

HarvestShare List & Recipe Guide

Week 6 of 24

Anathoth Community Garden & Farm

Thank you for sharing in the harvest!

What's in the box?

Storage tips: Store leafy greens/lettuce/spring onions in plastic bags in the fridge. Store strawberries in the fridge unless you eat them the same day! **Take a moment to store your veggies right and gain a week of freshness!**

FULL BOXES

- Cucumbers
- Onions
- Head lettuce
- Salad mix
- Carrots
- New potatoes – double serving!
- June special: summer squash, beets, or extra cucumbers

MEDIUM BOXES

- New potatoes!
- Onions
- Salad mix
- Cucumbers
- **Rainbow Swiss chard:** Saute, stir-fry, steam, boil – interchangeable with cooked spinach

Potato Squash Gratin

Recipe taken from Full Belly Farm

Ingredients:

- Small onion, sliced and ready to sauté
- 2 - 3 summer squash
- 4 medium potatoes (about 1-pound)
- Olive oil
- 3/4-cup cheese of your choice, to complement the Parmesan cheese (could be soft goat cheese, or some other flavorful cheese that you can grate)
- 1/3-cup freshly grated Parmesan cheese
- Salt and pepper
- 1/4-cup whole milk
- 1/4-cup thinly sliced basil leaves

Directions:

1. Preheat the oven to 400°. Lightly grease a 1.5- or 2-quart baking dish with olive oil.
2. Sauté the onion in a skillet and set aside. Slice the squash and potatoes into very thin slices (use a mandolin if you have one). Place the sliced vegetables in a large bowl and toss them with the olive oil. Add the cooked onion.
3. Spread 1/3 of the squash and potatoes in the bottom of the baking dish, then season with salt, pepper and half of the cheese (the non-Parmesan). Repeat with another 1/3 of the vegetables, the seasoning and cheese. Finish with the last layer of vegetables, plus a sprinkle of salt and pepper. Pour the milk evenly over the entire dish and finish with the Parmesan cheese.
4. Cover tightly with aluminum foil and bake for 30 - 45 minutes. If your vegetables are sliced a little thicker, just cook for a little bit longer. Uncover and bake until the top browns, about 15 minutes more. Sprinkle with the fresh basil before serving.

Five Day Sample Meal Plan

Find additional recipes on Anathoth's website: www.anathothgarden.org, under "Recipes"

Day 1: Potato Squash Gratin

Day 2: Mixed green salad w/ roasted beets, carrots, nuts, feta, and balsamic dressing

Day 3: Grilled Fish Tacos with Cilantro Lime Cabbage Slaw

Day 4: Garlicky Swiss Chard & Chickpea Stir-Fry

Day 5: Ultimate Veggie Wrap

