



Riverland Family Farms

2022 CSA, Week 19



- Butternut Squash *each*
- Curly Green Kale *bunch*
- Red Round Radish *bunch*
- Spinach *bunch*
- Canadice Grapes *1 lb*
- Sweet Mini Peppers *pint*
- Scallions *bunch*
- Onions *2 each*
- Salad Mix *½ lb bag*



*** 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.

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

Roasted Butternut Squash Soup with Coconut Milk

- ◇ 1 large butternut squash (peeled and cubed)
- ◇ 1 Yellow onion, roughly chopped
- ◇ 1 garlic bulb cut in half
- ◇ Pinch of nutmeg
- ◇ 2 sprigs of thyme
- ◇ 2 tablespoons olive oil
- ◇ 1 cup coconut milk
- ◇ 2 cup vegetable broth
- ◇ Salt, sugar, pepper to taste



Source: www.lindseyeatsla.com

Preheat the oven to 400 degrees. On a sheet tray or pan, add cubed butternut squash, onion, garlic, pinch of nutmeg, thyme, salt, pepper, and olive oil. Mix well and cook for about 30-40 minutes until all the vegetables are fork tender.

Transfer to a blender, and squeeze the roasted garlic out and discard the peel. Blend with coconut milk and broth until creamy.

Adjust with salt, pepper and sugar as needed. Top with coconut drizzle and some fresh thyme and pepper.