

Thyme Saver CSA: Recipes & News for October 24, 2017

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

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

- Butternut Squash (Counter, 1 week +)
- Lettuce (Crisper drawer, 3-5 days)
- Jonagold Apples (Crisper drawer, 1 week+)
- Celery Root (Crisper drawer, 5-7 days)
- Cauliflower (Crisper drawer, 5-7 days)
- Radish (Crisper drawer, 3-5 days)
- Yukon Gold Potatoes (L Only) (Counter, 1 week+)
- Kale (L Only) (Crisper drawer, 3-5 days)
- Pears (L Only) (Crisper drawer, 1 week+)
- Oregano (L Only) (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

Celery Root Hash

(adapted from *Bon Appetit*)

INGREDIENTS

- 1 large celery root, peeled, cut into ¾-inch pieces
- 1 pound potatoes, peeled, cut into ¾-inch pieces
- 2 sprigs thyme
- 1 bay leaf
- 1 cup low-sodium chicken broth
- 3 tablespoons olive oil
- ¼ teaspoon cayenne pepper
- 1 red onion, sliced
- 1 garlic clove, thinly sliced
- Kosher salt, freshly ground pepper
- 5 slices bacon, cooked, crumbled
- Chopped fresh chives (for serving)

INSTRUCTIONS

Cook celery root, sweet potatoes, thyme, bay leaf, chicken broth, oil, and cayenne pepper in a large nonstick skillet over medium-high heat, tossing occasionally, until vegetables are just beginning to soften and liquid is evaporated, 15–20 minutes. Add onion and garlic; season with salt and black pepper and cook, tossing often and scraping up any browned bits, until vegetables are tender, 30–35 minutes. Remove thyme and bay leaf and toss in bacon. Serve topped with chives.

Cinnamon Roasted Butternut Squash

(adapted from *Inspired Taste*)

INGREDIENTS

- 1 large butternut squash, peeled, seeded and cut into 1-inch cubes
- 2 tablespoons olive oil
- 2 tablespoons brown sugar
- 1/2 teaspoon ground cinnamon
- 1 teaspoon kosher salt
- Dash cayenne, optional

INSTRUCTIONS

Heat oven to 425 degrees F and line two large baking sheets with aluminum foil. Toss squash cubes with olive oil, brown sugar, cinnamon, salt and the cayenne until well coated. Tumble coated squash onto baking sheets and spread into one layer. Try not to crowd them too much or else they will not brown. Bake squash, turning once and rotating pans once, until edges are lightly browned and centers are tender; 40 to 45 minutes. (Since ovens can often run hotter than you have heated them to, check the squash every so often to make sure they are not roasting quicker than expected).

Stuffed Butternut Squash

(adapted from Well Plated)

INGREDIENTS

- 2 medium butternut squashes
- 2 teaspoons Extra-Virgin Olive Oil, divided
- 3/4 cup quinoa
- 1 1/2 cups low sodium vegetable or chicken broth
- 1 bunch kale, stems removed and chopped
- 2 cloves garlic, minced
- 1 teaspoon dried oregano
- 1/2 teaspoon kosher salt (plus additional for roasting)
- 1/2 teaspoon black pepper (plus additional for roasting)
- 1 (15 ounce) can chickpeas, rinsed and drained
- Zest of 1 orange, plus 1 tablespoon fresh orange juice
- 1/3 cup reduced sugar dried cranberries
- Grated Parmesan cheese or crumbled feta cheese (optional)

INSTRUCTIONS

Place a rack in the center of your oven and preheat the oven to 425 degrees F. Halve the butternut squash, scoop out the seeds, then arrange the halves on a baking tray, cut sides up. Drizzle with 1 teaspoon olive oil and sprinkle lightly with salt and pepper. Bake 45-55 minutes, just until the squash is fork tender. Remove from the oven and let cool. Reduce the oven temperature to 375 degrees. While the squash is baking, place the broth in a small saucepan and bring to a boil. Add the quinoa, return to a boil, then reduce the heat, cover, and let simmer for 12 minutes, until most of the broth is absorbed. Remove from the heat and let sit, covered, for 15 minutes. Fluff with a fork, then set aside. In a large skillet, heat the remaining 1 teaspoon olive oil over medium. Add the kale and cook until wilted, about 4 minutes, then reduce the heat to medium low. Add the garlic, oregano, 1/2 teaspoon salt, and 1/2 teaspoon black pepper. Cook 30 additional seconds, until is fragrant. Stir in the chickpeas, orange zest, orange juice, cooked quinoa, and cranberries. Once the squash is cool enough to handle, scoop out the flesh, leaving a 1/2-inch-thick border around the sides and a 3/4-inch border along the bottom. Reserve the flesh for another use (or if you don't mind a super duper stuffed squash, mix it in with the rest of

the filling). Stuff the kale quinoa filling into the squash halves, then return the squash to the oven. Bake at 375 degrees until hot, about 10 additional minutes. Sprinkle with cheese and serve warm.

Cheddar Cauliflower Soup

(adapted from *Martha Stewart Living*)

INGREDIENTS

- 3 tablespoons unsalted butter
- 1 medium yellow onion, diced small
- 1 head cauliflower, trimmed and cut into 1 1/2-inch pieces
- 4 cups low-sodium chicken broth, plus more if desired
- 5 1/2 ounces sharp white cheddar, grated (1 1/2 cups)
- Coarse salt and ground pepper
- 1/8 teaspoon cayenne pepper

INSTRUCTIONS

In a large pot, melt butter over medium. Add onion and cook, stirring occasionally, until softened, 8 minutes. Add cauliflower and cook until just beginning to brown, 12 minutes. Add broth and 1 cup water; bring to a boil over high. Reduce heat and simmer until cauliflower is very tender, 20 minutes. Transfer mixture to a large bowl. In batches, fill a blender halfway with mixture and puree until smooth (use caution when blending hot liquids). Return pureed soup to pot and add more broth or water for a thinner consistency, if desired. Heat over medium until warmed through; add cheese and stir until melted. Season with salt and pepper. Serve sprinkled with cayenne.