



PBE *Garden-to-Café* RECIPE

This past Friday 1/10, **ALL PBE students** enjoyed a wide variety of organic produce as part of our *Garden-to-Café* program. Every grade contributed to seeding, planting, nurturing, harvesting, and preparing of this FIRST recipe of 2020! Several students came back for seconds and thirds until it was gone! This is also the first zero waste salad, as all scraps were composted in our garden's *Compost Corner*.



Recipe: PBE **floral winter mix**

•**Ingredients:** mixed lettuce greens, Napa cabbage, purple cabbage, arugula, rainbow chard, carrot roots and greens, nasturtium and mallow leaves, marigold petals, celery, green onions, Meyer lemons, oranges, EVOO, sea salt.

•**Directions:** shred carrots, juice citrus, and finely chop all greens, celery, onions. Mix all ingredients to your liking.



Check out more on our shutterfly site: <https://pbegarden.shutterfly.com>