



Riverland Family Farms



CSA Week 7

Corvallis, Oregon

Faustino Huesca

When you open your CSA harvest box this week and you are happy to receive all the right produce in the box, in part you have Faustino to thank for. Starting from prepping soil, planting, watering, and harvesting, there are several key steps in delivering fresh produce. One of those key steps is packaging it and sending it to the right place in the right quantity. This last but crucial step is Faustino's primary role at the farm. He has been with the farm for almost 9 years. With experience in farming corn and sugar cane, Faustino settled in the Corvallis area and started working at the farm, harvesting in the greenhouses. Over the years he has learned several new skills. His primary role these days is packaging fresh harvest and ensuring everyone gets the right box at the right time. He enjoys being out in the field with his friends and helps in picking every chance he gets. In his free time Faustino enjoys fishing. He likes to spend his weekends fishing, rain or shine. Most of the time he goes fishing along the coast and brings home catch of the day to cook a delicious meal with his partner. Having a partner that likes to cook traditional Mexican food makes it all more enjoyable. He



enjoys eating raspberries, strawberries, and cucumbers at the farm, and is happy that they are readily available in these busy summer months. We are very grateful for Faustino's dedication in keeping everything moving smoothly through packaging!

Your harvest box this week is filled with aroma. Thai basil, garlic, shishito peppers and more! I am including a recipe for fish tacos that is simple yet very delicious. I like experimenting with food and flavors, and fish tacos are a perfect candidate. Changing a few toppings can do the magic. Hope you enjoy this week's harvest and have fun with the flavors!

Until next week, Stay Safe, Stay Healthy
Ruby

WHAT'S IN THE BOX?

- Thai Basil *bunch*
- Garlic *2 heads*
- Shishito Peppers *Pint*
- Purple Viking Potatoes *1 1/2 lb*
- Salad Mix *1/2 lb bag*
- White Spring Onion *head*
- Zucchini
- Heirloom/ Slicer Tomato
- Blackberry *half pint*



Fish Tacos

(source: natashaskitchen.com)

Ingredients:

- ◊ 24 small white corn tortillas
- ◊ 1 1/2 lb tilapia
- ◊ 1/2 tsp ground cumin
- ◊ 1 1/2 tsp cayenne pepper
- ◊ 1 tsp salt
- ◊ 1/4 tsp black pepper
- ◊ 1 tbsp olive oil
- ◊ 1 tbsp butter

Fish Taco Toppings:

- ◊ 1/2 small purple cabbage
- ◊ 2 medium avocado sliced
- ◊ 2 Roma tomatoes diced
- ◊ 1/2 red onion diced
- ◊ 1/2 bunch Cilantro chopped
- ◊ 1 cup Cotija cheese, grated
- ◊ 1 lime cut into 8 wedges

Fish Taco Sauce:

- ◊ 1/2 cup sour cream
- ◊ 1/3 cup Mayo
- ◊ 1 tbsp lime juice
- 1 tsp garlic powder
- 1 tsp Sriracha sauce or to taste



Line large baking sheet with parchment paper. In a small dish, combine seasonings: 1/2 tsp cumin, 1/2 tsp cayenne pepper, 1 tsp salt and 1/4 tsp black pepper and evenly sprinkle seasoning mix over both sides of tilapia. Lightly drizzle fish with olive oil and dot each piece with butter. Bake at 375 for 20-25 min. To brown edges, broil for 3-5 minutes at the end.

Combine all taco sauce ingredients in a medium bowl and whisk until well blended.

To serve the tacos, toast corn tortillas on a large dry skillet or griddle over medium heat.

To assemble, start with pieces of fish then add remaining ingredients finishing with generous sprinkle of cotija cheese and taco sauce. Serve with fresh lime wedge to squeeze over tacos.