

# Thyme Saver CSA: Recipes for May 30/31, 2019

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

- Lettuce (crisper drawer, 5-7 days)
- Cherry Tomatoes (counter, 5-6 days)
- Spring Garlic (refrigerator, 5-7 days)
- Basil (cup of water, 1 week)
- Arugula (crisper drawer, 3-5 days)
- Radishes (crisper drawer, 3-5 days)
- Zucchini (refrigerator, 5-7 days)
- Asparagus (L ONLY) (refrigerator, 5-7 days)
- Spring Onion (L ONLY) (refrigerator, 2-3 weeks)

### 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.)

### Roasted Asparagus with Cherry Tomatoes and Garlic

(adapted from Martha Stewart)

#### INGREDIENTS:

- 2 pounds asparagus, ends trimmed
- 2 cups cherry tomatoes
- 12 cloves garlic, peeled and smashed
- 1/4 cup extra-virgin olive oil
- 1 teaspoon coarse salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 cup freshly squeezed lemon juice

#### INSTRUCTIONS:

1. Preheat oven to 400 degrees.
2. Place asparagus, tomatoes, and garlic in a large bowl; drizzle with olive oil and season with salt and pepper. Toss to combine. Transfer to a large rimmed baking sheet and drizzle with lemon juice.
3. Transfer to oven and roast until asparagus are tender and tomatoes begin to caramelize, 20 to 25 minutes. Serve hot or at room temperature.

## Radish and Parmesan Salad

(adapted from Cooking Light)

### INGREDIENTS:

- 2 tablespoons extra-virgin olive oil
- 1 tablespoon fresh lemon juice
- 1/8 teaspoon kosher salt
- 1/8 teaspoon black pepper
- 4 cups lettuce
- 3/4 cup sliced watermelon or other radishes
- 1/4 cup shaved Parmesan cheese

### INSTRUCTIONS:

Combine olive oil, lemon juice, salt, and pepper in a large bowl, stirring with a whisk. Add lettuce, radishes, and shaved Parmesan cheese; toss to coat.

## 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.

## Summer Pasta with Zucchini,

## Ricotta, and Basil

(adapted from NY Times)

### INGREDIENTS:

- Extra-virgin olive oil
- 1 small onion, finely diced
- 2 pounds zucchini, sliced into 1/4-inch-thick pieces
- Salt and pepper
- 2 garlic cloves, minced
- 1 ounce basil, about 2 cups loose leaves
- 1 pound ziti or other dry pasta
- 8 ounces ricotta, about 1 cup (see recipe)
- Pinch of crushed red pepper
- Zest of 1 lemon
- 2 ounces grated Parmesan,

### INSTRUCTIONS:

1. Put a pot of water on to boil. In a large skillet over medium-high heat, cook the onions in 3 tablespoons olive oil until softened, 5 to 8 minutes. Reduce heat as necessary to keep onions from browning. Add zucchini, season generously with salt and pepper, and continue cooking, stirring occasionally until rather soft, about 10 minutes. Turn off heat.

2. Meanwhile, use a mortar and pestle to pound garlic, basil and a little salt into a rough paste (or use a mini food processor). Stir in 3 tablespoons olive oil.

3. Salt the pasta water well and put in the pasta, stirring. Boil per package instructions but make sure to keep pasta quite al dente. Drain pasta, reserving 1 cup of cooking water.

4. Add cooked pasta to zucchini in skillet and turn heat to medium-high. Add 1/2 cup cooking water, then the ricotta, crushed red pepper and lemon zest, stirring to distribute. Check seasoning and adjust. Cook for 1 minute more. Mixture should look creamy. Add a little more pasta water if necessary. Add the basil paste and half the grated cheese and quickly stir to incorporate. Spoon pasta into warm soup plates and sprinkle with additional cheese. Serve immediately.