

CREAMY CHIVE POTATOES

INGREDIENTS	DIRECTIONS
<p>4 large Yukon Gold potatoes (about 1.5#), peeled & cut into 1/2-inch cubes</p> <p>1.5 cups half & half</p> <p>4 tbsp unsalted butter</p> <p>Kosher salt</p> <p>1/4 cup chopped fresh chives</p>	<p>Combine potatoes, half & half, and butter in large saucepan. Season with salt. Bring to a boil. Reduce heat & simmer gently, stirring occasionally until potatoes are tender and sauce is thick (25-35 minutes).</p> <p>Season with salt. Stir in most of the chives. Top with the remaining chives before serving.</p>



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ONE POT CHICKEN WITH MARINADE

INGREDIENTS	DIRECTIONS
<p>1-1.5# chicken breast, thighs or other cuts (anything works!)</p> <p>MARINADE:</p> <p>1/4 cup olive oil</p> <p>1/4 cup lemon juice</p> <p>5 cloves of garlic, minced</p> <p>1 tsp dried oregano</p> <p>1 tsp ground thyme</p> <p>1/2 tsp salt</p> <p>1/2 tsp pepper</p>	<p>Prep chicken: If moist, pat dry with paper towels to avoid diluting the marinade. Pierce chicken with fork on all sides to increase marinade coverage. Place chicken in resealable bag.</p> <p>Prep marinade: Combine all ingredients in a bowl. Pour over chicken in bag, making sure chicken is covered on all sides. Marinate 30 minutes to 24 hours.</p> <p>Place chicken & desired vegetables (ex: tomatoes, onions, zucchini) in shallow baking dish and top with marinade. Bake 45 minutes at 400 degrees.</p>

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DRIED OREGANO

INGREDIENTS	DIRECTIONS
<p>Handful of oregano from your herb garden</p> <p>Rubberband</p> <p>Paperclip</p>	<p>Harvest a handful of oregano: gather a handful in your left hand and cut the stems evenly with scissors in your right hand. Make sure stems are lined up evenly & wrap with a rubberband to hold in place. Twist your paperclip into an S-shape and use one end to hook through your rubberband.</p> <p>Hang upside down in your window/sill/kitchen where it gets good air circulation. Your oregano will be ready in 4-6 weeks. Once dried, cut off the rubberband, separate the springs, crush the leaves and store in a canning jar in a dark cupboard. You can use this same technique for thyme, basil, parsley and other herbs.</p>

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TOMATO BASIL MARINARA

INGREDIENTS	DIRECTIONS
<p>2 tbsp extra virgin olive oil, divided</p> <p>1 medium onion, peeled & chopped</p> <p>3 cloves garlic, minced</p> <p>28 oz can crushed tomatoes</p> <p>1/4 cup fresh chopped basil</p> <p>1 tsp tomato paste</p> <p>1 tsp granulated sugar</p> <p>1 tsp kosher salt, plus more to taste</p> <p>Your favorite pasta</p>	<p>Heat oil in large pot over medium low heat. Add onion & saute until soft & translucent, about 8-10 minutes. Add garlic & cook an additional 30 seconds.</p> <p>Add crushed tomatoes, basil, tomato paste, sugar, salt and pepper to taste. Stir to combine. Simmer uncovered on low heat 20-30 minutes. The longer the sauce simmers, the more flavorful it will be.</p> <p>Cook past as directed on box & toss with sauce. Enjoy!</p>

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