

Latin Veggie Breakfast Corn Cakes

Courtesy of Club Chef



Ingredients

- 2 Ears Fresh Corn on the Cob
- 1 Cup Grits
- 2 Cups Whole Milk
- 2 Cups Water
- 2 Tbsp. Butter
- 6 oz. Queso Quesadilla, Shredded
- Vegetable Oil or Cooking Spray
- 1 (10 oz.) Package Latin Veggie Starter
- 1 tsp. Ground Cumin
- 6 Eggs
- ¼ Cup Cotija Cheese, Crumbled
- Kosher Salt and Fresh Ground Pepper, To Taste
- ¼ Cup Fresh Cilantro, Thick Stems Removed

Make Grit Cakes

1. Remove husk from corn and grill for 5 minutes until slightly charred. Allow corn to cool, then cut kernels off of the cob.
2. While corn is grilling, add grits, milk and water to a medium saucepan. Bring to a boil, then reduce to a simmer and cover to cook until water and milk are completely absorbed, about 15-20 minutes. Stir occasionally to avoid scorching.
3. Once grits are completely cooked, remove from heat and add butter, corn kernels, and 4 oz. of the queso quesadilla (reserve the rest for later use). Stir to combine until cheese melts.
4. Spread grit mixture onto a rimmed baking sheet lined with parchment paper and allow to chill in the refrigerator for 2 hours, or overnight.
5. Once grits have chilled, cut into 6 cakes using a 2 ½ inch round cutter.

Assembly

1. Heat a medium skillet over medium-high heat with 1 Tsp. vegetable oil or cooking spray and cook corn cakes until golden, about 4-5 minutes per side.
2. Heat a medium skillet over medium heat with 1 tsp vegetable oil or cooking spray. Add the Latin vegetables, ground cumin and ½ tsp Kosher salt to the skillet and cook stirring frequently until fragrant, about 5 minutes.
3. While veggies are cooking, poach 6 eggs using your preferred poaching method.
4. Place corn cakes onto a serving platter. Top each with a poached egg, veggies, remaining queso quesadilla, cotija cheese and cilantro and serve.

Serves: 6

Warm Roasted Red Cabbage & Collard Slaw

Courtesy of Club Chef

Ingredients

- 1 Small bunch Collard Greens, Stems Removed
- 1 Small Head Red Cabbage, core removed, then cut into 8 wedges
- 1/3 Cup Olive Oil
- 1 tsp. Kosher Salt
- 1/4 tsp. Freshly Ground Black Pepper
- 1 Cup Apple Cider Vinegar
- 1/4 Cup Ketchup
- 2 Tbsp Brown Sugar
- 1/4 tsp Red Pepper Flakes

Directions

1. Heat oven to 450°
2. Place cabbage and collard greens into 2 separate bowls. Coat each with half of the oil, salt and pepper.
3. Place cabbage on a baking tray lined with parchment, roast for 12 minutes. Flip, add collards, and roast for 5 more minutes until greens are crisp. Allow to cool slightly, remove from tray and chop into 1" pieces.
4. While greens are roasting, mix dressing ingredients in a small saucepan. Heat until sugar dissolves. Dress greens with this mixture and serve warm

Serves: 8



Heirloom Pizza

Courtesy of Lakeside Produce

Ingredients

- 5 Lakeside Heirloom Tomatoes
- 1 Cup Pitted Black Olives
- 2 packages Fresh Mozzarella Cheese
- 2 Cups Flour
- 1 tsp Yeast
- 1/2 Cup Warm Water
- 1/4 Cup Olive Oil
- 1 Tbsp Capers
- Dash of Balsamic Vinegar
- 1 Handful of Fresh Basil Leaves
- Salt and Pepper to taste



Directions

1. Heat oven to 275 degrees Fahrenheit.
2. Place flour in a mound on a flat surface and spread a hole in the middle. Add the warm water and yeast and let it sit for two minutes. Add a dash of salt; use a fork to mix from the center out.
3. Add 2 tbsps. of olive oil and knead well for 10 minutes. Shape into a ball, then cover with cling wrap or cloth and let sit for 30 minutes.
4. In a blender, add olives, capers, basil leaves, black pepper, and 3-4 tbsps olive oil; mix until it forms a paste.
5. Cut the pizza dough in half and use a rolling pin to thin it out. Shape it to the inside of a baking pan. Evenly spread the basil tapenade over top and bake for 15 minutes.
6. Thinly slice the mozzarella and cover the pizza. Bake for another 15 minutes.
7. Thinly slice the heirloom tomatoes and use them to top the pizza. Season with a dash of olive oil, balsamic, salt and pepper.

Serves: 4

Watch [video](#)

Dill Potato Salad

Courtesy of Progressive Produce

Ingredients

- 1 2-lb bag of Baby Potatoes, halved or quartered
- 2 Cups Kosher Dill pickles, diced
- 2 stalks Celery, diced
- 2 Cups Sweet Onion, diced
- 1/4 Cup Fresh Dill, chopped (more to taste)
- 1/2 Cup Mayonnaise
- 1/4 Cup Sour Cream
- 3 Tbsp Pickle Brine (more to taste)
- Salt and Pepper, to taste

Directions

1. Boil potatoes until tender; cool slightly
2. Combine all ingredients while potatoes are still warm
3. Mix well
4. Chill

Serves: 4

