



## *Pappardelle with Sungold Tomato Passata*

### **Sunburst Cherry Tomatoes**

SOLANUM LYCOPERSICUM

#### **INGREDIENTS**

- 2 1/2 lb. (1.25 kg) Sungold tomatoes or sweet cherry tomatoes
- 3 garlic cloves, peeled
- 1/4 cup (2 fl. oz./60 ml) extra virgin olive oil
- 1/2 cup (1/2 oz./15 g) fresh basil leaves
- 1 fresh thyme sprig
- Kosher salt
- 1 1/2 lb. (500 g) store-bought or homemade fresh pappardelle
- Shaved Parmesan cheese for serving
- Freshly ground pepper for serving

#### **DIRECTIONS**

1. In a wide pot over low heat, stir together the tomatoes, garlic, olive oil, basil, thyme and 1 1/2 tsp. salt until combined. Cook, stirring, until the bottom layer of tomatoes starts to sizzle, about 3 minutes. Continue to cook, stirring frequently to prevent scorching, until the tomatoes have collapsed and taken on a sauce-like consistency, about 1 hour.
2. Remove the thyme sprig and discard. Let the tomato mixture cool slightly, then pass through a food mill into a large bowl. Use immediately, or place the bowl with the sauce in a larger bowl filled with ice and water and let cool, stirring occasionally, then cover and refrigerate until ready to use. The passata can be stored, covered, up to overnight.
3. Just before serving, bring a large pot of salted water to a boil over high heat. Add the pappardelle, stir and cook until al dente (tender but firm to the bite), 2 to 3 minutes. Drain the pasta, reserving 1 cup (250 ml) of the pasta water.
4. Return the pasta to the pot and set over very low heat. Add the passata and stir to coat the pasta. If the sauce is too thick, add as much of the reserved pasta water as necessary to reach the desired consistency.
5. Transfer the pasta and sauce to individual bowls, top with shaved Parmesan and freshly ground pepper and serve immediately. Serves 6.



## *Garden Tomato and Herb Tart*

### **Sweet Cherry Tomatoes**

SOLANUM LYCOPERSICUM

#### **INGREDIENTS**

- 1 sheet puff pastry, thawed
- 1 egg, lightly beaten
- 1 pint cherry tomatoes
- 2 Tbsp olive oil
- 2 Tbsp balsamic vinegar
- 1 cup whole milk ricotta cheese
- 2 scallions, small diced
- ¼ cup parsley, chopped
- ¼ cup basil, chiffonade
- 1 lemon, zested
- Salt and pepper to taste

#### **DIRECTIONS**

1. Preheat oven to 425 degrees.
2. Unfold puff pastry onto a large piece of parchment paper. Cut pastry in half and roll the pastry out another ½-inch to 1 inch.
3. Using a straight edge, score the pastry approximately ½-inch to 1 inch from the edge, being careful to not cut all the way through. Brush the crust with the beaten egg.
4. Bake for 18-22 minutes or until golden brown. Let cool.
5. Place cherry tomatoes on a baking sheet. Drizzle with olive oil and add salt and black pepper to taste. Roast for 12-15 minutes or until beginning to soften and burst.
6. Meanwhile, combine ricotta cheese, scallions, parsley, basil and lemon zest. Carefully spread over the baked crust.
7. Top with the cherry tomatoes and sprinkle with the thinly sliced (chiffonade) basil.
8. Drizzle with good quality balsamic vinegar and cut into 8 pieces. Serve immediately.



## *Stuffed Tomatoes*

### **Tycoon Tomatoes**

SOLANUM LYCOPERSICUM

#### **INGREDIENTS**

*Filling:*

- 6 large tomatoes
- 1 onion, chopped
- 1 pound ground beef
- 1 tablespoon Fiesta Brand Uncle Chris' Gourmet Steak Seasoning
- 1/4 cup tomato paste
- 1/2 cup uncooked longgrain white rice
- 1/4 cup white wine
- 1 1/2 cup beef, chicken, or vegetable stock
- 1 bunch of kale

*Topping:*

- 1/2 cup breadcrumbs
- 1/2 cup parmesan
- 1 bunch parsley, chopped
- 1 clove of garlic, minced
- 1/4 cup olive oil

#### **DIRECTIONS**

1. Cut the tops off and hollow out tomatoes, reserve and chop the insides, set aside.
2. Saute onion then add beef and Fiesta Brand Uncle Chris' Gourmet Steak Seasoning.
3. Once the beef is brown, add the insides of the tomatoes, tomato paste, rice, wine, and stock. Simmer, covered, for 15 minutes or until rice is tender. Stir in kale and, if necessary, simmer uncovered until most of the liquid is evaporated.
4. Meanwhile, combine breadcrumbs, parmesan, parsley, garlic, and oil.
5. Scoop the beef mixture into the hollowed-out tomatoes. Top with breadcrumb mixture.
6. Bake at 400°F for 20-25 minutes or until tomatoes are cooked.



SAN ANTONIO  
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## *Charred Broccoli Salad With Figs*

### **Green Magic Broccoli**

BRASSICA OLERACEA VAR. ITALICA

#### **INGREDIENTS**

2 lbs. broccoli, ends trimmed, stems peeled

¼ cup extra-virgin olive oil

Kosher salt, freshly ground pepper

½ cup labneh or whole-milk plain Greek yogurt

2 small garlic cloves, finely grated, divided

½ cup coarsely chopped dried figs

Zest of ½ lemon

3 Tbsp. fresh lemon juice, divided

1 cup tahini

Small handful of mixed tender herbs (such as mint, tarragon, and/or parsley), leaves torn if large

Sumac (for serving)

#### **DIRECTIONS**

1. Prepare a grill for high heat. Cut broccoli lengthwise into ¼"-thick planks (try to keep crown and stem attached). Toss broccoli planks with oil in a large bowl to coat; season with salt and pepper. Grill, turning occasionally, until charred all over (they'll look burnt, and that's a good thing) but stems are still crisp-tender, about 5 minutes; reserve bowl. (Or you can broil broccoli in a single layer on a rimmed baking sheet, undisturbed, until well-charred on 1 side, 14–16 minutes.) Transfer broccoli back to reserved bowl and cover tightly and let sit 30 minutes to steam.

2. Meanwhile, whisk labneh, half of garlic, and 2 Tbsp. water in a small bowl until smooth and the consistency of ranch dressing (add more water if needed). Season dressing with salt and pepper.

3. Cut broccoli into bite-size pieces (about 3"), separating florets from stems as you go. Coarsely chop stems and measure out 1 cup; set aside. Return remaining broccoli to bowl; add figs and 1 Tbsp. lemon juice. Toss to combine; season with salt and pepper. Set aside.

Blend tahini, reserved broccoli stems, remaining garlic, remaining 2 Tbsp. lemon juice, and ½ cup water in a high-speed blender until very smooth and the consistency of a loose hummus. Season purée with salt and pepper.

4. Spread ½ cup purée on a platter. Top with reserved broccoli salad and spoon dressing over (you won't need all of it). Scatter herbs, sumac, and lemon zest over.



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BOTANICAL GARDEN

# *Kale and Cucumber Salad with Roasted Ginger Dressing*

## **Winterbor Kale** BRASSICA OLERACEA

### **INGREDIENTS**

#### *Dressing:*

- 8 ounces fresh ginger
- 1 green or red Thai chile
- 1 garlic clove
- 3 tablespoons fish sauce
- 3 tablespoons sugar
- 3 tablespoons vegetable oil

#### *Assembly:*

- 1 bunch n kale, ribs and stems removed, leaves torn into bite-size pieces
  - 1 English hothouse cucumber, very thinly sliced
  - 3 Persian cucumbers, very thinly sliced
  - 1 small red onion, thinly sliced
  - 2 tablespoons fresh lime juice
  - 2 teaspoons sugar
  - Kosher salt
- 1 bunch cilantro, coarsely chopped
- ¼ cup store-bought fried onions

### **DIRECTIONS**

1. Heat broiler. Broil ginger in its skin, turning once, until very dark brown and beginning to scorch in places and a paring knife passes through the center with relative ease, 40–50 minutes (if skin is getting too dark before flesh is tender, turn down the heat or move to the oven). Let cool; slice (leave on the skin).
2. Pulse ginger, chile, garlic, fish sauce, sugar, oil, and 2 Tbsp. water in a food processor, adding additional water by tablespoonfuls if needed, until a smooth paste forms.  
Do Ahead: Dressing can be made 3 days ahead. Cover and chill.
3. Toss kale and ¼ cup dressing in a large bowl to coat; massage with your fingers until kale is slightly softened.
4. Toss English and Persian cucumbers, onion, lime juice, and sugar in a medium bowl to combine; season generously with salt. Let sit 10 minutes to allow cucumbers and onion to soften slightly.
5. Add cucumber mixture to bowl with kale and toss to combine, adding additional dressing if desired. Serve topped with cilantro and fried onions.



## *Creamed Swiss Chard with Lemony Breadcrumbs*

### **Bali Swiss Chard**

BETA VULGARIS

### **INGREDIENTS**

- ½ cup torn fresh breadcrumbs
- 2 tablespoons olive oil
- 1 teaspoon finely grated lemon zest
- Kosher salt
- 2 large bunches Swiss chard, ribs and stems cut into 2" lengths, leaves torn into 2" pieces
- 2 tablespoons unsalted butter
- 2 medium shallots, sliced
- Freshly ground black pepper
- ¾ cup heavy cream

### **DIRECTIONS**

1. Preheat oven to 400°. Toss breadcrumbs, oil, and lemon zest on a rimmed baking sheet; season with salt. Toast, tossing once, until golden brown, 8–10 minutes.
2. Meanwhile, cook chard leaves in a large pot of boiling salted water until tender, about 1 minute. Drain; transfer to a bowl of ice water to cool. Drain and squeeze well in a clean kitchen towel to remove excess moisture.
3. Heat butter in a large saucepan over medium heat. Add shallots and chard ribs and stems, season with salt and pepper, and cook, stirring often, until tender, 5–8 minutes. Add cream; bring to a boil, reduce heat, and simmer, stirring often, until thickened, about 4 minutes. Add chard leaves and cook, stirring, until warmed through and coated with cream sauce; season with salt and pepper.
4. Top Swiss chard with breadcrumbs just before serving.