

Garden to Doorstep Organics

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We promote a greener earth and ask that you put out last week's box and bag on the day of delivery so we can reuse them.

Roasted Sweet Potatoes with Cinnamon & Honey

*Sweet potatoes, peeled & cut into 1 inch cubes *1/4 cup olive oil plus more for drizzling potatoes after cooked *1/4 cup honey *2 tsp. ground cinnamon *salt & pepper

Preheat oven to 375 degrees F. Lay the sweet potatoes out in a single layer on a roasting tray. Drizzle the oil, honey, cinnamon, salt & pepper over the potatoes. Roast for 25 to 30 minutes in oven or until tender. Take sweet potatoes out of the oven & transfer them to a serving platter. Drizzle with more extra-virgin olive oil.

"Spring is the first kiss of summer"

Unknown

Blood Orange Chia Pudding

*1/2 cup plain yogurt *1/2 cup blood orange juice *1/4 tsp. orange flower water (optional) *pinch of salt *2 Tbsp. honey, plus more for serving *1/4 cup chia seeds *2 blood oranges *chopped pistachios Whisk yogurt, blood orange juice, orange-flower water (optional), salt, & 2 Tbsp. honey in a medium bowl. Whisk in chia seeds, cover & chill at least 8 hours & up to 1 day. Cut peel & white pith from oranges. Cut along sides of membranes to release segments into a medium bowl. Give pudding a good stir & divide between small bowls, layering with some orange segments. Top with pistachios & remaining segments; drizzle with honey.

Braised Red Cabbage with Onion & Apples

*1 Tbsp. vegetable oil *3/4 cup chopped onion * 4 cups thinly sliced red cabbage *1 clove garlic, minced *1 apple, peeled, cored & chopped *1/2 cup veggie stock *1/8 cup red wine vinegar *1 Tbsp. brown sugar *1 bay leaf *salt & pepper

In a large heavy saucepan, over medium heat, heat the oil then add onion & cook for 5 minutes or until softened. Stir in cabbage, garlic & apples. Cook, stirring frequently, for 5 minutes or until cabbage begins to wilt. Stir in stock, vinegar, sugar & bay leaf. Reduce heat, cover & simmer, stirring occasionally, for 45 minutes or until cabbage is soft & liquid has evaporated. Remove bay leaf & season with salt & pepper to taste.

Creamy Apple & Celery Salad

*1 head of celery *1 apple *1/2 of a small onion, finely chopped *2 Tbsp. olive oil *1 Tbsp. mayonnaise *1 Tbsp. poppy seeds *salt & pepper * a dash of garlic powder

Chop off the bottom of the head of celery that keeps the stalks together. Grate the celery roughly. Transfer the grated celery to a clean kitchen towel, press it tightly into a big ball & squeeze out any juice. If you don't do this, the celery salad will be soggy & watery in the end. Chop the apple into quarters & core them. Grate the apple as well. Transfer both grated apple & celery to a large mixing bowl & season with a generous pinch of pepper, salt & garlic powder. Add the olive oil, mayonnaise, poppy seeds & the chopped onion. Stir all the ingredients well to combine. Check the seasoning & add extra pepper, salt or olive oil to taste if necessary. Transfer the salad to a clean bowl. Serve cold.

Sweet Potato Fries

*2 sweet potatoes, peeled & cut into French fry-size pieces *2 Tbsp. olive oil *salt & pepper

Preheat oven to 450 degrees F. Lightly grease a baking sheet & place in the oven. Place sweet potatoes in a large bowl. Add olive oil, salt & pepper; toss to coat. Spread sweet potatoes onto the baking sheet. Bake in the preheated oven for 20 minutes. Turn the fries & continue baking until brown and crispy, about 15 minutes more.