

SPRING HERB HUMMUS VEGETABLE GARDEN



Servings: 6



Prep Time: 20 mins



Total Time: 20 mins



Ingredients

- 2 (15 ounce) cans chickpeas (garbanzo beans), drained and rinsed
- ½ cup tahini
- ½ cup water
- 1 lemon, zested and juiced
- ¼ cup chopped fresh basil
- ¼ cup chopped fresh parsley
- ¼ cup chopped fresh chives
- ¼ cup chopped fresh mint
- 1 clove garlic, peeled
- ½ teaspoon salt
- 6 small carrots with greens still attached, or as desired
- 6 sugar snap peas, or as desired
- 6 fresh asparagus, or as desired
- 6 radishes with greens, halved, or as desired
- 6 small stalks celery hearts with leaves, or as desired

Instructions

1. Blend chickpeas, tahini, water, lemon zest, lemon juice, basil, parsley, chives, mint, garlic, and salt in a blender until smooth. Spread hummus in a 2-inch deep baking dish.
2. Arrange carrots, sugar snap peas, asparagus, radishes, and celery in neat rows in the hummus to resemble a garden.

ROSEMARY SHORTBREAD COOKIES



Servings: 5-12 dozen



Prep Time: 30 mins



Total Time: 15 mins



Ingredients

- 1 cup butter, softened
- 1/2 cup confectioners' sugar
- 2 cups all-purpose flour
- 2 tablespoons minced fresh rosemary
- 1/2 teaspoon sea salt

Instructions

1. In a large bowl, cream butter and confectioners' sugar until light and fluffy, 5-7 minutes. Combine the flour, rosemary and salt; gradually add to creamed mixture and mix well.
2. Shape into two 8-1/4-in. rolls; securely wrap each roll. Refrigerate overnight. Cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets.
3. Bake at 350° for 11-13 minutes or until edges begin to brown. Cool for 1 minute before removing from pans to wire racks. Store in an airtight container.

TANGY LENTIL SALAD WITH HERBS & PEPPERONCINI



Servings: 6-8



Prep Time: 24 mins



Total Time: 16 mins

Ingredients

Salad:

- 1 1/2 cups black beluga lentils
- 1 bay leaf
- 1/2 teaspoon fine sea salt
- 2 cups grated carrots (about 5-6 med)
- 3/4 cup fresh flatleaf parsley, chopped
- 1/4 c fresh mint, chopped
- 1/2 cup chopped celery (about 2 ribs)
- 1/2 cup chopped pickled pepperoncini pepper

Crumbled feta for topping

Dressing:

- 1/3 cup extra-virgin olive oil 1/4 cup pepperoncini juice from jar
- 1/2 tsp dried dill
- 1 clove garlic, minced
- 1/2 teaspoon fine sea salt, to taste
- 1/4 tsp freshly ground white pepper

Instructions

1. To cook the lentils: Fill a medium-to-large saucepan with water, leaving several inches of room at the top. Bring it to a boil over high heat.
2. Meanwhile, sort through your lentils for debris, then rinse your lentils in a fine-mesh sieve under running water until the water runs clear. Set aside.
3. Once the water is boiling, add the rinsed lentils. Add the bay leaf and salt. Set the timer for 16 minutes. Reduce the heat as necessary to prevent overflow and to maintain a lively simmer.
4. Meanwhile, make the dressing. Combine all dressing ingredients in a jar and shake vigorously or whisk in bowl. Set aside.
5. Once your timer has gone off, use a fork to scoop out a few lentils and test for doneness (careful, they're hot). Your lentils are done when they are pleasantly tender throughout (not mushy or falling apart) and taste nicely earthy (undercooked lentils tend to taste somewhat metallic). If your lentils aren't fully cooked yet, retest every 1 to 2 minutes until they are. Once cooked, strain off all the excess water.
6. Pour the lentils into a medium serving bowl, and discard the bay leaf. Pour in all of the dressing, and stir to combine. Add the grated carrots, celery and pepperoncini peppers.
7. Stir to combine. Season to taste. Stir in chopped herbs if serving immediately or wait until 30 min before serving. Top with crumbled feta if desired.

CHERRY & BLACKBERRY BRIE BAGUETTE



Servings: 4-6



Ingredients

- 1 long baguette, halved lengthwise
- 6 oz Brie cheese, sliced or torn into chunks (rind on or off — your call)
- 1 cup fresh cherries, pitted and halved ½ cup fresh blackberries
- 1 tsp olive oil (for brushing the baguette)
- 1–2 tsp honey or maple syrup (optional, for extra sweetness)
- Fresh thyme leaves
- Flaky sea salt and black pepper, to finish

Instructions

1. Preheat your oven to 400°F (200°C). Slice the baguette in half lengthwise and brush the cut sides lightly with olive oil. Place on a baking sheet, cut side up. Bake for 8 minutes. Remove and top with Brie so it melts with the heat from the baguette.
2. Top with cherries and blackberries, nestling them into the cheese. If you're using honey or maple syrup, drizzle a little over the fruit for extra gloss and sweetness.
3. Bake for 7–10 minutes, or until the Brie is melted and the fruit looks jammy and warm. Keep an eye on it — you want everything soft and gooey but not burned.
4. Remove from the oven and sprinkle with fresh thyme leaves. Add a pinch of flaky sea salt and a little black pepper to bring out the complexity. Let cool slightly, then slice into 3" portions and serve warm.