



RECIPES FROM: chimacum corner farmstand

Fall is finding its way — morning coffee is not just accompanied with cream, but also by fleece. We cash in berry pies for pot roasts, tender greens slide aside for roasted roots, and we crave the comforts of pastas, porridges, and stews. This weekend I found myself turning to Peter Berley and the following recipe from "The Flexitarian Table". Beautiful and tasty. A hearty meatless meal that stands alone. Little else required other than your favorite libation, and perhaps a modest fire.

CONCHIGLIE W/ BEETS, BEET GREENS, GOAT CHEESE & WALNUTS

from Peter Berley's cookbook "The Flexitarian Table"

serves 4

Ingredients:

1 bunch beets w/ healthy greens, greens reserved and beets scrubbed
sea salt or kosher salt
8oz Montebello Conchiglie pasta
1/4 cup extra-virgin olive oil
4 garlic cloves, thinly sliced
1 tablespoon chopped fresh tarragon (optional)
1/4-1/2 teaspoon red pepper flakes
4oz fresh Mystery Bay Goat Cheese
1/4 cup heavy cream or creme fraiche
freshly ground black pepper
3/4 cup toasted walnuts or pecans, coarsely chopped

Instructions:

Preheat oven to 400 degrees

Wrap beets in foil, place on baking sheet and roast until they can be pierced easily with the tip of a knife, about 45 minutes.

Wash and drain greens - cut into 1/2 inch ribbons and set aside.

Unwrap beets from foil and slip off skins, discard skins. Trim the ends of the beets and slice them vertically 1/2 inch thick. Stack the slices and cut them into 1/2 inch match sticks. *TIP* latex gloves come in handy for this step!

Bring a large pot of salted water to a boil and cook pasta until al dente, about 9 minutes.

Meanwhile, in a large skillet, heat the oil over medium until it shimmers. Add the garlic, tarragon and pepper flakes and cook, stirring, until the garlic is lightly colored, 1-2 minutes. Add the beets and greens and cook, stirring until the greens have wilted, 1-2 minutes.

Drain pasta and add it to the pan. Stir in the goat cheese and cream and bring to a simmer.

Season with salt and pepper.

Serve immediately, sprinkled with the walnuts or pecans.

