



Our recipes and meal kit info are below. You can contact us through the farm website <http://www.yellowhenfarm.com>. Regular pick up is Thursday with orders due by Wednesday at 8 AM. However, for this event, we will also offer a Saturday pick up with orders due by Friday at 8 AM. Thursday delivery may be available for those in limited areas of Oxford and Covington. Participants are also welcome to order additional items from our weekly newsletter.

Menu

- Lettuce and Hakurei Turnip Salad with Green Garlic Honey Mustard Vinaigrette
- Pasta with Parsley, Green Garlic and Turnip Green Pesto

These are simple, yet versatile, recipes. If you're working from our meal kit, you'll have leftover dressing, pesto, and honey.

Meal Kit

\$18

One head of lettuce

Three stems of green garlic

One bunch of Hakurei salad turnips with greens

A half pint of Happy Dog Farm wildflower honey

Three ounces of parsley

Lettuce Salad with Hakurei Turnips and Green Garlic, Honey Mustard Vinaigrette

Green Garlic, Honey Mustard Vinaigrette

1/4 cup balsamic vinegar

Juice from one lemon

1 tablespoon favorite gourmet mustard

1 stem green garlic, finely chopped*

1 tablespoon honey*

salt and pepper to taste

1 cup extra virgin olive oil

One head of lettuce, washed and dried

Whisk together the vinaigrette ingredients or combine in a mason jar and shake vigorously. Tear the lettuce leaves into bite-sized pieces and place in a large bowl. Remove the Hakurei

turnip greens and stems and set them aside. Thinly slice the turnips and add them to the lettuce. Mix the dressing with the greens and turnips at least five minutes before serving.

Pasta with Green Garlic, Parsley and Turnip Greens Pesto

Parsley, Green Garlic and Turnip Greens Pesto

3 oz parsley, roughly chopped*

One bunch turnip greens, roughly chopped*

2 stems green garlic*

1/2 cup walnuts or pecans

1/4 cup grated Parmesan cheese or nutritional yeast

Juice from one lemon

1/3 cup extra virgin olive oil

Salt and freshly-ground black pepper

Pasta of your choice

Combine parsley, turnip greens, garlic, nuts, and cheese into a rough paste in a food processor. Add lemon juice and olive oil, processing until the mixture is smooth. Add salt and pepper to taste. Cook pasta according to package instructions. Place a portion of the pesto in a large bowl. Once the pasta is cooked and drained, combine it with the pesto, adding more pesto, as desired.

*Indicates item provided in meal kit.