



In your share:

Kale / Collards /
Chard / Mustard
Greens
Tatsoi / Pac Choi
Beets / Carrots
Arugula / Lettuce
Garlic / Onions
Sweet Potatoes /
Winter Squash
Sweet Peppers
Hot Peppers
Turnips

In the PYO:

Dill
Cilantro
Snap Peas
Winter Savory
Mint
Lavender
Lovage
Cosmos
Zinnias
Nasturtiums
Wildflowers

Selling Extra Produce

Ever want any extra veggies? We will have extra vegetables for sale over the next few weeks, if you would like to supplement your regular share. Bunches of greens and roots (i.e., kale, collards, beets, turnips) are usually \$3/bunch. Sweet potatoes and winter squash are \$2/pound.

Notes from the Fields



We have harvested our ginger! Fresh or “baby” ginger is juicier and tenderer than the beige type you usually see in grocery stores. It is very difficult to ship and store without damaging it, so it is usually sold locally by the farms on which it is grown instead of wholesale to supermarkets. Fresh ginger does not need to be peeled, and can be frozen and then grated when needed in recipes. If you want to pickle or candy ginger, store it in the refrigerator instead. You can also use the ginger leaves for tea or in recipes like curries and stir fries!

Moroccan Seven Vegetable Tagine

Adapted from the Saturday Evening Post

- 2 white turnips, peeled and quartered
- 1 cup sliced carrots, in $\frac{3}{4}$ -inch slices
- 1 cup finely chopped onion
- 1 $\frac{1}{2}$ teaspoons ground cumin
- 1 teaspoon ground sweet paprika
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{2}$ teaspoon ground turmeric
- Pinch of cayenne pepper
- 1 $\frac{1}{2}$ cups reduced-sodium vegetable broth, divided
- 2 $\frac{1}{2}$ cups butternut squash, in 1-inch cubes
- 1 cup chopped zucchini, in $\frac{3}{4}$ -inch pieces
- $\frac{1}{4}$ pound string beans, trimmed and cut in 1 $\frac{1}{2}$ -inch lengths
- 1 (15 ounce) can no salt added chickpeas, drained
- Salt and pepper to taste
- 3 tomatoes, cut crosswise into $\frac{3}{4}$ -inch slices

Directions on reverse →

Directions

1. In medium Dutch oven, combine turnips, carrots, onion, cumin, paprika, ginger, turmeric, and cayenne. Pour in 1 cup broth. Cover and simmer over medium heat for 10 minutes.
2. Add butternut squash, zucchini, string beans, chickpeas, and remaining broth. Add salt and 3-4 grinds of pepper. Cover and cook until vegetables are tender, 20 minutes. Arrange tomato slices on top of the vegetables, cover, and cook until tomatoes are just soft, 5 minutes. Add cilantro and parsley and let tagine sit, covered, for 10 minutes to allow flavors to meld. Serve hot, directly from pot. This dish improves when reheated so, if desired, cool, cover, and refrigerate for up to 2 days. Reheat, covered, over medium heat.

Stuffed Sweet Peppers

- 1 medium onion, finely chopped
 - 2 Tbs. olive oil
 - 2 ribs celery, finely chopped (½ cup)
 - 1 Tbs. ground cumin
 - 2 cloves garlic, minced (2 tsp.)
 - 2 cups chopped spinach
 - 2 15-oz. cans diced tomatoes, drained, liquid reserved
 - 1 15-oz. can black beans, rinsed and drained
 - ¾ cup quinoa
 - 3 large carrots, grated (1½ cups)
 - 4 large sweet peppers, halved lengthwise, ribs removed
1. Heat oil in saucepan over medium heat. Add onion and celery, and cook 5 minutes, or until soft. Add cumin and garlic, and sauté 1 minute. Stir in spinach and drained tomatoes. Cook 5 minutes, or until most of liquid has evaporated.
 2. Stir in black beans, quinoa, carrots, and 2 cups water. Cover, and bring to a boil. Reduce heat to medium-low, and simmer 20 minutes, or until quinoa is tender. Season with salt and pepper, if desired.
 3. Preheat oven to 350°F. Pour liquid from tomatoes in bottom of baking dish.
 4. Fill each bell pepper half with heaping ¾-cup quinoa mixture, and place in baking dish. Cover with foil, and bake 1 hour. Uncover, and bake 15 minutes more, or until tops of stuffed peppers are browned. Let stand 5 minutes. Transfer stuffed peppers to serving plates, and drizzle each with pan juices before serving.