



FarmFresh

Recipes

April 2016

Available Now...

Spinach

Colorado harvests more than 1,000 acres of spinach each year.



Fun Facts

Spinach is fat free, low in calories, an excellent source of fiber and high in Vitamins A and C, iron and folate.



Fresh Inspirations...

Spinach Artichoke Fondue

Ingredients

- 1 1/2 Cups Chicken Broth
- 1/2 Cup Light Beer
- 2 Tbsp. Garlic Paste
- 1 Roasted Jalapeno, chopped with seeds
- 1/2 Cup Roasted Red Pepper, diced
- 1 1/2 Cups Fresh Spinach, chopped, cooked
- 1 Cup Artichoke Hearts, chopped
- 2 Tbsp. All Purpose Flour
- 1 Cup Gouda Cheese, shredded
- 1/2 Cup Fontina or Asiago Cheese, shredded
- 1/4 Cup Parmesan Cheese, shredded
- 1 Tsp. Italian Herb Seasoning
- 1 Tbsp. All Purpose Seasoning
- 3 Tbsp. Italian Parsley, chopped

Directions

Preheat fondue pot or small cast iron Dutch oven on the stove top over medium heat for 2-4 minutes. Mix the shredded cheese with the flour and set aside. Add the chicken broth, beer, garlic paste, peppers, spinach and artichoke hearts into the fondue pot or Dutch oven and bring to a simmer. Add the cheese flour mix and using a whisk, stir until the cheese has melted and fondue starts to thicken slightly. Add the seasonings and adjust as needed. At the very end add the chopped Italian parsley and mix. Serve with bread cubes, crackers or breadsticks.

Enjoy with a glass of Colorado hard cider such as Grasshop-Ah! Hard Cider from Colorado Cider Company in Denver, Colorado.

Provided by Chef Jason K. Morse, CEC, 5280 Culinary, LLC and Ace Hardware Grill Expert

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state. Visit us at www.coloradoagriculture.com for a complete list of recipes.

Next Month... **Colorado Asparagus**