

Hatch favorites and Microgreens

2017 CSA

Summer

August 12th

Planet Earth Diversified

- **Micro Celery**
- **Micro Color Mix**
- **Watercress**
- **Arugula 10x10**
- **Yellow Squash**
- **Gold Bar Zucchini**
- **Tomatoes**
- **Oregano**
- **Sage**
- **Rosemary**
- **Thai Basil**
- **Cucumbers**
- **Green Bell Pepper**
- **Anaheim Peppers**

Micro Celery is great for potato salad, chicken salad sandwiches, as a garnish for any dish that calls for celery (easy flavor replacement and no chopping!), like gumbo, etouffee, jambalaya... Le Bon Temps Roule!

Micro Color Mix is a crisp fresh take on a fancy roll up: spring rolls! Add a few edible flowers, a sprinkle of micros, a pinch of baby salad mix, slivers of veggies like your Gold Bar zucchini, even fruit can be used to enhance and sweeten a spring roll. If you eat meat, some chicken, fish, crab, shrimp, eel, pork or steak will all work well tucked into the center of your roll. Think of sweet, tangy, salty ingredients for your dipping sauce. Since I was in a crunch and didn't have plum or mustard sauce, I whipped up some honey, black vinegar, barbeque sauce & soy sauce into a dish for dip and garnish.

Stretch the meal! and serve your spring rolls on a bed of rice pilaf. If you have any of your fig leaves left, use them to infuse flavor as you steam your rice by just laying one on top before covering. I used cashews, black sesame seeds, grated ginger and turmeric, black pepper, and half a can of coconut milk to flavor the rice. With the fig leaf laid on top and cooked. Cinch a nice presentation of your colorful spring rolls!

