



Stuffed veggies and Pozole!

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Cabbage, Green*

This could be a great side dish with any of this week's dishes:

Green 'slaw from Food52

<https://food52.com/recipes/31608-green-cabbage-slaw-krautsalat>

Carrots

Corn*

Italian Parsley*

Lettuce

Onion*

Pepper*, Bell

Peppers – Shishito (1 pint)

These peppers come from East Asia and are typically used as an appetizer or garnish. You can eat them raw, pan fried, or pickled.

Check out:

<https://www.masterclass.com/article/s/shishito-peppers-guide#what-are-shishito-peppers>

Poblanos*

Potatoes*

Tatsoi, bunch

Tomatoes*

**Look for these veggies in included recipes.*



Mixed and Stuffed Potatoes

Ingredients

- 6 medium baking **potatoes**
- 4 Tbsp butter
- ½ cup crème fraiche or sour cream
- 1 **onion**, finely chopped
- ½ cup parmesan or cheddar cheese
- 2 – 3 Tbsp of chopped **parsley**
- Salt and Pepper

Directions

Place potatoes in an oven proof pot with lid, cover, and set in cold oven. Set oven to 250°F.

The potatoes will cook in 2 – 3 hours depending on their size.

Cut butter into cubes and place in large bowl.

When potatoes are done, cut lengthwise and scoop out soft potato flesh into bowl with butter.

Mash with a potato masher, mix in crème fraiche, cheese, herbs, and onion. Season to tastes.

Spoon the potato mixture back into the shells and return them to 150°F oven to keep warm until ready to eat.

We'd love to see what you're doing with your CSA box! Tag us on social media @gatheringtogetherfarm!

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STUFFED POBLANO PEPPERS

Ingredients

- 2 **poblano peppers** (**bell peppers** can also be used – you may need to up your filling ratios accordingly).
- 1 Tbsp olive oil
- ¼ cup diced **onion**
- 2 cloves garlic
- 2 links spicy sausage (or cooked rice with a bit of jalapeno for a vegetarian option)
- ¼ cup salsa plus additional for serving
- ½ cup **corn**
- ½ tsp ground cumin
- 1 oz Manchego cheese, shredded, divided

Directions

Pre heat the oven to 400°F.

Heat the oil over medium heat and add the onion. Cook for a couple minutes until onion begins to get tender, and then crumble in the sausage.

Cook until onion is translucent, and sausage is browned.

Add salsa, corn, and cumin. Simmer over low to combine flavors and season to taste with salt and pepper. Stir in all but 2 Tbsp of the Manchego.

Lay the poblano flat (the way it naturally sits without falling over) and then cut a T-shaped slit into the top of the poblano.

Using your fingers, pry the slit apart, and pull the seeds out. Stuff the sausage mixture into the pepper.

Top each poblano with 1 Tbsp of the remaining Manchego.

Bake 35 – 40 minutes, until it is tender, and cheese is melted.

CHICKEN POZOLE

Recipe adapted from:
The Jungle Effect by Daphne Miller

Ingredients

- 1 whole free-range fryer chicken (skin removed, cut into serving pieces)
- 1 small, diced **onion**
- 5 minced garlic cloves
- 4 dried whole guajillo chiles
- 2 **tomatoes**, cut into chunks
- 1 – 29 oz can of hominy
- Shredded **cabbage**
- Sliced radish
- Crumbled queso fresco
- Salt
- Pepper
- Optional raw toppings: cilantro, onions, tomato, and sour cream.

Directions

Place chicken, onion, and garlic cloves into a pot and cover with water. Bring to boil, and then simmer about 30 minutes, until the chicken is cooked.

Boil guajillo chiles in a separate pot of water until soft, about 10 minutes. Let cool. Drain, cut in half and remove seeds.

Blend chiles and tomatoes in a blender. You can push the puree through a sieve if you want to remove any tomato or pepper skins that didn't get broken down.

Add the puree and hominy to the chicken pot.

Simmer another 15 minutes. Remove the chicken pieces, shred it, and add back to the soup.

Season with salt and pepper.

Pozole is best served with fresh chopped toppings.

Top with plenty of shredded cabbage, sliced radish, and crumbled queso fresco.

Additional options are cilantro, onions, tomato, and sour cream.