

Thyme Saver CSA: Recipes for July 4 & 5, 2019

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

- Lettuce (refrigerator, 5-7 days)
- Peaches (counter, 2-3 days)
- Kohlrabi (refrigerator, 7-10 days)
- Cherry Tomatoes (counter, 3-4 days)
- Candy Onions (counter, 1-2 weeks)
- Tarragon (wrap in damp paper towel, put in open Ziploc bag in fridge, 3-5 days)
- Zucchini (crisper drawer, 3-5 days)
- Arugula (L ONLY) (Ziploc in fridge, 2-4 days)
- Kirbies (L ONLY) (crisper drawer, 4-6 days)

Sauteed Kohlrabi with Onions and Cream

(adapted from Martha Stewart)

INGREDIENTS:

- Cubes of peeled kohlrabi
- Thinly sliced white onion
- Unsalted butter
- Finely shredded kohlrabi leaves
- Heavy cream
- Salt and pepper
- Grated nutmeg

INSTRUCTIONS:

1. Cook kohlrabi and onion in butter over medium-high heat until almost tender.
2. Stir in kohlrabi leaves, and cook until wilted. Add a generous splash of heavy cream, and cook for a few seconds to reduce.
3. Season with salt, pepper, and nutmeg. Serve with chicken, pork chops, or steak.

Peach and Cucumber Salsa

(adapted from Epicurious)

INGREDIENTS:

- 2 cups diced peeled pitted peaches (about 1 1/2 pounds)
- 1 cup diced unpeeled kirbies
- 3/4 cup diced red bell pepper
- 1/3 cup chopped fresh cilantro
- 2 tablespoons fresh lime juice
- 2 tablespoons apricot preserves
- 1 teaspoon chopped canned chiles

INSTRUCTIONS:

Mix all ingredients in medium bowl. Season salsa to taste with salt and pepper. (Can be prepared 2 hours ahead. Cover and refrigerate. Stir to blend before serving.)

Grilled Peach and Arugula Salad with Feta

(adapted from Southern Living)

INGREDIENTS:

- 2 firm ripe peaches, quartered (about 1 lb.)
- 1 large bunch of arugula
- 1 cup crumbled feta cheese
- 3/4 cup torn fresh mint leaves
- 3/4 cup roughly chopped toasted pistachios
- 1/2 cup extra-virgin olive oil
- 2 tablespoons white wine vinegar
- 1 tablespoon fresh lemon juice
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- 1/4 teaspoon table salt
- 1/4 teaspoon black pepper

INSTRUCTIONS:

1. Preheat grill to high (450°F to 550°F). Place peaches, cut sides down, on oiled grates; grill, uncovered, until well charred, about 4 minutes, turning to grill on all sides.
2. Toss together arugula, feta, mint, and pistachios in a large bowl.
3. Whisk together olive oil, vinegar, lemon juice, mustard, honey, salt, and pepper in a medium bowl until well combined. Drizzle vinaigrette over arugula; toss to combine. Serve grilled peaches over salad.

Balsamic Cherry Tomato Pasta with Zucchini and Cannellini Beans

(adapted from Cozy Peach Kitchen)

INGREDIENTS:

- 8 ounces linguini
- 2 tablespoons olive oil
- 16 ounces cherry tomatoes
- 1 pound zucchini
- 1/4 teaspoon kosher salt
- 2 tablespoons balsamic vinegar
- 1 and 1/2 cups cannellini beans (one 15 ounce can), drained and rinsed
- 1 tablespoon fresh basil
- ground black pepper, to taste

INSTRUCTIONS:

1. Start cooking the linguini according to package instructions. Meanwhile, slice the zucchini into thick matchsticks, like you would carrot sticks.
2. Heat 2 tablespoons of olive oil in a large skillet over medium high. Add cherry tomatoes and zucchini to the skill. Season with salt and cook for 8-10 minutes, until the tomatoes burst and the zucchini is lightly browned.
3. Add the balsamic vinegar and cannellini beans. Cook for another two minutes to warm the beans, then set aside.
4. Combine the cooked and drained linguine with the cherry tomatoes, zucchini, and cannellini beans. Garnish with fresh basil and black pepper.