

Thyme Saver CSA: Recipes and News for July 26, 2018

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

- Lettuce (crisper drawer, 5-7 days)
- Corn (refrigerator, 3-4 days)
- Kohlrabi (refrigerator, 7-10 days)
- Peaches (counter, 2-3 days)
- Tomatoes (counter, 3-4 days)
- Lemon Thyme (wrap in damp paper towel, put in open Ziploc bag in fridge, 3-5 days)
- Swiss Chard (crisper drawer, 3-5 days)
- Onions (counter, 2 weeks)
- Kirbies (L ONLY) (crisper drawer, 4-6 days)

Questions? Contact Jeanine: info@stokesfarm.com

Tomato and Peach Flatbreads with Basil (adapted from *Cooking Light*)

INGREDIENTS:

- 1/2 cup ricotta cheese
- 2 Tbsp. finely chopped green onions, divided
- 1 Tbsp. finely chopped fresh oregano
- 1 Tbsp. extra-virgin olive oil
- 1/2 tsp. black pepper
- 1 package naan breads
- cooking spray
- 1 medium tomato, halved and sliced
- 1 ripe peach, pitted and sliced
- 2 Tbsp. fresh basil leaves
- 1/8 tsp. sea salt

INSTRUCTIONS:

1. Preheat grill to medium-high
2. Combine ricotta, 1 Tbsp. green onion, oregano, olive oil, and pepper in a small bowl, stirring with a whisk.
3. Coat both sides of naan with cooking spray. Add naan to grill; grill 2 minutes on one side. Remove from grill; spread ricotta mixture evenly over grilled side of naan. Top with tomato and peach slices. Place flatbreads on grill; grill 3 minutes. Sprinkle with remaining onion, basil, and salt. Cut each flatbread into 8 wedges.

Kohlrabi Chips

(adapted from *Martha Stewart*)

INGREDIENTS:

- Very thinly sliced, unpeeled kohlrabi
- Olive oil
- Coarse salt

INSTRUCTIONS:

1. Toss kohlrabi with olive oil. Season with salt. Arrange in a single layer on a baking sheet lined with a nonstick mat.
2. Bake at 250 degrees, rotating sheet, until crisp and deep golden, 35 minutes to 1 hour; transfer chips as they're done to a paper-towel-lined plate. Season with salt.

Sweet Corn-Swiss Chard Scramble (adapted from *Food 52*)

INGREDIENTS:

- 1 Tbsp. olive oil
- 1 pinch crushed red pepper
- 1/2 cup sweet onion, chopped
- 1/2 cup sweet corn kernels, cooked (1 ear)
- 2 cups swiss chard, chopped finely
- Kosher salt and fresh-ground pepper
- 1 garlic clove, minced
- 2 Tbsp. Parmesan cheese, grated
- 1/4 cup Cherry or other tomatoes, chopped

INSTRUCTIONS:

1. Heat oil + crushed red pepper in large, deep skillet over medium-high flame for 30 seconds. Add onion and corn; stir and cook 3 minutes or until vegetables are softening. Stir in chard and season well with salt and pepper. Cook 4-5 minutes, stirring, or until chard is wilted and tender.

2. Add garlic, Parmesan, and chopped tomatoes. Let cook 1-2 minutes. Serve hot alone for lunch or for dinner with a few ounces of grilled rare beef filet, medium rare pork tenderloin, or with sautéed mushrooms stirred into Minnesota wild rice. Garnish with Parmesan and tomatoes.

Thai Peach Punch

(adapted from *Cooking Light*)

INGREDIENTS:

- 12 oz. peeled and sliced peaches
- 1/2 cup fresh lemon juice
- 1/2 cup iced tea
- 2 Tbsp. honey
- 1 cup club soda

INSTRUCTIONS:

1. Combine peaches, lemon juice, iced tea, and honey in a blender. Process until smooth, about 1 minute.
2. Pour peach mixture evenly into 4 glasses filled with ice. Top each glass with 1/4 cup club soda.

TIP- To make this a cocktail, replace the iced tea with water, and add 1 oz. bourbon to each glass.

Pesto Tomato-Cucumber Salad

(adapted from *Taste of Home*)

INGREDIENTS:

- 1/2 cup Italian salad dressing
- 1/4 cup prepared pesto
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 3 large tomatoes, quartered and sliced
- 3 kirby cucumbers, peeled and seeded; halved lengthwise and sliced
- 1 small red onion, halved and thinly sliced

INSTRUCTIONS:

Whisk salad dressing, pesto, salt, and pepper. Toss with tomatoes, cucumbers, and onion. Refrigerate, covered, 30 minutes before serving.

Quinoa Arugula Salad with Lemon Thyme Dressing

(adapted from *This Savory Vegan*)

INGREDIENTS:

FOR THE DRESSING

- 1 lemon juiced
- 2 Tbsp. olive oil
- 2 Tbsp. red wine vinegar
- 1 clove garlic, diced
- 1 tsp. fresh lemon thyme, finely diced
- salt and pepper to taste

FOR THE SALAD

- 3 cups arugula
- 1.5 cups leftover cooked quinoa
- 1/4 cup sliced almonds

INSTRUCTIONS:

1. Prepare the dressing by combining the ingredients in a small bowl and whisking together. Set aside until ready to use.
2. Prepare the salad by combining the arugula, quinoa and almonds in a large bowl. Add dressing and toss to combine.

Baked Kohlrabi Fries

(adapted from *Rachael Ray*)

INGREDIENTS:

- 2 kohlrabi roots, stems and leaves removed
- 1 tsp. olive oil
- 1/2 tsp. ground cumin
- 1/2 tsp. chili powder

INSTRUCTIONS:

1. Preheat oven to 425°F. Wash the kohlrabi, then use a sharp paring knife or good vegetable peeler to peel. Cut them into thin strips.
2. In a medium bowl, toss the kohlrabi fries with olive oil, chili powder and ground cumin, coating them evenly.
3. Spread the kohlrabi in a single layer on a baking sheet and bake for 25 minutes, flipping once, until they are soft and getting blistered and dark on the outside. Remove and eat warm.