

Thyme Saver CSA: Recipes & News for June 26, 2017

<http://www.stokesfarm.com/blog> tag your pictures: @stokesfarm1873 #thymesaver

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

- Lettuce (Crisper drawer, 3-5 days)
- Peaches (Crisper drawer, 5-7 days)
- Radishes (Crisper drawer, 3-5 days)
- Cherry Tomatoes (Counter, 2-4 days)
- Garlic (Counter, 1 week+)

- Kirby Cucumbers (Crisper drawer, 3-5 days)
- Kale (Crisper drawer, 3-5 days)
- Scallions (L Only) (Crisper drawer, 3-5 days)
- Blueberries (L Only) (Fridge, 3-4 days)
- Kohlrabi (L Only) (Crisper drawer, 5-7 days)

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

Roasted Radish and Herbed Ricotta Omelet (adapted from The Kitchn)

INGREDIENTS

For the roasted radishes:

- 1 cup thinly-sliced radishes
- 2 teaspoons olive oil
- 1/4 teaspoon sea salt

For the ricotta:

- 1/4 cup + 2 tablespoons fresh whole milk ricotta
- 2 teaspoons minced fresh chives
- 1 teaspoon minced fresh thyme
- 1 tsp minced fresh flat leaf parsley, plus extra for topping

For the eggs:

- 4 large or extra-large eggs
- 2 tablespoons whole milk
- 1/2 teaspoon sea salt
- 1/4 teaspoon black pepper
- 1 tablespoon butter

INSTRUCTIONS

To make the radishes, preheat the oven to 400°F. Toss the radishes with the olive oil and salt. Spread in a thin layer in a roasting dish and bake until soft and tender, 10 to 12 minutes (any longer and you may end up with radish chips). In a small bowl, combine the ricotta with the minced herbs. To make the omelet, whisk together the eggs, milk, salt, and pepper. Heat 1/2 tablespoon of butter in an 8-inch non-stick skillet over medium-low heat. Pour in half the egg mixture and cook for 1 to 2 minutes, allowing the bottom to

set slightly. Run a spatula under the edges, lifting up and tilting the pan to allow uncooked eggs to run under the cooked part. Continue to do this until the majority of the egg is set. Carefully flip the omelet and remove from heat. Spread half the ricotta mixture over half of the omelet and sprinkle with half of the radishes. Fold the omelet over over the filling and sprinkle with a few more roasted radish slices and minced parsley. Repeat to make the second omelet. Serve both omelets immediately.

Kale Chips

(Adapted from Food Network)

INGREDIENTS

- 1 head kale, washed and thoroughly dried
- 2 tablespoons olive oil
- Sea salt, for sprinkling

INSTRUCTIONS

Preheat the oven to 275 degrees F. Remove the ribs from the kale and cut into 1 1/2-inch pieces. Lay on a baking sheet and toss with the olive oil and salt. Bake until crisp, turning the leaves halfway through, about 20 minutes. Serve as finger food.

Radish Salsa

(adapted from Food52)

INGREDIENTS

- 1 bunch red radishes
- 4 scallions, minced
- 1 tablespoon minced jalapeño
- 2 tablespoons (8 g) minced fresh parsley
- 1 tablespoon (15 ml) freshly squeezed lemon juice
- 1/4 teaspoon sea salt
- 1/8 teaspoon black pepper

INSTRUCTIONS

Cut the radishes into thin slices using a sharp knife or mandoline. Place the ingredients in a bowl and toss until well combined. Allow to sit for 20 minutes before serving.

One Pint Blueberry Jam

(adapted from *Brooklyn Farm Girl*)

INGREDIENTS

- 1 pint blueberries
- 1/4 cup honey
- 1/2 teaspoon cinnamon
- 1 tablespoon lemon juice

INSTRUCTIONS

Put all ingredients into a saucepan and stir. Bring to boil, then simmer for 30-35 minutes until jam consistency. Keep in jar refrigerated.

Kohlrabi Chips

(adapted from *Story of a Kitchen*)

INGREDIENTS

- Kohlrabi
- Olive oil, enough to drizzle over the finely sliced pieces to coat
- Salt

INSTRUCTIONS

Once you have washed and roughly peeled your kohlrabi, use your mandolin to cut thin slices. Drizzle olive oil over slices and use your hands to coat. Sprinkle with a bit of salt and toss again. Place slices on a lined baking sheet in one even layer. Bake for about 10 minutes, check, then reset timer for another 10 minutes. You may need to bake these chips for up to 40 minutes, depending on how thick you slice your vegetable. Bake until golden brown and crispy. Remove from the oven and serve immediately. These keep well in an airtight container for a few days.

Spaghetti with Kale & Tomatoes

(adapted from *Real Simple*)

INGREDIENTS

- 6 ounces whole-grain spaghetti
- 2 tablespoons olive oil
- 1 medium red onion, thinly sliced
- 2 cloves garlic, chopped
- kosher salt and black pepper
- 1 bunch kale, thick stems removed and leaves torn into bite-size pieces
- 1 pint grape tomatoes, halved
- 1/3 cup chopped roasted almonds
- 1/4 cup grated pecorino (1 ounce), plus more for serving

INSTRUCTIONS

Cook the pasta according to the package directions. Reserve 1/4 cup of the cooking water; drain the pasta and return it to the pot. Meanwhile, heat the oil in a large skillet over medium-high heat. Add the onion, garlic, 1/4 teaspoon salt, and 1/8 teaspoon pepper. Cook, stirring occasionally, until beginning to brown, 4 to 5 minutes. Add the kale and cook, tossing frequently, until tender, 2 to 3 minutes. Add the tomatoes and cook, tossing frequently, until the tomatoes begin to soften, 1 to 2 minutes more. Add the kale mixture, almonds, pecorino, and reserved cooking water to the pasta and toss to combine. Serve with additional pecorino.