

Thyme Saver CSA: Recipes & News for October 3, 2017

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

- Butternut Squash (Counter, 1 week+)
- Yukon Gold Potatoes (Counter, 1 week +)
- Leeks (Crisper drawer, 3-5 days)
- Honey crisp Apples (Crisper drawer, 1 week+)
- Lettuce (Crisper drawer, 3-5 days)
- Spinach (Crisper drawer, 3-5 days)
- Bartlett Pears (L Only) (Crisper drawer, 5-7 days)
- Carrots (L Only) (Crisper drawer, 5-7 days)
- Tomatoes (L Only) (Counter, 3-5 days)
- Red Potatoes (L Only) (Counter, 1 week +)
- Winter Savory (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

Creamy Pappardelle with Leeks

(adapted from *Bon Appetit*)

INGREDIENTS

- 2 tablespoons olive oil
- 1 tablespoon unsalted butter
- 4 slices thick-cut bacon, cut into 1/2-inch pieces
- 2 medium leeks, white and pale-green parts only, halved lengthwise, sliced crosswise
- Kosher salt
- 3/4 cup heavy cream
- 2 teaspoons chopped fresh thyme
- 1 pound pappardelle or fettuccine
- 1 cup finely grated Parmesan or Grana Padano

INSTRUCTIONS

Heat oil and butter in a large heavy pot over medium heat. Add bacon and cook, stirring often, until fat is rendered and bacon is crisp, 5-8 minutes. Add leeks and season with salt. Increase heat to medium-high and cook, stirring often, until leeks begin to brown, 5-8 minutes. Add cream, thyme, and 1/2 cup water. Bring to a boil, reduce heat, and simmer, stirring occasionally, until sauce is thickened and coats the back of a spoon, 5-8 minutes. Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving 2 cups pasta cooking liquid. Add pasta, Parmesan, and 1 cup pasta cooking liquid to sauce and stir to coat. Increase heat to medium and continue

stirring, adding more cooking liquid as needed, until sauce coats pasta.

Golden Winter Soup

(adapted from *Cooking Light*)

INGREDIENTS

- 2 tablespoons butter
- 5 cups butternut squash, cubed & peeled
- 2 cups potatoes, cubed & peeled
- 1 teaspoon kosher salt
- 1/2 teaspoon fresh ground black pepper
- 2 cups leeks, sliced (about 2 medium)
- 4 cups reduced-sodium fat-free chicken broth
- 1 cup half-and-half

INSTRUCTIONS

Melt butter in a large Dutch oven over medium-high heat. Add squash, potato, salt, and pepper to pan; sauté 3 minutes. Add leek; sauté 1 minute. Stir in broth; bring to a boil. Reduce heat, and simmer 20 minutes or until potato is tender, stirring occasionally. Place half of potato mixture in a blender. Remove center piece of blender lid (to allow steam to escape); secure blender lid on blender. Place a clean towel over opening in blender lid (to avoid splatters). Blend until smooth. Pour into a large bowl. Repeat procedure with remaining potato mixture. Stir in half-and-half.

Apple, Nut and Savory Stuffing

(adapted from The Kitchn)

INGREDIENTS

- 1 onion, chopped
- 25g/1 oz butter
- 2 oz hazelnuts, roughly chopped
- 1 stick of celery
- 1 small cooking apple, peeled and cored
- ½ tbsp chopped winter savory leaves
- ½ tbsp chopped parsley
- 50g/2 oz fresh white breadcrumbs
- Salt and pepper

INSTRUCTIONS

Heat the butter in a frying pan, add the chopped onion and cook gently until softened. Add the chopped hazelnuts and cook briefly to toast them. Chop the celery and apple and add these to the pan, followed by the herbs and breadcrumbs. Season and stir to combine adding a little more butter if required to bind the stuffing together. Excellent for stuffing vegetables, but also good with meat, especially pork.

Chickpeas, Leeks, Spinach, & Smoked Paprika

(adapted from *Bon Appetit*)

INGREDIENTS

- 1 tablespoon olive oil
- 1 leek, white and light-green parts only, thinly sliced
- 1/2 teaspoon kosher salt plus more for seasoning
- 1 garlic clove, finely chopped
- 1 15-oz. can chickpeas, rinsed
- 1/2 teaspoon smoked paprika
- 1 bunch spinach, trimmed, thoroughly washed

INSTRUCTIONS

Heat oil in a large skillet over medium heat. Add leek and 1/2 tsp. salt and cook until beginning to soften, about 3 minutes. Add garlic; stir for 1 minute. Add chickpeas and paprika and stir to coat. Add spinach and 2 Tbsp. water;

cover skillet. Cook until spinach is wilted, about 2 minutes.

Stir; season with salt.

Honeycrisp Apple Chips

(adapted from Holley Grainger)

INGREDIENTS

- 1 large Honeycrisp apple, stem removed
- 2 teaspoons cinnamon

INSTRUCTIONS

Using a mandolin slicer, cut apple into ⅛-inch-thick slices. Depending on the size of apple, this should yield approximately 15-25 slices. Arrange apple slices in rows on a parchment-lined cookie sheet. Make sure that apples do not overlap. Sprinkle evenly with cinnamon. Bake at 225° for 3 hours, turning once, until slices dehydrate and edges curl. Remove chips and cool on a baking rack. Store in an airtight container for up to two days.

Easy Roasted Butternut Squash

(adapted from Ina Garten)

INGREDIENTS

- 1 large butternut squash, peeled and seeded and cut in 1-inch chunks
- 3 tablespoons good olive oil
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper

INSTRUCTIONS

Preheat the oven to 400 degrees F. Place the squash on a sheet pan and drizzle with the olive oil, salt, and pepper and toss well. Arrange the squash in one layer and roast for 25 to 30 minutes, until the squash is tender, turning once with a metal spatula.