



Riverland Family Farms

2022 CSA, Week 21



• Lemongrass *bunch*

• Strawberry *pint*

• Salad Mix $\frac{1}{2}$ lb

• Spinach $\frac{1}{2}$ lb bag

• Fennel *each*

• Parsley *bunch*

• Modoc Potatoes *2 lbs*

• Butternut Squash *each*

• Yellow Onion *2 or 3*



*** Fall Produce Order ***

Included is a list of Fall Storage produce. This is one way you can use your vacation credit. Please email us at csa@riverlandfamilyfarms.com to place your order and it will be delivered along with your box. If you have vacation credit, please use it by end of this season or by the last Corvallis Farmers' Market this year, November 23rd. Credit will not transfer over to next year.

Produce Item	Quantity	Credit Equivalent
An extra harvest box upon request	1 box	1 credit
Butternut Squash	14lbs	\$20
Delicata Squash	14lbs	\$20
Sweet Potatoes	10lbs	\$20
Red Onions	12lbs	\$20
Red or Yellow Potatoes	12lbs	\$20
Strawberry	Half-flat	\$20
Strawberry	Full-flat	\$40

Smoked Tofu Larb With Lemongrass

- ◇ 1/3 cup fresh lemon juice
- ◇ 1/4 cup light soy sauce
- ◇ 1 Tbsp palm or light brown sugar
- ◇ 1 tsp chile powder
- ◇ 1 tsp kosher salt, plus more
- ◇ 1/4 cup glutinous rice
- ◇ 2 tbsp vegetable oil
- ◇ 6 small shallots, thinly sliced

- ◇ 3-4 lemongrass stalks, bottom third only, tough outer layer removed, finely chopped
- ◇ 1 1/2 lb smoked or firm tofu, drained, cut into 1/4" cubes
- ◇ 2 Tbsp black sesame seeds, plus more
- ◇ 1 1/4 cups chopped mixed tender herbs (such as Thai basil or mint); tender lettuce leaves for serving



Source: www.bonappetite.com

Mix lime juice, soy sauce, palm sugar, Chile powder, and 1 tsp salt in a large bowl to combine; set dressing aside.

Toast rice in a dry medium skillet over medium heat, stirring occasionally, until golden and nutty-smelling, 6-8 minutes. Transfer to a spice mill and let cool, then coarsely grind. Set rice powder aside. Wipe out pan.

Heat oil in the same pan over medium heat. Cook shallots and lemongrass, stirring often, until softened, about 4 minutes. Scrape into bowl with reserved dressing.

Add tofu, 2 tbsp sesame seeds, and reserved rice powder to bowl and gently toss to combine. Season with salt and add more Chile powder and lime juice if needed.

Stir herbs into larb and serve with lettuce leaves and more sesame seeds for assembling.