



# What's in the bag!

This week's share consists of items from, GROWN Locally, East View Orchard, Kerns Sweet Corn and Annie's Gardens and Greens.

### Estimated amounts for Aug 4th & 6th

Full Share: 8 ears sweet corn, 1 head purple cabbage, 3#'s new potatoes, broccoli, 1 1/2#'s tomatoes, 2 zucchini, 2 summer squash, & 1# shallots.

1/2 Share: 6 ears sweet corn, 2 zucchini, 1 1/2#'s new potatoes, 1/2# beets, 1/2# shallots, & 1 bag basil.

You may find substitutes and/or varying amounts of produce in your share. It depends on what vegetables we have in Annie's gardens. Weather plays a major role in what produce is available.

### In this Issue:

|                          |   |
|--------------------------|---|
| Pesto Pizza              | 1 |
| Pesto Sauce              | 1 |
| Bruschetta with Shallots | 1 |
| Potato Zucchini Caserole | 2 |
| Veggie Pizza             | 2 |
| Zippy Summer Shrimp      | 2 |

## PESTO PIZZA

### Ingredients:

- 1 (12 inch) pre-baked pizza crust
- 1/2 cup pesto
- 1 ripe tomato, chopped
- 1/2 cup green bell pepper, chopped
- 1 (2 ounce) can chopped black olives, drained
- 1/2 small red onion, chopped
- 1 (4 ounce) can artichoke hearts,



drained and sliced

- 1 cup crumbled feta cheese

### Directions:

1. Preheat oven to 450 degrees F (230 degrees C).
2. Spread pesto on pizza crust. Top with tomatoes, bell peppers, olives, red onions, artichoke hearts and feta cheese.
3. Bake for 8 to 10 minutes, or until cheese is melted and browned. <http://allrecipes.com/Recipe/Pesto-Pizza-2/Detail.aspx>

## Pesto Sauce

### Ingredients:

- 1-1/2 cups fresh basil leaves
- 1 cup and 2 tablespoons chopped walnuts
- 2 cloves garlic, peeled
- 2 tablespoons grated Parmesan cheese
- 1/2 cup olive oil



- salt and pepper to taste

### Directions:

In a food processor, blend together basil leaves, nuts, garlic, and cheese. Pour in oil slowly while still mixing. Stir in salt and pepper. <http://allrecipes.com/Recipe/Pesto-Sauce/Detail.aspx>

## Reminders!

- Next CSA delivery will be Aug 11th & Aug 13th.
- Please send in your payments by mailing them to Annie's Gardens & Greens 30975 Lincoln Rd, Fort Atkinson, IA 52144
- Please return CSA bags at your drop site to be picked up for the next delivery.



## Bruschetta with Shallots

### Ingredients:

- 12 roma (plum) tomatoes, chopped
- 1 tablespoon minced garlic
- 2 tablespoons minced shallots
- 1 cup chopped fresh basil leaves
- 1 teaspoon fresh lemon juice
- salt to taste
- freshly ground black pepper to taste
- 1/3 cup extra virgin olive oil
- 3 cloves garlic, cut into slivers
- 1/4 cup extra virgin olive oil
- 1 (1 pound) loaf Italian bread, cut into 1/2 inch



slices

### Directions:

1. In a large bowl, toss together the roma tomatoes, minced garlic, shallots, basil, lemon juice, salt, pepper and 1/3 cup olive oil.
2. Place the slivered garlic and 1/4 cup olive oil in small saucepan over medium heat. Slowly cook and stir 2 to 3 minutes. Discard garlic.
3. Toast the bread slices, and brush with the olive oil heated with garlic. Top slices with the roma tomato mixture. <http://allrecipes.com/Recipe/Bruschetta-with-Shallots/Detail.aspx>

## POTATO ZUCCHINI CASSEROLE

### Ingredients:

- 1 c. low fat cottage cheese
- 1/4 c. chopped fresh basil
- 1 tsp. oregano
- 1 to 2 cloves garlic, mashed
- 1 to 2 tbsp. stock
- 4 c. zucchini, sliced
- 1 sm. onion, sliced
- 2 c. cooked potatoes, cubed
- 2 tbsp. low fat cheese, grated

### Directions:

Preheat oven to 350 degrees. Mix together cottage cheese, basil, oregano and garlic. Set aside. Heat stock in a large skillet. Add zucchini and onion and cook over high heat until tender crisp. Remove from heat. Stir in potatoes. Turn zucchini potato mixture into a 9 inch nonstick baking pan.

Spread cottage cheese mixture on top. Sprinkle with grated cheese. Bake uncovered for 20 to 30 minutes or until heated. Garnish with paprika. Makes 4 to 6 servings. <http://www.cooks.com/recipe/view/0,1850,153167-250204,00.html>

## Veggie Pizza

### Ingredients:

- 2 (8 ounce) packages refrigerated crescent rolls
- 1 cup sour cream
- 1 (8 ounce) package cream cheese, softened
- 1 teaspoon dried dill weed
- 1/4 teaspoon garlic salt
- 1 (1 ounce) package ranch dressing mix
- 1 small onion, finely chopped



- 1 stalk celery, thinly sliced
- 1/2 cup halved and thinly-sliced radishes
- 1 red bell pepper, chopped
- 1 1/2 cups fresh broccoli, chopped
- 1 carrot, grated

### Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Spray a jellyroll pan with non-stick cooking spray.
2. Pat crescent roll dough into a jellyroll

pan. Let stand 5 minutes. Pierce with fork.  
 3. Bake for 10 minutes, let cool.  
 4. In a medium-sized mixing bowl, combine sour cream, cream cheese, dill weed, garlic salt and ranch dip mix. Spread this mixture on top of the cooled crust. Arrange the onion, carrot, celery, broccoli, radish, bell pepper and broccoli on top of the creamed mixture. Cover and let chill. Once chilled, cut it into squares and serve.  
<http://allrecipes.com/Recipe/Veggie-Pizza/Detail.aspx>

## ZIPPY SUMMER SHRIMP

### Ingredients:

- 1/3 cup extra-virgin olive oil
- 3 cloves garlic, sliced
- 1 teaspoon red pepper flakes
- 2 teaspoons paprika
- 2 pounds shell-on deveined jumbo shrimp
- 1/4 cup lemon juice
- 2 tablespoons chopped fresh basil
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

### Directions:

1. Heat the oil in a large skillet over high heat; cook and stir the garlic in the oil until translucent. Sprinkle the red pepper flakes and paprika into the oil. Add the shrimp and toss to coat. Pour the lemon juice over the shrimp; allow to cook until the shrimp are bright pink on the outside and the meat is no longer transparent in the center, 1 to 2 minutes more. Reduce heat to medium-low; add the basil and toss lightly. Season with

salt and pepper to serve. <http://allrecipes.com/Recipe/Zippy-Summer-Shrimp/Detail.aspx>

