

Miss Marguerite's Table

Recipes meant to be shared

2



Recipe card

DIFFICULTY:
1 - 5

NAME OF DISH

Herb Farro Pilaf

CATEGORY

Sides - Grains

PREP TIME

30 minutes

COOK TIME

35 minutes

ingredients

¾ c farro*
cold water
2 T butter
1 - 8 oz. package sliced
Baby Bella mushrooms
1 T canola oil
¾ c orzo pasta
1 shallot, finely chopped
1 clove garlic, minced
2 c chicken broth
¼ t salt
2 t chopped fresh thyme
¾ c chopped Italian parsley
fresh lemon juice
fresh cracked black pepper

directions

Soak farro in cold water for 20 minutes. Drain well. In medium saucepan, melt butter over medium high heat and add sliced mushrooms in a single layer. Brown well on both sides. Remove from heat and set aside. In medium saucepan, heat canola oil over medium heat and add orzo. Cook stirring frequently, just until it turns golden, about 2 minutes. Stir in farro, shallot and garlic. Continue to cook, stirring, 2 more minutes. Add browned mushrooms; stir in chicken broth and salt; bring to a boil. Lower heat, cover and simmer until farro is tender, about 30-35 minutes.** Remove from heat. Stir in thyme and parsley. Add a squeeze of fresh lemon juice and cracked black pepper to taste. Serve warm.

notes

T = tablespoon

t = teaspoon

c = cup

oz = ounce

* Regular, not pearled. Look for this at Fresh Market.

**Check liquid towards the end of cooking time. Add 1 - 2 T of water, if needed.

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1

DIFFICULTY:
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NAME OF DISH

Oven Roasted Baby Potatoes

CATEGORY

Sides - Potatoes

PREP TIME

10 minutes

COOK TIME

30 minutes

ingredients

2 lbs. baby Yukon Gold potatoes, cleaned, dried and cut in half

2 T olive oil

2 t dried rosemary

2 t garlic powder

½ t kosher salt

¼ t fresh cracked black pepper

directions

Preheat oven to 425°. Line a sheet pan with parchment paper. In a medium bowl, mix all ingredients together, tossing well. Place in baking pan in a single layer. Roast for 30 minutes, stirring halfway through, until potatoes are golden brown, with crispy texture and fork tender. Remove from oven, season with a bit more salt if needed. Serve warm.

notes

T = tablespoon

t = teaspoon

c = cup

oz = ounce

lb = pound

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1

DIFFICULTY:
1 - 5

NAME OF DISH

Cucumber Green Apple Salad

CATEGORY

Salads

PREP TIME

20 minutes

COOK TIME

n/a

ingredients

2 English cucumbers, peeled,
seeded and diced

2 large Granny Smith apples, diced

½ c finely chopped red onion

2 jalapeno peppers, stem, seeds
and membrane removed, finely
chopped

½ c chopped fresh cilantro

6 T fresh lime juice

2 t sugar

1 t kosher salt

directions

Combine all ingredients in a large bowl
and toss well. Cover and chill. Serve cold.

notes

T = tablespoon

t = teaspoon

c = cup

oz = ounce