

This week's recipes feature fresh vegetables, greens and cheese. To make your search easier, here is a list of vendors who may offer certain ingredients. As always, feel free to get creative and substitute ingredients with other items you find at the farmer's market.

[Baguette Republic](#): **Cascades** - Variety of artisan breads, pastries and cookies; European techniques.

[Bigg Riggs Farm](#): **Cascades/Leesburg** - Home-grown produce and homemade preserved products.

[Blue Ridge Dairy Co.](#): **Leesburg** - Artisan cheeses and yogurt

Breadhouse: **Leesburg** - Artisan breads and pastries.

[Glascocks Produce](#): **Leesburg** - WVA's finest fruits and vegetables from a sustainable farm.

[Green Acres Family Farm](#): **Leesburg** - Pastured poultry & vegetables. Non-gmo/no antibiotics or steroids.

[Honey Brook Farms](#): **Leesburg** - Chemical-free Eggs/Meat. Fresh produce, RAW Honey, Heirloom Apples.

[Shenandoah Seasonal](#): **Leesburg** - Chemical free vegetables, specialty greens, herbs, and flowers.

[Shenandoah Valley Produce](#): **Leesburg** – Produce - chemical-free with organic certified, non-GMO seed.

[Staff of Life Bread](#): **Leesburg** - European style bread with whole grain flours, freshly stone-milled on site.

Chard with Green Olives, Currants and Goat Cheese From the Eating Well Test Kitchen

Serves 6

Prep time: 20 minutes Ready to eat: 20 minutes

Ingredients

- 1 tablespoon extra-virgin olive oil
- 1-pound chard, stems and leaves separated, chopped (see Note)
- ¼ teaspoon salt
- ¼ teaspoon freshly ground pepper
- ¼ cup chopped pitted green olives
- ¼ cup currants
- ½ cup crumbled goat cheese, (2 ounces)

Preparation

Heat oil in a Dutch oven over medium heat. Add chard stems, salt and pepper and cook, stirring often, until softened, 3 to 5 minutes. Stir in chard leaves and cook, stirring constantly, until wilted, about 2 minutes. Stir in olives and currants. Dot goat cheese over the top, cover and cook until the chard is tender, and the cheese is melted, about 2 minutes more.

- Notes: After washing the chard for these recipes, allow some of the water to cling to the leaves. It helps steam the chard and prevents a dry finished dish.
- A nice, warm piece of crusty bread goes really well with this dish.

Beets and Greens Salad with Cannellini Beans, From Eating Well, Winter 2003

Serves 4

Prep time: 30 minutes Ready to eat: 2 hours

Ingredients

- 2 bunches beets with unblemished greens, or 8 cups lightly packed beet greens
- 2 cloves garlic, crushed and peeled
- ½ teaspoon salt
- 3 tablespoons red-wine vinegar
- ½ cup extra-virgin olive oil
- 1 teaspoon dried oregano, or 2 teaspoons fresh oregano leaves, minced
- Freshly ground pepper, to taste
- 1 15-ounce or 19-ounce can cannellini beans, rinsed
- ¼ cup thinly slivered red onion, (½ small onion)

Preparation

1. If using beets, preheat oven to 400°F. Cut greens from beets, leaving 1 inch of stem attached; reserve about 8 cups greens, lightly packed. Wash and dry the beets. Wrap in foil and roast until tender, 1¼ to 1½ hours, depending on the size. (Alternatively, place beets in a microwave-safe dish, add ¼ cup water, cover and microwave on high for 20 to 25 minutes.) When beets are cool enough to handle, peel 4 of them and cut into ½-inch wedges. You should have about 2 cups. Place in a medium bowl. (Reserve the remaining beets for another use.)
 2. Using a mortar and pestle or side of a chef's knife, mash garlic and salt into a paste. Transfer to a large bowl. Add vinegar and whisk to blend. Add oil, oregano and pepper, and whisk until blended; measure 1 tablespoon and add to the beet wedges; toss to coat. Add beans to the remaining dressing and toss to coat. Marinate at room temperature until ready to use.
 3. Place onion in a small bowl, cover with cold water and add a handful of ice cubes; let stand for 10 minutes, or until ready to use.
 4. Meanwhile, bring 2 cups lightly salted water to a boil in a large, wide pan. Wash beet greens in several changes of water; trim the stems. Add greens to boiling water, cover and cook until tender, about 5 minutes. Drain well, pressing greens with back of a spoon to remove excess moisture. Cut into 1-inch pieces.
 5. Drain the onion. Add to the beans along with greens; toss to coat. Spoon the salad onto a serving platter or individual plates and garnish with the beets, if using. Serve immediately.
- Make Ahead Tip: Prepare through Step 1, cover and refrigerate for up to 2 days.
 - Soaking the onion in ice water for 10 minutes or more renders it less pungent and crisper.
 - Don't forget to slice some good artisan bread from the farmer's market.