

Simply DELICIOUS Dishes



5 Real Food Recipes to Share with Friends & Family

from



RECIPES
& STYLING

K.C. Cornwell

PHOTOGRAPHY

James Collier



Spring Greens, Baby Radish + Snap Pea Salad with Burrata + Lemon Pesto Dressing

This gorgeous salad packs a ton of flavor into each bite. The fresh mixed greens, peppery baby radish and sweet snap peas are fabulous with the creamy burrata cheese and citrusy dressing. It's a true crowd pleaser, so everyone will want the recipe if you serve it at your next get-together – but you may not make it past the salad course!

Since over 75% of the nation's lettuces and leafy greens are grown in California, you're bound to represent the Golden State when you serve this stunner.

INGREDIENTS:

For the Salad:

4 oz. (roughly 4 cups) mixed spring greens
4 oz. snap peas
10-15 baby radishes
2 rounds (6-8 oz.) Burrata cheese

For the Dressing:

2 garlic cloves
2 cups loosely packed fresh basil leaves
1/2 cup loosely packed fresh flat-leaf parsley leaves
1/4 cup grated Parmesan cheese
1 tsp lemon zest
2 TBSP fresh lemon juice
1 1/2 cups extra-virgin olive oil
1 tsp sea salt
1/2 tsp freshly ground pepper

DIRECTIONS:

Prepare the Dressing:

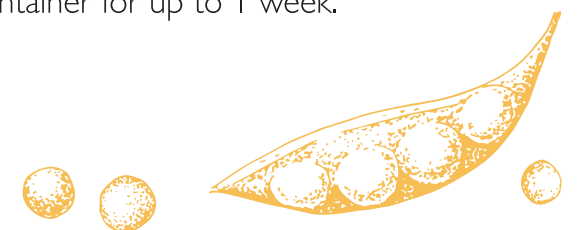
In a blender or food processor, combine the garlic, basil, parsley, cheese, lemon zest and lemon juice. Pulse the mixture until ground to a paste, about 1 minute. With the machine running, slowly drizzle in the olive oil until fully incorporated. Season with salt and pepper, and pulse to combine. Taste and add more salt or pepper if needed.

Make the Salad:

Add the greens, snap peas and radishes to a large bowl, and drizzle with 1/3 of the dressing. Toss to combine. Place the cheese on the side of a platter or shallow salad bowl and mound the dressed salad next to the cheese. Spoon remaining dressing over the cheese and salad (you may have a little more dressing than you need). Serve immediately.

Note: Remaining dressing can be refrigerated in an airtight container for up to 1 week.

Serves 4-6
Naturally gluten-free





Roasted Sweet Potato Salad

This easy-to-prepare (no boiling!) salad is fabulous at room temperature, making it a winner for backyard BBQs, potlucks and picnics.

Did you know “Sweetpotato” as one word is grammatically correct? It’s true! A sweetpotato is not simply a “sweet potato” – they actually aren’t potatoes at all, but a different vegetable entirely, providing almost twice as much fiber as a white potato and a full day’s worth of Vitamin A in one serving. On a per-acre basis, California Sweetpotatoes are actually the most nutrient-dense of any commercially grown food.*

*source: California Sweetpotato Council

INGREDIENTS:

For the Salad:

2 1/2 lbs sweet potatoes, cut into 1/2 inch cubes
2 shallots, cut into 1/4 inch rounds
3 TBSP extra-virgin olive oil
1 red bell pepper, diced
4 green onions, chopped
2 tsp sea salt

For the Dressing:

2 TBSP extra-virgin olive oil
2 TBSP fresh lime juice
1 TBSP apple cider vinegar
1/2 tsp chipotle chili powder
1/4 tsp ground cumin

DIRECTIONS:

Preheat the oven to 450° F.

On a rimmed sheet pan, toss the sweet potatoes and shallots in the olive oil and salt to coat. Arrange the mixture in a single layer and roast, stirring once halfway through cooking, until sweet potatoes are tender and beginning to brown, about 30-35 minutes. Remove from oven and allow to cool.

Prepare the dressing by whisking ingredients together in a small bowl.

Transfer the sweet potatoes to a large bowl. Add the pepper and green onions, then pour in dressing and stir to combine. Season with additional salt if needed. Enjoy!

Note: this salad can be served chilled, slightly warm, or at room temperature. Can be made 1-2 days in advance and held in refrigerator.

Serves 6-8
Naturally gluten-free





Sausage, Onion + Pepper Sheet Pan Supper

This simple, all-in-one meal is perfect for a weeknight dinner and delicious enough to serve for a crowd. If you've got more folks at the table (or want some fabulous leftovers) you can squeeze in an extra sausage or two, or double the recipe. Just use two sheet pans and swap them on the oven racks halfway through cooking, then broil each pan individually at the end.

Using sweet mini peppers makes this recipe extra easy, because they don't need to be seeded or destemmed before cooking. Just rinse them thoroughly and give any long or dried stems a snip – the whole pepper is edible (and delicious!) after roasting.

INGREDIENTS:

12 oz. sweet mini peppers
2 red onions, sliced into 1/2 inch strips
8-10 garlic cloves
1/4 cup olive oil
1 1/2 tsp sea salt
1 tsp freshly ground black pepper
1/8 tsp red pepper flakes
6-8 Italian sausages

DIRECTIONS:

Preheat the oven to 425° F.

On a rimmed sheet pan, toss the peppers, onions and garlic in the olive oil, salt, pepper and pepper flakes to coat. Arrange the mixture in a single layer and tuck sausage into the mixture. Roast until sausages are cooked through and vegetables are beginning to brown, about 30-35 minutes. Remove from oven and turn broiler on high. Use tongs to carefully flip the sausages over, and then place sheet pan under the broiler for 3-5 minutes, until sausages and peppers are browned. Serve and enjoy.

Serves 4

Make it gluten-free: use gluten-free sausages





Pear + Ricotta Toast with Walnuts Blackberries + Pomegranate Jelly

Pears became part of California's landscape during the Gold Rush, when prospectors looking to stake their claim carried the fruit trees to the West. The sweet, fiber-rich pears pair perfectly with creamy ricotta, crunchy walnuts and the tang of pomegranate and blackberries. Warning: if you're not already a fan of the nation's fancy-toast craze, this recipe will certainly convert you.

INGREDIENTS:

1/3 cup whole-milk ricotta
2 slices multigrain bread, toasted
1 medium pear, thinly sliced
3 tsp pomegranate jelly, warmed
6-8 walnuts
6-8 blackberries
Flaky sea salt

DIRECTIONS:

Spread the ricotta evenly onto toast. Top with pear, drizzle with warm pomegranate jelly, and add walnuts and blackberries. Sprinkle with flaky sea salt and enjoy.

Serves 1-2

Make it gluten-free: use gluten-free toast

If you can't find [Pomegranate Jelly](#), you can make it at home using this recipe:

INGREDIENTS:

2 1/2 cups cane sugar
4 cups pomegranate juice
1.75 oz. (one box) fruit pectin

DIRECTIONS:

Measure sugar and set aside. Pour juice into a large saucepan on medium heat, add pectin and dissolve. Increase to high heat and bring to a boil, stirring constantly. Add the sugar all at once and continue to stir. When the mixture returns to a rolling boil, cook for exactly one minute and remove from heat.

Set clean jars in a hot water bath – about halfway up the jar. Skim foam off the top of the jelly and pour or ladle into jars. Seal the jars using your preferred canning method.

Makes 3 1/2 pints
Naturally gluten-free





Edible Flower Pistachio Shortbread Cookies

California is America's leading producer of high-quality cut flowers and greens – growing over 75% of all domestic cut flowers in the United States.* That includes culinary grade flowers, so when you see an orchid on your dessert or a snapdragon in your salad, there's a good chance it's California Grown.

Inspired by Chef Lori Stern's Instagram-sensation edible flower cookies, these buttery-crisp shortbreads feature pretty green flecks and fabulous crunch courtesy of pistachios. Many varieties of flowers are edible, but you'll want to be certain the ones you're using are culinary-grade, meaning they've been grown and packed in conditions that are food safe. You can order edible flowers online, or from some florists or grocery stores. Farmer's markets are also a great source for edible blooms.

*source: California Cut Flower Commission

INGREDIENTS:

1 1/2 cups all-purpose flour
1/2 cup cane sugar, plus more for sprinkling
1/8 tsp sea salt
1/4 pound (1/2 cup) butter, softened
1/4 cup pistachios, finely chopped

Edible Flowers:

We recommend:

pansy
viola
nasturtium
dianthus
borage blossom

DIRECTIONS:

Preheat the oven to 375° F. Line a rimmed baking sheet with parchment paper and set aside.

In a large bowl, whisk together the flour, sugar and salt. Create a well in the center of the dry ingredients and add the butter; mix with a spoon until combined. Scatter the pistachio pieces over the dough and knead with hands until the dough comes together and is smooth. Wrap tightly with plastic wrap and chill for at least 10 minutes.

Remove dough from refrigerator and place between two sheets of parchment paper. Roll dough to about 1/4 inch thickness and cut out cookies with a 1 1/2 inch round cutter; and place them on the lined baking sheet. Artfully place the flowers or individual petals on the cookies and press gently into the dough.

Bake on the center rack of the oven for 10-12 minutes, until the edges turn slightly golden. Remove from the oven and sprinkle immediately with sugar, then allow to cool.

Note: cookies may be kept at room temperature in an airtight container for 3 days.

Makes 16-20 cookies

Make it gluten-free: use a gluten-free AP flour blend + 1 tsp baking binder



California Spritz Cocktail



BONUS RECIPE

The classic spritz has made a comeback, and with good reason: bubbly wine paired with a slightly bitter liqueur makes a refreshing, easy to drink cocktail that complements almost any afternoon. It's easy to make the spritz your own. Choose your favorite aperitif (Aperol, Campari and Amaro are popular) and garnish as you see fit – briny green California olives or a touch of citrus are the traditional finishes. Then pair them with a California sparkler that's a more fruit-forward, alive with acidity, or somewhere in between - it's totally up to you! Just remember the 2:3 ratio of liqueur to wine, and you're off to the races.

INGREDIENTS:

3 oz. sparkling white California wine
2 oz. bitter liqueur (such as Aperol or Campari)
splash of club soda
olives or citrus to garnish

DIRECTIONS:

Fill a rocks glass with ice, and pour in sparkling wine and liqueur. Stir gently and finish with a splash of club soda and garnish. Enjoy immediately.

Makes 1 cocktail
Naturally gluten-free

