

Farm to School Goes Home

Third Week of April



LOCAL FOOD RECIPE

Spinach and White Bean Steps

Dip

- Home Recipe : 6 servings
- 2 tablespoons olive oil
- 1 clove garlic, minced
- 1 pound local spinach
- 15 oz. can white beans, drained
- 1 tbsp. fresh lemon juice
- 1 tbsp. balsamic vinegar
- 1 tsp. salt + 1/4 tsp. pepper

- 1. Heat 1 tablespoon of oil in a skillet over medium heat. Add garlic and cook until fragrant.
- Add half of the spinach and cook until wilted. Repeat with the remaining spinach.
- Process 1 tablespoon olive oil, the spinach mixture, white beans, lemon juice, balsamic vinegar, salt, and pepper in a food processor.



4. Transfer to a small serving bowl. Serve with crackers, toasted pita, and/or vegetable spears.

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GARDENING IDEAS FOR PARENTS AND KIDS

When you are digging in the garden you are bound to find some worms! Make a worm habitat with your children so you can study them for a day or two, then release them back into your garden.

Fill a glass jar with alternating layers of sand and soil. Add some potato and banana peel and a few worms from your garden. Close the jar using a paper towel and rubber band so the worms can breathe. After a few hours inspect the jar and observe the tunnels the worms have created!



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Growing Minds is a program of ASAP (Appalachian Sustainable Agriculture Project). 306 West Haywood Street, Asheville, NC 28801 (828) 236-1282 www.growing-minds.org