

# clover

## SALAD BOX

### Verrill Farm Lettuce with Eggplant, Chickpeas, and Carrot Feta Spread



#### FOR YOUR SALAD:

- VERRIL FARM LETTUCE
- EGGPLANT
- SPICED CHICKPEAS
- TURMERIC ONIONS
- LEBANESE WHITE BEAN SALAD
- CARROT-FETA SPREAD
- DUKKAH DRESSING

#### ON THE SIDE:

- PAIN D'AVIGNON COUNTRY LOAF
- CARAMELIZED ONION BUTTER

#### SALAD IN YOUR FUTURE:



Scan for this month's meal box menu.

The white bean salad comes to us from Lieza, a former employee whose family is from Lebanon. We love it paired with eggplant and Brookford Farm carrot-feta spread.

1. Remove the butter from the fridge and preheat oven to 400.
2. Wash lettuce very well using a salad spinner. Be sure to separate the leaves from the core before plunging them into the water. If you don't have a salad spinner, you can submerge the leaves in a bowl of water, lift them out, drain them in a colander, spread them out on clean towels or paper towels, and roll them up in the towels to dry. Chop or tear the lettuce into bite-sized pieces.
3. Prep the eggplant - Using a sharp knife, cut the top stem off of the eggplant. Peel alternating stripes from the eggplant lengthwise with a peeler so between every inch peeled there is about an inch of skin. At Clover, we call this "striping" the eggplant.
4. Chop the "striped" eggplant into 1 in cubes. Put a thin layer of eggplant on a sheet pan lined with parchment paper. Lightly drizzle the cubes with oil (neutral oil or olive oil is fine) and sprinkle with salt. Roast in the oven at 400 for 20-30 minutes until the eggplant is light brown on top. (Start checking the eggplant at 20 minutes; if it's not done, cook for another 10 minutes.)
4. Transfer the bread and chickpeas onto a rimmed baking sheet. Spread the chickpeas out in an even layer, and warm for 2-3 minutes. Heat the bread for 3-5 minutes or until soft and warm.
5. Drain brine from the turmeric onions.
6. Place the salad mix, eggplant, white bean salad, onions, and half the chickpeas into a large mixing bowl. Drizzle salad with some of the dressing. Toss salad, give a leaf a taste and add more salad dressing if needed.
7. Spread a 1/4 cup of carrot-feta spread on the inside of each salad bowl. Portion salad into bowls and garnish with the remaining chickpeas. Serve with slices of the country loaf and the caramelized onion butter.

Tip: want to stretch this box over more than 1 meal? Don't dress your salad until you're ready to eat each portion!