



August 16-August 23

LARGE SHARE-Total Value \$26.60-30.99

Now that the season is in full-swing, we expect to have all produce options each week. We may run out at times, if this happens, please choose a substitute or ask when the item should be back in stock. The recent storm will have a ripple effect on some of our products—younger plants were impacted quite a bit. I want to leave all options on the menu so that if you come when we have an item, its available for you to select!

Choose 2 Items (\$6-6.49)

- Lettuce \$3
- Arugula \$3
- Radish \$3
- Carrots \$3

Choose 3 Item (\$11.10-12)

- 1lb Heirloom Tomatoes \$4
- 2lb Zucchini \$4
- 2lb Cucumbers \$4
- 2lb. Eggplant \$4
- 1lb Green Beans \$4
- 1 Pint Cherry Tomatoes \$4
- 1lb. Bell Peppers \$3.99
- Beets \$3.50
- 4 ear of Corn \$3.60
- 1 Cantaloupe \$4
- ½ Pint of Berries (if available)

Choose 2 (\$5-6.50)

- Italian Flat Beans 1lb. \$3
- Basil/Cilantro/Parsley/Dill \$3
- Potatoes \$3 Quart
- 1lb. Beef Steak Tomatoes \$2.50
(usually about 2-3 tomatoes)
- ½ lb. Shishito Peppers \$2.50
- 1 lb. Peaches \$3.50

Choose 2 (\$4)

----or----

TAKE ONE Watermelon (\$6)

- Satur Farm Bok Choi 1 lb \$2*
- Rosemary, Dill, Sage, Thyme, Mint \$2
- 1 lb. Zucchini \$2
- 1 lb. Eggplant \$2
- 1 lb. Cucumber \$2
- Onions (Take 2)
- 2 Lemons and 2 Limes \$2

---OR---

Take 1 Watermelon \$6



August 16-August 23

SMALL SHARE-Total Value \$17.30-19.10

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Choose 1 Item (\$3-3.60)

- Lettuce \$3
- Arugula \$3
- Beets \$3.50
- 4 ear of corn \$3.60

Choose 2 Item (\$3.80-5)

- Satur Farm Bok Choi 1 lb \$2*
- 1lb. Beef Steak Tomatoes \$2.50
(usually 2-3 tomatoes)
- Rosemary, Dill, Sage, Thyme,
Mint \$2
- 1 lb. Zucchini \$2
- 1 lb. Cucumber \$2
- 1lb. Eggplant \$2
- 2 ear of corn \$1.80
- Onions (Take 2)*
- 2 Lemon/2 Lime \$2*

Choose 2 Items (\$6.50)

---OR---

Take 1 Watermelon (\$6)

- Radish \$3
- Carrots \$3
- Italian Flat Beans 1lb. \$3
- Basil/Cilantro/Parsley \$3
- Scallions \$3
- Potatoes \$3 Quart
- 1 lb. Peaches \$3.50

Choose 1 (\$4)

- 1lb. Heirloom Tomatoes
- ½ pint Berries \$4 (if available)
- 1 Cantaloupe \$4
- 1 lb Green Beans \$4
- 2lb Zucchini \$4
- 2lb Cucumbers \$4
- 2lb Eggplant \$4
- Pint Cherry Tomatoes \$4
- 1lb. Bell Peppers \$4

Weekly Recipe Share

<https://www.runningtothekitchen.com/roasted-stuffed-heirloom-tomatoes/>

Roasted Stuffed Heirloom Tomatoes

Ingredients:

- 9 medium sized heirloom tomatoes
- 1 tablespoon extra virgin olive oil
- salt and pepper
- 4 ounces goat cheese
- 1/3 cup creme fraiche
- 1 teaspoon thyme leaves
- 1 tablespoon butter
- 1 clove garlic, minced
- 2 tablespoons breadcrumbs

Instructions:

1. Preheat oven to 400 degrees.
2. Slice a sliver off the bottom of the tomatoes so they stand upright. Carefully cut a circle down from the top with a sharp serrated knife. Use a spoon (a [grapefruit spoon](#) works well here) to gently hollow out the center of the tomato still leaving a bit of flesh around the sides.
3. Place the tomatoes in a baking dish, drizzle with the olive oil, season with salt and pepper and roast for 25-30 minutes until just started to shrivel but still hold their shape.
4. Remove from oven and let cool for 10 minutes. Pour out any excess liquid that accumulated inside the tomato cavity while roasting.
5. Combine the goat cheese, creme fraiche, thyme, salt and pepper in a small bowl. Whip with a handheld beater or vigorously with a whisk until fluffy. Set aside.
6. Heat the butter in a small skillet over medium low heat. Once melted, add garlic and saute for about 1 minute. Add the breadcrumbs, stir to combine in the butter/garlic mixture and remove from heat.
7. Spoon the goat cheese filling into the tomatoes, top with the breadcrumbs and garnish with extra thyme before serving.