

Storage Tips for this week's menu

Pineapple: A pineapple can be stored whole in a plastic bag in the fridge for a few days. If you will not use it for 3 or more days, you should cut it into chunks and store it in an airtight container in the fridge. (You can also freeze it. Cut it into chunks, place chunks on a cookie sheet & place in freezer. Once frozen, put chunks into airtight container & freeze. Freezing first on a cookie sheets helps prevent the chunks from sticking together).

Plums: Put them in the crisper section of the refrigerator.

Asparagus: Fill a jar with an inch or two of water. Store the asparagus upright in the jar. Cover with a plastic bag & place in the refrigerator. Change water when it gets cloudy.

Tomatoes - Do NOT refrigerate. Keep them at room temperature on the counter away from direct sunlight.

Mushrooms - Prepackaged mushrooms should stay in the package, but loose mushrooms or those in an open package should be stored in a paper bag or in a damp cloth bag in the refrigerator. Do not place in plastic bag.

Kale - Refrigerate in plastic bag; do not wash until ready to use.

Leeks - Refrigerate leeks in a plastic bag. Do not wash them until ready to use. Leeks can be easily frozen for later use in soups, stews or casseroles. To freeze: wash & chop leeks, spread in a single layer on cookie tray and freeze, then promptly place in airtight containers or heavy-duty freezer bags and return to freezer.

Happy Easter from Garden to Doorstep Organics



Garlic Mushroom Quinoa

*1 cup quinoa *1 Tbsp. olive oil *1 pound cremini mushrooms, thinly sliced *5 cloves garlic, minced *1/2 tsp. dried thyme *salt & pepper to taste

In a large saucepan of 2 cups water, cook quinoa according to package instructions; set aside. Heat olive oil in a large skillet over medium high heat. Add mushrooms, garlic & thyme & cook, stirring occasionally, until tender, about 3-4 minutes. Season with salt & pepper, to taste. Stir in quinoa until well combined. Serve immediately, garnished with Parmesan, if desired.

Parmesan Kale Grilled Cheese

*2 kale leaves, ribs removed & chopped *2 slices whole wheat bread *1 oz. Parmesan cheese, sliced *1 oz. any other melting cheese, sliced *1/4 tsp. garlic powder

Preheat indoor grill or panini press. On a slice of bread, crumble half Parmesan cheese & sprinkle with garlic powder. Top with kale, crumble remaining Parmesan & place a few slices of melting cheese. Lay other slice of bread on top. Place on a grill & close lid tightly. Grill for a few minutes or until grill marks appear, cheese has melted and/or you hear cheese dripping on a griddle. Remove & cut in half with a long sharp knife. Serve hot. Yum!

Penne with Cherry Tomatoes & Asparagus

*8 ozs. Penne pasta *3 Tbsp. olive oil *2 garlic cloves, minced *3/4 pound asparagus, trimmed & cut into 1" pieces *salt & pepper *1 to 1 1/2 cups grape tomatoes *1/2 cup veggie stock *1 cup grated Parmesan *2 Tbsp. chopped fresh basil (or 1 Tbsp. dried)

Bring a large pot of salted water to a boil over high heat. Add the pasta & cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain the pasta, reserving about 1/2 cup of the pasta water. In a large sauté pan, heat the oil over medium-high heat. Add the garlic & cook until fragrant, about 1 minute. Add the asparagus, season with the salt & pepper & cook for 3 minutes until slightly soft. Add the tomatoes. Cook for 2 minutes. Pour the veggie stock into the pan & bring the mixture to a simmer. Cook until the tomatoes start to burst & the stock is reduced by half, about 3 minutes. Transfer the asparagus mixture to a large serving bowl. Add the cooked pasta & 1/2 of the Parmesan. Toss well, adding reserved pasta water, if needed, to loosen the pasta. Garnish with the remaining Parmesan & basil.

Leek & Mushroom Sauté

*1 Tbsp. olive oil *8 ozs. mushrooms *salt *1 leek, sliced cross-wise, rinsed well *1 tsp. dried tarragon

Put oil in a large skillet over medium heat. Add mushrooms, sprinkle with 1/2 teaspoon salt & cook, stirring occasionally, until they release their water & the pan begins to dry out again, 10-15 minutes. Add leeks & cook, stirring, until they soften a bit, 2-3 minutes. Add tarragon & stir until fragrant, about 30 seconds.

Tomato, Mushroom & Leek Quiche

*two, 9" ready-to-bake pie crusts *2 Tbsp. olive oil *1 leek, halved lengthwise & thinly sliced *grape tomatoes, halved *1 Tbsp. dried parsley *8 oz. mushrooms, chopped *salt & pepper *2 cups cheddar cheese, shredded *8 eggs *1 1/2 cups milk

Preheat oven to 375 degrees F. Unroll the pie crusts & press into two 9-inch pie plates. Poke plenty of holes into the surface of the dough with a fork. Bake in preheated oven for 15 minutes, or until lightly browned. Decrease oven temperature to 350 degrees F. Heat the olive oil in a skillet over medium heat. Add leeks & cook until soft, 3 to 5 minutes. In a medium bowl, combine the leeks, tomatoes, parsley, mushrooms, salt & pepper. Add the cheese & mix well. Divide the mixture between the two pie plates. In another medium bowl, whisk together the eggs & milk. Divide between the two pie plates & pour over the top of the veggie-cheese mixture. Bake in the preheated oven for 50 minutes, or until eggs are cooked through. Let cool for 20 minutes.

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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.

