

# Recipes Sept. 22, 2016



## Tomato Eggplant Bake

2 to 3 tablespoons olive oil  
1 small eggplant, sliced 1/4-inch thick  
Kosher salt  
2 small onions, sliced into 1/4-inch thick rounds  
1 clove garlic

2 small tomatoes, sliced into 1/4-inch thick rounds  
1/4 cup shredded Parmesan

Position the oven rack in the center of the oven. Preheat the oven to 375 degrees F.

In a large sauté pan, heat 1 tablespoon oil over medium-high heat. Add the eggplant slices, season with salt and cook until golden on both sides. Remove to a plate and repeat with the onion slices.

Rub a small baking dish with the garlic clove. Layer the eggplant, onions, and tomato slices in rows in the baking dish. Drizzle a little more olive oil on top. Cover the baking dish with aluminum foil and bake until heated through and the tomatoes are soft but still hold their shape, about 20 minutes. Remove the baking dish and set the oven to broil. Sprinkle the tomatoes with the shredded cheese and broil to melt and brown the cheese, about another 2 minutes. Remove from the oven and serve.

## Chipotle Mustard Greens *from earlymorningfarm.com*

1 bunch mustard greens  
1 teaspoon chipotle puree  
1 tablespoon apple cider vinegar

1/2 teaspoon sea salt  
1 tablespoon olive oil

Cut the greens into bite size pieces, then use the strainer bowl of a salad spinner to rinse in 2 -3 batches of clean water. Let the water cling to the greens, no need to spin dry.

Heat the olive oil in a large sauté pan over medium heat. Add the greens in batches if necessary, cover and let steam for 2 -3 minutes or until softened. Remove the lid, and stir in the apple cider vinegar, salt, and chipotle purée. Stir to combine, taste, and adjust seasoning if necessary.

## Cumin Scented Kale *from earlymorningfarm.com*

1 head of kale  
1/2 tablespoon cumin seeds  
1 tablespoon olive oil

juice from half a lime  
salt to taste

Prep the kale. Wash kale, remove the stems, and chop into bite size pieces.

Place the cumin seeds in a dry skillet and toast over medium heat for a minute or two until they become fragrant. Remove the seeds from the pan and add the oil. When the oil is shimmery add the kale and cook over medium high heat until wilted, but still bright green. Add the cumin seeds, lime juice, and a big pinch of kosher salt. Taste and adjust lime or salt if necessary.