



Gathering Together Farm
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CSA Newsletter—Week 2, June 15th, 2021

Just in time for grilling and picnics – Dishes to Share

TABLE OF BOX CONTENTS

Bunched Carrots

Basil*

Green Garlic*

Green garlic is young spring garlic that has not matured. It can be substituted for mature garlic or scallions in any recipe.

Lacinato Kale*

Zucchini

1lb. Yellow Nicola Potatoes

2 Baby Gem Lettuce*

2 Kohlrabi (red and green)

Kohlrabi can be eaten raw, roasted, or sauteed. Be sure to peel the skin because it is tough and fibrous. I found the best way is to cut it up as you wish and then trim the peel off, rather than using a traditional peeling method.

2 Yellow Fresh Onions*

Be sure to keep those green stocks. Those can be used in place of scallions. They have a milder flavor, but still wonderful.

**Look for these veggies in included recipes.*



Grilled Baby Gem Lettuce

From the kitchens of John, Sally, and Hayley

A favorite dish that is perfect for grilling season. Gems will be tender and crunchy on the inside and browned and wilted on the outside. Feel free to dress this up with a variety of add-ons: lemon juice, avocado, hazelnuts, blue cheese (we have award winning Rogue Creamery Oregon Blue Roquefort in the Farmstand).

Ingredients

Baby Gems

Olive Oil

Balsamic Vinegar

Extra toppings to taste

Directions

1. Cut gems in half, long ways
2. Smother in olive oil by rolling in a bowl
3. Briefly grill on both sides
4. Dress with balsamic vinegar

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

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Cheesy Basil - Kale Gluten Free Lasagna

Adapted from:

<https://www.epicurious.com/recipes/food/views/sausage-cheese-and-basil-lasagna>



Ingredient Lists

Sauce

- 2 tablespoons olive oil
- 1 pound of meat or meat substitute (more veggies, **zucchini**)
- 1 1/2 cup chopped **onion**
- 3 **garlic** cloves, chopped
- 2 teaspoons dried Italian seasoning
- ¼ teaspoon dried crushed red pepper
- 1 ½ jars of tomato sauce
(I used Sweet Creeks Tomato Basil – available at The Farmstand).

Filling

- 1 ½ cups packed fresh **basil** leaves
- Approx 12 large **kale** leaves
- 1 15-ounce container of ricotta cheese
- 1 ½ cups packed mozzarella cheese (about 6 ounces)
- ¾ cup grated Parmesan cheese (about 2 ounces)
- 1 large egg
- ½ teaspoon salt
- ¼ teaspoon ground black pepper

Assembly

- Up to 12 no-boil gluten free lasagna noodles
- 3 cups packed grated mozzarella cheese (about 12 ounces)
- 1 cup grated Parmesan cheese (about 3 ounces)
- Nonstick olive oil spray
- 13 x 9 x 2 inch glass baking dish.
- Foil or alternative material

Directions

1. Blanch kale so that it is tender - bring large pot of water to boil, strip woody stock. Place kale in boiling water for 5 minutes. Then place in bowl of cold water to stop cooking processes. Lay on towel to dry and set aside. Before using, be sure to squeeze as much water out as possible.
2. Make tomato sauce. Using medium high heat, warm oil in large pot, or deep pan. Add in meat, or meat substitute, such as extra chopped veggies. Continue to cook for about 10 minutes and then add in tomato sauce. Let simmer over medium heat for about 5 minutes.
3. Prepare filling. Add all filling ingredients to food processor. Do not add the kale (unless you would like it blended). Using the pulse option, blend filling ingredients just enough so they are combined, and basil chopped. Best if left with some thicker consistency.
4. Assemble lasagna. Set oven to 375°F. Put a base layer of 1 ¼ cup sauce into baking dish. Next, place 3 noodles on sauce. It's important to keep your noodles separate from touching each other and the dish to ensure evening cooking. Then spread 1 ½ cups of filling over the noodles. Next, in strips, lay a third of the kale you have. Finish by sprinkling ¾ mozzarella cheese and ¼ cup parmesan cheese. Repeat this layering pattern as seems fitting for your pan and thickness of layers. Be sure to save some cheese for the final topping. Once layering is completed and the remaining cheese is added, spray or grease foil. Place oiled side down.
5. Place in oven, bake for 40 minutes. After 40 minutes, uncover lasagna paying attention to any cheese that may try to stick to the foil. Return to oven and increase temperature to 400°F. Bake for approximately 20 minutes or until noodles are tender. Sauce will be bubbling. Remove lasagna to surface for cooling and let rest for 15 minutes before serving.
6. Garnish with fresh basil and enjoy this flavorful dish. Perfect for leftovers through the week, family picnic, or can be frozen for up to three months.