

Balsamic-Glazed Chickpeas and Mustard Greens

(From: www.vegkitchen.com)

Ingredients

10 ounces mustard greens
1/2 large red onion , thinly sliced
4-6 tablespoons vegetable broth , divided
4 cloves garlic , chopped
1 pinch red pepper flakes
1/2 teaspoon salt (optional)
2 tablespoons balsamic vinegar
1/2 teaspoon soy sauce
1/4 teaspoon agave nectar or sugar
1 cup cooked chickpeas , rinsed and drained

Directions

1. Remove any large stems from the greens and discard. Tear the leaves into bite-sized pieces. In a deep pot or wok, sauté the onion in a tablespoon or two of vegetable broth until mostly faded to pink, about 4 minutes. Add the chopped garlic and red pepper and another tablespoon of broth and cook, stirring, for another minute. Add the mustard greens, 2 tablespoons of broth, and cook, stirring, until greens are wilted but still bright green, about 3-5 minutes. Stir in the salt, if using. Remove greens and onions from pan with a slotted spoon and place in a serving dish, leaving any liquid in pan.

2. Add the balsamic vinegar, soy sauce, and agave or sugar to the liquid in the pan (if there is no liquid, add 2 tablespoons of broth). Add the chickpeas and cook, stirring, over medium heat until the liquid is reduced by about half. Spoon the chickpeas over the greens and drizzle the sauce over all.

3. Serve warm, with additional balsamic vinegar at the table.

Marinated Beets with Potatoes and Horseradish

(From: www.bonappetit.com)

Ingredients

3 medium beets (about 1 pound)
7 tablespoons olive oil, divided
2 tablespoons Sherry vinegar or red wine vinegar, divided
Kosher salt, freshly ground pepper
1 pound waxy potatoes (such as Yukon Gold), cut into 1-inch pieces
3 scallions, thinly sliced
1 cup coarsely chopped mustard greens
1/4 cup chopped fresh dill
2 tablespoons chopped fresh parsley
2 tablespoons freshly grated horseradish or 1 prepared horseradish
1 tablespoon fresh lemon juice
1/3 cup crème fraîche

Directions

1. Preheat oven to 400°. Wrap beets in foil and roast directly on rack until tender, about 1 hour. Let cool, peel, and cut into 3/4" pieces. Place in a small bowl and toss with 2 Tbsp. oil and 1 Tbsp. vinegar; season with salt and pepper. Let sit at room temperature 30 minutes.

2. Meanwhile, toss potatoes on a large rimmed baking sheet with 1 Tbsp. oil; season with salt and pepper. Roast, tossing occasionally, until golden brown and tender, 25-30 minutes. Let cool slightly. Transfer potatoes to a large bowl and add scallions, mustard greens, dill, parsley, horseradish, lemon juice, remaining 4 Tbsp. oil, and remaining 1 Tbsp. vinegar. Toss to combine; season with salt and pepper. Add beets and toss again. Serve drizzled with crème fraîche.

DO AHEAD: Beets can be marinated 3 days ahead. Cover and chill.

Mustard Greens Recipe

(From: www.simplyrecipes.com)

Ingredients

1/2 cup thinly sliced onions
2 cloves garlic, minced
1 Tbsp olive oil
1 pound mustard greens, washed and torn into large pieces
2 to 3 Tbsp chicken broth or vegetable broth
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon dark sesame oil

Directions

1. In a large sauté pan, sauté onions in olive oil over medium heat until the onions begin to brown and caramelize, about 5 to 10 minutes. Add the minced garlic and cook a minute more, until fragrant.
2. Add the mustard greens and broth and cook until the mustard greens are just barely wilted. Toss with sesame oil. Season with salt and pepper.

Roasted Beets & Carrots with Thyme

(From: www.foodnetwork.com)

Ingredients

12 beets
1 bunch of carrots
3 tablespoons good olive oil
1 1/2 teaspoons fresh thyme leaves, minced
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
2 tablespoons raspberry vinegar
Juice of 1 large orange

Directions

1. Preheat the oven to 400 degrees.
2. Remove the tops and the roots of the beets and peel each one with a vegetable peeler. Cut the beets in 1 1/2-inch chunks. (Small beets can be halved, medium ones cut in quarters, and large beets cut in eighths.) Carrots, peeled and cut into 1/2 inch slices (on the diagonal).
3. Place the cut beets and carrots on a baking sheet and toss with the olive oil, thyme leaves, salt, and pepper. Roast for 35 to 40 minutes, turning once or twice with a spatula, until the beets are tender. Remove from the oven and immediately toss with the vinegar and orange juice. Sprinkle with salt and pepper and serve warm.

Homemade Basil Pesto

(From: www.littlespicejar.com)

Ingredients

3 cups fresh basil leaves, slightly packed
1/3 cup grated Parmesan cheese (freshly grated is best)
2 teaspoons (2 cloves) minced garlic
1 teaspoon lemon zest
1/4 cup toasted pine nuts (see notes)
2 teaspoons lemon juice
1/2 cup olive oil
OPTIONAL: pinch of red pepper flakes

Directions

1. Add the basil leaves, Parmesan cheese, minced garlic, lemon zest, pine nuts, lemon juice and, if using, red pepper flakes to a

blender or food processor. Blend continuously until the ingredients start to breakdown. If you prefer a more coarse pesto, use the pulse setting. Stream in the olive oil and allow the ingredients to emulsify with the oil. You want to continue processing until the oil is combined with the basil and your other ingredients. Taste the pesto, add additional garlic or Parmesan to preference.

2. *STORING:* Store the pesto in a small container (where the pesto fits all the way to the top and press to reduce air pockets. Homemade pesto can be stored in the refrigerator for up to 1 week. You can also pour the pesto into ice cube trays and freeze. Remember to transfer the frozen pesto to a zip top bag once frozen.

NOTES: You can replace the pine nuts with cashews or almonds.