

# CSA NEWSLETTER



Week 3 - June 27th, 2023

Hello CSA folks,

Happy Summer Solstice! I hope you're enjoying the official transition toward Summer. During this time plants grow fast and new veggies become available every week, it's super exciting! We harvested the first celery of the year, it's crunchy and flavorful. The recipe this week is a summer staple. We hope you enjoy all the freshness we tried to pack in your box this week! Rosie



Shawn Linehan Photography

## POTATO SALAD

### INGREDIENTS

- 2 lbs **yellow potatoes**, unpeeled
- 1/3 cup mayonnaise (or veganise)
- 2 tsp Dijon mustard
- 2 tbs vinegar (any kind)
- 1/2 bunch **parsley**, finely chopped
- 2 **celery** ribs, cut into 1/4 inch dice
- Salt and pepper

Optional: 2 scallions or half an **onion** thinly sliced, and/or hard boiled eggs.

### DIRECTIONS

1. Add the potatoes to a large pot and cover them with cold water by several inches. Boil them in salted water until they're tender, which should take about 15 minutes for 2-inch potatoes. Drain and let stand until cool enough to handle.
2. In a large bowl, whisk the mayonnaise/veganise with the mustard and vinegar; season with salt and pepper to taste. Stir in the parsley, celery, and onions or scallions if using.
3. Halve the potatoes crosswise and fold them into the dressing. Serve warm or at room temperature.

Adapted from

<https://www.foodandwine.com/recipes/classic-potato-salad>



### Table of box contents:

**1 bunch Italian Parsley:** We don't tend to use parsley on a regular basis, but it's quite the delicious versatile herb. Make it sweet in a slaw or tangy in chimichurri. And as it gets warmer and salads become the perfect dish, chop up a solid 1/3-1/2 bunch into every salad.

**Zucchini:** All summer squash can be cooked similarly, on the grill or in the pan. To avoid your squash turning to mush when sautéing in the pan, be sure to wait to salt until you've turned off the pan! That pretty much goes for all veggie sautés. .

**1.5 lb Carrots**

**Lettuce**

**Yellow Nicola Potatoes**

**2 Sweet Onion**

**3 Persian Cucumbers**

**Celery**

**Lacinato Kale**

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