

HarvestShare Recipes

Week 14 of 24

Anathoth Community Garden & Farm

Thank you for sharing in the harvest!

What's in the box?

Storage tips: Store all veggies *except* slicing tomatoes in the fridge. Store slicing tomatoes at room temperature. *Melons can be stored either at room temp or in the fridge. **Take a moment to store your veggies right and gain a week of freshness!**

FULL BOXES

- **Slicing tomatoes!** All tomatoes are ripe when you receive them – including the purple-green “Cherokee Purple,” pink “German Johnson,” and red “Big Beef”
- **Extra slicing tomatoes OR cantaloupe**
- **Cherry tomatoes** (either orange “Sungold” or red “Supersweet” – all are ripe when you receive them)
- **Watermelon**
- **Cucumbers**
- **Beans** (either green, purple, or speckled “Dragon’s Tongue”)
- **Summer squash/zucchini**
- **Eggplant**

HALF BOXES

- **Slicing tomatoes** (see above)
- **Cherry tomatoes!** (see above)
- **Watermelon OR cantaloupe**
- **Summer squash/zucchini**
- **Cucumbers**

Ratatouille w/ Poached Eggs, Tomatoes & Eggplant

Adapted from “MJ and Hungry Man,” a blog post about using up a whole CSA box!

Ingredients:

- 1 tablespoon extra virgin olive oil
- 1 medium onion, cut into ½ inch cubes
- 4 garlic cloves, minced
- 1 pound (1 bag) eggplant, cut into ½ inch cubes
- 1 medium squash, cut into ½ inch cubes
- 1 teaspoon herbs de provence
- ½ teaspoon salt and pepper
- 2 cups diced cherry and/or slicing tomatoes
- 1 cup chopped fresh basil
- 1 tablespoon balsamic vinegar
- Fresh eggs
- Goat cheese (optional)
- Sriracha (optional)

Directions:

Chop eggplants and toss with a tablespoon of salt. Let drain for 30 minutes. Rinse well, squeezing out excess water. Pat dry and set aside. In the meanwhile, add oil to a large dutch oven or heavy bottomed pot and place over medium-high heat. Add onions and cook, stirring occasionally, until softened and lightly caramelized, about 5-7 minutes. Add eggplant, garlic, squash, 1 teaspoon herbs de provence, salt and pepper. Cover pot and cook to soften vegetables, about 15 minutes, stirring occasionally. Add tomatoes and ½ cup basil. Cover pot once again and simmer until tomatoes are softened and flavors are concentrated. Stir in vinegar. Make nests or wells in the ratatouille and crack an egg into each nest. Cover pot and cook eggs to desired doneness, 2-5 minutes. Serve with extra basil and optional - goat cheese and/or sriracha.

Cucumber, Tomato, Basil and Red Onion Salad

Recipe from Life Around the Table!

Ingredients:

- 1 pound cucumbers, halved lengthwise and sliced thinly
- 2/3 cup chopped red onion
- 1/2 cup chopped fresh basil
- 1 pint cherry tomatoes, halved
- 1/3 cup red wine vinegar
- 3 tablespoon olive oil
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/2 teaspoon pepper

Directions:

In a large bowl, toss together the cucumbers, vinegar, sugar, salt and pepper. Let stand at room temperature for an hour, stirring occasionally. Add tomatoes, onion, basil and olive oil and toss to blend well. Season to taste with salt and pepper if needed.

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Melon Granitas – a frozen treat!

Adapted from Martha Stewart

Ingredients:

- ½ cup sugar
- 1 large or 2 small melons (cantaloupe OR watermelon)

Directions:

In a small saucepan over medium-high heat, heat sugar with 2 tablespoons water, stirring occasionally, until dissolved, 1 to 2 minutes; set aside.

Peel, seed, and coarsely chop melon. In a food processor, puree melon with sugar syrup until smooth (to yield about 6 cups); pour into a large, shallow dish.

Freeze, stirring and breaking up crystals with a fork every 30 minutes, until entire mixture is frozen and crystallized, about 3 hours.

Five-Day Sample Meal Plan

Day 1: Cucumber, Tomato, Basil, and Red Onion Salad, served with your favorite bread and cheese

Day 2: Ratatouille with Poached Eggs, Tomatoes, & Eggplant, served with toasted baguette or over couscous

Day 3: Slow Roasted Tomato and Garlic Pasta

Day 4: Tomato Cheese Pie

Day 5: Fish Tacos with Roasted Vegetables (and left over at the end of the week)

