

BLISTERED SUNCHOKES WITH CHILE CARROT ROMESCO

1 Pound sunchokes, scrubbed clean, cut into 1 inch pieces

Olive oil

Kosher Salt

Fresh ground black pepper

Instructions

Toss sunchokes with oil, salt, and pepper. Pan roast until charred and tender throughout or oven roast at 400 degrees until tender and brown. Serve with chile carrot romesco as a dip.

CHILE CARROT ROMESCO DIP

1 head of garlic, pan or oven roasted, cloves separated and peeled

1/4 cup pine nuts or almonds or walnuts or hazelnuts, toasted

1/3 pounds small carrots, seasoned and roasted, rough chopped

1 tablespoon lime juice

1 tablespoon fish sauce

1/2 teaspoons crushed red pepper flakes

Olive oil

Kosher salt

Fresh ground black pepper

Instructions

Pulse toasted nuts, garlic, and 3 tablespoons oil in a food processor to a coarse paste. Add red pepper, carrots, 1 tablespoon lime juice, and 1 tablespoon fish sauce. Process, adding more water as needed, to a coarse purée; season romesco with salt, black pepper, and more oil, if desired.

CITRUS AVOCADO BOK CHOY SALAD

1 Orange or Your Favorite Citrus, Sectioned
1 Baby Bok Choy, Chopped
1 Ounce (by weight) Your Favorite Lettuce Greens
½ Avocado, Sliced
¼ Cup Pecans, Candied

1 Tb Crumbled Blue Cheese, or Your Favorite Cheese
Apple Cider Balsamic Vinaigrette
Kosher Salt
Fresh Ground Black Pepper

Instructions

Toss all of the salad ingredients together with the dressing. Season with salt and pepper, and enjoy.

APPLE CIDER BALSAMIC DRESSING

¼ cup Dijon Mustard
¼ cup Apple Cider Vinegar
¼ cup Balsamic Vinegar
¼ cup Honey
½ cup Good Olive Oil

Instructions

Whisk all ingredients together and store in the fridge.

SHOPPING LIST – MAIN STREET FARMERS MARKET VENDORS

- 1/4 cup of your favorite chopped nuts: walnuts, pecans, almonds – KENNEDY FARM or AVILA & SONS
- 1 Orange or Your Favorite Citrus – VALLEY CENTER ORCHARD OR MCFARLIN FAMILY FARMS
- Avocado – APRICOT LANE FARM OR GARCIA ORGANIC FARM
- Baby Bok Choy – VANG FARM
- Sunchokes – WEISER FAMILY FARMS
- Garlic – VANG FARM
- 1 oz Lettuce – RANCHO LA FAMILIA OR APRICOT LANE FARM

The Santa Monica Farmers Markets create thriving, vibrant communities that are inclusive, connected and diverse by promoting the preservation of the agricultural arts, prosperity of CA farmers and small food businesses and sustainable food systems.

