

# Thyme Saver CSA: Recipes for August 15 & 16, 2019

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

- Lettuce (refrigerator, 5-7 days)
- Eggplant (refrigerator, 4-6 days)
- Arugula (Ziploc in fridge, 2-4 days)
- Tomato (counter, 2-4 days)
- Cucumber (crisper drawer, 4-6 days)
- Peaches (counter, 2-3 days)
- Spearmint (wrap in damp paper towel, put in open Ziploc bag in fridge, 3-5 days)
- Garlic (counter, 6+ months)
- Pattypan Squash (L ONLY) (refrigerator, 3-5 days)
- Candy Onion (L ONLY) (counter, 1-2 weeks)

### Rosé Sangria with Peaches and Cucumber

(adapted from Food 52)

#### INGREDIENTS:

- 1 bottle rosé
- 1/2 of a lemon, thinly sliced
- 1/4 of a cucumber, thinly sliced
- 2 peaches, sliced
- 2 tablespoons simple syrup
- A splash of club soda per glass

#### INSTRUCTIONS:

1. Pour the wine, fruit and simple syrup into a pitcher. Let sit for 1 hour to let the flavors meld.

2. Pour into wine glasses, juice glasses, rocks glasses, pool-side appropriate plastic glasses...whatever you like. Top off each glass with a splash of soda water.

**Rosé is available at our  
in-house wine bar!**

### Garlic-Herb Pattypan Squash

(adapted from Taste of Home)

#### INGREDIENTS:

- 1 and 1/4 lbs. halved or quartered pattypan squash
- 1 tablespoon olive oil
- 2 garlic cloves, minced
- 1/2 teaspoon salt
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried thyme
- 1/4 teaspoon pepper
- 1 tablespoon minced fresh parsley

#### INSTRUCTIONS:

1. Preheat oven to 425°. Place squash in a greased 15x10x1-in. baking pan.

2. Mix oil, garlic, salt, oregano, thyme and pepper; drizzle over squash. Toss to coat.

3. Roast 15-20 minutes or until tender, stirring occasionally. Sprinkle with parsley.

## Breaded Eggplant with Arugula and Parmesan

(adapted from Martha Stewart)

### INGREDIENTS:

- 1 large eggplant, cut lengthwise into 1-inch-thick slices
- Coarse salt and freshly ground black pepper
- 1/4 cup flour
- 1 large egg, whisked with 1 tablespoon water
- 2 cups panko or coarse homemade breadcrumbs
- 1 cup olive oil, for frying
- 2 cups arugula
- 1/4 cup shaved Parmesan
- Lemon wedges, for serving

### INSTRUCTIONS:

1. Arrange eggplant in a large colander and season generously with salt. Let stand 30 minutes, then rinse and pat dry.
2. Divide flour, egg mixture, and breadcrumbs among 3 shallow bowls. Dip each eggplant slice, turning to coat and shaking off excess, in the flour, then egg mixture, then breadcrumbs.
3. Heat oil in a 12-inch skillet (oil should be about 1/2-inch deep) over medium heat, and, working in batches, fry eggplant until golden and crisp, about 4 minutes per side.
4. Transfer to a paper-towel-lined plate and season with salt and pepper.
5. Top each cutlet with arugula, Parmesan, and a squeeze of lemon.

## Roasted Eggplant and Tomato Pasta

(adapted from NY Times Cooking)

### INGREDIENTS:

- 1 ¾ pounds eggplant, cut into 1-inch cubes
- 1 to 2 banana or Italian frying peppers, halved, seeded and thinly sliced
- 4 tablespoons extra-virgin olive oil
- Kosher salt
- 12 ounces pasta, such as campanelle or farfalle
- 2 pounds tomatoes, halved
- 1 to 2 garlic cloves, minced
- Large pinch crushed red pepper flakes
- 2 tablespoons brine-packed capers, drained
- 2 tablespoons unsalted butter (optional)
- Grated Parmesan cheese
- Fresh mint or basil leaves, for serving

### INSTRUCTIONS:

1. Heat oven to 450 degrees. Spread out eggplant cubes and peppers on a rimmed baking sheet. Toss with 3 tablespoons oil and season well with salt. Roast, turning everything, until eggplant and peppers are very soft and deeply golden brown, 30 to 40 minutes.
2. Meanwhile, cook pasta in well-salted boiling water until about 1 minute shy of al dente. Drain.
3. Using the large holes of a box grater, grate tomatoes over a large skillet so the pulp falls into the skillet. To do this, hold on to the curved side of the tomato in your hand and slide the cut, flat side across the holes. Stop grating just before you reach the skin.
4. Add the garlic, red pepper flakes and 1 tablespoon olive oil to the pan with the tomatoes and bring to a simmer. Simmer until tomato pulp is reduced by half, then season to taste with salt.
5. Add the pasta, capers and butter, if using, to the pan with the tomatoes and bring to a simmer, tossing until butter melts and pasta finishes cooking, about 1 minute. Turn off the heat and toss in eggplant and cheese, if using. Serve pasta drizzled with a little more oil and the herbs.