

LOCAL *and*
ORGANIC
...better together!

The weekly newsletter from



RECIPE OF THE WEEK

Delicious recipes with seasonal ingredients

Chives are first to come up— and there might just still be carrots and potatoes in your root cellar...

Roasted Carrots and Potatoes with Chive Pesto

Ingredients

- 1kg potatoes, peeled , cut in wedges
- 3 lg carrots, peeled, cut in 1 inch strips
- 2 tbs olive oil
- salt and freshly ground black pepper
- **pesto**
- 1/2 cup extra-virgin olive oil
- 1/2 cup (packed) chopped fresh chives, more for garnish
- 1/2 cup (packed) chopped fresh flat-leaf parsley
- 2 tablespoons, chopped walnuts
- 1 garlic clove
- 2 teaspoons fresh lemon juice



Preparation

Preheat oven to 425°F. In a medium bowl, toss potatoes and carrots with 2 table-spoon oil to coat; season generously with salt and pepper. Spread veggies in a single layer on baking sheet. Roast veggies, turning occasionally, until tender and golden brown, 25-30 minutes.

For pesto combine 1/2 cup chives, parsley, nuts and garlic in a processor. Pulse until finely chopped. With machine running, gradually add remaining oil through feed tube and process until incorporated. Transfer chive pesto to a small bowl. Stir in lemon juice, then 2 tablespoons water. Season pesto with salt and pepper.

Transfer veggies to a platter. Drizzle with half of pesto; sprinkle with additional chopped chives. Serve with remaining pesto.



YUKON ORGANICS 101

Throughout the summer our newsletter will feature dispatches from local growers, member profiles, and tips and tricks on growing organic in the Yukon, in addition to a delicious seasonal recipe.

GoOFY anyone? Who we are..what we do...

Growers of Organic Food Yukon (GoOFY) is a Yukon association, that promotes organic practices and provides support, education, and advocacy about organic growing and processing.

If you live in the Yukon (or northern BC), come join other local farmers and gardeners who are interested in using organic growing methods.
You don't need to be big and you don't need to be certified. Find out how to get the best tasting, healthiest food from your garden or farm.
Farm membership \$35/year, individuals \$20/year.

Yukon Contact Information <http://organic.yukonfood.com/>
Phone: (867) 633 4201 or lendrumross@northwestel.net
P.O. Box 20228 Whitehorse, Yukon Y1A 7A2

Greens are here!

Confirmed for this week from GoOFY vendors are
spinach, arugula,

