

GROUNDWORK ORGANICS



September 30, 2020

In your box

Carrots
Broccoli
Cilantro
Shallots
Russet potatoes
Lemongrass
Vates kale
Green bell peppers
Butternut squash

This is the weekend we would normally be hosting our Fall farm tour, and for obvious reasons we are not able to do so this year. For the first time in fifteen years, I am not: picking up 10 pounds of beautiful cheese from Newmans, coordinating with Mark and Tiffany from Party Downtown on big platters of food, ordering cases of wine and beer, making gallons of grape juice, driving back to the farm from the feed store with a truck full of hay bales, scribbling lists, gathering supplies for ristras and chile roasting... I'll be honest, a break was probably in order. And instead some of that energy has been diverted to delivering your generously donated boxes to the Dream Center and coordinating other donations to assist those affected by the fires. We have given close to 120 boxes of produce over the past three weeks, and that really does feel great. The response has been incredible, thank you all so very much. We'll continue as always donating to Food For Lane County, they pick up twice weekly from the farm and among many other services, are also preparing meals for Holiday Farm Fire crews and evacuees.

While the farm tour isn't happening, you are all still warmly welcome to come to the farm stand anytime this month and u-pick pumpkins. We are open Thursday thru Sunday 9am-6pm at 91360 River Rd. Just let our staff know you are CSA members, and head out to the patch for two pumpkins per family. Anything else you might want to stock up on at the stand is 10% off with your CSA discount – we have some very nice local honey and lovely Italian olive oil right now. We'll be open regular hours thru October, and then move to Saturdays and Sundays only starting in November. As a reminder, the CSA runs thru November 4th, five more weeks! Thanks again everyone, Sophie

Orzo Salad with Broccoli Pesto

adapted from *Super Natural Every Day* by Heidi Swanson

1 ½ cups orzo
5 cups raw broccoli, cut into small stems
2 cloves garlic, peeled
2/3 cup toasted pine nuts
1/3 cup grated parmesan cheese
Juice & grated zest of 1 lemon
¼ cup olive oil
¼ cup crème fraiche

Bring a large pot of water to boil. Salt generously, add the orzo and cook according to the package. Drain, rinse with cold water and drain well again.

In the meantime, cook the broccoli. Bring ¾ cup salted water to a boil in a large pot. Add the broccoli, cover and cook for 1 minute, just long enough to take off the raw edge. Quickly drain the broccoli in a strainer and run under cold water to stop the cooking. Drain well and set aside.

To make the pesto, combine 2 cups of the cooked broccoli, the garlic, most of the pine nuts, the parmesan, ¼ tsp salt, and 2 tablespoons of the lemon juice in a food processor. Drizzle in the olive oil and crème fraiche and pulse until smooth.

Just before serving, toss the orzo and remaining cooked broccoli florets with about two-thirds of the broccoli pesto and lemon zest. Thin with a bit of warm water if you like, then taste and adjust. Turn out into a bowl or onto a platter and top with the remaining pine nuts.