

# Thyme Saver CSA: Recipes & News for June 30, 2015

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## This Week's Box, How to Store It, How Long Will It Last?

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| ● Lettuce (Crisper drawer, 3-5 days)           | ● Cherry Tomatoes (Counter, 5-6 days)              |
| ● Bok Choy (Crisper drawer, 2-3 days)          | ● Garlic (Counter, 1 week+)                        |
| ● Radishes (Crisper drawer, 5-7 days)          | ● Kirby Cucumbers (Crisper Drawer, 4-6 days)       |
| ● Peaches (Counter, 2-3 days, Fridge, 1 week+) | ● Kale (LARGE BOX ONLY) (Crisper Drawer, 3-5 days) |
| ● Scallions (Crisper Drawer, 4-5 days)         | ● Blueberries (LARGE BOX ONLY) (Fridge, 3-4 days)  |

**Questions? Contact our CSA Program Manager, Jenny: [thymesaver@stokesfarm.com](mailto:thymesaver@stokesfarm.com)**

## Polenta Tart with Roasted Cherry Tomatoes

(Adapted from *The Kitchen*)

### INGREDIENTS

*For the polenta crust:*

- 4 cups water
- 1 1/2 teaspoons kosher salt
- 1 cup polenta or yellow corn meal
- 2 tablespoons extra virgin olive oil
- 1/4 cup chiffonade of basil

*For the tomatoes:*

- 1 pint cherry tomatoes
- 2-3 garlic cloves, smashed and peeled
- 2 tablespoons extra virgin olive oil
- Kosher salt
- Freshly ground black pepper

*For garnish:*

- Extra virgin olive oil
- Chiffonade of basil or small basil leaves

### INSTRUCTIONS

Preheat the oven to 375°F. Using olive oil, lightly oil a 10-inch tart pan with a removable bottom and set it aside.

To make the polenta, bring the water to a boil over medium-high heat. Add 1 1/2 teaspoons salt. Slowly whisk in the polenta and continue whisking until thickened.

Reduce the heat to low-medium and continue cooking for 10 minutes, whisking very frequently. Remove from heat and stir in 2 tablespoons olive oil and 1/4 cup basil.

Let the polenta cool slightly and then pour it into the tart pan. Use the back of a wet spoon to smooth it evenly into the pan. Set it aside to firm up.

Meanwhile, toss the tomatoes and garlic with 1 tablespoon olive oil and a generous amount of salt and pepper and spread them out evenly on a baking sheet. Roast until the tomatoes are just bursting, about 10 minutes. Remove from the oven.

Place the polenta crust in the oven and bake for about 20 minutes until the edges are somewhat dry and crisp. Remove from the oven and arrange the tomatoes on top. (You'll have leftover tomato juices, olive oil, and garlic in the roasting pan — this is delicious in a salad dressing!) Return the tart to the oven for 5 more minutes or until heated through.

Un-mold when cool enough to handle. Drizzle olive oil on top and scatter with basil. Serve warm or at room temperature.

*Make-ahead tips:* Polenta can be poured into the pan, cooled, and refrigerated until ready to bake. Tomatoes can be roasted, cooled, transferred to a container and covered with olive oil, and refrigerated until ready to bake.

*Goat cheese version (non-vegan):* Replace the olive oil in the polenta with 2 ounces of chèvre and spread 3-4 ounces of chèvre on the crust before arranging the tomatoes on top.

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## **Kale Pesto**

(adapted from *Bon Appetit*)

### **INGREDIENTS**

- 4 garlic cloves
- 1 bunch stemmed kale
- 3/4 cup extra virgin olive oil
- 1 cup grated Parmesan
- 1 tbsp fresh lemon juice
- kosher salt & black pepper

### **INSTRUCTIONS**

Blanch garlic cloves for 2-3 minutes; remove from water with a slotted spoon. In same water, blanch kale for 30 seconds; drain. Purée garlic and kale in a food processor; with motor running, gradually add extra-virgin olive oil, Parmesan, and lemon juice; season with kosher salt and freshly ground black pepper. Use pesto to dress cooked pasta of your choice or as a sauce for vegetables or fish.

## **Grilled Scallions**

(adapted from Food Network)

### **INGREDIENTS**

- 1 bunch scallions, root ends trimmed
- 2 tablespoons olive oil
- 1/4 teaspoons kosher salt
- Freshly ground black pepper

### **INSTRUCTIONS**

Prepare an outdoor grill to medium high heat. Brush the scallions with olive oil. Lay the scallions on the grill until you see distinct grill marks, about 2 minutes. Turn the scallions over and cook about 1 minute more. Transfer to plates and serve warm.

## **Buttery Shrimp & Radish Pasta**

(adapted from Martha Stewart)

### **INGREDIENTS**

- Coarse salt and ground pepper

- 3/4 pound linguine or other long pasta
- 1/4 cup (1/2 stick) unsalted butter
- 2 garlic cloves, thinly sliced
- 1 bunch radishes, thinly sliced, greens rinsed & roughly chopped
- 1 lb frozen large shrimp (peeled and deveined), thawed

### **INSTRUCTIONS**

In a large pot of boiling salted water, cook pasta according to package instructions. Reserve 1 cup pasta water; drain pasta and return to pot. Add 2 tablespoons butter and toss until butter is melted; keep warm.

Meanwhile, in a large skillet, melt 1 tablespoon butter over medium-high. Add garlic and radishes and cook, stirring occasionally, until radishes are crisp-tender, 3 minutes. Add radish greens and cook until wilted. Season with salt and pepper, then add to pasta and stir to combine. In skillet, melt 1 tablespoon butter. Add shrimp, season with salt and pepper, and cook, stirring occasionally, until opaque throughout, 4 minutes. Add shrimp to pasta and toss, adding enough pasta water to create a light sauce that coats pasta.

## **Grilled Peaches with Cinnamon Sugar Butter**

(adapted from Food Network)

### **INGREDIENTS**

- 1 stick unsalted butter, at room temperature
- 1 teaspoon cinnamon sugar
- 2 tablespoons granulated sugar
- Pinch salt
- 4 ripe peaches, halved and pitted
- Canola oil
- Mint leaves, for garnish

### **INSTRUCTIONS**

In a small bowl add the butter and stir until smooth. Add the cinnamon sugar, granulated sugar and salt and mix until combined. Heat grill to high. Brush peaches with oil and grill until golden brown and just cooked through. Top each with a few teaspoons of the butter and garnish with mint leaves.