

Thyme Saver CSA: Recipes & News for May 31, 2018

<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, 5-7 days)
- Spinach (crisper drawer, 5-7 days)
- Spring Garlic (refrigerator, 5-7 days)
- Arugula (crisper drawer, 3-5 days)
- Cherry Tomatoes (counter, 5-6 days)
- Basil (glass of water on counter, 1-2 weeks)
- Scallions (L ONLY) (refrigerator, 5-7 days)
- Asparagus (L ONLY) (refrigerator, 5-7 days)
- Zucchini (L ONLY) (refrigerator, 5-7 days)

Questions? Contact Jeanine: info@stokesfarm.com

Asparagus with Garlic and Balsamic Reduction

(Adapted from *Cooking Light*)

INGREDIENTS:

- 1 pound asparagus spears, trimmed
- cooking spray
- 2 tablespoons sliced garlic
- 1 teaspoon olive oil
- 1/2 cup balsamic vinegar
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper

INSTRUCTIONS:

1. Preheat broiler to HIGH; arrange rack about 4 inches from heating element.
2. Arrange asparagus on a foil-lined baking sheet. Coat asparagus with cooking spray.
3. Broil 10 minutes or until tender and charred; stirring halfway through cooking.
4. Combine garlic and oil in a saucepan over medium-high heat. Cook 3 minutes; remove from pan. Add vinegar to pan; bring to a boil. Reduce heat, and simmer 5 minutes or until syrupy, stirring frequently. Drizzle vinegar over asparagus. Sprinkle with salt, pepper, and garlic.

Basil-Arugula Pesto

(Adapted from *Epicurious*)

INGREDIENTS:

- 3/4 cup extra-virgin olive oil
- 3 cups (loosely packed) fresh basil leaves
- 1 cup (loosely packed) fresh arugula
- 1/2 cup grated pecorino Romano cheese
- 1/3 cup pine nuts
- 2 garlic cloves, peeled
- 1/2 teaspoon grated lemon peel
- 2 tablespoons lukewarm water

INSTRUCTIONS:

1. Place 1/2 cup oil and next 6 ingredients in processor. Process to thick paste.
2. With motor running, add remaining 1/4 cup oil and 2 tablespoons water to processor. Blend until smooth.
3. Season pesto to taste with salt and pepper. (Can be made 2 days ahead. Pour thin layer of oil over pesto; cover and chill.)

Find More Recipes On Our Website!

<http://stokesfarm.com/thymesaver>

Zucchini-Scallion Fritters

(adapted from *Martha Stewart*)

INGREDIENTS:

- 1 pound (about 2 medium) zucchini, coarsely grated
- 1 large egg
- 1/2 cup all-purpose flour (spooned and leveled)
- sour cream, for serving
- coarse salt and ground pepper
- 2 scallions, finely chopped
- 1/2 cup vegetable oil

INSTRUCTIONS:

1. Place zucchini in a colander set in the sink, and toss with 1 teaspoon salt; let drain 10 minutes. Press out as much liquid as possible.
2. Whisk egg in a large bowl; mix in zucchini, scallions, flour, and 1/4 teaspoon pepper until combined.
3. Heat oil in a large skillet over medium heat. Cook fritters in two batches: Drop six mounds of batter (2 tablespoons each) into skillet; flatten slightly. Cook, turning once, until browned, 4 to 6 minutes. Transfer to a paper towel-lined plate; sprinkle with salt. Repeat with remaining batter. Serve immediately, with sour cream.

Fusilli with Fresh Spinach, Arugula, Cherry Tomatoes, and Pine Nuts

(adapted from *Simple Healthy Kitchen*)

INGREDIENTS:

- 8 oz. fusilli pasta (available at Stokes Farm!)
- 1 pint cherry tomatoes, halved
- 1 cup crumbled feta
- 1 cup fresh spinach
- 1 cup fresh arugula
- ¼ cup toasted pine nuts
- olive oil for drizzling on pasta
- salt and pepper to taste

INSTRUCTIONS:

1. Cook pasta in heavily salted water for the recommended time on pasta package. (read steps 3 & 4 before discarding water)
2. Place the feta in a medium bowl and top with spinach and arugula.
3. Before draining the pasta, take ¼ cup of the cooking water and pour it over the spinach/arugula/feta. Spinach and arugula will wilt slightly and cheese will get soft.
4. Place the cut tomatoes in a colander and drain the pasta over the tomatoes for a super quick blanché.
5. Add the pasta and tomatoes to the feta/spinach/arugula. Toss to mix all ingredients.
6. Serve with a drizzle of olive oil, fresh cracked pepper, and toasted pine nuts

Spring Garlic Fried Eggs

(adapted from *The Crepes of Wrath*)

INGREDIENTS:

- 2 eggs
- 1 tablespoon unsalted butter
- 1 large stalk spring garlic, thinly sliced
- 2 scallions, thinly sliced
- red pepper flakes, for garnish
- ground black pepper, for garnish

INSTRUCTIONS:

1. Heat your butter in a small pan over medium-high heat, stirring frequently, until the butter has browned and has a nutty aroma, about 3-5 minutes. Add in your sliced spring garlic and scallions and reduce the heat to medium. Stir until both vegetables have wilted and caramelized a bit, another 3-5 minutes.
2. Crack your eggs into the pan and cook until the whites are set and the yolks are still wiggly. You can poke the eggs whites around the yolks to speed up the cooking process. Work a spatula around the eggs to loosen them, then place onto a plate and garnish with red pepper flakes and freshly ground black pepper.