



12 Birches Farm

Week 4

Salad Turnips

Carrots!

Green Onions

Potatoes or Radishes

Raab

Basil

Salad Mix

Bok Choy

Spinach

Panisse Lettuce

Farm news: Hurray for carrots! I planted these last November; they germinated beautifully, but then suffered through the winter—besides short days and freezing temperatures, they also had to contend with birds and bunnies that snuck into the greenhouse to nibble on something green and growing. Many didn't survive, but these few did turn out lovely. In the next greenhouse over, the spring-planted carrots are just as tall—but their roots haven't developed yet.

This is the very last of the overwintered potatoes—it will be at least a month before this year's potatoes get big enough to harvest. It's also the very first of the basil; I like to pinch it back before I transplant it, so that's why you have just a handful of tiny leaves.

QUICK PORK RAMEN WITH CARROTS, GREEN ONIONS, AND BOK CHOY modified from EPICURIOUS JULY 2016

1 ounce dried mushrooms (preferably shiitake or porcini)

16 ounces fresh or 10 ounces dried ramen noodles

1 large or 2 small heads baby bok choy, quartered lengthwise

1 tablespoon toasted sesame oil, plus more

1 pound ground pork

1/2 teaspoon freshly ground black pepper

1/2 bunch green onions, thinly sliced, divided

3 tablespoons white or yellow miso paste

6 cups chicken stock or

2 tablespoons soy sauce

2 teaspoons Sriracha, plus more for serving

1/2 bunch carrots

4 large soft-boiled eggs (optional)

1/4 cup coarsely chopped basil

PREPARATION

Soak mushrooms in hot water. Cook noodles according to package directions, adding bok choy during the last minute of cooking. Drain noodles and bok choy; rinse with cold water.

Meanwhile, heat 1 Tbsp. oil in a large pot over high. Add pork, 3/4 tsp. salt, and 1/2 tsp. pepper and cook, stirring and breaking up meat slightly, 3 minutes. Add half of the green onion and cook, stirring occasionally, until pork is just cooked through, about 3 minutes more. Add miso and cook, stirring, until incorporated, about 30 seconds. Stir in broth, soy sauce, and 2 tsp. Sriracha. Drain and slice mushrooms; add & simmer 5 minutes. Taste and adjust seasonings, if necessary.

Meanwhile, using a mandoline or the large holes on a box grater, coarsely grate carrots. Divide noodles, bok choy, and carrots among bowls. Top evenly with soup, eggs, basil, and remaining green onions. Serve with additional sesame oil and Sriracha for drizzling alongside.