



# CSA Recipes: Week 2

Eating Seasonally in  
the Adirondacks



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Find out more at [adkaction.org/fairshare](http://adkaction.org/fairshare)

Welcome to Volume 2 of the CSA Recipes guide! This will be a limited series run in the summer of 2022.

To make sure you don't miss the next volume and other local food news and AdkAction updates, go to <https://mailchi.mp/adkaction/local-food> to sign up.

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= Vegetarian or Vegetarian alternative listed  
San Antonio Food Bank

This guide is based on ingredients sourced locally in the Adirondacks and distributed by our Fair Share partners. Additionally, a lot of this food is seasonally available at Adirondack farmers markets, farm stores, other CSA shares, and more.

For more local food resources, visit [adkaction.org/fair-food](http://adkaction.org/fair-food) and scroll down to the "Resources" section for a local food map.

# Fennel Gratin

Adapted from BBC Good Food's  
Fennel Gratin

## Ingredients

- 4 large fennel bulbs
- 1 clove garlic, crushed
- 3/4 cup heavy cream
- 1/2 cup parmesan (or vegetarian alternative)
- 1/2 tsp grated nutmeg

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## Instructions

1. Preheat the oven to 400°F and boil a pot of water with a pinch of salt on the stovetop.
2. Trim the fennel tops and cut into wedges and set in boiling water. Boil for 5-6 minutes, until tender, then drain. Mix cream and garlic together in a separate bowl.
3. Using an oven-safe baking pan/dish, place boiled fennel pieces in, then top nutmeg, and add cream mixture over top. Sprinkle with parmesan cheese.
4. Bake for 20 minutes, until the top is golden brown. Enjoy!



# Garlic Bok Choy

Adapted from The Forked Spoon's  
10 Minute Garlic Bok Choy Recipe

## Ingredients

- 2lb baby bok choy, cut into halves or quarters
- 5 cloves garlic, minced (2 1/2 tsp)
- 2 large shallots, minced
- 1 Tbsp vegetable oil
- 1 Tbsp sesame oil
- 2 Tbsp soy sauce
- 1 tsp crushed red pepper

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## Instructions

1. Coat surface of a large saucepan or skillet in vegetable oil. Add minced garlic and shallots, stirring constantly, but for only 1-2 minutes (until fragrant).
2. Add bok choy, sesame oil, and soy sauce. Cover and toss to coat, then cover and cook for 1-2 minutes at a time, uncovering and tossing in between. Cook for a total of 5-8 minutes, or until desired doneness.
3. Sprinkle with crushed red pepper, if desired. Enjoy!





# Radish Green Pesto

Adapted from Love & Lemon's  
"How to Use Radish Greens"  
and "Basil Pesto"

## Ingredients

- Radish greens, without stems (about 2 cups) - can be combined with some part basil, arugula, or other greens to balance flavor
  - 1 clove garlic, peeled
  - 1/2 cup roasted pine nuts
  - 1/2 cup grated parmesan
  - 2 Tbsp lemon juice
  - 1/2 cup olive oil
  - 1/2 tsp salt
  - freshly ground black pepper
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## Instructions

1. Add garlic, pine nuts, parmesan cheese, lemon juice, salt, and pepper to the bowl of food processor, blender, or mortar and pestle. Blend until well chopped.
2. Add radish greens/greens mixture and mix until combined.
3. Finally, add the olive oil and parmesan cheese, and mix/blend until combined, but still chunky. The more oil added, the smoother the pesto will be.
4. Serve atop pasta, bread, or in a grain bowl - enjoy!



# Lemon-Pesto Garden Salad

Adapted from Taste of Home's  
Crunchy Lemon-Pesto Garden Salad

## Ingredients

- 5 Tbsp prepared pesto
  - 1 Tbsp lemon juice
  - 2 tsp grated lemon zest
  - 1 1/2 tsp Dijon mustard
  - 1/4 tsp garlic salt or 1/4 tsp garlic powder + 1/4 tsp salt
  - 1/2 teaspoon pepper
  - 2 1/2 cups thinly sliced yellow summer squash
  - 1 3/4 cups thinly sliced mini cucumbers
  - 3/4 cup fresh peas
  - 1/2 cup shredded Parmesan cheese
  - 1/4 cup thinly sliced green onions
  - 5 thick-sliced bacon strips, cooked and crumbled
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## Instructions

1. Combine pesto, lemon juice, lemon zest, Dijon mustard, garlic salt, and pepper in a small bowl to make dressing. Stir until well combined.
2. Combine summer squash, cucumbers, peas, and cheese in a serving bowl. Top with bacon and drizzle dressing atop.
3. Mix and enjoy!

