CSA WEEKLY SHARE GUIDE

How to Use Your Share This Week

Farm Fresh Highlights Week 27

As October draws to a close, enjoy the crisp, tart flavor of Granny Smith apples, perfect for snacking, baking, and adding a fresh twist to your favorite dishes. This week's share also features carrots, kale, lettuce, kohlrabi, radishes, and other seasonal vegetables.

Look for Brussels sprouts as a share swap, along with spaghetti squash, cauliflower, cabbage, and collards to bring variety and plenty of fall flavor to your table.

Meal Inspirations

- Apple Salsa: Give Granny Smith apples a fresh, flavorful twist with a zesty salsa that pairs well with grilled proteins, tacos, or your favorite fall meals.
- Carrot Cake: Turn farm-fresh carrots into a moist, homemade carrot cake topped with maple cream cheese frosting.
- Seasonal Sides: Roast Brussels sprouts, cauliflower, or carrots for an easy side dish. Sauté kale or collards with garlic and onions, or roast spaghetti squash for a versatile fall meal.



Preserving the Harvest

Make the most of your weekly share by storing produce properly:

- Apples: Refrigerate in the crisper drawer to maintain freshness.
- Carrots and Radishes: Remove leafy tops and refrigerate in a bag or container to help retain moisture.
- Kale and Collards: Refrigerate unwashed in a loosely sealed bag and wash just before use.
- Cilantro and Mint: Trim the stems and place in a glass of water in the refrigerator, loosely covered.
- Peppers: Refrigerate fresh peppers and freeze extras for future soups, sauces, and stir-fries.

Hometown Farm, Global Roots Recipe

Brazilian-Inspired Pumpkin in Coconut Milk
Take your taste buds on a trip to Brazil with this week's Hometown Farm & Global Roots recipe! Tender pumpkin simmers in a creamy coconut milk sauce with garlic, onion, paprika, cumin, and a splash of fresh lime juice. Chopped cilantro adds a bright, fresh finish.
Serve this comforting, savory dish on its own or over rice for a delicious way to explore global flavors with seasonal ingredients.
Get the Brazilian-Inspired Pumpkin in Coconut Milk Recipe
Celebrate the season by trying something new, making the most of your harvest, and bringing fresh inspiration to your table.
Grown and Picked, Specifically for You.

