

In the Bag
September 22, 2009

Mini: kale, radishes, butternut squash, summer squash, red pepper, basil, fancy French beans from Tree and Leaf, roma tomatoes

Regular: kale, radishes, butternut squash, summer squash, red pepper, basil, fancy French beans from Tree and Leaf, roma tomatoes

Robust: kale, radishes, butternut squash, summer squash, red pepper, basil, fancy French beans from Tree and Leaf, roma tomatoes, striped german tomato

First week for fall kale. Kale works nicely with other vegetables and meats. It holds up in a soup, like minestrone or barley soup. It's good sautéed with other veggies in stir fry, good steamed with balsamic vinegar on top etc etc.

First week for butternut squash: this is the easiest to eat of all. It keeps on the counter for weeks and weeks. Cut in half, scoop out seeds, bake at 350 for as long as it takes to get soft to the touch. Eat with butter, salt and maybe sugar or maple syrup if you like. We'll get you some feistier recipes for next time.

Pasta With Greens & Ricotta

Serves 4 - 6

(Moosewood Restaurant Cooks at Home)

1 C. chopped watercress
3/4 C. ricotta cheese
4 C. chopped Swiss chard
1 lb. pasta (shells, bow ties, or penne)
2 garlic cloves, minced or pressed
grated Parmesan
1 Tbl. olive oil
chopped fresh tomatoes

dash of salt and pepper
Toasted walnuts or pine nuts
1/4 tsp. nutmeg

Bring a large covered pot of water to a rapid boil. While the water heats, rinse the watercress and chard well, remove tough stems from watercress, shake of excess water and chop both greens coarsely. Sauté the garlic in the oil for a minute, until soft and golden – don't overcook. Add the damp greens and sauté, stirring often, until they are wilted but still bright green. Sprinkle with the salt, pepper, and nutmeg; remove from heat. Puree mixture in a blender, with the ricotta cheese, until smooth and evenly colored. Add more salt and pepper to taste.

When the water boils, add the pasta, cover and return to a boil. Then uncover the pot and cook pasta until al dente. Drain pasta and immediately toss with sauce in a warmed serving bowl. Top with Parmesan, tomatoes, and toasted nuts.

Impossible Ratatouille Pie from Carol Breitner

All quantities are approximate; just use whatever you have.

Preheat oven to 375°F.

1. *Chop bite size:*
 - 1 zucchini**
 - 1 eggplant**
 - 1 large tomato**
 - 1 green pepper**
 - 1 large onion**
 - 1 tsp herbes de Provence or other herbs and spices**

*Sauté veggies for 10-15 minutes in **2 Tbsp olive oil**, until they are beginning to brown and are cooked through. They cook more in the baking. Transfer the vegetables into a large round pie dish.*

2. *Sprinkle on top:*
 - 4 oz feta cheese**

3. *Mix in blender:*

¼ teaspoon salt

1¼ cups milk

¼ cup yogurt

¾ cup Bisquick

(3) eggs

[optional, leftover cooked corn]

Pour this mixture over pie.¹

1. *Top with **2 T parmesan cheese**. Bake in a hot 375 oven for 30-40 minutes until nicely puffed and brown. Serves 4-8.*

If you use a lot of veggies then the liquid might not fit. So I used the rest to make some awesome popover type things, just baked the mixture in muffin cups till brown, 10 minutes or so.

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