

# Thyme Saver CSA: Recipes for August 29 & 30, 2019

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

- Lettuce (refrigerator, 5-7 days)
- Corn (refrigerator, 3-4 days)
- Plum Tomatoes (counter, 3-4 days)
- Scallions (refrigerator, 5-7 days)
- String Beans (crisper drawer, 5-7 days)
- Basil (wrap in damp paper towel, put in open Ziploc bag in fridge, 3-5 days)
- Kohlrabi (refrigerator, 7-10 days)
- Potatoes (2-3 weeks in a cool place)
- Watermelon (L ONLY) (refrigerator, 4-6 days)

## Grilled String Beans and Scallions

(adapted from Food Network)

### INGREDIENTS:

- 3/4 lb. string beans
- 1 bunch scallions
- olive oil
- salt

### INSTRUCTIONS:

Toss 3/4 pound green beans with olive oil and salt on a double sheet of foil; fold to seal. Grill 18 minutes, turning once. Toss 1 bunch halved scallions with olive oil, salt and pepper; grill 3 minutes. Toss with the green beans, olive oil, salt and pepper. Serve with lemon wedges.

## Roasted Plum Tomatoes

### INGREDIENTS:

- 8 plum tomatoes (about 1 1/2 pounds), halved lengthwise
- 1 tablespoon olive oil
- 1/4 teaspoon dried thyme
- 1/2 teaspoon coarse salt
- 1/4 teaspoon ground pepper

### INSTRUCTIONS:

Preheat oven to 425 degrees. Place tomatoes on a rimmed baking sheet; toss with oil, thyme, salt, and pepper until coated. Arrange in a single layer, cut sides up. Bake until soft, about 30 minutes.

## Kohlrabi and Carrot Slaw

(adapted from The Kitchn)

### INGREDIENTS:

- 1 large kohlrabi, peeled, stems trimmed off, grated
- 1/4 head purple cabbage, shredded
- 2 medium carrots, peeled and grated
- 1/2 red onion, grated
- 4 tablespoons chopped cilantro
- 1/4 cup golden raisins (optional)
- 1/4 cup mayonnaise
- 1 tablespoon cider vinegar
- 1 tablespoon sugar
- 1 teaspoon salt

### INSTRUCTIONS:

Combine the kohlrabi, cabbage, carrots, onion, cilantro, and raisins (if using) in a large bowl. In a smaller bowl, whisk together the mayonnaise, cider vinegar, sugar, and salt. Pour the dressing over the slaw, and mix until fully coated. Chill for several hours before serving.

## Southwest Corn and Tomatoes

(adapted from Taste of Home)

### INGREDIENTS:

- 3 ears of corn, kernels removed
- 5 plum tomatoes, seeded and coarsely chopped
- 1 large onion, chopped
- 2 jalapeno peppers, seeded and finely chopped
- 3 garlic cloves, minced
- 2 tablespoons olive oil
- 1/4 cup minced fresh cilantro
- 1/2 teaspoon salt

### INSTRUCTIONS:

Preheat oven to 425°. In a large bowl, combine the corn, tomatoes, onion, jalapenos and garlic. Drizzle with oil; toss to coat. Transfer to a 15x10x1-in. baking pan coated with cooking spray. Bake for 20-25 minutes or until onion is tender, stirring twice. Spoon into a bowl. Stir in cilantro and salt. Serve warm.

## Watermelon-Basil Salad

(adapted from Cooking Light)

### INGREDIENTS:

- 2 cups cubed seedless watermelon
- 1 cup chopped English cucumber
- 1 tablespoon white balsamic vinegar
- 1 1/2 teaspoons extra-virgin olive oil
- 1/4 teaspoon kosher salt
- 2 tablespoons torn fresh basil
- 1/4 teaspoon freshly ground black pepper

### INSTRUCTIONS:

1. Combine watermelon, cucumber, vinegar, oil, and salt in a medium bowl; toss gently to coat.
2. Sprinkle with basil and pepper.

## Roasted Potato and Kohlrabi Salad

(adapted from Sweet Phi)

### INGREDIENTS:

- 2 Kohlrabi, peeled and cut into 1 inch cubes
- 2 lbs potatoes, halved or quartered
- 3 garlic cloves, thinly sliced
- 1 lemon (zested)
- 3 Tbs extra virgin olive oil
- 1 Tbs fresh parsley, minced
- 3 sprigs of fresh thyme, minced
- 1 sprig of fresh rosemary, minced
- 1 Tbs salt
- 1/2 tsp fresh ground pepper

### INSTRUCTIONS:

1. Preheat oven to 375.
2. In a large baking dish put cut kohlrabi and potatoes (if the potato halves are too big, simply cut them in half again.)
3. Sliver the garlic cloves (or you could press them) and distribute them over the potatoes and kohlrabi, then zest the lemon.
4. Now take the olive oil and pour it over the potatoes and kohlrabi (I like to do about three turns of the wrist - each turn is about a tablespoon.)
5. Sprinkle fresh herbs and salt and pepper over the content of the baking dish and then stir it around once or twice so that herbs and seasoning are evenly distributed throughout.
6. Bake for 25 minutes, remove from oven and stir the potatoes and kohlrabi, then bake again for another 20 minutes. Check for doneness - a fork should go into the potatoes easily. Remove from oven and allow to cool for a few minutes before serving.