



“There are always flowers for those who want to see them.”

~Henri Matisse~

## Russian Cabbage Soup

I thought you all could use another recipe this week.



### Ingredients

2 cups cabbage, shredded	1 bunch carrots, chopped
1 cup spinach (optional)	2 medium potatoes, diced
½ medium onion, chopped	½ tbsp. butter
8 cups chicken or vegetable broth	2 hard-boiled eggs
sour cream (optional)	

### Directions

1. Wash and drain sorrel and spinach. Cut into thin strips and set aside.  
  
Finally slice cabbage, and chop potatoes and onion.
2. Heat saucepan on medium heat. Add butter and onion and sautee until golden. Add chicken broth, carrots and potato, bring to a boil, and cook for 15 minutes. Add salt to taste.
3. Put cabbage into soup and bring to a boil and cook for 5 minutes. Once potatoes are soft enough, add spinach. Cover and remove from heat.

This week's  
CSA share  
contains:

- Beefsteak Tomatoes
- Cantaloupe
- Assorted Eggplant
- Sweet Nardello Peppers
- Red Flame Hot Peppers
- Assorted Cucumbers
- Sorrel
- Carrots
- King Richard Leek
- Music Garlic
- Assorted Summer Squash



Here is a recipe that incorporates eggplant, summer squash, garlic, tomatoes and leeks from this week's CSA share!

## No-Noodle Vegetable Lasagna

Total Time: 90 Mins.

Servings: 6



### Ingredients

1 eggplant, sliced lengthwise into ¼-inch slices	1 egg, beaten
1 squash, sliced lengthwise into ¼-inch slices	¾ pound part-skim ricotta cheese
1 tsp. basil	½ cup grated Parmesan cheese
4 cups marinara sauce	½ pound shredded mozzarella cheese
1 Leek, sliced thinly	2 tomatoes, sliced thinly or diced
3 cloves garlic, minced	1 tsp. oregano
1 tsp. thyme	salt and pepper to taste

### Preparation

1. Preheat oven to 400 degrees. Coat two baking sheets with olive oil. Place slice eggplant on one sheet, and sliced zucchini on the other. Sprinkle olive oil on vegetables. Roast 8 minutes, then flip and roast another 8 minutes. Remove vegetables and reduce oven temperature to 350 degrees.
2. In a medium bowl, combine egg, ricotta cheese, cherry tomatoes, leeks, garlic, basil, thyme, oregano, salt and pepper, and ¼ cup of Parmesan cheese; set aside.
3. To assemble lasagna, coat bottom and sides of 14 by 8 -inch baking dish with olive oil. Spread a thin layer of sauce on bottom of pan. Layer eggplant over sauce. Cover eggplant with sauce, then ricotta mixture, and then sprinkle with half of the mozzarella cheese. Put zucchini on top, and then pour remaining marinara sauce on. Place remaining ricotta mixture, mozzarella, and Parmesan cheeses on top.
4. Bake until bottom starts to bubble, about 40 minutes. Remove lasagna and cool for 15 minutes.