

CSA NEWSLETTER



Week 7 - July , 25th 2023

This week your box is packed with summer vibes.

We harvested the first planting of green beans, and holly macaroni were they productive! We are super happy to have plenty for all our CSA members to have them on this first round of harvest.

You'll also find tomatillos in your box, they are part of the nightshade family and are also known as husk tomato, you can eat them raw or cooked but we recommend roasting them and making salsa verde at home. You can then use the salsa in any Mexican inspired preparation, like tacos, burritos, quesadillas, enchiladas, or scoop it with chips.

This time a year, our spirited irrigation crew, is super busy making sure that small plants with little roots are getting water frequently enough, and that larger plants that have fruit that's sizing up get water deep enough. It's a delicate balance that requires lots of careful observation, and on top of that, they have to coordinate with the harvest crew (to not get them wet while picking), and the cultivation crew (so they can drive their tractors and transplant, seed or weed with the right amount of moisture in the soil. This week looks like the weather will give the water crew (and all of us who work outside) a breath and we're thankful for it. Hope you enjoy it too!

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Table of box contents:

Green beans

Tomatillos

Red Sangre Potatoes

Red Beets

Onions

Cilantro

Cucumbers

Summer Squash

Lettuce



Tomato

1 Jalapeño



Magali, Eva and Merced harvesting Spinach in our high tunnels

Owen Roth Photography

We'd love to see what you're [@GatheringTogetherFarm](#)  doing with your CSA box! Tag us [@GatheringTogetherFarm](#) 

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TOMATILLO SALSA

This tomatillo salsa is simple to make and very easy to eat, it pairs well with tacos with chicken or with vegetables like potatoes and corn. At GTF we love making (and consuming) salsa verde and we're excited for you to enjoy it too!

Ingredients:

- 1 pound tomatillos, husked and rinsed
- 1 (or more) jalapeño, coarsely chopped (and seeded, if you would like a milder salsa)
- ¼ cup chopped white or yellow onion, soaked for 5 minutes in cold water, drained and rinsed
- 1 garlic clove, peeled and halved (optional)
- ½ cup coarsely chopped cilantro
- Salt to taste

Directions:

1. Heat broiler, positioning a rack at the highest setting under the heat. Cover a baking sheet with foil and place tomatillos on top, stem side down. Broil 2 to 5 minutes, until charred on one side. Turn tomatillos over and broil 2 to 5 minutes longer, until charred. Transfer tomatillos to a blender, tipping in any juice that may have accumulated on the foil.
2. Add chile(s), onions, garlic (if using), cilantro and ¼ cup water to blender and blend to a coarse purée. Transfer to a bowl and thin out as desired with water. Taste and adjust salt. Set aside for at least 30 minutes before serving, to allow the flavors to develop.

Adapted from NYT Cooking - Martha Rose Shulman



ROASTED BEETS AND POTATOES

This is an easy side dish for a week-night meal. Add any other root vegetables that you have or like, and add leftovers to salads, burritos or tacos.

Ingredients:

- 4 red beets
- 1.5 pound red potatoes
- optional: Jalapeño pepper, and poblano or green bell peppers
- 1 yellow onion
- 3 tbsp olive oil
- 2 tbsp chopped fresh or dried rosemary
- 1 tbsp fresh or dried thyme leaves
- Kosher salt and freshly ground black pepper, to taste

Directions:

1. Preheat the oven to 400°F.
2. Trim the red beets, and cut into small chunks. Cut the potatoes into chunks the same size as the beets and add to a large pan. Chop the onion (and peppers if using) into pieces about 1/2-inch-square and add.
3. Drizzle the oil over the potato mixture. Sprinkle with some of the rosemary, thyme, salt, and pepper. Toss until everything is coated with the olive oil and the seasonings are evenly distributed.
4. Bake for about 30 minutes. Remove from the oven when they are easily pierced with a fork. The larger you cut your chunks, the longer they will take to get tender.
5. Remove from the oven and let cool slightly. Taste and add more salt or pepper if needed.
6. Serve immediately or cool.

Adapted from [The Heritage Cook](#)