

EVERBLOSSOM FARM RECIPES

BY JODÉ LEMMON

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ARUGULA SALAD WITH ROAST POTATOES & MUSHROOMS

This recipe reminds me of the Pittsburgh steak salad, which is more about the fries on top than anything. I've come to believe that there is no salad a potato can't improve. Use the **potatoes**, and **arugula** in your box this week.

Arugula Salad with Roasted Potatoes and Mushrooms

1 ½ pounds potatoes cut into small (3/4") chunks
1 pound cremini or button mushrooms, stems trimmed, caps halved or quartered if large
1 tablespoon cumin
¼ cup olive oil
Salt and pepper
2 to 3 handfuls of arugula, stems trimmed
Vinaigrette dressing, a few tablespoons, or to taste
Baked tortilla strips or crumbled tortilla chips
Goat cheese, crumbled

Preheat oven to 425 degrees. On two large rimmed baking sheets, toss together potatoes, mushrooms, cumin, and oil. Season generously with salt and pepper. Roast, rotating baking sheets until vegetables are tender and brown, about 40 minutes.

In a large bowl, combine arugula, dressing, and roasted veg.

Serve immediately with tortilla strips and goat cheese.

Kitchen Notes: Lay some grilled steak on top if you're feeling hungry.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

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