



FARMERS MARKET

Fresh Recipes



Avocado Deviled Eggs

Divine Avocado Deviled Eggs that can be easily made at home while sourcing ingredients from the OHG Farmers & Artisans Market.

The Ingredients

- Avocado - Neff Ranch
- 6 Eggs
- Stalk of Green onion
- 1 Lemon
- 1/2 Tsp Salt -
- 1/4 Tsp Garlic powder
- 1/4 Tsp Smoked paprika
- Cilantro (Optional)
- 1 Carrot for garnish

Directions

- Boil the eggs.
- While eggs are boiling chop green onion and cilantro (if using) very finely.
- Smash the avocado flesh until smooth, add lemon juice and all of the spices.
- Once the eggs are cooled, peel them, slice them lengthwise and take out the yolks.
- Smash the yolks with a fork and add them to the avocado mixture. Mix well.
- Fill a piping bag or ziplock with the mixture and pipe straight into the egg whites.
- Use a leaf of cilantro and a thin carrot slice for garnish.

RECIPE BY: KELLY BORGEN



Savory Breakfast Bowls

It's so easy...it's about your favorite grains and vegetables, layered, topped with an egg and polished with a drizzle.

The Ingredients + Process

- Choose a base:
 - Quinoa, Farro, Brown Rice, White Rice, Roasted Potatoes, Mashed Potatoes.
(Timesaver Tip: You can make your own grains or buy from Trader Joe's frozen)
- Choose several vegetables:
 - Mushrooms: 3 oz cremini or mix of mushrooms. Clean with wet paper towel, cut bottoms, and slice. Sauté in olive oil or butter. Season with salt and pepper. You can also add garlic.
 - Grape Tomatoes: 1/2 cup grape tomatoes, halved. Add 1 teaspoon of extra virgin olive oil, 1/2 teaspoon red wine vinegar and a pinch of salt.
 - Caramelized Onions: Slice onions thin, sauté in olive oil/butter for about 45 minutes or till golden brown...stirring always.
 - Butternut Squash or Sweet Potatoes: Peel skin off, take seeds out and slice into quarters. Place on cookie sheet, drizzle olive oil, kosher salt and pepper. Bake in 400 degrees for 30-45 minutes according to your oven.
 - Anything else that sounds good to you!
- Add more toppings:
- Arugula, Spinach, Kale....you can serve fresh or sauté with olive oil, veggie broth or water.
- Avocado for that good fat source!
- The pièce de résistance:
- Add a fried egg on top, drizzle with balsamic glaze, or cilantro dressing, or salsa....

Enjoy! All these things can be prepped the day before.

RECIPE BY: LISA GILMORE
CULINARY ENTHUSIAST



Potato Bacon Basil Frittata Squares

This delicious dish serves 20, so it's great for a brunch or for snacking on throughout the week!

The Ingredients

- 12 tablespoons unsalted butter, divided
- 3 cups peeled and 1/2" diced red potatoes
- Bacon...chopped and fried
- 1 medium onion, chopped
- 12 extra large eggs
- 22 ounces of ricotta cheese
- 1 lb 2 oz Gruyere cheese, grated
- 1 teaspoon kosher salt
- 1 teaspoon pepper
- 1 1/4 cups of chopped fresh basil
- 1/2 cup all purpose flour
- 1 teaspoon baking powder

Directions

- Preheat the oven to 350 degrees.
- Butter and flour a 12 x 18 x 1 1/2 pan.
- Chop bacon and fry in pan. Rest on paper towel. Keep 2-3 Tbsp bacon grease and add 1 tbsp of butter to pan. Sauté onion until soft. Add the potatoes and fry until cooked through, turning often 10 to 15 minutes.
- Melt 8 tablespoons of butter in a small sauté pan and set aside.
- While potatoes cook, whisk eggs in a large bowl, stir the ricotta, Gruyere, melted butter, salt, pepper and basil. Sprinkle in the flour and baking powder and stir into the egg mixture.
- Distribute the potatoes over the bottom of the sheet pan. Pour the egg mixture over the potatoes/onion mixture and bacon. Spread evenly. Bake the frittata until slightly brown and puffed, about 30 to 35 minutes. Allow to cool and cut into 20 squares.

**RECIPE BY: LISA GILMORE
CULINARY ENTHUSIAST
(ADAPTED FROM INA GARTEN)**



Squash Blossom Quesadillas

This is how we eat our squash blossoms at home, sourcing ingredients from the OHG Farmers & Artisans Market. -Megan Penn

The Ingredients

- 6-8 Squash Blossoms - Gaytan Family Farms
- 1 Tbs Olive Oil - Terrace Hill
- 2 Garlic cloves - Black Sheep Farms
- Flour Tortillas - Lucky Habanero
- Salsa - Acapico
- Queso Fresco or Monterey Jack cheese (Spring Hill Jersey Cheese)
- Micro greens - The Seeds of Xanxadu
- Avocado (optional) - Neff Ranch

Directions

- Warm up a griddle pan.
- Chop squash blossoms and mince garlic and add to medium hot pan with olive oil. Quickly coat blossoms with oil in pan and sauté for about 2 minutes. Place tortilla on griddle and warm one side. Then flip. Once flipped, add cheese (as desired), blossom and garlic mix, and salsa if desired, and fold tortilla in half. Continue to cook outside tortilla until crispy and flip.
- Once cooked, top with additional salsa (if desired), micro greens, and sliced avocados.

**RECIPE BY: MEGAN PENN
EXECUTIVE DIRECTOR,
ORANGE HOME GROWN**

A close-up photograph of a white bowl filled with a creamy, light-colored cauliflower soup. The soup is garnished with small, dark green herbs. A long, green, ribbed vegetable, possibly a zucchini or cucumber, lies diagonally across the top left of the bowl. In the bottom left corner, there are some raw cauliflower florets.

Lisa's Cauliflower Soup

This indulgent entree is perfect for those cool evenings as a comforting meal.

The Ingredients

- 4 tablespoons olive oil plus 2 tablespoons butter
- 1 onion, diced
- 1 stalk celery, minced
- 1 large shallot, minced (you can use 2-3 cloves garlic, minced instead)
- 4 cups chicken broth
- 1 head of cauliflower, cleaned, cut into florets.
- Kosher Salt and Pepper (1/2 teaspoon each)
- 2 tablespoon heavy cream

Directions

- Put olive oil in large pot over medium heat.
- Add onion, celery, and shallot (or garlic) until veggies are tender....about 3-5 minutes.
- Add chicken broth and heavy cream. Stir in cauliflower florets and bring to a boil.
- Reduce heat to a simmer, cover and cook until cauliflower is very tender, about 20-25 minutes.
- Use an immersion blender and blend until smooth and creamy.
- Stir in salt and pepper to taste. (If you don't have an immersion blender, carefully work in batches in a food processor or blender). The longer you blend, the thicker it gets.
- Sprinkle your favorite dry herbs and some extra cauliflower as a garnish.
- After cooking, cool completely and store in refrigerator in an air tight container. To serve, simply reheat for about 5 minutes.

**RECIPE BY: LISA GILMORE
CULINARY ENTHUSIAST**



Thin Crust Tomato Zucchini Pizza

It's so easy...it's about your favorite grains and vegetables, layered, topped with an egg and polished with a drizzle.

The Ingredients + Process

- Pizza crust:
 - Since there is currently no pizza crust available for purchase at the farmers market, we purchased ours from Trader Joe's. Whether homemade or store-bought, we suggest a thin crust dough for this pie, as you want to keep it light. Lay out dough on baking sheet and get ready to get creative.
- Sauce
 - After prepping crust for the oven, spread a generous helping of Mom's Speciality Foods cilantro jalapeño hummus on the dough
- Choose several toppings:
 - Zucchini and Tomatoes: Wash then cut 1 in slices and lay over the hummus, making sure both will be on each slice.
 - Kale: Chop leaves then rinse, dry, and sprinkle on top of your pie.
- Add more toppings, we suggest:
 - Your favorite cheese!
 - Bell peppers
 - Pepperoni or sausage
 - Artichokes
 - Spinach
- After your pizza has all your favorite toppings, place in the oven and follow the baking instructions from your homemade or store-bought pizza dough.
- After you take out of the oven, cut it up into slices, then enjoy!
- (Optional): Throw 1 tomato, salt, garlic, and a 1/4 of a purple onion into a food processor to make a simple marina sauce to dip the crust in.

RECIPE BY: MARSHALL SCOTT



Steak Caprese

Fire up your grill for this simple and savory meal with fresh flavors.

The Ingredients

- Two 6-8 ounce oz filets
- About 2 oz of freshly sliced mozzarella
- 2 roma tomatoes, sliced
- Fresh basil leaves
- Balsamic vinegar
- Olive oil
- Salt and pepper

Directions

- Start by lightly coating the fillets with olive oil.
- Season with salt and pepper to desired taste.
- Turn your grill on high, and place meat on the grill.
- Reduce to medium/high heat, cover and cook for 5 minutes.
- Flip, cover, and cook for another 5 minutes.
- Layer as much or little cheese, tomato, and basil as you'd like.
- Close grill, and cook for an additional 5 - 8 more minutes.
- Remove and drizzle with balsamic vinegar.
- (Optional): We also suggest throwing your favorite vegetables on the grill for a simple side dish. We selected some fresh asparagus.

RECIPE BY: MARSHALL SCOTT



Foil-Wrapped Branzino

Only 5-10 minutes to prep this easy oven-baked Branzino!

The Ingredients

- One whole Branzino (or other fish, like Trout) which you can buy at Farmer's Market
- 1/2 medium sliced onion
- Fresh Cilantro
- 1 clove garlic, chopped
- Olive oil, salt and pepper
- Salt and pepper

Directions

- Preheat oven to 400 degrees
- Lay fish onto a sheet of aluminum foil (would also work with parchment paper)
- Pat fish dry; if you get it at the Farmer's Market it may already be cleaned and cut for you!
- Sprinkle inside with a dash of salt and pepper
- Stuff with onions, garlic and cilantro
- Drizzle with olive oil
- Fold fish into foil, sealing the edges (Note: don't fold tight, leave a pocket of air inside to steam the fish)
- Bake in preheated oven for 15 - 20 minutes depending on size of fish
- Be careful when you open the foil, watch for steam
- Enjoy with a nice big salad and a glass of Sauvignon Blanc!

RECIPE BY: KELLY BORGEN



Thai Crunch Quinoa Salad

I originally saw this recipe on cookieandkate.com and it's amazing. Perfect to make with your Farmer's Market bounty! Makes 4 servings.

The Ingredients

- Salad
 - 1 1/2 cups cooked quinoa
 - 2 cups shredded purple cabbage
 - 1 cup grated carrot
 - 1 cup thinly sliced sugar snap peas
 - 1/2 cup chopped cilantro
 - 1/4 cup thinly sliced green onion
 - 1/4 cup chopped roasted and salted peanuts, for garnish
- Sauce
 - 1/4 cup smooth peanut butter
 - 3 tablespoons reduced-sodium tamari or soy sauce
 - 1 tablespoon maple syrup or honey
 - 1 tablespoon rice vinegar
 - 1 teaspoon toasted sesame oil
 - 2 teaspoons grated fresh ginger
 - 1 lime, juiced (about 1 1/2 tablespoons)
 - Pinch of red pepper flakes

Directions

- Peanut sauce: Whisk together the peanut butter and tamari until smooth. Add the remaining ingredients and just keep whisking until smooth. If it seems too thick add a tad of water or a little extra lime juice (if you like lime!)
- In a large serving bowl, combine the cooked quinoa, shredded cabbage, carrot, sugar snaps, cilantro and green onion. Toss to combine, then pour in the peanut sauce. Toss again until everything is lightly coated in sauce. Taste, and if it doesn't taste quite amazing yet, add a pinch of salt and toss again (I didn't need extra salt). Divide into individual bowls and garnish with peanuts.



Raspberry Pie Squares

You'll feel like a professional baker after making this homemade dessert! Making your own pastry seems daunting, but this recipe makes it easy-as-pie!

The Ingredients

- Crust
 - 3 3/4 cups of flour
 - 4 teaspoons of sugar
 - 1 1/2 teaspoons of salt
 - 1 1/2 cups of cold butter
 - 1 cup of water
- Filling
 - 8 cups of raspberries (four baskets from the Farmer's Market)
 - 2 cups of sugar
 - 2/3 cup of flour
 - 1/4 teaspoon of salt
 - 1 tablespoon of lemon juice
 - 5 teaspoons of heavy whipping cream
 - 1 tablespoon of coarse sugar

Directions

- In a large bowl, combine flour, sugar, and salt. Cut up butter until the butter is the size of peas. Gradually add water tossing with your hands until you reach a dough consistency.
- Divide dough in half, with one portion slightly larger than the other. Plastic wrap both halves and refrigerate for 1 hour.
- Preheat oven to 375 degrees. Roll out larger half of dough into a 17x12 in. rectangle. Then transfer it onto an ungreased baking pan. Press the dough up the sides of the pan.
- For the filling, combine the sugar, flour, and salt into a large bowl. Add raspberries and lemon juice. Then spoon over the pastry in the baking pan.
- Roll out the other half of pastry and lay over the filling. Seal the edges, then cut slits in the top of the pastry. Bake for 45 minutes or until golden brown.
- Cut into squares and enjoy!



Chocolate Chip Zucchini Muffins

This recipe makes two dozen muffins, and is the perfect on-the-go breakfast or snack item!

The Ingredients

- 2 cups of grated zucchini
- 3 cups of flour
- 1 teaspoon of salt
- 1 teaspoon of baking soda
- 1 tablespoon of ground cinnamon
- 3 eggs
- 1 cup of vegetable oil
- 3 teaspoons of vanilla extract
- 2 1/4 cups of brown sugar
- 1/2 cup of mini chocolate chips
- 1 cup of chopped walnuts

Directions

- Preheat oven to 325 degrees and line your muffin pans with liners
- Mix eggs, oil, vanilla extract, and sugar together in a large bowl.
- Sift flour, salt, baking powder, baking soda, and cinnamon together in a separate bowl.
- Add your dry ingredients bowl into the large wet bowl and stir well.
- Add in zucchini, walnuts, and chocolate chips. Then stir together again.
- Bake for 20 to 25 minutes, and stick a toothpick in as a tester. If the toothpick comes out dry, your muffins are ready!
- Let them cool before you remove from the pan, and enjoy!

RECIPE BY: KELLY ITATANI