

Thyme Saver CSA: Recipes & News for September 8, 2015

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

- Lettuce (Crisper drawer, 3-5 days)
- Cherry Tomatoes (Counter, 3-5 days)
- Apples (Counter, 2-3 days or Fridge, 1 week+)
- Yukon Gold Potatoes (Counter, 1 week+)
- Zucchini (Crisper Drawer, 3-5 days)
- Swiss Chard (Crisper Drawer, 4-5 days)
- Yellow Beans (L Only) (Crisper Drawer, 3-5 days)
- Fairytale Eggplant (L Only) (Crisper Drawer, 3-5 days)
- Thyme (wrap in damp paper towel, put in open Ziploc bag in the fridge, 2-3 days)

Questions? Contact our CSA Program Manager, Jenny: thymesaver@stokesfarm.com

Parmesan Roasted Potatoes

(adapted from What's Gaby Cooking)

INGREDIENTS

- 4 cups cubed Yukon Gold potatoes
- 3 tbsp olive oil
- 1/2 tsp garlic salt
- 1/2 tsp salt
- 2 tsp paprika
- 1 tsp pepper
- 4 tablespoons freshly grated Parmesan cheese

INSTRUCTIONS

Preheat your oven to 425 degrees. Place the cubed potatoes into a baking dish. (The cubes of potatoes should be about 3/4 of an inch on all sides) You can spray the baking dish with a baking spray too to eliminate anything possibly sticking. Pile on the olive oil, garlic salt, salt, paprika, pepper and Parmesan cheese. Using your fingers, or a spoon if you feel inclined, get in to the potatoes and carefully mix everything around until the seasonings coat each potato. Transfer the baking dish into the oven and bake for 15 minutes. Remove from the oven and toss the potatoes with a pair of tongs. Put the baking dish back into the oven and bake for 10 minutes more. Remove the baking sheet and give them another toss and place them back in the oven and roast until they are golden and crispy. Season with a little dusting of sea salt and extra parmesan cheese and serve.

Pasta with Fairytale Eggplant, Tomatoes, Fresh Mozzarella and Basil

(adapted from Too Full for School)

INGREDIENTS

- 8-10 fairytale eggplants, cut into a large dice
- 1/2 cup extra virgin olive oil, divided, + more for drizzling
- 1 1/2 tsp salt, divided, + more for seasoning the pasta water
- Freshly ground pepper
- 8 medium plum tomatoes, seeded and cut into chunks
- 2-3 cloves garlic, minced
- 1/2 lb your favorite short pasta shape
- 1 8oz ball of fresh mozzarella, diced
- 1/2 cup grated Parmigiano Reggiano
- 3 sprigs of basil, torn or cut into ribbons

INSTRUCTIONS

Preheat the oven to 450 degrees and set a medium pot of water on the stove to boil. Toss the eggplant with half the olive oil, 1/2 tsp salt and pepper to taste. Spread evenly out on a sheet pan and roast until golden brown, about 20 minutes, tossing once half way through. While the eggplant is cooking, place the tomatoes in the bowl of a food processor and pulse until pureed, but still chunky. Pour remaining 1/4 cup olive oil in a pan and sauté the garlic over medium heat until it just barely starts to toast, about 2 minutes. Add in the tomatoes, salt and pepper, and cook over medium high until reduced slightly, about 10 minutes.

While the tomatoes are simmering, liberally salt the boiling water and drop in the pasta. Cook according to the directions on the package, until al dente. Drain the pasta, then add it to the pan with the tomatoes along with the roasted eggplant.

Toss together and cook in the pan for another minute or two so the pasta can absorb the sauce. Remove from heat and toss with the fresh mozzarella, half the Parmigiano, and basil.

Drizzle with a little more olive oil if desired, sprinkle with the rest of the Parmigiano and serve.

Swiss Chard & Zucchini Enchiladas

(adapted from Food52)

INGREDIENTS

- 12 yellow corn tortillas
- 1 bunch Swiss Chard, chopped
- 2 zucchini, chopped
- 1 jalapeño, diced
- 1/2 onion, chopped
- 2 cups cheddar cheese, grated
- 12 ounces enchilada sauce

INSTRUCTIONS

In a large fry pan saute the onions, jalapeño, zucchini, and swiss chard in a little canola oil over medium heat for about 10 minutes until soft. Let cool a bit. In a medium fry pan, heat 1/3 - 1/2 a cup of canola oil. Fry each tortilla for about 5 seconds on each side till just soft. Place on a paper towel and soak up the extra grease. Pour a little enchilada sauce in a small bowl. Working in an assembly line, dip each tortilla in the sauce, just enough to coat. Place them in a large baking dish and stuff with the vegetable mixture and a sprinkle of cheese. Roll them up and top with the remaining cheese and sauce. Bake at 400 degrees for 25 minutes. Let rest for 5 minutes before eating

Yellow Beans with Garlic & Thyme

(adapted from The Nourishing Gourmet)

INGREDIENTS

- 1 pound yellow green beans
- 3 tablespoons of extra virgin olive oil
- 3 garlic cloves, minced
- 2 heaping tablespoons fresh, minced thyme
- 1 tablespoon balsamic vinegar
- Sea salt and pepper to taste

INSTRUCTIONS

With a stainless steel, steamer basket, placed in a pot with lid, bring a few inches of water to boil. Add yellow beans and reduce heat and steam for about 7 minutes. Meanwhile, in a small saucepan, heat olive oil until hot, and add garlic.

Watching closely, and stirring, allow the garlic to brown slightly, and then take off of the heat. Add the vinegar, and some salt (about 1/2 teaspoon) and freshly ground pepper. In a pretty bowl, place the steam green beans and the thyme.

Toss with the garlic oil and vinegar dressing. Adjust the flavors with salt, oil and vinegar as needed (which shouldn't be much) and serve.

Eggs & Cherry Tomatoes

(adapted from The Haute Kitchen)

INGREDIENTS

- 4 eggs
- 1 pint cherry tomatoes
- Olive Oil
- Salt & Pepper
- Toasted Bread

INSTRUCTIONS

To cook the eggs, heat a small, heavy skillet over medium heat. Add the olive oil. Add the Eggs and stir them around until they reach the desired level of doneness. For the tomatoes, heat a medium/large skillet over medium-high heat. Add a splash of olive oil and the tomatoes with a sprinkle of salt & pepper. Sauté them until the cherry tomatoes have all burst and the juices have concentrated a bit into a thick, lovely sauce – you may have to pop a few of the more stubborn tomatoes. Serve with grated Parmesan and toast.