the yeast into a large mixing bowl (the bowl of your stand mixer if you have one) and add the water. Allow to soften for a few minutes. Add cheese, butter, egg, dill, salt and soda and mix well. Add 2 cups of flour and mix. Will probably be a stiff, sticky batter.

Step Two

Begin kneading the dough, adding more flour as needed to make a smooth, elastic dough. It may still be a little sticky to your hands but as long as it can pull together into a ball, it should be good. This may take 5 minutes or longer. Cover with a damp cloth and let rise in a warm place (70°F or so) for 1 hour or until doubled.

Step Three

Punch down and shape into a loaf. Grease a large (9×5) loaf pan with a teaspoon or so of butter and place the loaf inside. Cover with a damp cloth and let rise another hour.

Step Four

Set oven to 350°F. Bake the risen loaf for 30 minutes until golden brown on top. Spread top with a little more butter. Let cool 10 minutes then gently tump out the loaf from the pan and let cool on a rack at least 10 minutes before slicing.



Green Barley and Kale Gratin

2/3 cup pearl barley, rinsed
Salt and freshly milled pepper
1 large bunch kale, about 1 1/4 pounds, stems entirely removed
2 tablespoons butter
3 tablespoons flour
1 1/2 cups milk or vegetable stock
1/4 teaspoon allspice
1/8 teaspoon grated nutmeg
1/2 cup grate Gruyère or provolone

Step One

In a saucepan, add the barley to 1 quart boiling water with 1/2 teaspoon salt and stir uncovered until tender, about 30 minutes. Drain. While its cooking, cook the kale on a skillet of boiling salted water until tender, 6-10 minutes. Drain, then puree with 1 cup of the cooking water until smooth.

Step Two

Chop the onion and dice the garlic. Add to the pan with the sausage and cook until onion is translucent and the garlic is fragrant.

Step Three

Stir in the salt, pepper and red pepper flakes. Use the chicken broth to deglaze the pan.

Step Four

Roll the cleaned collard greens into a cigar style roll. Slice into thin ribbons. Then cut across those cuts to make small squares and rectangles. Place in the pot and cover, cooking over medium heat for about 15 minutes.

Step Five

Stir in the rice then cover and simmer for about 15-20 more minutes or until the rice is done to your like. Adjust the seasoning if necessary and serve.



Green Garlic Pesto with Jammy Eggs and Radishes

PESTO

2 - 4 stalks green garlic, roots trimmed, rough chopped (double if just use green garlic chives)

2 cups dark, leafy greens like radish or turnip greens, kale, or collards, chopped

1/2 cup plus 2 tablespoons raw, hulled pumpkin seeds, divided

1/2 cup plus 1 tablespoon extra virgin olive oil, divided

1/4 cup grated Parmesan cheese

1/2 teaspoon sea salt

1/2 teaspoon pepper

TO SERVE

4 eggs, steamed 7 minutes (recipe here)

4 naans, grilled or warmed

1 bunch radishes, halved or quartered

1/2 a lemon

Sea salt

Step One

In the bowl of a food processor, pulse to break down the green garlic, greens, and 1/2 cup pumpkin seeds. With food processor running, drizzle in olive oil. Pulse to add Parmesan, sea salt, and pepper. Spoon into a serving bowl. If desired, toast remaining 2 tablespoons in a small skillet for 2 minutes. Rough chop and toss with sea salt. Sprinkle on top of pesto and drizzle with olive oil.

Step Two

To serve, halve eggs and sprinkle with sea salt and pepper. Tuck eggs and radishes around the pesto and serve warm naan triangle on the side.

Step Three

Pesto will keep sealed in the fridge at least 3 days.

One Pot Collards with Rice and Sausage

- 1/2 pound sausage
- 1 onion
- 2 cloves garlic
- 1 teaspoon salt
- 1 teaspoon pepper
- 3 cups chicken broth
- 1 pinch red pepper flakes
- 1 bunch collard greens
- 1 cup rice

Step One

In a large covered pot (I used a 3 qt braiser style pan), brown the Italian sausage.

Step Two

Chop the onion and dice the garlic. Add to the pan with the sausage and cook until onion is translucent and the garlic is fragrant.

Step Three

Stir in the salt, pepper and red pepper flakes. Use the chicken broth to deglaze the pan.

Step Four

Roll the cleaned collard greens into a cigar style roll. Slice into thin ribbons. Then cut across those cuts to make small squares and rectangles. Place in the pot and cover, cooking over medium heat for about 15 minutes.

Step Five

Stir in the rice then cover and simmer for about 15-20 more minutes or until the rice is done to your like. Adjust the seasoning if necessary and serve.



Red Lentil Dal with Coconut Milk and Kale

- 3 tablespoons coconut oil
- 1 teaspoon cumin seeds
- 1 teaspoon fennel seeds
- 1 teaspoon ground turmeric
- 2 onions, halved and thinly sliced
- 3 garlic cloves, finely chopped
- 2 tablespoons finely chopped fresh ginger
- 2 small fresh red chiles, thinly sliced
- 1 quart chicken stock or broth
- One 14-ounce can unsweetened coconut milk
- 2 cups red lentils, picked over (13 ounces)
- 2 tablespoons chopped cilantro stems, plus leaves for garnish
- 1/2 pound kale, stemmed and leaves coarsely chopped (4 cups)
- 1 1/2 teaspoons fresh lemon juice, plus more for serving
- Sea salt & Pepper

Step One

In a large saucepan, heat 1 tablespoon of the coconut oil. Add the cumin, fennel and turmeric and cook over moderate heat, stirring constantly, until fragrant, about 1 minute. Stir in the remaining 2 tablespoons of coconut oil and the onions and cook, stirring occasionally, until softened, 6 to 7 minutes. Add the garlic, ginger and half of the sliced chiles and cook, stirring, for 1 minute. Spoon half of the spiced onion mixture into a small bowl and reserve.

Step Two

Add the chicken stock, coconut milk, red lentils and cilantro stems to the saucepan and bring to a simmer. Cook over moderately low heat, stirring occasionally, until the lentils are tender, about 20 minutes. Add the kale and cook until tender, about 5 minutes. Stir in the lemon juice and season with salt and pepper.

Step Three

Spoon the dal into bowls. Top with the reserved onion mixture and the remaining sliced chiles. Garnish with chopped cilantro and serve with lemon wedges.



Sautéed Beet Greens with Garlic and Olive Oil

- 1 pound beet greens (2 large or 3 small bunches)
- Salt
- 1 to 2 tablespoons extra virgin olive oil, to taste
- 2 garlic cloves, minced
- ¼ teaspoon dried red pepper flakes (optional)
- Freshly ground pepper

Step One

Bring a large pot of water to a boil while you stem the greens and wash the leaves in 2 rinses of water. When the water comes to a boil, add 1 tablespoon of salt and the greens. Blanch for 2 minutes, until tender. Transfer immediately to a bowl of ice water, then drain and squeeze the water out from its leaves. Chop coarsely.

Step Two

Heat the oil over medium heat in a large, heavy nonstick skillet. Add the garlic and hot red pepper flakes (if using) and cook, stirring, until the garlic is fragrant and translucent, 30 to 60 seconds. Stir in the greens. Stir for a couple of minutes, until the greens are nicely seasoned with garlic and oil. Season with salt and pepper, remove from the heat, and serve.

Tip

Some people enjoy a few drops of lemon juice with their cooked greens, so you might want to pass a plate of lemon wedges.

Strawberry Spoon Cake

½ cups unsalted butter (1 stick), melted, plus more for greasing
5 ounces (about 1 cup) hulled strawberries

¾ cup packed light brown sugar

½ cup whole milk, at room temperature

½ teaspoon kosher salt

1 cup all-purpose flour

1 teaspoon baking powder

Vanilla ice cream, for serving

Step One

Heat oven to 350 degrees and grease an 8-inch (square or round) baking dish with butter. Set aside.

Step Two

Using your hands or the back of a fork, mash the berries to release all their juices, and stir in 1/3 cup of the brown sugar. Set aside.

Step Three

In a medium bowl, whisk together the melted butter, remaining 1/3 cup brown sugar, milk and salt, then add the flour and baking powder and continue whisking just until the batter is smooth. Transfer the batter (it's not much) to the greased baking dish, and spread evenly into corners.

Step Four

In a medium bowl, whisk together the melted butter, remaining 1/3 cup brown sugar, milk and salt, then add the flour and baking powder and continue whisking just until the batter is smooth. Transfer the batter (it's not much) to the greased baking dish, and spread evenly into corners.



Swiss Chard with Garbanzo Beans

2 pounds Swiss chard, preferably rainbow chard
2 tablespoons extra-virgin olive oil
2 ounces pancetta, cut into 1/4-inch dice (about 1/2 cup)
2 tablespoons finely chopped shallot
Pinch red pepper flakes
1 can garbanzo beans, drained and rinsed
Salt
Freshly ground black pepper

Step One

Wash the chard leaves and stems well in a large sink of cold water. Lift the chard out of the water, leaving the grit at the bottom of the sink. Shake off the excess water, but do not dry the chard.

Step Two

Tear the stems from the leaves and chop the stems crosswise into 1/2-inch pieces; set aside. Stack the leaves and coarsely chop them. Keep the stems and leaves separate.

Step Three

Heat the oil in a large skillet over medium-high heat. Add the pancetta and cook until crisp and browned, about 3 minutes. Stir in the shallot and red pepper flakes and cook, stirring often, until the shallot softens, about 2 minutes.

Step Four

Add the chard stems and beans. Cook, stirring occasionally, until the stems soften, about 4 minutes. Stir in the leaves a handful at a time until wilted. Cover and cook, stirring occasionally, until the chard is tender, about 5 minutes. Taste and season with salt and pepper as needed. Serve hot.



July



“July is a blind date with summer.”

— Hal Borland

Braised White Beans and Greens With Parmesan

- ¼ cup olive oil
- 1 small fennel bulb, trimmed, cored and small-diced
- 1 small yellow onion, small-diced
- 2 teaspoons minced fresh rosemary or thyme
- 5 garlic cloves, minced
- ¼ teaspoon red-pepper flakes, plus more to taste
- 1 large or 2 small bunches escarole, kale or Swiss chard, stems removed (10 to 12 ounces)
- 2 (15-ounce) cans cannellini beans, rinsed
- 2 cups low-sodium vegetable or chicken broth
- Kosher salt and black pepper
- 1 tablespoon lemon juice
- ½ cup shredded mozzarella (optional)
- 3 tablespoons grated Pecorino Romano or Parmesan, plus more for serving
- Toasted country bread, for serving



Step One

In a 12-inch skillet or Dutch oven, heat the olive oil over medium. Add the fennel, onion and rosemary, and cook for 4 to 6 minutes, stirring occasionally, until tender. Add the garlic and red-pepper flakes and cook until fragrant, about 1 minute.

Step Two

Begin adding handfuls of the greens, cooking and stirring until leaves wilt.

Step Three

Add the white beans, broth and ¼ teaspoon black pepper, and stir to combine. Bring to a boil, then turn the heat to low and simmer, mashing some of the beans with a wooden spoon, until the liquid has reduced and thickened, 6 to 8 minutes.

Step Four

Off the heat, stir in the lemon juice, then the mozzarella, if using, and Pecorino Romano. Taste and season with salt and pepper. Divide among shallow bowls and top with more Pecorino Romano. Serve with toasted bread and a dish of red-pepper flakes on the side.



Charred Corn Tacos with Zucchini Radish Slaw

- 1/2 pound red radishes, trimmed
- 1 small (4 to 5 ounces) zucchini
- 2 limes
- 4 ears corn, husks removed
- 2 tablespoons unsalted butter
- 1 tablespoon olive oil, plus more
- 1 medium white onion, finely chopped
- 2 cloves garlic, minced
- 3 tablespoons chopped cilantro or parsley
- 1/2 cup crumbled cotija cheese
- 1/4 teaspoon chili powder
- 10 to 12 small (6-inch) soft corn tortillas

Step One

Cut radishes and zucchini into tiny matchsticks with a mandoline. If you don't have a mandoline, you can use a peeler to peel thick ribbons down the long side of the zucchini. Stack the ribbons and cut them crosswise into thin matchsticks. Cut the radishes into a similar shape by hand. Toss radishes and zucchini together. Squeeze the juice of half a lime over the radish and season with salt to taste. Add more lime juice if desired. Set aside.

Step Two

Remove toddlers from the kitchen. Over a hot grill or an open gas-stove flame char two of the ears of corn until well-blackened but not completely burnt. If you're using the burner method, you'll probably, quickly, notice that corn likes to pop and snap, occasionally spraying you with splats of corn. It's a little scary, which is why I suggest you remove anyone small and easily harmed before you begin. However, I found the charred corn flavor to be completely worth the scare and hope you do too.

Step Three

Remove cobs from heat, and when cool enough to handle, shave off kernels using a large knife and reserve. Remove kernels from remaining two ears of corn.

continued

Step Four

Heat a large sauté pan over medium heat. Melt the butter and oil together and once hot, add the onion. Cook the onion for about 5 minutes, until softened. Add the garlic and cook another minute. Add the raw corn kernels and sauté until corn is just cooked through, about three to five minutes. Turn heat to high, add the charred kernels of corn to the mixture, and toss to combine until heated through. Squeeze the juice of one lime over the corn mixture, and use the juice to scrape up any stuck bits. Season the corn mixture with salt and chili powder. Stir in chopped herbs, if using.

Step Five

You can heat your tortillas one of two ways. You can wrap the whole stack in foil and place it in a warm (250 degrees) oven for 15 minutes while you prepare the other ingredients. However, I prefer to get a nice blister on them before filling them. Coat the bottom of a cast-iron skillet with olive oil and wipe it out so on the thinnest slick remains. Heat the skillet on high. Once hot, cook a tortilla for about 30 seconds to 1 minute on each side, until lightly blistered. Repeat with remaining tortillas but if your skillet is well-seasoned, no need to repeat the oiling process.

Step Six

Fill each taco with a few small spoonfuls of the corn mixture. Top with a spoonful of crumbled cheese and a bit of the radish-zucchini slaw. Serve with an extra lime wedge on the side (you'll have half a lime left to slice up), and whatever fixings you like (sour cream, avocado wedges, etc. See above).

Laura's Refrigerator Pickles

Whole mustard, peppercorns, bay leaf, allspice, dried dill, maybe hot pepper slices, etc. I also throw in halved garlic cloves and fresh dill if I have it.

Directions

You boil equal parts water and vinegar with the spices and a good amount of sugar and lots of salt. I adjust the vinegar I am using depending on what I am pickling. For beets I use a red wine vinegar and/or an apple cider vinegar. I cut the beets in half and steam them for about 10 minutes before letting them cool, peeling and slicing. I always have a ton of leftover spaghetti sauce jars (they make great to go drink containers that you don't mind losing) in addition to a few bell jars.

Refrigerator pickles can last 2 to 3 months. You can also reuse pickling liquid if you boil it between batches.



Fresh Apricot Pie

1 medium green cabbage, cored and thinly sliced
1 medium yellow onion, finely chopped
2 garlic cloves, minced
1 tablespoon (heaping) grated fresh ginger
2 tablespoons butter
3/4 cup heavy cream
salt and freshly ground black pepper to taste

Step One

Wash and let dry about 2 pounds of apricots. Preheat the oven to 400 degrees. Split the fresh apricots in half and measure out about 5 to 6 cups. Put the apricot halves in a large mixing bowl.

Step Two

Add the sugar, flour, lemon juice, nutmeg and vanilla to the apricot halves. Mix well. Set aside.

Step Three

Place one pie shell in a 9" baking dish. On a cutting board, slice the other pie shell into strips. Pour the fresh apricot pie filling into the baking dish.

Step Four

For the lattice, place one of the strips down the center of the pie, then take another strip and place it across the center going in the opposite direction. Keep adding strips of the pie shell, weaving as needed to create the lattice pattern. (If you prefer, you can make a 2 crust pie. Place second crust over the apricots and remember to cut a few steam holes in the top.)

Step Five

Crimp together the bottom shell with the strips of dough. Sprinkle lightly with about a teaspoon or so of sugar.

Step Six

Bake the Fresh Apricot Pie for about 45 minutes until golden brown. Cool and enjoy!



Ground Beef Cabbage Soup

- 1 pound ground beef , (85/15)
- 2 teaspoons kosher salt
- 1 teaspoon coarse ground black pepper
- 1 yellow onion , chopped
- 8 ounces tomato sauce
- 4 cups beef broth
- 4 cups cabbage , cut into 1" chunks
- 2 carrots , sliced
- 2 stalks celery , sliced
- 14 ounces diced tomatoes , do not drain

Step One

Add oil to a large pot or dutch oven on high heat.

Step Two

Add ground beef, onion, salt, and pepper, breaking it apart as you cook it until browned, about 6-8 minutes.

Step Three

Add in the tomato sauce, beef broth, cabbage, carrots, celery, and diced tomatoes then stir well.

Step Four

Bring to a boil, then reduce heat to low and cook for 20 minutes until cabbage and carrots are tender.



No Brainer Corn Salad

- ½ cup nuts (such as peanuts, hazelnuts, or pistachios)
- 6 ears of corn, in husk
- 1 serrano chile, thinly sliced, or 1 tsp. fresh ground black pepper or mild red pepper flakes
- 1 cup herb leaves (such as cilantro, basil, or mint), torn if large
- ½ cup fresh citrus juice or vinegar
- 3 oz. cheese (such as Cotija, Parmesan, or feta)
- ½ cup grapeseed or other neutral oil
- Kosher salt

Step One

Preheat oven to 350°. Toast nuts on a rimmed baking sheet, tossing halfway through, until golden brown, 6–10 minutes, depending on the nut you choose. Let cool; coarsely chop.

Step Two

Prepare a grill for medium-high heat. Grill corn, turning occasionally, until husks are charred in most spots, 16–20 minutes. Transfer to a platter and let sit until cool enough to handle. Shuck corn and remove kernels (you should have about 6 cups).

Step Three

Toss nuts, corn, chile or pepper, herb, citrus juice or vinegar, and cheese in a large bowl to combine. Drizzle oil over and season with salt; toss again.

Roasted Tomato and Corn Pie With Cheddar Crust

FOR THE CHEDDAR CRUST:

- 2 ½ cups/320 grams all-purpose flour, plus more for dusting
- ½ teaspoon kosher salt
- 1 cup/225 grams cold unsalted butter (2 sticks), cut into 1/2-inch cubes
- 8 ounces/225 grams shredded Cheddar (about 2 cups)
- ¾ cup/180 milliliters ice water, plus more as needed

FOR THE FILLING:

- 7 cups/1 kilogram cherry or grape tomatoes
- 1 tablespoon unsalted butter, melted
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon kosher salt
- ¾ teaspoon black pepper, plus more to taste
- 3 cups/435 grams fresh (3 to 5 ears), frozen or canned corn kernels
- 1 bunch/120 grams scallions, trimmed and sliced into 1/4-inch pieces
- 1 large egg
- Fresh basil, for serving

Step One

Make the Cheddar crust: In the bowl of a food processor, pulse the flour and salt until well combined. Add the butter and pulse until the mixture resembles a coarse meal. There will be visible pieces of butter, but they should be quite small. (You can also do this in a medium bowl with your fingers or a pastry cutter.) Add the shredded cheese and pulse to combine.

Step Two

Transfer the mixture to a medium bowl, make a well in the center of the bowl and pour in the ice water. Toss the mixture with your hands to distribute the water throughout the flour. Once the mixture becomes very fine crumbs, knead it a few times until it comes together. If there are portions of the dough that are more hydrated, use your hands to break them up, then incorporate the drier portions of the dough. The dough should not be totally smooth, or overly wet. If needed, add more ice water, 1 tablespoon at a time, until the mixture holds together easily in a ball.

Step Three

Form the dough into a 1-inch-thick disk, and wrap tightly in plastic wrap. Refrigerate for at least 1 hour, or up to 2 days.

Step Four

Make the filling: Heat the oven to 400 degrees with racks in the upper and lower thirds of the oven. On a baking sheet, combine the tomatoes, melted butter and olive oil; season with salt and pepper. Transfer to the top rack of the oven and roast until the tomatoes have become wrinkly, the skins have browned slightly and they've collapsed, 25 to 30 minutes. Cool completely.

continued



Step Five

When the tomatoes have cooled completely, gently transfer them to a medium bowl. If they've released a lot of liquid, drain the tomatoes in a colander before placing in the bowl. Stir the corn kernels and scallions into the tomatoes; season to taste with salt and pepper.

Step Six

Line a baking sheet with parchment paper. On a lightly floured surface and using a lightly floured rolling pin, roll out the dough into a round about 1/4-inch thick and about 17 inches wide. Roll up the dough onto the rolling pin, wrapping it around the pin, and gently transfer the dough to the prepared baking sheet; unroll. (It will be larger than the baking sheet in some places; just allow the excess to drape over the edge of the pan.)

Step Seven

Gently transfer the cooled tomato and corn mixture to the center of the dough and spread into an even layer, leaving the outside 2 inches uncovered. Working a little bit at a time, fold the outside edges over the filling, pleating the edges as you work.

Step Eight

In a small bowl, whisk the egg and 1 tablespoon water together to combine. Brush the egg wash around the outside edge of the crust.

Step Nine

Transfer the pie to the lower rack of the oven and bake until the crust is deeply golden brown, 50 minutes to 1 hour.

Step Ten

Let cool at least 15 minutes before serving. Serve directly on the baking sheet, or use the parchment paper to slide it onto a cutting board, then slide the parchment away to slice and serve. Serve warm or at room temperature, and garnish with basil just before serving.

Summer Corn Tomato Cucumber Salad

- 5 ears of corn
- 18 oz of cherry tomatoes
- 2 large cucumbers
- 2 handfuls of fresh basil
- 2 handfuls of fresh cilantro or mint
- ½ cup lime juice
- ½ cup olive oil
- 2 tablespoons spicy brown mustard
- Salt and pepper
- Red pepper flakes
- 2 avocados, optional



Step One

Cut up all the veggies! Slice kernels off your corn into a big bowl, slice your tomatoes in half (lengthwise), cut your cucumbers in half (lengthwise), then those halves into long strips (lengthwise) then into cubes.

Step Two

Avocados are optional but highly recommended here. I always throw them in if I happen to have some ripe ones on-hand as they add a nice creaminess to the salad! Cut cross sections in both directions across the avocado halves, then scoop out with a spoon.

Step Three

Place all the veggies into the bowl of corn and set aside. Note: the corn in this recipe is not cooked. Raw corn is edible and delicious!

Step Four

Grab your magic bullet or blender and throw in 1 handful of fresh basil, 1 handful of fresh cilantro, ½ cup lime juice, ½ cup olive oil, 2 tablespoons spicy brown mustard, salt, pepper, and red pepper flakes. Blend until smooth. Adjust flavors to your liking.

Step Four

Loosely chop up the last handfuls of cilantro and basil. Add the herbs to the bowl along with more salt, pepper, and red pepper flakes and stir to combine. Sometimes I squeeze a little extra lime juice into the bowl for some extra tart sass! **Serve room temperature or chilled. Same day is best.**



Suspiciously Delicious Creamed Cabbage

- 1 medium green cabbage, cored and thinly sliced
- 1 medium yellow onion, finely chopped
- 2 garlic cloves, minced
- 1 tablespoon (heaping) grated fresh ginger
- 2 tablespoons butter
- 3/4 cup heavy cream
- salt and freshly ground black pepper to taste

Step One

In a very large pan, heat the butter over medium heat until it is melted and starting to bubble a little. Stir in the onion and garlic and cook for about 5 minutes, until softened.

Step Two

Stir in the ginger and cook for about a minute. Then, add in the cabbage, stirring well to coat it with the butter and other flavors. Cook, stirring occasionally for about 15-20 minutes, until the cabbage has softened and caramelized.

Step Three

Turn the heat to low and stir in the cream making sure to scrape any browned bits up from the pan bottom. Cover and cook over low for about 10 minutes. Uncover, add salt and pepper to taste. Then cook for a few more minutes, stirring once or twice, to let some of the liquid evaporate. Adjust seasonings as desired and serve.

August



“The month of August had turned into a griddle where the days just lay there and sizzled.”

— Mue Monk Kidd



Charred Salsa Roja

8 plum tomatoes (about 2 pounds), cored
4 cloves garlic, unpeeled
2 serrano chiles, stemmed
1/2 medium white onion, halved
1/4 cup packed cilantro leaves and tender stems
2 tablespoons fresh lime juice, plus more if needed
Kosher salt

Step One

Heat a large cast-iron skillet over high heat. Add the tomatoes, garlic, chiles and onion and cook, turning occasionally, until charred on all sides, about 3 minutes for the garlic, 4 to 5 minutes for the chiles, 6 to 8 minutes for the onion and 8 to 10 minutes for the tomatoes. Transfer to a plate to cool. When cool enough to handle, peel the garlic.

Step Two

Add the tomatoes, garlic, chiles, onion, cilantro, lime juice and 1 tablespoon salt to a blender and puree on low speed, stopping to scrape the sides and bottom to ensure an even texture, until the salsa is almost smooth but some small pieces remain. Season with salt and more lime juice if needed.

Tip

When blending hot liquid, first let it cool for five minutes or so, then transfer it to a blender, filling only halfway. Put the lid on, leaving one corner open. Cover the lid with a kitchen towel to catch splatters, and pulse until smooth.



Stanley Tuccis Zucchini Spaghetti

- 6 medium zucchini, sliced into quarter-inch rounds
- Sunflower oil, for frying
- 14 oz. spaghetti
- 1 clove garlic, minced (optional)
- 2 to 4 oz. grated cheese (such as aged Parmigiano Reggiano, Provolone del Monaco, or Caciocavallo)
- 1 bunch fresh basil leaves
- A pat of butter (optional)
- Ground black pepper, to taste

Step One

Take thinly sliced zucchini rounds and deep-fry in sunflower oil until golden (or even slightly burnt).

Step Two

Put fried zucchini on a paper towel to absorb oil; let sit in a bowl for a few hours to rest (or put in the fridge overnight). Before using, dab them again with a paper towel to remove excess moisture.

Step Three

Boil spaghetti in lightly salted water until al dente. Save a cup of cooking water after draining spaghetti.

Step Four

Reheat zucchini in a frying pan with optional minced garlic.

Step Five

Place half of the zucchini into a clean pot or bowl, then add a few Tbsp. of cheese and a few Tbsp. of the pasta cooking water. Stir the mixture until cheese begins to melt. Add spaghetti, the rest of the zucchini, and cheese, and continue stirring until cheese and spaghetti water form a saucy emulsion. If the mixture seems too thick, add a bit more cooking broth. If it is too thin, add more cheese.

September



"O sweet September, thy first breezes bring
The dry leaf's rustle and the squirrel's laughter,
The cool fresh air whence health and vigor spring
And promise of exceeding joy hereafter."

— George Arnold

Cream of Kohlrabi Soup

- 2 tbsp extra-virgin olive oil
- 1 yellow or white onion diced
- 3 cloves garlic minced
- 1/4 tsp ground black pepper
- 1/4 tsp red pepper flakes
- 8 oz Yukon gold potatoes peeled and cubed (or other waxy potatoes)
- 16 oz kohlrabi peeled and cubed
- 4 cups low-sodium vegetable broth
- 1 bay leaf
- fresh herbs (optional, for serving)



Step One

In a stockpot, heat the olive oil. Add the onion and a pinch of salt, and cook with occasional stirring until the onion is softened but not browning, 4 to 5 minutes. Add the garlic, black pepper, and red pepper flakes, and cook for another 60 seconds or until the garlic is fragrant.

Step Two

Add the cubed potatoes and kohlrabi, stirring to combine, and cook for about 1 minute. Add the vegetable broth and bay leaf. Bring the mixture to a boil, then reduce it to a simmer. Continue to cook, stirring occasionally, until the kohlrabi and potatoes are tender, about 20-25 minutes.

Step Three

Remove the bay leaf. Use an immersion blender to puree the soup until smooth; or transfer to a blender or food processor and puree in batches. Season to taste with additional salt, pepper, and olive oil; serve warm.

Notes

KOHLRABI GREENS: Wash the greens well and cut them into bite-sized pieces. Preheat the oven to 350 Fahrenheit. Dry the greens very well, toss them with a very light coating of olive oil, salt them, and bake them on a baking sheet until crisp and lightly browned, about 6-10 minutes (timing will vary).

POTATO TYPE: If you know you'll be using a high-speed blender and want the creamiest possible texture, I actually recommend Russet potatoes over a waxier kind. However, if you are NOT using a high-speed blender then Yukons are likely to yield the best results; Russets can get kind of strange and grainy when blended at too low of a speed.

Crunchy Salad of Kohlrabi & Toasted Walnuts

- 1/4 cup fresh lemon juice
- 1/4 cup walnut oil
- 2 tablespoons olive oil
- Salt and pepper
- 1 or 2 kohlrabi, peeled and sliced paper-thin
- 1/2 cup toasted walnuts, roughly chopped

Directions

Whisk together the lemon juice, walnut oil, and olive oil in a small bowl, then add lots of salt and pepper. Combine the kohlrabi and walnuts in a medium bowl. Gently toss with enough of the vinaigrette so that the salad is quite moist, separating the kohlrabi slices.

Carrot Greens with Sesame Dressing

- 1 bunch carrot greens, washed and stemmed
- 3 tbsp toasted and ground white sesame seeds
- 1 1/2 tsp soy sauce
- 1 tbsp sake or mirin
- 1/8 tsp sugar

Optional: 1/2 tsp sesame oil, to finish

Directions

1. In a large pot of lightly salted boiling water, parboil carrot greens for 2 minutes. While the greens are parboiling, place ice cubes in a large bowl. Drain the carrot greens and put them into the ice water to 'shock'. After a minute, drain the greens again and squeeze dry.
2. Place carrot greens in a bowl of cold water and refrigerate overnight. Change the water 2-3 times to eliminate the carrot greens' bitter flavour.
3. Drain and squeeze dry again – wet carrot greens will dilute the dressing.
4. Mix sesame seeds, soy sauce, sake, and sugar, pour the mixture over the carrot greens. Drizzle a very small amount of sesame oil over the greens (be careful not to allow the sesame oil overpower the other ingredients, use less than you think you need). Allow the greens to sit and marinate for 30-60 minutes before serving; or if you are in a hurry, you could use a little more dressing.

Serve: cold or at room temperature.



Lemon Dill Kohlrabi Fritters

- 2 heaping cups grated kohlrabi
- 1 cup diced yellow onion
- 1/3 cup whole wheat flour can sub all-purpose or oat flour; may need up to 1/2 cup
- 2 tsp dried dill or 2 tablespoon fresh
- 1 tsp dried minced garlic sub 2 garlic cloves or 1/2 teaspoon garlic powder
- 1 tsp lemon zest
- 3/4 tsp Kosher salt
- 2 eggs lightly beaten
- Olive oil for cooking; can sub canola or avocado oil

Step One

Remove the skin from the kohlrabi with a paring knife. Grate the kohlrabi using a hand grater, box grater, or julienne peeler. Transfer to a clean dish towel and squeeze as much water as possible out of it over the sink.

Step Two

Add the drained, grated kohlrabi to a mixing bowl with the diced onion, flour, dill, garlic, lemon zest, and salt. Pour in the lightly beaten eggs, and mix until the batter comes together. You may want to start with just one egg to see if that is sufficient to bring the batter together. If the batter appears too wet, add one or two more tablespoons of flour.

Step Three

Take a scoop of batter from the bowl and form a fritter with your hands. They should be about 1/2-inch thick and 2 inches wide. Place the fritters on a plate, and warm a tablespoon of oil in a large skillet.

Step Four

Cook the fritters in batches for 2 to 3 minutes on each side until golden brown. Enjoy warm with a dollop of sour cream, yogurt, and/or applesauce, or just plain!

October



"Listen! The wind is rising, and the air is wild with leaves, We have had our summer evenings, now for October eves!"

— Humbert Wolfe



Apple and Cheddar Crisp Salad

DRESSING

- 1 small shallot, minced
- 3 tablespoons (45 grams) apple cider vinegar
- 1/2 teaspoon smooth dijon mustard
- 1 tablespoon (15 grams) mayonnaise or Greek-style plain yogurt
- 6 tablespoons (80 grams) olive oil
- Salt and freshly ground black pepper

CRISPY STUFF

- 1 cup (115 grams or 4 ounces) sharp cheddar, coarsely grated
- 1 cup (85 grams) sliced almonds
- 2 tablespoons (15 grams) powdered sugar
- 1/4 teaspoon kosher salt
- 1/4 teaspoon ground cayenne

ASSEMBLY

- 5 ounces (140 grams) kale leaves, any variety, cut into thin ribbons [see Note]
- 1 large crisp apple, halved, cored, and cut thin

Start the dressing

In a medium bowl, combine shallot and apple cider vinegar and set aside while you make the crispy stuff.

Make cheddar crisps and sugared almonds

Heat oven to 400°. Line a large (half-sheet size) rimmed baking sheet with parchment paper. Scatter cheddar evenly over half the parchment, in about a 8×12-inch, 1/4-inch thick rectangle. Sprinkle with a little cayenne or black pepper, if you wish.

In a colander, rinse almonds under cold water (yes, really!) and shake off excess liquid. In a bowl, toss wet almonds with powdered sugar, salt, and 1/4 teaspoon cayenne until evenly coated. Spread on second half of parchment-covered baking sheet in a thin, even layer, leaving an inch around it bare so it can spread.

Bake almonds and cheddar together for 4 to 9 minutes, until the cheese is melted into a lacy, evenly deep golden brown crisp and the almonds are dark at the edges and lightly golden throughout. Please hear me on this: Watch it closely. Both the cheddar and the almonds will go from not-yet-golden to perfectly bronzed to burnt in what feels like a one-minute period. Check it at 4 minutes, then every minute or two thereafter until the pan is just right. Remove and let cool while you finish the salad.

continued

Finish the dressing

To the shallots and vinegar in the bowl, whisk in dijon, mayo or yogurt, then drizzle in olive oil, whisking the whole time. Season dressing with salt and lots of freshly ground black pepper.

Assemble

In a large wide bowl or salad plate, toss greens with 2/3 the dressing to start, then tasting and adding the rest if you wish. Arrange the apple over the greens, fanning out slices. Break off clustered almonds from the baking sheet and scatter them over the salad. If the cheddar crisp seems very oily, you can blot it with a paper towel, before tearing or cutting it into large bite-size pieces and scattering them over the salad. Season the salad with additional salt and pepper and serve right away.

Do ahead

The nuts can be stored in an airtight container at room temperature for a week. The cheese crisps are best kept the fridge, lightly covered. The dressing will keep for several days in the fridge. Washed and blotted dry kale keeps in a large zipped bag in the fridge for several days, provided you keep it out of the spots that are prone to freezing produce (or maybe this is just my terrible fridge).

Butternut Squash Mac n Cheese

2 cups raw butternut squash or squash of choice,
12 ounces of cooked squash
3/4 cup milk of choice
1/2 tsp garlic powder
1/2 tsp dried rosemary
1/2 tsp dried thyme
1/2 tsp sage
1/2 tsp smoked paprika
1/4 tsp nutmeg
1/4 tsp cayenne
2 tbsps extra virgin olive oil
1 bay leaf
1 cup shredded gouda, about 6 ounces
1/2 cup shredded parmesan, about 3 ounces
1/2 cup shredded white cheddar, about 3 ounces
16 ounces rigatoni pasta
Salt & pepper to taste
Red pepper flakes for topping optional
Chili oil for topping optional

Step One

Roast your butternut squash until soft, about 25 minutes at 400F.

Step Two

Grate all of your cheeses and set aside.

Step Three

When the squash is out of the oven, let it cool slightly and add it to a blender. Add in the milk, garlic powder, rosemary, thyme, sage, paprika, nutmeg and cayenne. Blend until smooth.

Step Four

Put a large pot or dutch oven on medium heat. Add in the olive oil and bay leaf. Stir in the butternut purée and begin to cook down.

Step Five

Keep this sauce on low heat while you cook your pasta in a separate pot, stir occasionally.

Step Six

Cook the pasta in boiling water until al dente, about 6-8 minutes, drain and reserve about ½ cup of the pasta water.

Step Seven

Pour the pasta into the sauce. Alternate between adding the cheeses and a splash of pasta water. Stir until the sauce fully coats the pasta and the cheese is melted.

Step Eight

Top with red pepper flakes and a drizzle of chili oil if you'd like some heat, and serve warm.



Caldo Verde

- 2 pounds cauliflower florets (from 1 medium head)
- 1 teaspoon ground cumin, or to taste
- 1/2 tablespoon smoked paprika
- 2 pinches salt and pepper, plus more to taste
- 2 tablespoons olive oil, plus extra for roasting
- 1 Spanish onion, chopped
- 4 large garlic cloves, minced
- 1/2 teaspoon red pepper flakes
- 8 cups chicken stock
- 1/2 pound smoked turkey kielbasa, sliced (Wellshire Farms brand is particularly good)
- 1 bunch mustard greens, shredded
- 1/4 cup parsley, finely chopped
- 1/4 cup cilantro, finely chopped
- 1/2 lemon, juiced

Step One

Preheat oven to 450 F. Toss cauliflower florets with cumin, smoked paprika, and liberal amounts of salt, pepper, and olive oil. Spread in a single layer in a roasting pan or baking dish and roast in the oven for 30 minutes.

Step Two

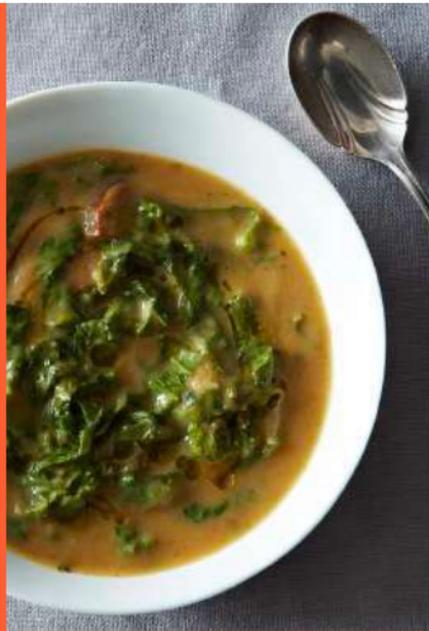
Remove florets and set aside. Deglaze the roasting pan with 1 cup of the chicken stock, stirring to scrape up browned bits. Mix in with the remaining stock.

Step Three

Sauté the onion in 2 tablespoons of olive oil over medium-medium high heat until tender and translucent and beginning to brown. Add garlic and pepper flakes and sauté until fragrant, about 30 seconds. Add cauliflower and stock and bring to a boil, then reduce heat and simmer about an hour. Remove from heat and purée.

Step Four

Return the puréed soup to low heat. Add sausage and cook about 10 minutes. (You can brown the sausage beforehand if you like.) Add the mustard greens and parsley and simmer another 5 to 10 minutes until the greens soften a bit. Remove from heat. Stir in the cilantro and the lemon juice and season to taste with salt and pepper. Serve with a sprinkle of smoked paprika and a drizzle of olive oil.



Sheet Pan Apple Stuffed Pork Chops with Butternut Squash

6 boneless pork chops, trimmed of visible fat and butterflied
1 large baking apple, finely diced (about 2 cups)
1 teaspoon cinnamon
1/2 teaspoon salt
1/4 teaspoon nutmeg
1/4 teaspoon ginger
1/8 teaspoon freshly ground black pepper
3 cups butternut squash, diced
3 tablespoons extra virgin olive oil
additional salt & pepper, to taste



Step One

Preheat the oven to 425 degrees. In a large mixing bowl, combine the diced apples, cinnamon, nutmeg, ginger, salt, and pepper. Toss well to coat.

Step Two

Lay each pork chop out flat on a baking sheet, and season with salt and pepper. Place two spoonfuls of the apple mixture on one side of each chop, and then fold the pork chop over to close. Season the top of each pork chop with additional salt and pepper and a sprinkle of cinnamon, if desired. Spoon any leftover apple mixture around the pork chops.

Step Three

In the same large mixing bowl, toss the diced butternut squash with the olive oil, and season with salt and pepper. Pour the squash around the prepared pork chops on the baking sheet.

Step Four

Bake at 425 degrees for 20-25 minutes, until the internal temperature of the pork chops reaches 145 degrees. If the squash is not tender, yet, remove the pork chops and cover with foil. Place the baking sheet with the squash back in the oven for a few additional minutes, until cooked through.

FROM THE KITCHEN OF CASEY



Turmeric and Coconut Braised Cabbage With Chickpeas

- ½ medium head of green cabbage (about 2 lb.)
- 2 medium shallots (about 4 oz.)
- 1 1" piece ginger
- 2 garlic cloves
- 1 serrano or other green chile
- 3 Tbsp. extra-virgin olive oil, divided
- 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt, plus more
- 1 13.5-oz. can unsweetened coconut milk
- 1 15.5-oz. can chickpeas
- 1 tsp. brown mustard seeds
- 1 tsp. ground cumin
- 1 tsp. turmeric powder
- ½ cup vegetable stock or water
- Freshly ground black pepper
- Steamed white rice, cilantro leaves, and lime wedges (for serving)

Step One

To start, prep your ingredients: Slice ½ medium head of green cabbage (about 2 lb.) through core to make 4 wedges. Peel and finely chop 2 medium shallots (about 4 oz.). Peel one 1" piece ginger with a spoon and finely chop. Using the side of your knife, crush 2 garlic cloves, remove and discard papery skins, and finely chop. Halve 1 serrano or other green chile lengthwise and, if you don't want it too hot, scrape out seeds and white membrane with the back of the knife; discard. If you prefer some heat, leave as is. Finely chop chile. Set shallots, ginger, garlic, and chile aside.

Step Two

Heat 2 Tbsp. extra-virgin olive oil in a large high-sided skillet with lid or wide Dutch oven over medium-high. Add cabbage, cut side down, and season with kosher salt. Cook, undisturbed, until lightly charred underneath, about 5 minutes. Turn over and cook, undisturbed, until charred, about 5 minutes. Transfer cabbage to a plate.

continued

Step Three

Shake one 13.5-oz. can unsweetened coconut milk to ensure it's well mixed; open can. Open one 15.5-oz. can chickpeas and rinse in a colander under running water.

Step Four

Heat remaining 1 Tbsp. extra-virgin olive oil in same skillet over medium-high. Add reserved shallots, ginger, garlic, and chile, and cook, stirring with a wooden spoon, until fragrant, about 1 minute. Add 1 tsp. brown mustard seeds, 1 tsp. ground cumin, and 1 tsp. turmeric powder and cook, stirring, until mustard seeds are popping, about 1 minute.

Step Five

Add coconut milk, chickpeas, ½ cup vegetable stock or water, and 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt. Stir to combine.

Step Six

Place cabbage wedges back into pan and, using a large spoon, baste cabbage with coconut milk; bring mixture to a boil. Cover, reduce heat to low, and cook until cabbage is tender, 15–20 minutes. Taste and season with salt and freshly ground black pepper.

Step Seven

Scoop some steamed white rice into each bowl and divide cabbage and chickpeas over; top with cilantro leaves. Serve with lime wedges, for squeezing over.



SEE YOU IN 2023!