



2023 CSA

NEWSLETTER

WEEK 15

At the farm

For week 15 harvest box, we have lots of fresh greens, along with something new: Italian Prunes. These prunes are perfect for eating raw or for baking. While they are well-known for their use in baking, such as in prune-filled pastries or cakes, they can also be used in savory dishes like stews and tagines to add a touch of sweetness and depth of flavor. This versatility sets Italian prunes apart from other plum varieties and makes them a distinctive ingredient in various culinary traditions.

This week I am including a recipe that uses several ingredients from the box. Radish and Potato Curry with Collard Greens is a delightful and unique way to enjoy these vegetables in a rich and aromatic curry sauce. It's a satisfying and comforting dish perfect for dinner. Hope you enjoy it!

Ruby

In the box

Spinach	½ lb bag
Red Round Radish	Bunch
Lacinato Kale	Bunch
Red Bell Pepper	2 each
Collard Greens	Bunch
Red Gold Potatoes	1.5 lb
Italian Prunes	Pint

Radish and Potato Curry

Ingredients	1 medium onion finely chopped	1 teaspoon ground cumin	2 cups diced tomatoes
1 bunch of radishes, trimmed and quartered	3 cloves of garlic, minced	1 teaspoon ground coriander	1 can (14 oz) coconut milk
2 medium potatoes, peeled and diced into cubes	2 tablespoons vegetable oil	½ teaspoon turmeric	Salt & pepper to taste
1 bell pepper, diced	2 teaspoons curry powder	½ teaspoon red pepper flakes	Fresh cilantro leaves for garnish
1 bunch of collard greens, stems removed and leaves chopped into bite sized pieces			

In a large, deep skillet or a pot, heat 2 tablespoons of vegetable oil over medium heat. Add the diced potatoes and cook, stirring occasionally, for about 5 minutes until they start to brown. Stir in the chopped onion and minced garlic. Cook for another 2-3 minutes until the onion becomes translucent. Add the curry powder, ground cumin, ground coriander, turmeric, and red pepper flakes to the skillet. Stir well to coat the vegetables in the spices. Cook for about 2 minutes until the spices become fragrant. Pour in the diced tomatoes (with their juice) and coconut milk. Stir to combine everything. Bring the mixture to a simmer. Add the quartered radishes to the skillet and continue to simmer for about 15-20 minutes, or until the potatoes and radishes are tender and cooked through. If the mixture gets too thick, you can add a little water to reach your desired consistency. Stir in the chopped collard greens and diced bell pepper. Cook for an additional 5-7 minutes until the collard greens are wilted and tender. Season the curry with salt and pepper to taste. Adjust the spiciness level if needed. Serve the Radish and Potato Curry hot over cooked rice or with naan bread. Garnish with fresh cilantro leaves if desired.