



Fresh Pea Bruschetta

Served on toasted bread



INGREDIENTS

- 1 cup of peas
- 1/4 cup grated parmesan cheese
- 3 tbsp olive oil
- 1 tsp lemon juice
- 1 clove garlic
- salt and pepper to taste

DIRECTIONS

1. Place all ingredients in a food processor and use the pulse button to chop and combine them until you have a rough paste. Serve on toasted bread slices and enjoy!





Crunchy Kale Chips

Served with salsa or chip dip



INGREDIENTS

- 1 bunch of Kale
- 2 tbsp olive oil
- salt and pepper to taste
- 1/8 tsp garlic powder

DIRECTIONS

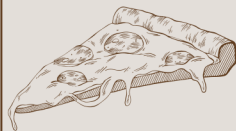
1. Tear kale into 2-3 inch pieces, removing and discarding the stem. Wash in cold water, drain and dry well.
2. Add Kale to bowl and drizzle with olive oil, with salt and pepper. Mix well.
3. Bake in the oven at 250 degrees for 15-20 mins
4. Enjoy!





Learning Garden Pizza Dough

Delicious dough for homemade pizza



INGREDIENTS

- 1 cup of warm water
- 1 tbs sugar
- 1 tbs active dry yeast
- 1 tbs olive oil
- 2 1/2 cups flour
- 1 tsp salt

DIRECTIONS

1. Preheat oven to 450 degrees.
2. Mix warm water, sugar and yeast in large bowl. Let mixture sit for 5 minutes.
3. Add olive oil and stir
4. Add flour and salt and stir until dough ball forms.
5. Use the dough fresh or store in the fridge for up to 2 days





Basil Pesto Sauce

Enjoy on pasta, pizza, chicken and more!



INGREDIENTS

- 2 cups of fresh basil
- 2 garlic cloves
- 1/2 cup grated parmesan cheese
- 1/4 cup olive oil
- 1/4 tsp salt
- 1/8 tsp pepper

DIRECTIONS

1. Wash basil and remove the stems.
2. Place all ingredients in a food processor and pulse until you have reached desired consistency.
3. Serve over pasta, pizza, chicken, or veggies. Sauce can also be used as a marinade.





Fresh Dill Dip

Serve with chips or fresh cut veggies



INGREDIENTS

- 1 cup mayonnaise
- 1 cup sour cream
- 2 tbs onion powder
- 3 tbs fresh dill
- 1 tbs fresh parsley
- 2 tsp salt

DIRECTIONS

1. In a medium bowl combine all ingredients.
2. Store the dip in an airtight container in the fridge overnight. This dip can be enjoyed immediately, however is better when refrigerated overnight.





Raspberry Jam

Best made with Learning Garden berries



INGREDIENTS

- 2 cups raspberries
- 1/2 cup sugar
- 1/4 cup honey
- 1 tbs lemon juice

DIRECTIONS

1. Combine all ingredients in a sauce pan. Bring to a boil and allow to simmer for approximately 20 minutes. Stir as needed.
2. Keep in jar refrigerated.
3. Enjoy on toast, scones, or PB&J sandwiches.





Farm Fresh Breakfast Potatoes

Best served alongside eggs and breakfast meats



INGREDIENTS

- 2 pounds of potatoes
- 3 tbs olive oil
- 1 tsp salt
- 1/4 tsp black pepper
- 1/2 tsp garlic powder
- 1/2 tsp paprika
- 1/2 tsp onion powder

DIRECTIONS

1. Preheat oven to 400 degrees. Line a baking sheet with foil.
2. After cleaning potatoes, dice into 1/2-inch cubes.
3. Place potatoes in a large bowl, drizzle with olive oil, toss in seasonings, and mix.
4. Spread potatoes on a baking sheet and bake for 20-25 minutes.
5. Serve immediately.





Learning Garden Comfort Soup



INGREDIENTS

- 1 Tbsp extra-virgin olive oil
- 1 can of chickpeas (strained)
- 2 large carrots
- 1 small sweet onion, halved and thinly sliced
- 3 cloves garlic, finely chopped
- 4 cups low-sodium vegetable broth
- 2 cups water
- 1 pound baby red potatoes, halved lengthwise
- 1 large daikon, peeled, sliced 1/4-inch thick
- 1 tsp chopped fresh rosemary
- ¼ tsp salt
- 1 Tbsp Turmeric
- 1 Tbsp Curry powder (optional)
- 1 small bunch kale, stemmed and chopped
- ½ cup grated Parmesan cheese
- ¼ cup heavy cream

DIRECTIONS

1. Chop all vegetables into small pieces, or as desired.
2. Heat oil in a large heavy pot over medium-high heat. Add onion; cook, stirring occasionally, under tender, about 5 minutes. Add garlic; cook, stirring constantly, until fragrant (about 30 seconds). Stir in broth, water, potatoes, parsnips, chickpeas, carrots, rosemary and salt; bring to a boil. Reduce heat to medium-low; cover and cook, stirring occasionally, until the vegetables are tender, about 15 minutes. Using the back of a spoon, gently mash the vegetables to slightly thicken the soup.
3. Stir in kale, Parmesan and cream; cook over medium-low heat, stirring occasionally, until the kale is wilted, about 5 minutes more. Garnish with additional rosemary and Parmesan, if desired

