

# Thyme Saver CSA: Recipes & News for November 10, 2015

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

- Lettuce (Crisper drawer, 3-5 days)
- Broccoli (Crisper drawer, 5-7 days)
- Potatoes (L Only) (Counter, 1 week+)
- Delicata Squash (Counter, 1 week+)
- Beets (edible tops) (Crisper drawer, 5-7 days)
- Escarole (Crisper drawer, 3-5 days)
- Leeks (Crisper Drawer, 5-7 days)
- Apples (L Only) (Counter, 3-5 days, Fridge, 1 week+)
- Tomato (L Only) (Counter, 3-5 days)

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

## Pasta with Escarole, Beans, & Sausage (adapted from Food Network)

### INGREDIENTS

- 3/4 pound whole-wheat bowtie (or other shape) pasta
- 1 tablespoon olive oil
- 1/2 medium onion, chopped, about 1 cup
- 3 cloves garlic, minced
- 6 ounces sausage, casings removed, crumbled
- 1 head escarole, rinsed, drained & chopped, about 8 cups
- 1 (14-ounce) can cannellini beans, drained and rinsed
- 1 1/2 cups low-sodium chicken broth
- 1/2 teaspoon red pepper flakes
- 1 tablespoon chopped fresh sage leaves
- Salt & freshly ground black pepper
- 1 ounce grated Parmesan

### INSTRUCTIONS

Cook the pasta according to the directions on the package. Heat the oil over a medium heat in a large, deep saute pan or 8-quart stockpot. Saute the onion until soft and translucent, about 5 minutes. Add the garlic and cook an additional 1 minute. Stir in the sausage and cook until heated through and browned, about 4 minutes. Add the escarole and cook until wilted, about 3 to 4 minutes. Add the beans, 1 cup of chicken stock, sage and red pepper flakes and simmer until the mixture is heated through and liquid is slightly reduced. Add the sausage-bean mixture to pasta and toss well, loosening with the additional 1/2 cup chicken stock if necessary. Season with freshly ground pepper and

salt, to taste. Divide among 4 pasta bowls and top with parmesan cheese.

## Roasted Chicken Thighs with Winter Squash (adapted from *The New York Times*)

### INGREDIENTS

- 1/2 lemon, ends trimmed, halved lengthwise, seeds removed, and thinly sliced crosswise into wedges
- 4 bone-in, skin-on chicken thighs (about 1 and 1/2 pounds)
- 1 tablespoon plus 1 teaspoon extra-virgin olive oil
- 1 tablespoon chopped sage
- 1 and 1/2 teaspoons coriander seed
- 1 and 1/2 teaspoons kosher salt
- 1 teaspoon black pepper
- 1/4 cup maple syrup
- 3 tablespoons unsalted butter, cut into cubes
- Large pinch chile powder
- 1 delicata or acorn squash (1 and 1/4 pounds), seeded and sliced into 1/4-inch-thick rings
- 1/4 cup thinly sliced scallions, white and light-green parts

### INSTRUCTIONS

Bring a small pot of salted water to a boil; drop in lemon slices and cook for two minutes. Drain well. In a large bowl, toss chicken with lemon slices, 1 tablespoon oil, sage, coriander, 1 teaspoon salt and pepper. Let stand 30 minutes. Heat oven to 425 degrees. In a small saucepan over medium

heat, combine syrup, butter, remaining 1/2 teaspoon salt and chile powder. Simmer for 3 minutes. Toss mixture with squash. Spread squash in a 9-by-13-inch pan or on a large rimmed baking sheet. Nestle chicken and lemon on top of squash. Roast for 15 minutes. In a small bowl, toss scallions and remaining 1 teaspoon oil. Scatter over chicken and squash; keep roasting until chicken is no longer pink, about 20 minutes more.

## **Lemon Rosemary Beets**

(adapted from *Cooking Light*)

### **INGREDIENTS**

- 2 ounces dried wild mushrooms
- 1/2 cup dry vermouth
- 1 head of bok choy
- 2 cloves garlic, minced
- Vegetable oil
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil

### **INSTRUCTIONS**

Place first 8 ingredients in a 4-quart electric slow cooker. Cover and cook on LOW for 8 hours or until beets are tender. Remove and discard rosemary sprigs; stir in lemon rind.

## **Goat Cheese and Leek Quiche**

(adapted from Whole Foods Market)

### **INGREDIENTS**

- 1 (9-inch) frozen pie crust (in pie pan), thawed 10 minutes
- 2 leeks (about 1 pound), trimmed, halved lengthwise and sliced
- 2 eggs
- 1/2 cup lowfat (2%) milk
- 1/2 cup heavy cream
- 2 tablespoons chopped fresh tarragon or chives
- 1/4 teaspoon fine sea salt
- 1/4 teaspoon ground black pepper
- 3/4 teaspoon ground nutmeg
- 2 ounces soft goat cheese, crumbled

### **INSTRUCTIONS**

Preheat the oven to 400°F. Prick crust all over with a fork. Transfer to a baking sheet and bake until just golden, about 15 minutes. Set crust aside and reduce the oven temperature to 375°F. Meanwhile, bring a large pot of water to a boil. Add leeks and simmer until just tender, 5 to 7 minutes. Drain leeks thoroughly. In a large bowl, whisk together eggs, milk, cream, tarragon, salt, pepper and nutmeg. Spread leeks in bottom of crust and dot with goat cheese. Pour egg mixture over the top and bake until puffed in the center and lightly browned, 40 to 50 minutes. Set aside to let cool until warm or serve at room temperature.

## **Braised Escarole and Apples**

(adapted from *Epicurious*)

### **INGREDIENTS**

- 2 tablespoons unsalted butter
- 1/2 crisp apple, cut lengthwise into 1/4-inch-thick slices
- 1 large shallot, thinly sliced
- 2 garlic cloves, minced
- 1 head escarole, cut crosswise into 1/2-inch pieces
- 1 1/2 tablespoons cider vinegar
- 1 tablespoon water
- 1/4 cup chopped pecans, toasted

### **INSTRUCTIONS**

Heat 1 tablespoon butter in a large heavy skillet over moderately high heat until foam subsides, then sauté apple, stirring occasionally, until tender and slightly caramelized, about 2 minutes. Transfer apple to a dish with a slotted spoon. Cook shallot in remaining tablespoon butter over moderate heat, stirring, until softened. Add garlic and cook, stirring, 30 seconds. Add escarole and toss over moderately high heat until it begins to wilt, about 1 minute. Add vinegar and water and cook, covered, until escarole is tender, about 4 minutes. Stir in apple, pecans, and salt and pepper to taste and cook until just heated through.