

GROUNDWORK ORGANICS



September 15, 2021

In your box

Bunched spinach
Cherry tomatoes
Bell pepper mix
Carrots
Red Ace beets
Basil
Shallots
Russet potatoes
Rainbow chard
Delicata winter squash

First of the winter squash to ripen up, **delicata** are a nice smaller size to enjoy and also don't need to be peeled - their thin skin crisps up in the oven and becomes tender enough to eat. They also don't need to be refrigerated, and can just be left out on the counter where they'll continue to sweeten up, so no rush. I've talked about it before but...the memory lingers on still of a dish we had at a special dinner hosted by Marche years ago, with guest chef Nate Appleman of A16 in San Francisco. Wood oven roasted delicata squash, sliced thin with skin left on, was tossed with sautéed chard and caramelized red onions, and simply dressed with vinegar and good olive oil. Extremely clean flavors, feel good food.

It's pretty hard to beat a good baked potato with all the fixings. These fresh dug russets cook up a little bit quicker than you might be used to, I wrapped them individually in foil and baked for about 40 minutes at 375. If some of them are on the smaller side, they can be baked and scooped out of their skins (or include some if you like) then mashed with a little butter and sour cream till light and season with salt and pepper. Add thinly sliced green onions and divide the mixture into individual oven proof ramekins or bowls. Top with a little grated cheddar cheese and return to the oven or broiler for a few minutes more.

Shakshuka with Garlicky Wilted Spinach

From Well Fed Weeknights by Melissa Joulwan

1 tablespoon extra-virgin olive oil
3 cloves garlic
10 oz spinach, washed and spun dry, big stems removed
¼ tsp salt and black pepper to taste

4 tsp extra-virgin olive oil
1 medium sweet onion, sliced into thin strips
1 large sweet bell pepper, sliced into thin strips
3 cloves garlic
2 tsp ground cumin
2 tsp paprika
1 ½ tsp salt
½ tsp Aleppo pepper
½ tsp ground pepper
¼ cup tomato paste
1 can fire roasted crushed tomatoes
8-12 large eggs

Warm 4 tsp oil in a large nonstick skillet over medium high heat. Add onion and bell pepper and cook several minutes until very soft. While the veggies are cooking, mince the garlic and place in a small bowl with cumin, paprika, salt, Aleppo and black pepper. Add the spices to the pan and cook until fragrant, 30 seconds. Add the tomato paste and cook 1 minute. Pour in the crushed tomatoes and simmer until thickened, about 5 minutes.

Make indentations in the sauce with the back of a spoon and gently crack the eggs into the wells. Season the eggs with a few shakes of salt and pepper. Cover the skillet with a lid and cook until the eggs are just set, 7-10 minutes.

In a separate smaller skillet, warm 1 tbsp olive oil with 3 cloves smashed and peeled garlic over very low heat. After a few minutes, increase the heat to medium high. Add the spinach and toss to coat it with the olive oil. When the spinach is almost all wilted, turn off the heat and season with salt and pepper.

To serve, divide the spinach among individual plates, then top it with the eggs, generous spoonfuls of sauce and a sprinkle of minced parsley or cilantro if you like. Serves 2-4.