

## Thyme Saver CSA: Recipes for September 12 & 13, 2019

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

- Arugula (Ziploc in fridge, 2-4 days)
- Eggplant (refrigerator, 4-6 days)
- Golden Beets (crisper drawer, 5-7 days)
- Tomato (counter, 3-5 days)
- Apples (refrigerator, 1-2 weeks)
- Kirbies (refrigerator, 5-7 days)
- Oregano (wrap in damp paper towel, put in open Ziploc bag in fridge, 3-5 days)
- Red Onion (counter, 1-2 weeks)
- Cabbage (L ONLY) (crisper drawer, 1-2 weeks)
- Leeks (L ONLY) (crisper drawer, 2-3 weeks)
- Shishito Peppers (L ONLY) (fridge, 5-7 days)

### Lemon-Herb Roasted Golden Beets

(adapted from Eating Well)

#### INGREDIENTS:

- 1½ pounds golden beets, trimmed and cut into 1-inch pieces or wedges
- 4 teaspoons extra-virgin olive oil or canola oil
- 2 tablespoons chopped fresh herbs, such as marjoram, oregano and/or rosemary
- 1 teaspoon freshly grated lemon zest
- ½ teaspoon salt
- ¼ teaspoon freshly ground pepper
- 1 tablespoon lemon juice

#### INSTRUCTIONS:

1. Position rack in lower third of oven; preheat to 450°F.
2. Combine oil, herbs, lemon zest, salt and pepper in a large bowl. Add beets; toss to coat with the seasoning mixture.
3. Spread the beets evenly on a rimmed baking sheet. Roast, stirring once or twice, until the beets are tender and browned, 20 to 25 minutes.
4. Toss the roasted vegetables with lemon juice.

### Cucumber, Tomato, and Red Onion Salad

(adapted from Food Network)

#### INGREDIENTS:

- 1/4 small red onion, cut into thin slices
- 1/2 seedless cucumber, cut into 1/3-inch dice
- 1 pound tomatoes, cut into 1/3-inch dice
- 2 tablespoons freshly squeezed lemon juice
- 1/4 cup basil-infused olive oil
- Kosher salt and freshly cracked black pepper

#### INSTRUCTIONS:

1. In a small bowl, soak the onion slices in icy cold water for 15 minutes. Remove from the water and pat dry. In a large bowl, add the onions, cucumbers and tomatoes and toss to combine.
2. In a small bowl, whisk together the lemon juice, olive oil and salt and pepper, to taste. Pour over the salad and serve immediately.

**Cook's Note:** Feel free to add some nice salty feta cheese to this dish to make a nice light lunch.

# Red Potato and Shishito Pepper Hash

(adapted from bon appétit)

## INGREDIENTS:

- 1½ pounds small red potatoes, scrubbed
- 1 garlic clove, finely grated
- ½ cup mayonnaise
- 1½ teaspoons Sriracha
- 1 teaspoon fresh lemon juice
- Kosher salt
- ⅓ cup vegetable oil
- 15 shishito peppers
- ¼ cup crumbled queso fresco
- 2 scallions, thinly sliced

## INSTRUCTIONS:

1. Preheat oven to 400°. Place potatoes on a foil-lined rimmed baking sheet and roast, turning halfway through, until tender, 30–45 minutes. Let cool before cutting in half.
2. Meanwhile, mix garlic, mayonnaise, Sriracha, and lemon juice in a medium bowl to combine; season Sriracha mayonnaise with salt.
3. Heat oil in a large skillet, preferably cast iron, over medium-high. Working in batches if needed to avoid overcrowding the pan, cook potatoes, undisturbed, until deep golden brown and crisp, 6–8 minutes. Add shishito peppers, toss to combine, and cook until peppers are lightly blistered in spots, about 2 minutes.
4. Using a slotted spoon, transfer potatoes and peppers to bowl with Sriracha mayonnaise and toss to coat; season generously with salt. Transfer potatoes to a platter and top with queso fresco and scallions.

# Easy Cabbage with Leeks

(adapted from The Spruce Eats)

## INGREDIENTS:

- 1 medium green cabbage
- 3 large leeks
- 3 tablespoons butter
- 1/3 cup chicken broth (or more)
- 1 teaspoon kosher salt (scant)
- 1/2 teaspoon black pepper (freshly ground)
- Optional garnish: caraway seeds

## INSTRUCTIONS:

1. Cut the cabbage into 6 wedges and then remove core pieces. Thinly slice the cabbage wedges crosswise into thin strips or shred it using a food processor with the slicing disk attachment. Alternatively, you may chop the cabbage.
2. Trim the leeks and discard the green parts; slice the leeks thinly. Transfer the sliced leeks to a bowl full of cold water. Swish the leeks around to loosen any sand that might be clinging to them. Using a slotted spoon or your hand, scoop them out onto into a strainer.
3. Melt the butter in a large, deep skillet or Dutch oven over medium heat. Add the leeks and cabbage and sauté, while stirring, for about 7 to 8 minutes.
4. Add the chicken broth, salt, and pepper and simmer, covered, for 15 to 20 minutes, or until the cabbage is cooked but is still slightly crunchy.
5. Arrange the cabbage and leeks in a serving dish. Sprinkle with caraway seeds, if desired, and enjoy!