



WE KEEP US SAFE

Although vaccines are being distributed, we will continue to operate under the rigorous safety protocols we put into place two months ago. We ask that you continue to:

- Stay home if you or someone in your household is sick.
- Keep a distance of 6 feet between you and others.
- Try to only send one person to pick up your CSA share.
- Wash your hands frequently.
- Wear a mask.

Thank you so much for helping us stay healthy!

CS-AID

Thanks to everyone who has donated to our CS-Aid program, we've been able to offer free and half-price produce shares to families and individuals over the past 10 months. With your support, we are working to expand the program to make Tucson CSA subscriptions more accessible.

You can make a donation in person or by adding a weekly donation to your CSA subscription online. To apply for aid, please send us an email.

Visit us at TucsonCSA.org and find us on Facebook and Instagram @TucsonCSA.

CSA SEASONAL RECIPES

BAKED GREENS "CHIPS" (VEGAN)

Nicole Baugh, Tucson CSA member, Adapted from 28 Cooks food blog

For people like me who really don't like stewed or sauteed greens, here's a different (and crunchy!) way to prepare a lot of greens. More of a method than a recipe, I've tried this with kale, collard greens and chard, but I imagine it would work with various leafy Asian greens as well. All amounts are adjustable to taste, and you can use your favorite seasonings instead of salt and pepper, or replace the oil and vinegar with (non-creamy) salad dressing.

- 3-4 cups greens
- 2-3 teaspoon olive oil
- 1 teaspoon apple cider vinegar
- Salt and pepper to taste

Preheat the oven to 325 F. Wash and dry the greens. If the leaves are large, de-stem and tear them into 2 or 3 pieces. Place greens in a bowl or plastic bag and add the other ingredients, tossing to coat thoroughly. On a non-stick baking sheet (or one lined with parchment), spread the greens into a single layer. If desired, you can wait to add the seasonings until this stage instead. Bake for 10-20 minutes, checking often after the first 10 minutes to ensure that they don't burn. You may want to stir the leaves a little halfway through to keep them from sticking, but it shouldn't be necessary to turn them. The leaves should be crisp but not thoroughly browned, as they will become bitter if overcooked.

FIDEO SOUP WITH WINTER VEGETABLES (VEGAN)

Sara Jones, Tucson CSA

Smoked paprika is an excellent seasoning for cooked greens, especially collards or kale. This recipe can be adapted to a wide range of winter vegetables and can easily use a full bunch or two of greens.

- 2 handfuls broccoli, cauliflower or cabbage, chopped
- 1-2 bunches greens, cleaned and chopped
- 1 sweet yellow onion, diced
- 3 cloves garlic, minced
- 1 heaping tablespoon tomato paste
- 1 can beans, drained and rinsed
- 1 teaspoon oregano
- 1 teaspoon thyme
- About 1/2 package fideo noodles or 1/3 package angel hair pasta, broken into 2" pieces
- 1 tablespoon smoked paprika
- 2 + tablespoons oil
- Salt and pepper to taste

In a large saucepan, sauté onion in a generous tablespoon of oil over medium high heat until beginning to brown. Push to one side and add tomato paste to pan. Cook, stirring frequently, until paste has darkened a shade or two. Add garlic, herbs and about two quarts water or broth. Stir in beans and cauliflower or cabbage. Bring to a low simmer and cook for about 15 minutes. When veggies are mostly tender, stir in greens and heat remaining oil in a heavy skillet. Once skillet is hot and oil is shimmering, add broken pasta pieces and toss well to coat. Stir and shake pasta in pan to try and toast noodles evenly. When noodles are mostly golden to light brown remove from heat, add paprika and stir well to coat. Immediately add noodles, oil and paprika mixture to soup and raise heat to high to bring to a boil. Cook about 7 minutes, stirring occasionally, until noodles are al dente. Season with salt and pepper and a drizzle of balsamic vinegar, if desired.