

GROUNDWORK ORGANICS



October 19, 2022

In your box

Spinach
French Breakfast radish
Rainbow carrots
Cherry Tomato mix
Russet Potatoes
Bunched leeks
Shallots
Rainbow chard
Lemongrass
Anaheim peppers

Lemongrass will store for a ridiculously long time in your fridge, use the fat lower ends either chunked up whole and removed before eating, or peeled and finely blended or pounded in marinades, curries or soups. It's especially good in combination with coconut milk for a classic tom kha style soup.

I couldn't help myself, yes it's another Smitten Kitchen recipe. But this one had to be shared for it's crazy innovative idea of not cooking any of the ingredients until they're combined and in the oven. I thought with all the winter squash that's likely piled up on your counter somewhere, you might appreciate a little hack (we'll have butternuts in the box next week if you want to hold off.) The author Deb Perelman is doing a book signing at Powell's in January and I will try to personally thank her for all the inspiration and possible copywrite infringement, her new book Smitten Kitchen Keepers comes out in November, and it looks like another winner. Thanks everyone! The final box of the season is next week, Oct. 26th.

Winter Squash and Spinach Pasta Bake

1 egg
1 cup ricotta
1 cup finely grated parmesan, divided
1 cup coarsely grated fontina cheese
1 ¼ cups water
3 tablespoons olive oil, divided
1 scant tablespoon kosher salt
Freshly grated nutmeg
Freshly ground black pepper
¼- ½ tsp red pepper flakes
3 garlic cloves, thinly sliced
5 oz baby spinach
1 tsp chopped fresh thyme (optional)
1 ¼ pound winter squash, peeled and sliced thin
8 oz dried pasta, uncooked, preferably lasagna or ribbon shaped mafaldine, broken into pieces if large or long

Heat oven to 350. Line a 9inch springform pan (or 9x13 pan works too) with a sling of parchment paper, pressing it across the bottom and sides to get it to fit as best as possible. If the sides aren't well covered, repeat with a second piece of parchment in the other direction.

Whisk egg and ricotta together in a large bowl. Stir in half of the parmesan, fontina, water, 2 tablespoons of olive oil, salt, a few gratings of fresh nutmeg, lots of fresh ground black pepper, red pepper flakes and garlic. Stir in squash, spinach and thyme if using. Add dried noodles and stir until everything is coated.

Pour into prepared pan and press gently so everything is in as even a layer as possible. Sprinkle with second half of parmesan. Gently fold any parchment that extends over the rim of the pan into the center and cover the pan tightly with foil. Bake on a sheet (for extra security against drips) for 1 hour, then remove foil, reopen the parchment folded over the top, and drizzle the dish with remaining 1 tablespoon olive oil. Return to the oven uncovered for 30 minutes. Pasta will be baked through and top will be crisp. If it doesn't have as much color as you'd like on top, you can finish it under the broiler for a minute or two.

Cool in pan on a rack for 30 minutes before removing the springform ring, sliding the pasta bake by its parchment onto a serving plate and cut into wedges.

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