The Fresh Veggie Series

Vine & Fig Educational Outreach Program

This Week's Produce Items:

Basil, Swiss Chard or Kale, Head Lettuce, Salad Mix, Turnips, Chives, Cucumber, Spinach

Different ways to use basil:

Basil Tea

Place 2 cups of basil in a half gallon mason jar or glass pitcher.
Pour 6-7 cups of boiling water and let steep for 20-30 minutes.
Strain basil, add honey and lemon juice. Enjoy hot or cold!

Basil Lemon Pasta Salad

Cook pasta as instructed in the packet. Let cool.
Prepare a dressing with white vinegar, olive oil, and lemon juice. Add to the pasta.
Add pepper, basil, and parmesan flakes. Refrigerate 2+ hours before serving.

Margherita Pizza

Bake your homemade or frozen cheese pizza. Remove from the oven when ready.
Top with basil leaves. Enjoy!

Tomato Basil Sandwich

In a food processor, blend basil, lemon juice, scallions, garlic, sea salt, and olive oil.
Open a large baguette and spread the basil mix.
Add sliced tomatoes, basil leaves, and green leaves of your choice.
Top with another piece of baguette and cut into 4 portions.

Caprese Salad

Slice tomatoes and mozzarella cheese.
Layer one basil leaf, one tomato, and one slice of cheese. Repeat.
Drizzle with balsamic vinegar and enjoy!

vinefigeducation.org/recipes

Radical Roots COMMUNITY FARM