

# Week 11



## 4e Green Farm Winter Vegetable CSA

What's in your bag ?

Weekly Recipe Ideas

### Pappardelle Pasta with Leeks and Spinach

Leeks

Baby Spinach

Baby Lettuce

Curly Kale

Shallots

Yellow Onion

Carrots

#### Ingredients

- 2 tbsp. extra-virgin olive oil
- 3 leeks
- 3 clove garlic
- 3 sprig thyme
- 1/4 c. dry white wine
- 1 1/2 c. heavy whipping cream
- 4 oz. baby spinach
- 8 oz. pappardelle or fettuccine
- 2 tbsp. butter
- Parmesan
- Salt & Pepper

#### Directions

- In a large sauté pan, heat oil over medium-low heat. Stir in leeks, garlic, thyme, and a pinch of salt. Cover and cook, stirring often, until leeks are translucent, 10 to 12 minutes.
- Add wine, cover, and simmer for about 2 minutes. Reduce heat to low. Remove thyme stems. Add the cream, cover, and simmer, about 15 minutes, until leeks are very tender and cream has thickened slightly.
- Fold in spinach, cover, and cook, stirring often, until spinach wilts, about 5 minutes.
- Meanwhile, bring a large pot of salted water to a boil over high heat. Add pasta and cook, stirring often, until al dente, about 5 minutes.
- Transfer pasta to leek mixture and toss to coat. Fold in butter and season to taste with salt and pepper. Divide pasta among 4 shallow bowls, shave Parmesan on top and serve immediately.

For more recipes visit  
[4egreenfarm.com/blog](http://4egreenfarm.com/blog)

*Farming  
Inspiration*

***"Nothing will benefit human health and increase the chances for survival of life on Earth as much as the evolution to a vegetarian diet."***

Albert Einstein

#### MORE RECIPES FROM OUR BLOG

Sautéed Spinach and Leeks

Chickpeas with Leeks and Lemon

Shallot Vinaigrette Dressing (Are Shallots Onions blog)

Healthy Carmelized Shallots (Are Shallots Onions blog)

Vegan Butternut Squash & Kale Lasagna

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Next Week's Soup: **POTATO LEEK**

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