

08-19-2025



CSA NEWSLETTER



Everything is better with fresh summer produce on the table!



THIS WEEK'S VEGGIE LIST

Lettuce
Potatoes
Cucumbers
Baby Bok Choy
Bell Peppers
Corn
Poblanos
Bulk Carrots
Basil
Scallions
Zucchini
Fresh Red Onion
Add On: Tomatoes

WEEK 11 - A SLICE OF SUMMER

One of the best parts about this time of year comes from just how many fruits and veggies land on our tables from GTF. There are an array of flavors and opportunities waiting to be had between all of the crops coming in. It's peak season! And that means meals are heartier and richer than ever. We will try to soak up as much of the wonders that summer brings while we can.

The air has had a bit of crispness to it lately, which only makes me think about putting on a cozy sweater and having some warm soup while I listen to the sound of rainfall out of an open window. This reality is just on the horizon, but before we shift our focus to the wonderful season of fall, remember the possibilities that late summer brings and be sure not to take it for granted.

The peppers are on in full-force and we couldn't be happier to see the jalapeños, Nardellos, poblanos, and bell peppers in the farmstand. Corn is finally (all at once, it seems) ready to be a great addition to those late evening BBQs with family and friends we adore. We are welcoming back a resurgence of some of the crops from early spring, such as: bok choy, tatsoi, and mustard greens. A reminder that while things are ever-changing in farm life, some things are just *too* good to pass up a second time. So, before we set our sights on what lies ahead, it's important to take in the present moment, make the most of the times of solace, embrace the impending changes, and take in the smell of the beautiful blooming flowers. I know I will!



-ALLIE WOOD

POBLANO BREAKFAST POTATOES

Ingredients:

- 2 potatoes
- 1 poblano pepper
- 1/2 onion
- 4 garlic cloves
- 2 tablespoons olive oil
- 1 teaspoon salt (more to taste, as needed)
- Freshly cracked black pepper (to taste)
- 1/2 teaspoon hot chili powder (optional)

Directions:

1. Preheat the oven to 425F. Give the potatoes and poblano a good rinse.
2. Dice up the potatoes into bite sized chunks, somewhere between 1/4" and 1/2" wide. Dice up the poblano and 1/2 onion into slightly smaller sized chunks (be sure to discard the poblano seeds).
3. In a mixing bowl combine the potatoes, poblano, 1/2 onion, 4 whole peeled garlic cloves, 2 tablespoons olive oil, 1 teaspoon salt, and freshly cracked black pepper. You can optionally add 1/2 teaspoon of hot chili powder.
4. Spread the mixture into an even layer on a baking sheet. Line the baking sheet with parchment paper for easier cleanup.
5. Bake at 425F for 30-40 minutes, stirring them at least once while they are baking.
6. Take a final taste for seasoning. Add more as needed. Serve immediately.



BABY BOK CHOY AND ZUCCHINI STIR-FRY

Ingredients:

For the sauce:

- 1 tbsp ponzu
- 1/2 tbsp low sodium soy sauce
- 1/2 tbsp oyster sauce
- 1/2 tbsp water
- 1/2 tsp cornstarch

For the stir-fry:

- 1/8 tsp kosher salt and pepper (to taste)
- 1/2 tsp chili sesame oil
- 2 garlic cloves, minced
- 1/2 tbsp minced ginger
- 2 scallions, sliced thinly, separate whites and greens
- 1-2 large (3-4 small) carrots, sliced thinly
- 1/2 bell pepper, sliced thinly
- 6 oz zucchini, cut into 1/4-inch thick matchsticks
- 1-2 heads baby bok choy, quartered

Directions:

1. Whisk together ponzu, soy sauce, oyster sauce and cornstarch and set aside.
2. Heat a wok or large skillet to medium-high, add the oil, scallion whites, garlic, ginger, carrots, and bell pepper to the wok and toss frequently until beginning to soften, about 2 minutes.
3. Add baby bok choy and zucchini and cook for an additional 2 minutes until the leaves of the bok choy turn bright green.
4. Pour in the sauce mixture.
5. Bring to a boil and allow to cook through and reduce, about 1 to 2 minutes more.
6. Garnish with scallion greens and serve.

We'd love to see what you're doing with **your** CSA box!

Tag us on FB and IG:

@GatheringTogetherFarm