

GROUNDWORK ORGANICS



July 21, 2021

In your box

Red leaf lettuce
Beefsteak tomatoes
Jalapeños
Cilantro
Cucumbers
Green bell peppers
Corn
garlic
Green zucchini
vates kale

Any one tired of cooking yet? Let's hope not quite, there's lots of beautiful variety still on the way! I mentioned the ironic problem I face during the summer, of being surrounded by so much good food and running out of time and energy to cook it, with produce manager Andrea at Sundance the other day. She said, without missing a beat, oh yeah I just try and absorb it this time of year, motioning with her hands at all the lovely produce she was busy displaying. And what a great job she does. A good produce department is a rare and wonderful thing, patched together because someone in charge knows their local farms intimately, is willing to look a little past prices, and cares above all about quality. What an asset she is to this Eugene community.

One small switch, we came up very short harvesting cauliflower, so you're getting some nice **cucumbers** this week instead. **Jalapeños** are jumbo and fairly mild, but do have great flavor, and along with cilantro and tomatoes you'll be rocking some salsa this week if you choose. One last go round with **green zucchini**, it's been a while since that went in the boxes. I've been waiting to put in this very simple and delicious recipe from my friend Sadie, she served it up a while back and I couldn't believe how good it was. Raw zucchini, who knew!

Second half payments are due August 1st if you didn't already pay in full. Checks can be mailed to the Maple Dr. address below, \$295 for main season, \$360 for full season. I can also email you an invoice thru Square if you'd like to pay by credit card, or charge a card on file. We don't automatically do this so just let me know. Thanks all! Have a good week.

Zucchini hummus:

Combine 1 ½ cups chopped zucchini, ¾ cup tahini, ¼ cup lemon juice, ¼ cup olive oil, Lots of garlic, Salt and pepper, Cumin, Handful of fresh parsley or cilantro. Purée everything with a hand blender until creamy.

Tortilla Soup

4 cups homemade chicken stock
2 small or 1 medium tomato, diced
3 cloves garlic, sliced
1/2 shallot, chopped
1 sprig oregano
3 tablespoons olive oil
1 whole dried chili
salt and pepper to taste
1/2 cup shredded jack cheese
1 Anaheim pepper, roasted peeled and seeded (or sub sliced fresh jalapeno)
3-4 corn tortillas
1-2 tablespoons canola oil
finely chopped green onion and cilantro

Heat olive oil over medium heat in a heavy-bottomed pot. Add garlic and tomatoes and cook for a few minutes. Add chicken stock and chili, season with oregano sprig, salt and pepper and simmer over very low heat for at least 30 minutes. Adjust seasoning to taste. When broth is nearly done, remove oregano and chili. Cut tortillas into 1/4" thick strips and fry in a small pan with a bit of canola oil until crisp. Remove with slotted spoon and drain on paper towel. Ladle soup into bowls, top with tortilla strips, a handful of cheese, a few slices of Anaheim chili and chopped green onions and cilantro. Serves 4

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