



4e Green Farm Winter Vegetable CSA

What's in your bag ?

Weekly Recipe Ideas

Baby Lettuce Salad
Leeks
Brussel Sprouts
Collard Greens
Scallions
Parsley

Chickpeas with Leeks and Lemon

Ingredients

- 1/4 c. extra-virgin olive oil
- 1 clove garlic
- 1 branch of fresh rosemary
- 4 leeks
- kosher salt
- 2 cups cooked chickpeas (garbanzo beans)
- 1/2 lemon

Directions

1-In a large skillet, heat the olive oil, garlic, and rosemary over medium heat. Once the garlic turns fragrant and the rosemary begins to sizzle, remove the rosemary, setting it aside for later. (for an oil-free, vegan option use vegetable broth instead of olive oil)

2-Add the leeks to the pan, along with a good pinch of salt. Cook, stirring often, until the leeks are soft and sweet but still brightly green, around 5-8 minutes. Tip in the chickpeas, and continue to cook, turning the beans in the oil, for 5 minutes more, at which point the chickpeas should have darkened slightly in color.

3-Using a Microplane or zester, add a few scrapes of lemon zest to the pan, along with a squeeze of lemon juice. Stir gently to combine. Check for seasoning, adding more juice, zest, or salt as needed. Return the reserved rosemary sprigs to the pan, and enjoy warm or at room temperature.

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Shaved Brussels Sprouts Salad

Creamy Brussels Sprouts with Sun-Dried Tomatoes

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Inspiration*

"I like gardening — it's a place
where I find myself when I need
to lose myself."
Alice Sebold



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HARVEST VEGETABLE

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