

CSA WEEKLY SHARE GUIDE

How to Use Your Share This Week

Scan for
produce
storage tips



Farm Fresh Highlights

This week's share highlights the best of late spring and early summer with a vibrant mix of fresh greens, tender root vegetables, sweet strawberries, and fragrant herbs. Strawberry season is in full swing, offering peak flavor for enjoying fresh or incorporating into both sweet and savory dishes. You'll also find seasonal favorites like asparagus, leeks, and cherry tomatoes, along with a basil plant to continue growing at home.

Classic strawberry and rhubarb pair beautifully this time of year, perfect for crisps, compotes, and baked desserts. Pantry staples like dry beans, popcorn, and sparkling cider round out the share for enjoyment well beyond the week.

Storage Tips

Store strawberries unwashed in the refrigerator and enjoy them within a few days for the best flavor. Keep leafy greens wrapped loosely in a paper towel in the fridge, and store root vegetables like carrots, beets, and radishes with greens removed for longer freshness. Cherry tomatoes are best kept at room temperature until fully ripe.

Herbs can be stored in a glass of water or wrapped in a damp towel in the refrigerator. Your basil plant will thrive in a sunny spot with regular watering and frequent harvesting. Many items freeze well for later use, including strawberries, rhubarb, leafy greens, asparagus, herbs, and cooked beets.

Simple Seasonal Ideas

Start the day with strawberries in yogurt, smoothies, or over pancakes. Build fresh salads with greens, cherry tomatoes, strawberries, and herbs. Roast asparagus and root vegetables for easy weeknight meals.

Dry beans can be cooked in batches for soups, grain bowls, and salads throughout the week. Fresh herbs add brightness to dressings, marinades, and sauces, while mint and lemon balm elevate iced tea or sparkling cider.

For dessert, try a classic strawberry-rhubarb crisp or simmer it into a simple compote for topping ice cream, toast, or oatmeal.

Enjoy the freshness of the season and the flavors of this week's harvest!



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FIFA Recipe Share of the Week

Strawberry Mock Ceviche

Farm-Fresh Food Meets Global Culture

As we continue celebrating the road to the 2026 FIFA World Cup™, this week's featured recipe takes inspiration from Latin American ceviche and reimagines it with a sweet, farm-fresh twist.

Our Strawberry "Mock Ceviche" blends bright seasonal strawberries with crisp cucumber, fresh lime juice, local honey, and a splash of farm apple cider for a refreshing sweet-and-savory dish that celebrates global flavor through local ingredients.

Strawberries shine as the star of this recipe, bringing natural sweetness and vibrant color, balanced beautifully by citrus, herbs, and a touch of heat from optional jalapeño. Finished with fresh mint or cilantro, it's a light, refreshing dish perfect as an appetizer, snack, or unexpected dessert.

Serving Ideas

- Serve chilled in small bowls or elegant glasses
- Pair with cinnamon sugar pita chips or crisp crackers
- Spoon over vanilla ice cream for a sweet twist
- Garnish with fresh mint or cilantro for added brightness

View the full recipe here: [Strawberry Compote Honey Crostini](#)

*Rooted locally. Inspired globally.
Many cultures. One New Jersey farm.*



Strawberry “Mock Ceviche”

A bright, farm-fresh twist on traditional ceviche, this refreshing dish is inspired by Latin American coastal cuisine and reimagined with peak-season strawberries. Juicy berries, crisp cucumber, citrusy lime, and a touch of honey and apple cider come together for a sweet-savory appetizer that is light, vibrant, and perfect for warm-weather dining and sharing.



Ingredients

- 2 cups fresh strawberries, washed,
 - hulled and diced
- 1 small cucumber, finely diced
- 2 tbsp. red onion, very thinly sliced
- 1 small jalapeño, finely minced
- 1 avocado, diced (optional)
- Juice of 2 limes
- 2 tbsp. apple cider
- 1–2 tsp honey
- Pinch of sea salt
- Fresh mint or cilantro, chopped



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Directions

- In a bowl, combine strawberries, cucumber, red onion, jalapeño, and avocado if using.
- In a separate small bowl, whisk together lime juice, apple cider, honey, and sea salt until well combined.
- Pour dressing over the fruit mixture and gently toss to coat. Let it sit for 10–15 minutes to allow flavors to meld.
- Finish with fresh mint or cilantro just before serving.