

CSA WEEKLY SHARE GUIDE

How to Use Your Share This Week

Farm Fresh Highlights for Week 18

Late-summer abundance is here! This week's share features crisp Honeycrisp apples, Bartlett pears, sweet corn, heirloom tomatoes, peppers, eggplant, leeks, carrots, and husk cherries, bringing together the best flavors of the season.

Meal Inspirations:

Make the most of your harvest with a Summer Pepper & Eggplant Skillet, toss fresh tomatoes and scallions into salads or sandwiches, or enjoy sweet corn simply grilled or sautéed. Bartlett Pears: Slice and add to a pear, arugula, and goat cheese salad with toasted walnuts and a simple honey vinaigrette. They're also delicious roasted or baked for an easy seasonal dessert.

Crisp apples and Bartlett pears are perfect for snacking, salads, or a simple seasonal dessert. Don't forget to add fresh cilantro, garlic, and shishito peppers to bring extra flavor to your summer meals.



Meal Inspirations

Honeycrisp Apples: Slice into salads, pair with cheese, or bake into a simple apple crisp.

Bartlett Pears: Enjoy fresh, add to salads, or poach for an easy seasonal dessert.

Sweet Corn: Grill, roast, or cut from the cob to add to tacos, salads, salsas, and pasta.

Tomatoes: Make fresh salsa, tomato bruschetta, pasta sauce, or a classic tomato salad.

Bell & Lunchbox Peppers: Enjoy raw with dips, sauté into fajitas, or roast for sandwiches and grain bowls.

Shishito Peppers: Quickly blister in a hot skillet and finish with a sprinkle of salt for an easy appetizer or side.

Eggplant: Roast, grill, or sauté for ratatouille, eggplant parmesan, or a Mediterranean-inspired skillet.

Leeks: Sauté into soups, quiches, pasta, or a savory potato-and-leek dish.

Carrots: Roast with herbs, add to grain bowls, or turn into a fresh carrot slaw.

Beans: Steam or sauté with garlic, add to salads, or toss with tomatoes and corn for a summer vegetable salad.

Kale: Massage into a hearty salad, sauté with garlic, or blend into a pesto.

Husk Cherries: Enjoy fresh, toss into fruit salads, or use in a sweet-tart salsa or dessert.

Preserving the Harvest

Extend the life of your summer harvest by refrigerating peppers, carrots, leeks, and leafy greens in the proper storage conditions. Tomatoes are best kept at room temperature until ripe. Husk cherries can remain in their papery husks and store well in a cool, dry place or in the refrigerator. For longer-term enjoyment, consider freezing sweet corn and peppers, roasting and freezing tomatoes, or pickling peppers and other seasonal vegetables.

Hometown Farm & Global Roots Recipe

FIFA World Cup™ - Summer Eggplant & Peppers

This week, our Jersey-grown tomatoes, peppers, and eggplant take us on a culinary journey across the Mediterranean and Europe. From Spain's rustic Pisto Manchego to France's beloved Ratatouille and the savory vegetable relishes of Croatia, Turkey, and Bosnia and Herzegovina, these seasonal favorites are enjoyed in countless ways around the world. Celebrate our local harvest with this simple Summer Pepper & Eggplant Skillet, inspired by global flavors and made right here at home.

Find the link to the recipe on our website: [Summer Eggplant and Peppers Recipe](#)



Hometown Farm, Global Roots