

Farmstand Vegetables & Assorted Dips

Vegetarian, Vegan, Avoiding Gluten

Ingredients

Vegetables

1 head cauliflower, cut into florets
1 lb sweet mini peppers
1 cup mixed Greek olives
10 oz celery sticks (with some leaves)
1 English cucumber
16 oz baby heirloom carrots
10 oz grilled broccolini
16 oz heirloom cherry tomatoes

Quick Pickled Cauliflower

1 cup vinegar
1 cup water
1 tbsp sugar
2 tsp salt
1 tsp mustard seed

Simmer brine, pour over cauliflower and chill for 4 hours.

Quick Pickled Cauliflower

2 cans chickpeas, drained
½ cup tahini
¼ cup lemon juice
2 garlic cloves
¼ cup olive oil

Blend smooth.

Lemon Sweet Pea Hummus

2 cups frozen peas (blanched)
1 can chickpeas
¼ cup tahini
Zest + juice 1 lemon
2 tbsp olive oil

Blend smooth.

Buttermilk Herb Dip

1 cup sour cream
½ cup buttermilk
2 tbsp chopped dill
2 tbsp chives
1 tbsp parsley
Salt & pepper

Blend until consistent.

Directions

1. Arrange all vegetables beautifully on platter or Boos board.
2. Serve with hummus and dips on side.