

No. 26
2020

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Harvest

Member of Edible Communities

WEEKNIGHT DINNERS

SPINACH

RECIPES AND PHOTOGRAPHY BY KATIE WEBSTER

Is your CSA giving you enough spinach these days to make you stronger than Popeye? Here are four recipes to help you embrace this versatile veggie that will have you hoping that there will be leftovers for tomorrow's craving of some green goodness.

Spinach Pesto and Cheddar Quesadilla

Serves 4

For the spinach pesto

- 1 small clove garlic, peeled
- 2 cups baby spinach (about 2 to 2.5 ounces)
- 3 tablespoons sliced almonds, chopped walnuts or pine nuts
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons grated hard aged Parmesan-style cheese
- 2 tablespoons water
- ¼ teaspoon salt

For the quesadillas

- 4 cups baby spinach (4 to 5 ounces)
- 2 tablespoons water
- 4 large (10-inch) whole-wheat or gluten-free tortillas
- 1½ cups (6 ounces) shredded cheddar cheese
- 1 teaspoon extra-virgin olive oil

To make the pesto: Fit food processor with steel blade attachment. Start motor, and drop garlic through the feed tube. Process until the garlic is chopped (it's okay if it stick to the sides.) Remove lid. Add 2 cups spinach, nuts, 3 tablespoons extra-virgin olive oil, Parmesan-style cheese, 2 tablespoons water and salt. Process until pureed, about 10 seconds. Scrape sides and process until smooth, about 20 seconds.

To assemble the quesadillas: Combine 4 cups spinach and 2 tablespoons water in a large microwave-safe bowl or measuring cup. Cover and microwave until the spinach is wilted, about 3 minutes on high. Carefully remove cover and drain the spinach.

Lay tortillas on work surface. Spread pesto over half of each tortilla, dividing evenly among the 4. Top the pesto with spinach, dividing among the tortillas. Top the spinach with cheddar. Fold tortillas in half.

Brush 1 teaspoon oil over a griddle. Set quesadillas on the griddle and set over medium heat. Cook until the bottoms are browned and crisped, 4 to 7 minutes. Flip the quesadillas and continue cooking until the other side is browned and the cheddar cheese is melted. Alternatively, to cook in a large skillet: Oil a large skillet, add 2 quesadillas and set over medium-high heat. Cook until the bottom is browned, 6 to 7 minutes. Reduce heat to medium and continue cooking until the other side is browned, 2 to 3 minutes. Reduce temperature to medium-low and repeat with the remaining 2 quesadillas, cooking them until brown, about 2 minutes per side. Cut into wedges to serve.

Vegetable Reuben

Serves 4

1 teaspoon avocado oil or organic canola oil

1 cup sliced mushrooms

½ cup sliced red onion

1 cup packed baby spinach

2 tablespoons plain Greek yogurt

2 teaspoons mayonnaise

2 teaspoons ketchup

1 teaspoon relish

Pinch celery salt

4 large slices rye bread

4 teaspoons unsalted butter, softened

¾ cup sauerkraut, drained

3 slices Swiss cheese, about 2 ounces

Heat oil in a medium skillet over medium-high heat. Add mushrooms and onion and cook, stirring often until the mushrooms and onions are softened and browned, 4 to 6 minutes. Add spinach, and stir until wilted. Remove from the heat.

Meanwhile, stir Greek yogurt, mayonnaise, ketchup, relish and celery salt in a small dish. Lay bread on work surface. Butter bread, dividing evenly. Flip bread, butter-side down. Spread the yogurt mixture over the other side of bread, dividing evenly among the 4 slices.

Divide vegetable mixture between 2 slices of bread. Top with sauerkraut. Top with cheese, cutting 1 piece in half to divide between the sandwiches. Close sandwiches.

Lay sandwiches in a large dry skillet and set over medium heat. Cook until browned and the cheese is melted, 3 to 4 minutes per side. Cut in half to serve.



Edamame Hummus

Makes 2½ cups

- 1 cup canned chickpeas, drained and rinsed
- 1 cup frozen edamame, thawed
- 2 tablespoons lemon juice
- 1 tablespoon tahini
- ½ clove garlic, minced
- 1¼ teaspoon coarse kosher salt, divided
- 1 cup fresh spinach leaves
- ½ cup extra-virgin olive oil

Puree chickpeas, edamame, lemon juice and tahini in a food processor, scraping sides as necessary until as smooth as possible, about 1 minute.

Mash garlic and ½ teaspoon salt with the side of a chef's knife to make a paste. Add garlic salt paste, spinach and the remaining ¾ teaspoon salt to the food processor and pulse 8 to 10 times to combine, scraping sides as necessary.

With motor running drizzle in oil and continue to process, scraping down sides if necessary, until smooth, 1 to 2 minutes. Store up to 4 days in the refrigerator.



Spinach Salad with Bacon and Eggs

Serves 4

1 clove garlic

½ teaspoon kosher salt

2 tablespoons red wine vinegar

1 tablespoon Dijon

3 tablespoons extra-virgin olive oil

Freshly ground pepper to taste

12 cups spinach leaves

4 eggs, hard boiled, peeled and chopped

4 slices bacon, cooked crispy, cooled and crumbled

Smash and peel garlic clove. Sprinkle with salt and then mince and mash with the side of a chef's knife to form a paste. Scrape into a medium bowl. Whisk in vinegar and Dijon. Gradually whisk in oil. Season with pepper.

Place spinach, eggs and bacon in a large salad bowl. Pour dressing over the salad and toss to combine.

