

## Shredded Kale or Chard Salad with Pancetta & Hard-Cooked Egg

*Serves 5*

- 1-1/2 pounds zucchini, trimmed and shredded on the shredding disk of a food processor (6 cups shredded)
- 4-1/2 C chopped onion (from approximately 5 medium onions)
- 1 pound russet potatoes, peeled, trimmed, and shredded on the shredding disk of a food processor (3 cups shredded)
- 3/4 cup loosely packed grated Parmesan cheese
- 3 T finely chopped basil leaves
- 1 T freshly grated lemon zest from 1 lemon
- 3 T pine nuts
- 1 T kosher salt
- 1 T freshly ground black pepper
- 3 large eggs
- 3/4 C matzo meal, plus more as needed
- Canola or peanut oil, for frying
- Applesauce and sour cream, for serving

Working in roughly 2-C batches, wrap zucchini, potatoes, and onions in cheesecloth that has been folded over twice. Tie corners around the handle of a wooden spoon and twist bundle until liquid flows out and vegetables are dry. Add squeezed vegetables to a large mixing bowl and toss to combine thoroughly.

Add Parmesan, basil, lemon zest, and pine nuts, stirring to combine. Mix in eggs and matzo meal (patties should just stick together in your hands; if it is too wet, add more matzo meal 1 T at a time, until patties can be properly formed). Stir in salt and pepper.

Heat 1/2-in. of oil in a cast iron skillet over medium-high heat until a shred of potato immediately bubbles. Form a small amount of latke mixture into a disk and fry on both sides until golden brown to test for seasoning. Add more salt and pepper if needed.

Form patties about 3 in. wide and 1 in. thick in center and slide into pan, cooking no more than 4 at a time. Fry until a golden brown crust forms on bottom, then flip using a slotted spatula and fork and fry until golden brown on other side and cooked through, approx. 3 minutes per side. If a darker crust is desired, continue cooking on each side to desired doneness.

Transfer to baking sheet lined with paper towels and let cool for 2 mins., then serve with applesauce and sour cream.

*www.serious eats.com*

# FIELD *notes*

UCSC Farm  
Community Supported Agriculture  
Third Harvest: 6/16/15 & 6/19/15

---

## Swiss Chard Tacos

- 1 large bunch Swiss chard
- 2 tablespoons olive oil
- 1 large red onion
- 3 garlic cloves
- 1/2 teaspoon red pepper flakes
- 1/2 cup chicken or vegetable broth
- 2 cups shredded chicken, leftover or from a purchased rotisserie chicken
- Kosher salt
- Warm tortillas
- 1 cup crumbled queso fresco or feta or goat cheese
- 1/2 cup salsa

Wash chard and pull leaves away from thick stems. Cut chard crosswise into 1/2 inch ribbons. Slice red onion. In a large skillet heat the oil over medium high heat. Add

onion and cook, stirring frequently. Cook until beginning to turn golden, but still with a little crunch, about 4 to 5 minutes. Add the garlic and the red pepper flakes, and stir for a few seconds until the fragrance releases. Add the broth and a dash of salt. Add the greens. Reduce the heat to medium low, stir the greens in until they start to wilt, and then cover the pan. When greens have cooked 2 to 3 minutes, remove the lid and stir in the shredded chicken. Cover and let greens cook until almost tender, another 1 to 2 minutes. Uncover the pan; raise the heat to medium high and cook, stirring constantly, until the liquid has all evaporated. Season with salt if needed. Assemble taco: Place chard mixture down center of warmed tortilla. Crumble cheese over the chard and add a few spoonfuls of salsa. Roll soft tacos up, and eat!

*Submitted by Yunuel Cruz, First Year Apprentice*

# FIELD *notes*

UCSC Farm  
Community Supported Agriculture  
Second Harvest: 6/9/15 & 6/12/15

---

## Lemon-Garlic Swiss Chard

- 1 tablespoon extra-virgin olive oil
- 1 tablespoon minced garlic
- 12 cups Swiss chard (2 large bunches), chopped (about 10 ounces)
- 2 tablespoons water
- 1-1/2 teaspoons fresh lemon juice
- 1/8 teaspoon freshly ground black pepper
- 4 teaspoons shaved fresh Parmesan cheese

Heat a large skillet over medium-high heat. Add oil to pan; swirl to coat. Add garlic; sauté 2 minutes or until garlic begins to brown. Add Swiss chard and 2 tablespoons water to pan; cook 3 minutes or until chard wilts. Stir in lemon juice and pepper. Sprinkle with cheese.

[www.myrecipes.com](http://www.myrecipes.com)

# FIELD *notes*

UCSC Farm  
Community Supported Agriculture  
Sixteenth Harvest: 9/17/13 & 9/20/13

---

## **Rainbow Chard Quinoa Bowls with Curry Coconut Broth**

*Serves 4*

- 1 cup cooked quinoa
- 1 large bunch of rainbow chard (both the stems and greens)
- 1/2 cup mushrooms, sliced
- 1 small white onion, chopped
- 2 cloves garlic, minced
- 2 tablespoons of organic coconut oil
- 1 14-oz can light organic coconut milk
- 2 tablespoons of green curry paste
- 1/4 teaspoon garlic powder
- generous pinch of ground turmeric
- sea salt and coarse ground pepper, to taste

In a saucepan combine coconut milk, curry paste, garlic powder and turmeric. Season lightly with sea salt and pepper. Simmer on low while preparing the chard.

Wash chard thoroughly and chop into bite sized pieces. In a medium-sized skillet heat coconut oil over low flame. Add minced garlic, mushrooms, onions; cook on low for about 5 minutes. Add the chard. Season with sea salt and pepper and saute on low for about 5-7 minutes (add a few tablespoons of water, if needed). After the veggies are done cooking, cover to keep warm.

To assemble the bowls, layer the chard on top of the quinoa, then ladle on the curry broth. Enjoy!

*withfoodandlove.com*

*Submitted by CSA member Judith Scott*

# FIELD *notes*

UCSC Farm  
Community Supported Agriculture  
Third Harvest: 6/19/12 & 6/22/12

---

## Chard Tacos

- 1-1/2 tablespoons olive oil
- 1 large onion, cut into 1/4-inch slices
- 3 cloves garlic, minced
- 1 tablespoon red pepper flakes, or to taste
- 1/2 cup chicken broth
- 1 bunch Swiss chard, tough stems removed and leaves cut crosswise into 1-1/2-inch slices
- 1 pinch salt
- 12 corn tortillas
- 1 cup crumbled queso fresco cheese
- 3/4 cup salsa

Heat olive oil in a skillet over medium heat. Stir in the onion; cook and stir until onion has softened and turned

golden brown, about 10 minutes. Add the garlic and red pepper flakes, stirring until fragrant, about 1 minute. Stir in the chicken broth, Swiss chard, and salt. Cover and reduce heat to low. Simmer until chard is nearly tender, about 5 minutes. Remove lid and increase heat to medium, stirring until the liquid evaporates, about 5 minutes. Remove from heat and set aside.

Heat another skillet over medium-high heat. Warm tortillas in skillet for about 1 minute per side. Fill the warmed tortillas with the chard, and top with the queso fresco cheese and salsa.

*Source: Allrecipes.com*