

# Thyme Saver CSA: Recipes for September 5 & 6, 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)
- Carrots (refrigerator, 1 week)
- Radishes (crisper drawer, 3-5 days)
- Gala Apples (refrigerator, 1-2 weeks)
- Lemon Grass (wrap in damp paper towel in fridge, 1-2 weeks)
- Cucumber (refrigerator, 5-7 days)
- Green Pepper (refrigerator, 5-7 days)
- Kale (L ONLY) (crisper drawer, 3-5 days)
- Zucchini (L ONLY) (crisper drawer, 3-5 days)

### Carrot and Apple Matchstick Salad with Radishes

(adapted from Williams Sonoma)

#### INGREDIENTS:

- Juice of 2 lemons
- 1 Tbs. extra-virgin olive oil
- 2 tsp. honey
- Kosher salt and freshly ground pepper
- 3 carrots, peeled and julienned
- 2 celery stalks, thinly sliced on the diagonal
- 1 apple, cored and julienned
- 3 radishes, very thinly sliced
- 1/2 cup toasted pistachios

#### INSTRUCTIONS:

In a small bowl, whisk together the lemon juice, olive oil and honey. Season the vinaigrette with salt and pepper.

In a large bowl, toss together the carrots, celery, apple, radishes and pistachios. Drizzle with the vinaigrette and toss again. Season to taste with salt and pepper. Transfer the salad to a serving platter, garnish with celery leaves and serve.

Serves 4 to 6.

### Parmesan Pasta with Corn

(adapted from Taste of Home)

#### INGREDIENTS:

- 8 ounces small pasta shells
- 1 medium onion, finely chopped
- 1 medium green pepper, finely chopped
- 1/4 cup butter, cubed
- 3-1/3 cups fresh corn
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 3 tablespoons grated Parmesan cheese

#### INSTRUCTIONS:

Cook pasta according to package directions.

Meanwhile, in a large skillet, saute onion and green pepper in butter until tender.

Drain the pasta. Add the pasta, corn, salt and pepper to the skillet; heat through. Sprinkle with cheese.

## Kale Pesto with Toasted Walnuts

(adapted from Epicurious)

### INGREDIENTS:

- 2 cups packed torn kale leaves, stems removed
- 1 cup packed fresh basil leaves
- 1 teaspoon sea salt
- 1/4 cup extra virgin olive oil
- 1/4 cup toasted walnuts
- 4 cloves garlic, chopped
- 1/2 cup grated Parmesan cheese

### INSTRUCTIONS:

In a food processor, combine the kale leaves, basil leaves, and salt. Pulse 10 to 12 times, until the kale leaves are finely chopped. With the motor running, drizzle in the olive oil. Scrape down the sides of the processor. Add the walnuts and garlic and process again, then add the cheese and pulse to combine. Toss with your favorite pasta and serve immediately.

## Lemon Grass Tea

(adapted from Food Network)

### INGREDIENTS:

- 3 stalks fresh lemon grass
- Raw sugar, honey, or other sweetener, as desired

### INSTRUCTIONS:

In a large teapot, combine the lemon grass with about 6 cups of rapidly boiling, fresh water. Cover the teapot with a thick towel and allow to steep for 5 to 10 minutes, or until very aromatic. Pour into teacups, sweeten and serve with a twist of lemon, if desired.

### Cook's Note:

You can use the tough outer skins and upper stalks of the lemon grass for this aromatic tea, saving the tender inner stalk for slicing into stews, sautes, and soups.

## Baked Cinnamon-Apple Chips

(adapted from Delish)

### INGREDIENTS:

- 2 apples, thinly sliced
- 2 tsp. sugar
- 1/2 tsp. cinnamon

### INSTRUCTIONS:

1. Preheat oven to 200°F. In a large bowl, toss apples with sugar and cinnamon.
2. Place a cooling rack onto a baking sheet. Lay apples slices onto the baking sheet so that no apples overlap. Cook for 2-3 hours, flipping apples halfway through.
3. Bake until dried out but still pliable. Apples will continue to crisp while cooling.

## Pickled Cucumbers and Radish

(adapted from Epicurious)

### INGREDIENTS:

- 1 medium English cucumber
- 1/4 cup seasoned rice vinegar
- 1/4 cup water
- 3 tablespoons sugar
- 1/2 teaspoon salt
- 1 cup thinly sliced radish

### INSTRUCTIONS:

1. Halve cucumber lengthwise, then slice crosswise 3/4 inch thick.
2. Bring vinegar, water, sugar, and salt to a boil in a saucepan, then cool to room temperature.
3. Combine cucumber, radish, and vinegar in a bowl and chill, covered, until cold.
4. Drain vegetables before serving.