TUESDAY MARCH 7, 2017

Chard & cilantro soup with crisp, herbed noodle pillows

Apple-arugula salad with pumpkin seeds, sunflower seeds, walnuts, dried cranberries, pomegranate, and lemon yogurt dressing

Oregon apple & wild huckleberry cobbler

TUESDAY MARCH 14, 2017

Deborah’s early spring vegetable ragout

Chickpea & North African bean cakes with eggplant and tomato compote, with zesty green herb and lemon sauce

Sunchoke & rose potato bisque with hazelnut oil and chives

TUESDAY MARCH 21, 2017

Nando’s three sister’s stew of winter squash, sundried tomatoes, posole, chestnut beans, and fresh green beans

Red rockfish with exotic citrus & rosemary

Side items: roasted romanesco, brussel sprouts, saffron infused basmati rice

TUESDAY MARCH 28, 2017

Blood orange salad with ricotta and watercress

Celery root & wild rice chowder

Braised root vegetables with Palouse lentils, and red wine sauce

Planked steelhead with hazelnuts, tomato water, and citrus upland cress

A collaboration of Food & Nutrition Services and Partnership for a Healthy America

Recipes adapted from Fernando and Marlene Divina’s “Foods of the Americas: Native Recipes and Traditions” & Deborah Madison’s “Local Flavors: Cooking and Eating From America’s Farmer’s Markets”