

HarvestShare Recipes

Week 17 of 24

Anathoth Community Garden & Farm

What's in the box?

Storage tips: Store all veggies *except slicing tomatoes and uncut watermelons* in the fridge. Store slicing tomatoes and uncut watermelons at room temp – but store in the fridge once you slice them open! *Unlike watermelon, cantaloupe should be stored in the fridge. **Take a moment to store your veggies right and gain a week of freshness!**

FULL BOXES

- **Slicing tomatoes!** 1-2 days sitting unbagged on the counter may bring them to peak ripeness
- **Cherry tomatoes** (all varieties are ripe when you receive them)
- **Potatoes!**
- **Extra cherry tomatoes OR okra**
- **Shishito peppers** (quick-saute whole over med-high heat, sprinkle with salt, and enjoy like popcorn)
- **Lunchbox peppers** (small, bright, and delightfully sweet – not hot!)
- **Butternut squash!**
- **Green onions**

HALF BOXES

- **Sweet peppers**
- **Cherry tomatoes!** (see above)
- **Okra**
- **Cucumbers**
- **Green onions**

Pasta with 15-Minute Burst Cherry Tomato Sauce

Adapted from Epicurious. Serves 4-6. Cooking time: 15 minutes. Total time: 20 minutes.

Ingredients:

- 1 pound pasta
- Kosher salt
- 1/2 cup olive oil
- 2 large garlic cloves, finely chopped
- 1-3 pints cherry tomatoes
- 1/2 teaspoon freshly ground black pepper
- Pinch of sugar
- 1 cup coarsely chopped fresh basil (if possible)
- Freshly grated Parmesan (for serving)

Directions:

- 1.) Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente; drain and transfer to a large bowl.
- 2.) Meanwhile, heat oil in a 12" skillet or wide heavy saucepan over medium-high. Add garlic, then tomatoes, pepper, sugar, and 1 tsp. salt. Cook, stirring occasionally, until tomatoes burst and release their juices to form a sauce, 6–8 minutes.
- 3.) Toss pasta with tomato sauce and basil. Top with Parmesan.

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Simple Melt-in-your-mouth Roasted Veggies

From Julia's kitchen.

Ingredients: Any mix of green tomatoes from last week (chopped), red and/or cherry tomatoes (chopped/halved), eggplant (chopped into 1-inch chunks), optional okra (halved), green onions (chopped), sweet peppers (chopped if large, whole if mini), head of garlic (peeled)

Directions: Preheat oven to 450 degrees. In a bowl, toss veggies with lots of olive oil, salt, and pepper. Roast in single layers on baking sheets for 40 minutes, ideally stirring once, until flavors are rich. Serve over rice or couscous, or on good toasted bread.

Tomato and Cucumber Salad

Adapted from Love & Olive Oil. Serves 6 as a side. Total time: 15 minutes

Ingredients:

- 8 ounces (1 pint) cherry tomatoes, halved or quartered
- 1 medium seedless cucumber, sliced and quartered
- 1 bunch green onions (in your box!) or 1/4 red onion, diced or very thinly sliced
- 1 teaspoon finely chopped fresh oregano
- 2 tablespoons olive oil
- 1 tablespoon red wine vinegar
- Salt and freshly ground black pepper, to taste
- 2 ounces (1/4 cup) feta cheese, crumbled

Directions:

- 1.) Combine cherry tomatoes, cucumber, red onion, and oregano in a serving bowl. Pour over olive oil and red wine vinegar, gently toss to coat and evenly distribute ingredients. Season to taste with salt and pepper; sprinkle with feta cheese.
- 2.) Refrigerate until ready to serve. Salad will keep for up to 2 days, though it does tend to get waterier the longer it sits.

Five-Day Sample Meal Plan

Day 1: Pasta with 15-Minute Burst Cherry Tomato Sauce

Day 2: Tomato and Cucumber Salad, served with a "summer cookout staple" (pizza, burgers, hot dogs, make-your-own sandwiches)

Day 3: Tomato-pepper gazpacho with a side of your favorite pasta

Day 4: Tomato Cheese Pie

Day 5: Fish Tacos with Roasted Vegetables (from what's left over at the end of the week)

