



The Daisy News

Crazy Daisy CSA Farm

October 16, 2015

Sadly, it's time to end the 2015 season with one final harvest. Expect more squash, potatoes and carrots for sure, and we will round out with whatever is available out there. The squash was crazy this year, so we're featuring yet another recipe to help you get the most out of it.

We had our challenges over the season, but overall I think we pulled in an excellent harvest! We had loads and loads of cucumber, cantaloupe, winter squash, and potatoes. Along with plenty of lovely kale, tomatoes, zucchini, carrots, and beans. We also featured some super tasty recipes, I know I pulled some for my personal collection.

All in all, I think it was a great season, I hope you enjoyed it as well. Thank you so much for your support!

This Week's Basket May Contain:

Carnival squash
Acorn squash
Potatoes
Tomatoes
Cherry tomatoes
Carrots

Bok choy
Kale

In the Extra's Rack or by Request:

Tomatillos
Pumpkin
Collard greens
Hot peppers
Eggplant
Tons of slightly blemished tomatoes

Squash with Tomato and Feta Cheese

Recipe By:Karen L

"This side dish is a savory alternative to sweetened squash side dishes. It has onion, green pepper, stuffing mix, tomato, and feta cheese."

Ingredients

2 cups peeled and cubed acorn squash
2 eggs
1/3 cup heavy cream
2 green onions, chopped
1/4 green bell pepper, diced
1 cup dry bread stuffing mix
1/4 cup grated Parmesan cheese
1 teaspoon salt
1/2 teaspoon cracked black peppercorns
1 sprig fresh rosemary
2 tablespoons crumbled feta cheese
2 roma (plum) tomatoes, thinly sliced
cracked black pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

In a steamer basket over boiling water, steam the squash 10 minutes, or until

tender. Remove from heat, and mash with a fork.

In a medium bowl, blend the eggs and heavy cream. Mix in the squash, 3/4 of the green onions, green bell pepper, dry stuffing mix, and Parmesan cheese. Season with salt and pepper.

Transfer to the prepared casserole dish. Press the rosemary sprig into the center of the mixture. Top with feta cheese, tomato slices, and remaining green onions. Season with pepper.

Bake 45 minutes in the preheated oven, until lightly browned. Discard rosemary sprig before serving.

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