



Purslane is a weed - but don't let that fool you! Its bright lemony flavor bursts with omega-3 fatty acids; which means your brain and heart love it as much as you will! Here's a recipe you can use with Purslane found at **Brookwood Farm - right here at Roslindale Market!** Simply prepare ingredients and toss together.

Serves 2

- 1 large cucumber, deseeded and chopped
- 1 medium tomato, chopped
 - 1 bunch purslane, stems removed, leaves chopped
 - 1 de-seeded and minced jalapeno pepper
 - 2 Tbsp fresh squeezed lemon juice
 - 2 Tbsp Olive oil

Also try purslane in: soups, or, sprinkled into your favorite taco recipe (sauteed chopped leaves add flavor!)
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Corn is just fine all on it's own, but if you're looking to explore new ways to enjoy it this summer, here's a recipe you can use with corn found **right here at Roslindale Market!** Simply prepare ingredients and blend with a food processor.

- ½ tablespoon tahini
- 1 tablespoon freshly squeezed lemon juice
- 1 tablespoon olive oil
- 1 garlic clove
- ½ teaspoon paprika
- 1 15 oz. can chickpeas, rinsed and drained
- 1 ear yellow corn, kernels removed from cob
- sea salt and freshly ground black pepper to taste

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If you notice your greens are about to turn, or, you just want a new way to enjoy them, here's a simple formula to make your own one-of-a-kind pesto that you can use with greens found **right here at Roslindale Market!** Simply choose and blend ingredients with a food processor:

- **GREENS:** 3 cups of ANY green, flower, weed, or, herb (stems removed)
- **NUTS:** ½ cup of nuts (pine, almonds, pecans, or, hazelnuts)
- **OIL:** ½ cup of olive oil
- **SEASONING:** 3 cloves garlic, ½ teaspoon salt, ½ teaspoon pepper

Refrigerate up to 1 week. **PRO TIP:** Create frozen pesto cubes in an ice tray. Store in a ziplock bag and enjoy for the next 6 months, defrosting one at a time as you cook!

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These odd shaped squash are so flavorful and fun - please don't leave them behind! **Get these right here at Roslindale Market** to prepare this simple roasted dish you can make in advance and enjoy all week long! Simply roast these ingredients at 425° for 15-20 minutes:

- 1.5 lbs. patty pan squash
- 1 tablespoon of oil
- 2 cloves of garlic
- ¼ teaspoon each of oregano, thyme, black pepper

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