



Roasted Veggies with Chimichurri

Serves 4-6

Ingredients:

1 onion, chopped
2 cloves of garlic, minced
1 cup daikon radish, chopped
1 cup turnips, chopped
1 patty pan squash, chopped
1 ½ cups bell pepper, chopped
2 Tbsp. olive oil
1 cup pea shoots
Salt and pepper, to taste

For the chimichurri:

½ cup parsley leaves, finely chopped
2 Tbsp. red wine vinegar
3-4 garlic cloves, minced
2 Tbsp. oregano leaves, finely chopped
¼ tsp. red pepper flakes
⅓ cup extra-virgin olive oil
Salt and pepper, to taste

Preparation:

1. Preheat oven to 425°F.
2. If you haven't already, make sure your mise en place is ready. Prepare all of your vegetables.
3. Place the onion, garlic, daikon, turnips, patty pan squash, and peppers in a baking dish. Drizzle with the olive oil and add salt and pepper. Mix well.
4. Bake for 20-25 minutes or until the veggies are golden brown.
5. While the veggies are roasting, prepare the chimichurri.
6. Combine the parsley, oregano, and garlic in a small bowl.
7. Stir in the olive oil, vinegar, salt, pepper, and red pepper flakes. Adjust seasonings.
8. Serve roasted veggies over polenta, topped with pea shoots and chimichurri.



Creamy Polenta

Serves 4-6

Ingredients:

1 cup of polenta

4 cups of broth or water

½ tsp salt

2 Tbsp butter or olive oil

Preparation:

1. Bring a pot of water to a boil and slowly pour in the cornmeal, whisking until it becomes thick. Turn the heat to low and simmer for 30-40 minutes, stirring every 8-10 minutes.
2. If the mixture becomes too dry or thick, add ¼ - ½ cup of water.
3. Add butter or olive oil and stir. Serve hot, topped with roasted veggies, pea shoots, and chimichurri.