



“Don’t judge each day by the harvest you reap, but by the seeds that you plant.”

~Robert Louis Stevenson~

Tomatillos

Tomatillos are also called “tomate verde” in Mexico and are considered a staple in Mexican cooking. They are members of the nightshade family, which also includes tomatoes. The fruit of the tomatillo can be green, light yellowish green, purple, or even red in color. They are incased by a paper husk, which should be removed before eating. They are commonly used to make “salsa verde”, or are fire roasted and added to any dish. They can also be slow cooked with meat, to make a yummy sweet sauce.



This week’s CSA share contains:

- Delicata Squash
- Cherry tomatoes
- Tomatillos
- Assorted summer squash
- Eggplant
- Onions
- Italian Basil
- Carrot bunch
- Easter Egg radishes
- Green Beans



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Here is a recipe that incorporates delicata squash, basil, and cherry tomatoes from this weeks CSA share!

Caramelized Delicata Caprese Salad

Total Time: 30 mins.

Servings: 4



Ingredients

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| 1 pound delicata squash, halved and seeded | ½ tsp. salt |
| 2 tsp. olive oil, plus 3 Tbsp. for drizzling | ¼ cup basil, chopped |
| 6 ounces fresh mozzarella, cut into 8 slices | 2 cups baby spinach leaves |
| 2 Tbsp. reduced balsamic vinegar (recipe below) | salt and pepper to taste |
| ½ pint cherry tomatoes, halved | |

Preparation

1. Preheat oven to 400 degrees and line a baking sheet with parchment paper.
2. Cut the squash halves into ½ inch pieces and place on the baking sheet. Drizzle with 2 tsp. of olive oil and ½ tsp. salt. Roast in oven for 10 minutes, turn squash over, and roast for another 10 minutes, or until squash is tender and browned.
3. Make some reduced balsamic vinegar
Stir 1 cup of balsamic vinegar and ¼ cup of honey together in a small saucepan and place over high heat. Bring to a boil, reduce heat to low, and simmer until the vinegar mixture has reduced to 1/3 cup – about 10 minutes.
4. Place roasted squash on a plate. Layer mozzarella, basil, and tomatoes on the squash. Garnish with basil, reduced balsamic vinegar, and remaining 3 Tbsp. olive oil. Sprinkle with salt and pepper.