BLUEBERRY PIE CINNAMON ROLLS WITH LEMON ICING

Blueberry Filling:
2 cups fresh PIP blueberries
2 Tbsp. PIP Lemon Juice
1/4 cup sugar
1 1/2 Tbsp. corn starch
2 Tbsp. water

Dough:
16 oz homemade* or store-bought pizza dough

Dough Filling:
1/4 c sugar
1 tbsp cinnamon
1 tbsp butter, softened

Icing:
1 cup powdered sugar
2 Tbsp. PIP lemon juice
1 Tbsp. milk

Preheat oven to 350 degrees. In a small saucepan over medium heat, combine the blueberries, sugar and lemon juice. Cook until blueberries just begin to break down. Stir together water and cornstarch to make a slurry mixture and then add into the blueberries. Combine and heat until thickened. Remove the mixture from the heat and set aside. Prepare dough according to the directions. On a nonstick surface, roll out the dough into about a 12x9 inch rectangle. (You can use the 9x13 in baking dish to help as a guide.) Once the dough is rolled out to about 1/4 inch in thickness, use a pastry brush to slather the dough with softened butter (leaving about a 1/4 inch boarder around the edges). Combine cinnamon and sugar and sprinkle the mixture around the buttered dough area. Spread about 1/2 cup of the cooled blueberry filling over the dough as evenly as possible. Begin to carefully roll the dough up into a log as tight as possible and pinch the edges to seal. Trim off both of the edges of the log and cut about 1 inch slices with a sharp knife - you will have about 10-12 cinnamon rolls depending on how thick and precise they are cut! Place the cut side up in your 9x13 inch greased baking dish. Bake in the oven for 18-20 minutes or until lightly golden. Once done, let cool if desired and drizzle the top with more of the remaining blueberry filling. Finish the rolls with fresh lemon icing and voila!
GRILLED CAULIFLOWER STEAKS WITH PESTO

Ingredients:

Pesto:
1 cup packed Perfectly Imperfect mustard greens, stems removed
¼ cup toasted, shelled pistachios (or sub walnuts or almonds)
1 peeled garlic clove
1/3 cup olive oil
2 tablespoons lemon juice (from ½ Perfectly Imperfect lemon)
¼ teaspoon ground cumin
Kosher salt

Cauliflower:
1 Perfectly Imperfect cauliflower
1 teaspoon garlic powder
1 teaspoon smoked paprika
½ teaspoon kosher salt
1 tablespoon olive oil
1 Perfectly Imperfect lemon, halved

Preheat the grill to medium (about 350 degrees). To make the pesto, combine mustard greens through cumin in a food processor. Pulse until well-blended, scraping down the sides as necessary. Salt to taste. Transfer to a bowl and set aside.

In a small dish, combine the garlic powder, smoked paprika and salt; set aside. Remove the outer leaves from the cauliflower but do not cut out the core.

Cut the cauliflower in half down the center, then cut each half into 2 steaks (about 1 ½ inches thick). Brush each of the cauliflower steaks with the olive oil and sprinkle the spice rub evenly over each side. Place on the grill and close the lid. Grill for 4-5 minutes per side, or until they just begin to char slightly. In the last two minutes of grill time, place the cut lemon, cut side-down, on the grill. Remove cauliflower and lemon halves from grill. Squeeze some lemon juice over the cauliflower steaks and serve topped with pesto.

PERFECTLY IMPERFECT PRODUCE
Cleveland, Ohio USA
ORANGE GINGER SMOOTHIE

1/2 large PIP mango, peeled
2 PIP peaches
1/2 large PIP carrot
1" ring of PIP pineapple, peeled and cored
1 - 1 1/2 Tbsp. fresh ginger
1 cup cold water
a dozen ice cubes

Place all ingredients in a blender and blend well. Makes 2 servings.
SWEET POTATO ENERGY BARS

½ cup uncooked quinoa
2 cups quick cooking oats*
½ cup toasted pepitas (or nuts or sunflower seeds)
1/3 cup dried cherries
1/3 cup dried cranberries
1 cup peeled and diced Perfectly Imperfect sweet potato
1 cup peeled and diced Perfectly Imperfect apple
½ cup peanut butter (or nut/seed butter of choice)
1/3 cup maple syrup
1/3 cup honey
1 teaspoon vanilla
1 ½ teaspoons cinnamon
¾ teaspoon sea salt
¼ cup dark chocolate chips, melted (optional)

Directions:

Preheat oven to 350 degrees. Spread the quinoa onto a sheet pan. Toast in pre-heated oven for 8-10 minutes, or until just lightly golden, then transfer to a large bowl and toss with oats, pepitas and dried fruit. While the quinoa toasts, toss the diced sweet potato and apple together in a shallow microwave-safe dish. Add enough water to just cover the bottom and seal tightly with plastic wrap. Microwave on HIGH for 4 minutes. Carefully remove dish and plastic wrap (steam will be hot!). Drain sweet potatoes and apples and transfer to a food processor. To the food processor add the next 6 ingredients (peanut butter through sea salt) and blend until smooth. Pour the sweet potato mixture over the oats and quinoa and mix until well-combined.

Line a 13x9 inch pan with parchment paper (allow a couple inches of overhang). Spread oat mixture in an even layer, using your hands or a spatula to firmly press it into the pan. Bake for 20 minutes, or until the edges become lightly golden brown. Allow to cool in the pan for at least 30 minutes before lifting bars from the pan. You can also refrigerate or freeze for 30 minutes to speed up the process. These are easiest to cut when chilled. Cut into 20 bars. Drizzle with melted chocolate if you like.
SWEET POTATO TOSTADAS W/ MANGO AVOCADO Salsa

For the roasted sweet potatoes:
2 large Perfectly Imperfect sweet potatoes, scrubbed and cut into ¼-inch cubes
2 Tablespoons avocado or olive oil
1 ½ teaspoons chili powder
½ teaspoon ground cumin
¼ teaspoon garlic powder
Sea salt to taste

For the salsa:
1 Perfectly Imperfect mango, peeled and finely chopped
½ Perfectly Imperfect cucumber, finely chopped
¼ Perfectly Imperfect avocado, finely chopped
1 small Perfectly Imperfect onion, finely chopped
1/3 cup finely chopped cilantro
1 Perfectly Imperfect orange, juiced
½ - 1 lime, juiced
1 Tablespoon avocado or olive oil
¼-½ teaspoon sea salt
Dash cayenne pepper (optional)

To serve:
14.5 ounce can refried black beans, warmed
12 corn tostada shells
Perfectly Imperfect cabbage, shredded
Perfectly Imperfect radishes, thinly sliced
Lime wedges

Preheat oven to 425 degrees. Line a sheet pan with parchment paper. On the sheet pan toss together the cubed sweet potatoes, oil and spices; salt to taste. Transfer pan to preheated oven and roast sweet potatoes for 20-25 minutes, or until fork tender. While the sweet potatoes roast, prepare the salsa. In a large bowl toss together the salsa ingredients (mango through salt to taste). Add cayenne pepper if desired. To serve, top each tostada shell with two tablespoons warmed refried black beans and spread to cover using the back of a spoon. Top with roasted sweet potatoes, salsa, shredded cabbage and sliced radishes. Serve with a lime wedge.