

GREMOLATA CRUSTED CAULIFLOWER STEAK

1 large cauliflower, sliced into $\frac{3}{4}$ inch slices

1 cup Italian parsley

chopped 3 garlic cloves, minced

$\frac{1}{2}$ C olive oil

1 $\frac{1}{2}$ Tb lemon zest, chopped 2 Tb lemon juice $\frac{1}{4}$ tsp salt

pepper to taste

Instructions

Pre-heat oven to 425F Make the gremolata: Combine parsley, garlic, olive oil, lemon zest, and lemon juice. Alternatively, throw everything unprepped into a food processor and go to town. Slice Cauliflower into $\frac{1}{2}$ inch to $\frac{3}{4}$ inch thick slices. Arrange on a parchment lined baking sheet and brush both sides with olive oil and sprinkle generously with kosher salt and a little pepper. Roast in the oven, uncovered until golden and tender, about 30 minutes. When Cauliflower is tender, arrange on a platter, and drizzle gremolata aggressively over top

BEET GREEN HASH

1/2 pound red or Yukon potatoes, cut in small dice about 1/2 inch

1 bunch beets, roasted, peeled and cut in small dice about 1/2 inch

1/2 pound bunch of beet greens, stemmed and cleaned in 2 changes of water

2 tablespoons extra-virgin olive oil blended with 2 tablespoons of vegetable oil

1/2 small red onion, chopped or minced

2 garlic cloves, minced

1/4 pound your favorite mushrooms, sliced

1 teaspoon fresh thyme leaves

1/2 tablespoon red wine vinegar

Freshly ground pepper

Salt

Instructions

You may blanch or steam the potatoes and beet greens (separately) prior to pan cooking to decrease pan cooking time, but it is unnecessary if you are patient. Heat the oil blend over medium heat in a large, heavy nonstick skillet. Add the potatoes, turn the heat to medium-high, and cook, stirring from time to time, until the potatoes are lightly browned. Stir in the mushrooms, lightly season the mix with salt and pepper, and cook, stirring until mushrooms soften. Stir in the garlic, onions, greens, thyme, salt and pepper. Cook, stirring often, until the beet greens are wilted. Incorporate the vinegar, then add the roasted beets. Taste, and adjust with salt and pepper

OVEN ROASTED CARROTS WITH CARROT TOP PESTO AND BURRATA

For the Carrot Top Pesto

- 4 cups lightly packed washed carrot tops, roughly chopped, a small handful reserved
- ½ cup basil leaves or your favorite leafy herbs (parsley or cilantro)
- 1-ounce grated Parmesan cheese
- 1 medium garlic clove, halved lengthwise
- 1 teaspoon kosher salt
- ½ cup extra-virgin olive oil
- Fresh ground pepper

Make the pesto: Combine the carrot tops and basil in a food processor, pulse, then add the cheese, garlic, and salt. Pulse again, and then with the machine continuously running, add the oil in a thin stream. Scrape down the sides a few times. Taste and adjust for seasoning.

For the Carrots

- 20 small carrots, scrubbed and tops trimmed but stems left on
- 2 tablespoons extra-virgin olive oil, plus extra for drizzling
- Kosher Salt

Make the carrots: Toss the carrots in oil, salt, and pepper. Oven roast at 400 degrees until cooked through with beautiful brown and caramelized spots.

To finish: Toss the cooked carrots very gently with the prepared pesto, using more or less based on your taste. Transfer the coated carrots to a platter, and top with the burrata. Garnish the dish with additional pesto and salt on the burrata. Dress the reserved handful of carrot top sprigs with a squeeze of lemon, a drizzle of olive oil, and a small pinch of salt, then top the carrots and burrata with the greens. Serve with toast for mopping up the cheese and bread, if you like.

SHOPPING LIST – MAIN STREET FARMERS MARKET VENDORS

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|------------------------------------------------------------------------------|-------------------------------------------------------------------------------|
| <input type="checkbox"/> 1 large cauliflower – Suncoast farm | <input type="checkbox"/> 1 bunch fresh thyme – Anna’s Organic Farm |
| <input type="checkbox"/> 1 bunch Italian parsley – Anna’s Organic Farm | <input type="checkbox"/> 1 lemon – Valley Center Orchard |
| <input type="checkbox"/> 1 bunch beets, greens attached, Anna’s Organic Farm | <input type="checkbox"/> 2-3 bunches carrots with tops on – Rancho la Familia |
| <input type="checkbox"/> 1 head garlic – Vang Farm | <input type="checkbox"/> Parmesan or other hard cheese – Achadinha Farm |
| <input type="checkbox"/> 1 bunch basil – Vang Farm | <input type="checkbox"/> Olive oil – Buon Gusto |
| <input type="checkbox"/> 1 small red onion – Vang Farm | <input type="checkbox"/> Red or yellow potatoes – Wieser Family Farms |



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