



# NEWSLETTER

2024 CSA

WEEK 6

## Jalapeño

Welcome to week 6. This week's box has some sweet and spicy flavors. Jalapeño peppers are finally here. Originating in Mexico, jalapeño peppers are beloved for their spicy kick and versatility in cuisines worldwide. These vibrant green peppers pack a punch with their medium heat level making them perfect for adding zing to salsas, nachos, burgers and Tex-Mex dishes. These peppers are fun to experiment with. A creative use is in watermelon jalapeño coolers, blending the sweetness of watermelon with the heat of jalapeños. Jalapeño-infused lemonades or limeades can offer a tangy and spicy alternative to traditional citrus drinks.

I am sharing a recipe using these peppers along with tomatoes, onions, and cheese. You can add bacon, diced potatoes, or other ingredients to make the stuffing more interesting. Hope you enjoy it.

Thank you for supporting your local organic farm!

-Ruby G.

### Stuffed Jalapeño Poppers

<i>Ingredients</i>	½ cup cream cheese, softened
12 large jalapeño peppers	½ teaspoon garlic powder
1 small red onion, finely chopped	Salt & pepper to taste
1 cup finely diced tomatoes	½ cup breadcrumbs (optional)
1 cup shredded mozzarella cheese	Cooking spray or olive oil

**Prepare the Jalapeños:** Preheat your oven to 400°F (200°C).

Cut the jalapeño peppers in half lengthwise and carefully remove the seeds and membranes using a small spoon or knife, creating small boats.

**Prepare the Filling:** In a mixing bowl, combine the finely diced red onion, tomato, shredded mozzarella cheese, softened cream cheese, garlic powder, salt, and pepper. Mix well until thoroughly combined.

**Stuff the Peppers:** Spoon the onion and tomato mixture into each jalapeño half, pressing gently to fill each one.

**Coat the Peppers (optional):** If desired, lightly coat each stuffed jalapeño with breadcrumbs for added crunch and texture. Place them on a baking sheet lined with parchment paper.

**Bake the Poppers:** Lightly spray or brush the jalapeño poppers with cooking spray or olive oil. Bake in the preheated oven for 15-20 minutes, or until the jalapeños are tender and the filling is bubbly and lightly browned.

**Serve:** Remove the jalapeño poppers from the oven and let them cool slightly. Arrange on a serving platter and serve warm as a delicious appetizer or side dish.

*Tips:* Wear gloves when handling jalapeño peppers to protect your hands from the heat.

- You can adjust the filling ingredients to suit your taste preferences, such as adding chopped cilantro or green onions for extra flavor.

- For a spicier version, leave some of the jalapeño seeds and membranes intact in the peppers before stuffing.

- These jalapeño poppers can also be grilled instead of baked. Simply grill over medium heat for 8-10 minutes or until tender and lightly charred.

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### in the box

Jalapeño Peppers	4 each
Cilantro	bunch
Slicing Cucumbers	2 each
Salad Mix	1/2 lb bag
Sungold Tomatoes	pint
Onion	2 each
Eggplant	each
Red Round Radish	Bunch
Strawberry	pint

