

# GROUNDWORK ORGANICS



August 18, 2021

## In your box

Red leaf lettuce  
Red cabbage  
Cucumber  
Roma tomatoes  
Yellow bell peppers  
Green beans  
Garlic  
Walla Walla onions  
'Mini Love' watermelon

**Roma tomatoes** are pretty much at their peak right now on the farm, these are fun to play around with, super fleshy and easy to roast down or jar up. I made a basic but delicious Pico de Gallo with them the other day, added very finely diced jalapeno, onion, chopped cilantro and a little garlic, salt and lime. Romas were the perfect tomato to use as they're a little less juicy and hold up nicely when diced. Add some homemade tortilla chips and it felt like a vacation, crunching into that salty goodness.

We grew a very nice crop of **onions** this year, and the harvest feels truly complete now that the front field they came out of at the farm stand has been beautifully cleaned up and tilled. Crops still to come for your boxes ~ carrots are about to make their grand entrance again. We lost a planting or two mid summer, but have several acres planted for the fall, and a some that should be ready for you by next week. Several varieties of grapes are just starting to come on and they'll be in your boxes starting next week as well. Fall brassicas are looking lovely, a big planting of potatoes including russets are sizing up nicely, and winter squash is ripening up too. Hard to believe but we are only half way thru the main season CSA. Thanks so much everyone! *Sophie*

## **Asian Noodle Salad**

*With thanks to our friend Casey Hire, this is a great summer recipe adapted from Jamie Oliver.*

1 lb linguine or soba noodles cooked, rinsed and cooled  
½ head red cabbage, sliced thin  
½ lb baby spinach  
2 sweet bell peppers, sliced thin  
Large handful mung bean sprouts  
Up to 1 bunch chopped cilantro  
3 green onions, thinly sliced  
1-2 cucumbers, peeled and sliced  
10 oz whole cashews, lightly toasted in skillet

### *For the dressing:*

Juice of 1 lime  
8 tbsp olive oil  
8 tbsp soy sauce  
2 tbsp sesame oil  
1/3 cup brown sugar  
3 tbsp fresh ginger, chopped  
2 fresh hot peppers, chopped  
Chopped cilantro

Mix salad ingredients together. Whisk dressing ingredients together and pour over salad. Mix with tongs and serve on a platter.  
Note: dressing keeps for up to three days before serving, without cilantro.