

Thyme Saver CSA: Recipes & News for June 21, 2016

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

- Lettuce (Crisper drawer, 3-5 days)
- Zucchini (Crisper drawer, 5-7 days)
- Blueberries (Fridge, 3-4 days)
- Beets (L Only) (Crisper drawer, 3-5 days)
- Spring Onions (Counter, 1 week+)
- Garlic Scapes (Crisper drawer, 3-5 days)
- Carrots (L Only) (Crisper drawer, 1 week+)
- Tomatoes (Counter, 3-4 days)
- Thyme (wrap in damp paper towel, put in open Ziploc bag in the fridge, 3-5 days)

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

Garlic Scape Carbonara

(adapted from 2 Sisters Garlic)

INGREDIENTS

- 1/2 lb campanella pasta, or shape of your choosing
- 4 slices bacon (about 3 1/4 ounces), chopped
- 1/4 cup garlic scapes, cut into 1/4 inch coins
- 2 large eggs
- 1/4 tsp kosher salt
- 1/4 tsp red pepper flakes
- 1/2 cup freshly grated Romano cheese

INSTRUCTIONS

Set a pot of water to boiling on the stove and cook the campanella pasta (or desired shape).

While it's cooking, cook the bacon over medium heat until browned. Remove the bacon pieces with a slotted spoon and add the garlic scapes. Cook until soft (2-3 minutes). Remove from the pan with a slotted spoon. (Drain both the bacon and the garlic scapes on a paper towel).

Whisk together the eggs, salt and red pepper flakes. When the pasta is done, quickly remove it from the stove and set a different burner to low heat. Drain the pasta and add it back to the pot, on the burner set to low. Stir in the garlic scapes and bacon. Add the egg mixture and stir feverishly for 3-4 minutes until sauce is thick and creamy. Don't let it overcook or it will be gloppy. Sprinkle the romano cheese in, a little at a time, and stir to combine. Don't add it all at once or it won't mix through out the pasta as well (since it will clump).

One Pan Lemon Herb Salmon and Zucchini

INGREDIENTS

- 4 zucchini, chopped
- 2 tablespoons olive oil
- Kosher salt and freshly ground black pepper, to taste
- For the salmon*
- 2 tablespoons brown sugar, packed
- 2 tablespoons freshly squeezed lemon juice
- 1 tablespoon Dijon mustard
- 2 cloves garlic, minced
- 1/2 teaspoon dried dill
- 1/2 teaspoon dried oregano
- 1/4 teaspoon dried thyme
- 1/4 teaspoon dried rosemary
- Kosher salt and freshly ground black pepper, to taste
- 4 (5-ounce) salmon fillets
- 2 tablespoons chopped fresh parsley leaves

INSTRUCTIONS

Preheat oven to 400 degrees F. Lightly oil a baking sheet or coat with nonstick spray. In a small bowl, whisk together brown sugar, lemon juice, Dijon, garlic, dill, oregano, thyme and rosemary; season with salt and pepper, to taste. Set aside. Place zucchini in a single layer onto the prepared baking sheet. Drizzle with olive oil and season with salt and pepper, to taste. Add salmon in a single layer and brush each salmon filet with herb mixture. Place into oven and cook until the fish flakes easily with a fork, about 16-18 minutes. * Serve immediately, garnished with parsley, if desired.

Banana and Blueberry Ice Cream

(adapted from *Bon Appetit*)

INGREDIENTS

- 4 firm ripe bananas, cut into chunks, frozen overnight
- 1 cup blueberries
- Pinch of kosher salt

INSTRUCTIONS

Purée bananas, blueberries, and salt in a food processor, scraping down sides as needed, until smooth and creamy. *Do Ahead:* Ice cream can be made 5 days ahead. Cover and freeze. Let sit at room temperature 10 minutes before serving.

Linguine w/Lemon, Garlic & Thyme Mushrooms

(adapted from *Food Network*)

INGREDIENTS

- 8 ounces/4 cups finely sliced chestnut/cremini mushrooms
- 1/3 cup extra-virgin olive oil
- 1 tablespoon Maldon/kosher salt or 1 1/2 tsp table salt
- Small clove garlic, minced
- 1 lemon, zested and juiced
- 4 sprigs fresh thyme stripped to give 1 teaspoon leaves
- 1 pound linguine
- 1 bunch fresh parsley, leaves chopped, to give 1/2 cup
- 2 to 3 tablespoons freshly grated Parmesan, or to taste
- Freshly ground black pepper

INSTRUCTIONS

Slice the mushrooms finely, and put them into a large bowl with the oil, salt, minced garlic, lemon juice and zest, and gorgeously scented thyme leaves. Cook the pasta according to the packet instructions and drain loosely retaining some water. Quickly put the pasta into the bowl with the mushroom mixture. Toss everything together well, and then add the parsley, cheese and pepper before tossing again.

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Shaved Carrot and Zucchini Salad

(adapted from *Cooking Light*)

INGREDIENTS

- 2 tablespoons extra-virgin olive oil
- 2 tablespoons fresh lemon juice
- 1 teaspoon Dijon mustard
- 1/4 teaspoon sugar
- 2 cups thinly shaved carrot
- 2 cups thinly shaved zucchini
- 1/4 cup thinly sliced red onion
- 1/4 cup loosely packed fresh flat-leaf parsley
- 2 tablespoons torn mint leaves
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

INSTRUCTIONS

Combine first 4 ingredients in a medium bowl, stirring well with a whisk. Add carrot, zucchini, and onion; toss. Sprinkle with herbs, salt, and pepper; toss.

Rotini with Fresh Tomato and Thyme

(adapted from *Gourmet*)

INGREDIENTS

- 1/2 pound dried rotini or other spiral pasta
- 3 small tomatoes
- 2 garlic cloves
- 1 1/2 tablespoons finely chopped fresh thyme leaves
- 1 to 2 tablespoons balsamic vinegar
- 3 tablespoons extra-virgin olive oil
- 1/2 cup crumbled ricotta salata or feta

INSTRUCTIONS

Fill a 4-quart pasta pot three fourths full with salted water and bring to a boil for rotini. Coarsely chop tomatoes and mince garlic. In a large bowl toss together tomatoes, garlic, thyme, vinegar, oil, and salt and pepper to taste. Marinate tomatoes 20 minutes. Cook rotini in boiling water until al dente and drain well in a colander. Add pasta to tomatoes and toss. Serve pasta sprinkled with ricotta salata.