



# The Daisy News

Crazy Daisy CSA Farm

July 24, 2015

We have a great basket for you today! Cucumbers, kohlrabi, lettuce, zucchini, and kale for sure. If you don't get green beans in your basket today, you will get them next week for sure. The summer crops are starting to roll in!

Be sure to peel the kohlrabi really well. Besides the outer green skin, there is a ring of fibrous flesh that needs to be removed to get at the sweet crispy heart. This week's recipe features it, and we have some monster ones, so enjoy!

## **This Week's Basket May Contain:**

Lettuce  
Radishes  
Green beans  
Kohlrabi  
Cucumbers  
Zucchini  
Kale

## **In the Extra's Rack:**

Bok choy  
Tatsoi  
Pickling cucumbers

## **Roasted Kohlrabi**

Servings: 4

A great 'base' recipe that can be modified to include just about anything in the fridge, try it with carrots, potatoes, even radishes!

### Ingredients:

4 cups kohlrabi, peeled  
1 tablespoon olive oil  
1 clove garlic, minced  
salt and pepper to taste  
1/3 cup grated Parmesan cheese

### Directions:

Preheat an oven to 450 degrees F.

Peel the kohlrabi, making sure to remove all the fibrous outer peel. Cut the kohlrabi into 1/4 inch thick slices, then cut each of the slices in half. Combine olive oil, garlic, salt and pepper in a large bowl. Toss kohlrabi slices in the olive oil mixture to coat. Spread kohlrabi in a single layer on a baking sheet.

Bake in the preheated oven until browned, 15 to 20 minutes, stirring occasionally in order to brown evenly. Remove from oven and sprinkle with Parmesan cheese. Return to the oven to allow the Parmesan cheese to brown, about 5 minutes. Serve immediately.

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