



FARM-TO-TABLE RECIPES
SPRING

(courtesy of Midwest Culinary Institute)

Grilled Green Onions

Green onions, trimmed and washed	3 bunches
Olive Oil, divided	2 Tbsp.
Lemon, zested and juiced	1
Salt and Pepper	TT (to taste)
Parmigiano cheese, shaved	1 oz.
Sugar	1 Tbsp.

1. Heat 1 tablespoon of the oil in large sauté or grill pan. Once warmed toss in green onions; cook 2-3 minutes turning to sear all sides.
2. Add remaining oil, lemon zest and juice.
3. Remove from heat and finish with salt, pepper and cheese.