

HARVEST of the MONTH at home

Basil Pesto



INGREDIENTS

- 2 cups fresh basil leaves (no stems)
- 2 large cloves garlic
- 2 tablespoons pine nuts or walnuts
- ½ cup extra-virgin olive oil
- ½ cup freshly grated parmesan cheese

DIRECTIONS

1. Combine basil leaves, pine nuts or walnuts and garlic in a food processor and process until very finely minced.
2. With the machine running slowly dribble in the oil and process until the mixture is smooth.
3. Add the cheese and process very briefly, just long enough to combine. Store in refrigerator or freezer.

Source: nytimes.com

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Cilantro & Lemon Marinated Chicken Kabobs



INGREDIENTS

- 1-1/2 pounds boneless skinless chicken breasts, cut into 1-inch pieces
- 1 cup fresh cilantro leaves
- 3 tablespoons lemon juice
- 1/3 cup fresh mint leaves
- 1-1/2 teaspoons salt
- 1 piece fresh gingerroot (1 inch), chopped
- 1/2 cup water
- 4 garlic cloves, sliced
- 1/4 cup plain yogurt
- 4 tablespoons canola oil, divided
- Lemon wedges

DIRECTIONS

Preheat oven to 450°F. In a large bowl, toss chicken with lemon juice and salt; let stand 15 minutes. Meanwhile, place water, yogurt, herbs, ginger and garlic in a blender; cover and process until smooth. Stir into chicken mixture; refrigerate, covered, 2 hours. Remove chicken from marinade; discard marinade. Thread chicken onto six metal or soaked wooden skewers. Place on baking sheet and bake for 15 minutes. Serve with lemon wedges.

Source: atasteofhome.com

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Minty Watermelon Cucumber Salad



INGREDIENTS

- 8 cups seedless cubed watermelon
- 2 cucumbers, seeded and sliced
- 6 green onions, chopped
- 1/4 cup chopped fresh mint
- 1/4 cup balsamic vinegar
- 1/4 cup olive oil
- 1/2 tsp salt
- 1/2 tsp pepper

DIRECTIONS

In a large bowl, combine watermelon, cucumbers, green onions and mint. In a small bowl, whisk remaining ingredients. Pour over salad and toss to coat. Serve immediately or refrigerate, covered, up to 2 hours before serving.

Source: atasteofhome.com

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Green Eggs & Ham



INGREDIENTS

- 2 cups packed baby spinach, arugula, or baby kale
- 1/2 cup olive oil
- 1 cup packed fresh parsley leaves, plus more for serving
- 6 large eggs
- 1 cup packed fresh basil leaves
- 2 tablespoons unsalted butter
- 3 tablespoons grated Parmesan cheese
- 8 (1/4-inch-thick) slices deli ham, such as black forest or honey ham
- Toast, for serving

DIRECTIONS

Add spinach, parsley, basil, & Parmesan to a food processor. Pulse until finely chopped, 10-12 pulses. With the processor running, add oil until the herbs are very finely chopped and the oil is green, about 1 minute. Place the eggs and a pinch of salt in a medium bowl and whisk. Stir in 1/4 cup of the spinach sauce. Melt the butter in a medium skillet over low heat. Add the eggs and cook low & slow, stirring occasionally with a rubber spatula, until the eggs form tender, large curds of eggs, but the eggs are still quite moist, 10 to 12 minutes. While the eggs cook, place the ham in a skillet over medium-high heat and heat until warmed through, about 5 minutes. Serve the warmed eggs on toast with the ham on the side. Top the eggs with more parsley if desired.

Source: thekitchn.com