



Lemon Thyme Shortbread Cookies



½ cup butter, softened
½ cup cane sugar
zest of 1 medium lemon
1 tablespoon fresh lemon juice
1 tablespoon fresh thyme leaves, chopped
1¼ cups all-purpose flour
¼ teaspoon sea salt

makes: 1½ dozen

prep time: 15 minutes

inactive prep: 15 to 30 minutes

cook time: 10 to 12 minutes



preheat the oven to 350°F and line a large baking sheet with parchment paper.

cream the butter in a bowl with an electric mixer. add the sugar and beat until fluffy, scraping down the sides of the bowl as needed. add the lemon zest, lemon juice and thyme and mix again. add the flour and salt and mix until just combined. turn the dough out onto a floured surface and flatten into a 1" disk. if the dough is sticky, wrap and chill for 15 to 30 minutes until firm but still pliable.

roll the dough on a lightly floured surface until about ¼" thick. if desired, dough can be rolled between two pieces of parchment paper. use 2" cookie cutters to cut out desired shapes. transfer to the baking sheet and bake for 10 to 12 minutes or until the edges are lightly browned. if you're baking in batches, keep any extra cut-out cookies in the fridge until ready to bake.

remove from the oven and transfer the cookies to wire racks to cool.





Zucchini Basil Soup

¼ cup sliced leeks (the tender white + light green parts only)
extra-virgin olive oil, for drizzling
1 garlic clove, chopped
2 small zucchini, chopped
¼ cup hemp seeds
juice of ½ lemon, more to taste
½ tablespoon miso paste
1 cup water, more as needed for consistency
½ cup packed fresh basil
sea salt and freshly ground black pepper

garlic croutons:

2 cups cubed sourdough bread
½ garlic clove, minced
extra-virgin olive oil, for drizzling

serves: 4

prep time: 20 minutes

cook time: 16 minutes



slice the white and light green parts of the leek into rings. rinse well, drain and let dry.

heat a drizzle of olive oil in a small skillet over medium-low heat. add the leeks and a pinch of salt and cook until very soft, 5 to 8 minutes. stir in the garlic and cook for another 30 seconds. remove from the heat.

in a blender, combine the leek mixture with the zucchini, hemp seeds, lemon juice, miso, water and a few grinds of pepper and blend until smooth. add the basil and blend again. taste and adjust seasonings, adding more lemon for brightness and salt to taste. add more water if you prefer a thinner consistency.



make the garlic croutons: preheat the oven to 350°F and line a baking sheet with parchment paper. on the baking sheet, toss the croutons with the garlic and a drizzle of olive oil. bake until crisp, about 8 minutes.

serve the soup at room temperature with the garlic croutons and a drizzle of olive oil.





Lemongrass

Banh Mi Spring Rolls

pickled veggies:

1 daikon radish,
sliced into matchsticks
2 carrots, sliced into matchsticks
½ medium cucumber,
sliced into matchsticks
1 jalapeno pepper, thinly sliced
½ cup rice vinegar
½ cup white wine vinegar
pinch of cane sugar
pinch of sea salt

lemongrass tofu marinade:

1 stalk of lemongrass
1 tablespoon extra-virgin olive oil
3 tablespoons tamari
2 tablespoons lime juice
1 garlic clove, minced
½ teaspoon maple syrup
10 ounces extra-firm tofu

sriracha mayo dipping sauce:

¼ cup mayo or vegan mayo
½ teaspoon sriracha, more to taste
1 teaspoon lime juice

for the spring rolls:

4 ounces cooked vermicelli noodles
8 (8½-inch) spring roll rice paper circles
generous handful of herbs
(mint, basil and/or cilantro)
sea salt

serves: 4

prep time: 30 minutes

inactive prep time: 1 hour—overnight



make the pickled veggies:

place the radish, carrot, cucumber and jalapeno slices into a medium-sized jar. in a small bowl, whisk together the rice and white wine vinegars, sugar + the salt and pour the mixture into the jar with the vegetables. chill in the fridge for at least 1 hour, or overnight.

make the lemongrass tofu marinade:

prepare the lemongrass by cutting off the root end and the tough upper stem of the stalk. remove the thick outer part and then use the back of a chef's knife to bash the lemongrass. this helps release its flavor. finely chop the inner layers, the tender white and light green part only (this should yield about 1½ tablespoons of minced lemongrass). in a small bowl, whisk together the lemongrass, olive oil, tamari, lime juice, garlic and maple syrup. cut the tofu into 8, 4-inch long thick strips, and place in a rimmed baking dish. pour ¾ of the marinade over the tofu and use your hands to flip the tofu in the dish until well coated. chill for 30 minutes. (reserve the remaining ¼ marinade to brush onto the tofu after it bakes.)

make the sriracha mayo dipping sauce:

in a small bowl, mix together the mayonnaise, sriracha and lime juice. season to taste and chill until ready to use.



preheat the oven to 350°F and line a baking sheet with parchment paper. remove the tofu from the marinade and place on the baking sheet. bake for 25 minutes or until golden brown and firm around the edges, flipping halfway through. remove the tofu from the oven and brush with the remaining marinade and a pinch of salt

assemble the spring rolls:

fill a shallow glass baking dish with 1 inch of warm water. submerge one rice paper in the warm water for 15 seconds and then lay the softened wrapper on a clean kitchen towel. place a portion of vermicelli noodles, a piece of tofu and some of the pickled veggies on the rice paper and top with some herbs. fold the bottom of the wrapper over the filling and gently tuck the filling under the wrapper. fold the sides over the filling. then continue rolling and tucking the rice paper to form a spring roll. repeat with the remaining rice papers.

serve with the sriracha mayo dipping sauce and tamari on the side.





1 large fennel bulb, very thinly sliced
1 medium napa or savoy cabbage, shredded
2 large or 4 small carrots, sliced into thin coins
2 watermelon radishes or 4 red radishes, thinly sliced
2 clementines, sliced or segmented
1 small avocado, diced
generous handful of mint
¼ cup sesame seeds or chopped almonds, toasted

dressing:

3 tablespoons extra-virgin olive oil
2 garlic cloves, minced
2 teaspoons freshly grated ginger
¼ cup fresh lemon juice
¼ cup fresh clementine juice
1 tablespoon white miso paste

serves: 4 to 6 as a side

prep time: 15 minutes

inactive prep: 10 minutes



in a small bowl, make the dressing by whisking together the olive oil, garlic, ginger, lemon and clementine juices and the miso paste.

in a large bowl, mix together the fennel, cabbage, carrots, radishes, half the clementines and half the avocado. toss with half the dressing and let sit for 10 minutes. season to taste, adding more dressing as you like. assemble the salad on a platter and top with the remaining clementines and avocado, mint and sesame seeds or almonds. serve with the remaining dressing.

