

# EVERBLOSSOM FARM RECIPES

## SCAPE GOAT SALAD BY JODÉ LEMMON

John and I thought up this fun salad with a clever name (if we do say so ourselves). It uses the **garlic scapes, romaine lettuce, kale, and spinach** in your box this week. Please note: the only goat you'll find is in the cheese.

Used in ancient Greece, scapes look like innocent green stems, but taste just like a clove of garlic. When cooked slightly, similar to garlic, they become much milder in flavor. Elaine explains that scapes are the shoots of the garlic flower. We all think you'll enjoy this new take on a Greek salad.

### **Scape Goat Salad**

Serves 4 as a side salad, or 2 as a main course

6 garlic scapes  
2 tablespoons olive oil  
1 head of romaine lettuce, chopped into bite-sized pieces  
1 cup chopped kale  
1 cup chopped spinach  
Juice of ½ a lemon  
Salt & pepper  
Feta or goat cheese  
Greek olives

Rinse scapes and chop into one-inch pieces. Sauté in olive oil on medium-low heat for three minutes. Remove from pan into a large salad bowl.

Squeeze in juice from half a lemon and toss with scapes and oil. Add romaine, kale, and spinach. Season with salt and pepper and toss together. Add more olive oil or lemon juice to taste.

Serve with feta or goat cheese crumbled on top with some nice greek olives.

*Kitchen Notes:* You may like to add three chopped scallions to the sauté. Also, use your extra garlic scapes diced in omelets or minced in hamburgers.

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

