

# GROUNDWORK ORGANICS



June 28, 2023

## In your box

Spinach  
French Breakfast radish  
Sweet onions  
Red Gold new potatoes  
Broccoli  
Basil  
Garlic  
Rainbow chard  
Strawberries  
Double Gold Raspberries

On a book tour for her latest effort, Smitten Kitchen Keepers, Deb Perelman came to Powell's one night this January and it was such a pleasure to hear her interviewed and have her sign my copy. The room was packed, with people clogging the hall way and stacked in the stairwell. But like a proper nerd, I went alone, scored a single seat right up front, and scribbled notes. She was funny, relaxed, low key. On developing recipes, she said "I start with the easiest way, the one bowl..." And how a recipe is like a contract, with a job to do, that we've all 'felt that betrayal' when a recipe fails us. That's just the thing with her recipes, they always come thru, and often with surprisingly little mess. When I made it to her desk to get my copy signed, I told her I had a confession, that I shamelessly use her recipes too often in my newsletters, she said just give credit and 'use away!' So thanks Deb, here I go again. I've been dying to put spinach in the boxes so I could include this one, the cover recipe, a silky, scrumptious, very kid friendly dish. The garlic this week will make it extra special. Have a great week! *Sophie*

## **Green Angel Hair with Garlic Butter**

From Smitten Kitchen Keepers by Deb Perelman

½ cup unsalted butter, sliced into a few pieces  
Kosher salt  
1 large head garlic, halved crosswise  
1 pound thin spaghetti such as angel hair or capellini  
5 oz baby spinach  
Fresh ground pepper and/or red pepper flakes  
Pecorino Romano to finish

Heat the oven to 375. Arrange the butter slices across the bottom of a small 2-cup baking dish. Sprinkle with salt: ¼ tsp if using salted butter and ½ teaspoon if unsalted. Place the garlic halves cut side down, over the butter and salt. Cover the dish tightly with foil, and bake for 35-45 minutes, until the garlic is absolutely soft when poked with a knife and golden brown along the cut side. Carefully remove the foil. Empty the garlic cloves into the melted butter. I do this by lifting the peels out of the butter with tongs, allowing most cloves to fall out, and using the tip of a knife to free the cloves that don't. Scrape any browned bits from the sides of the baking vessel into the butter.

Meanwhile, cook your pasta in well salted water until 1 to 2 minutes shy of done. Before you drain it, ladle 1 cup pasta water into a cup and set it aside. Hang on to the pot you cooked the pasta in.

Place the spinach in a blender or food-processor bowl, and pour the garlic butter over it, scraping out any butter left behind. Add another ¾ tsp salt and several grinds of black pepper, and/or a couple pinches of red pepper flakes, and blend the mixture until totally smooth. If it's not blending, and 1 to 2 tablespoons of reserved pasta water to help it along. Taste for seasoning and add more if needed.

Pour the spinach sauce into the empty spaghetti pot, and add the drained pasta and a splash of pasta water. Cook over medium-high heat, tossing constantly, for 2 minutes, until the sauce thickens and coats the spaghetti. If the pasta sticks to the bottom of the pot, add more reserved pasta water in splashes to get it moving. Tip the pasta into a serving bowl, finish with more salt and pepper and freshly grated cheese, and hurry – it disappears fast. Serves 4

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