

Beet-Green Patsa

Early summer is a wonderful time to pull up baby beets. You can enjoy the nutritious beet greens, too! They can also be served as a side dish, without the pasta.

Recipe from Chez Panisse Vegetables, by Alice Waters

1/2 cup currants
3 to 4 bunches beet greens (about 2 lbs)
1 small bunch fresh mint
2 medium red onions
2-3 cloves garlic
1 bay leaf
1/2 cup extra-virgin olive oil
1 lb dried pasta (fedelini an extremely fine, strand-like pasta, thinner than vermicelli, is recommended by the recipe, but I used penne and enjoyed the textures very much)

Cover the currants with boiling water, let them soak for 15 minutes, and drain them. While they are soaking, wash the beet greens, strip the leaves from the stems, and cut the leaves into **chiffonade***. Chop the stems into 2-inch lengths. Stem the mint (use a smooth-leaved variety if available), wash the leaves, and chop them into chiffonade.

Put on a pot of salted water for the pasta. Peel the onions and the garlic and chop them both fine. Saute them with the bay leaf over medium heat in 1/4 cup olive oil for about 5 minutes or until they turn translucent. Add the beet leaves and stems and the currants and cook 5 minutes more, covered. Meanwhile, when the water has come to a boil, add the pasta. Uncover the beet greens, season with salt and pepper, and add the mint leaves. When the pasta is cooked, drain it and toss well with the sauce, moistening it with a ladle of the pasta water and the rest of the olive oil. Serve immediately. Serves 4 to 5.

***chiffonade**: layer the leaves, destemmed, and roll them together tightly so that they resemble a cigar. Chop finely so that they splay away from one another.

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Shopping List

Beet Green Pasta

<u>Ingredients</u>	<u>Wiegth or Volume</u>	<u>PLU #</u>
currants	1/2 cup	_____
beet greens	3 to 4 bunches (about 2 lbs)	_____
fresh mint	1 small bunch	_____
red onions	2 medium	_____
garlic	2-3 cloves	_____
bay leaf	1	_____
extra-virgin olive oil	1/2 cup	_____
dried pasta (fedelini an extremely fine, strand-like pasta, thinner than vermi- celli, is recommended by the recipe, but I used penne and enjoyed the textures very much)	1 lb	_____

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