



CSA Recipes - Week of August 6th

Sheet Pan Cherry Tomato Sauce Crooked Fence Farm

Ingredients:

1 pint - 1 quart of mixed cherry tomatoes (depending on how much sauce you want! 1 pint serves 2)

2-5 cloves of garlic, smashed and peeled (to your taste)

½ an onion, sliced

Olive Oil

Salt & Pepper

Red Pepper flakes to taste

½ tsp. each dried Oregano & Basil (if desired)

Directions:

Heat your broiler to its highest setting, and set the oven rack about 6-8 inches below the broiler.

On a large sheet tray, spread out the cherry tomatoes. Drizzle with about 1-2 tablespoons olive oil, scatter the sliced onion and garlic cloves around the tray, and season to taste with salt and pepper. If desired, add a pinch of crushed red pepper flake and dried oregano & basil if on hand.

Place the tray under the broiler and roast for about 15 minutes. Stir with a spatula once or twice during cooking. You are looking for the cherry tomatoes to burst and release their juice. Once this happens, look for the liquid to reduce a bit and the skins of the tomatoes to brown slightly.

Remove from the oven. If you want a smooth sauce, transfer to a blender and puree. We usually eat it rustic style and toss everything on the sheet tray directly on top of cooked pasta.

Enjoy!

Smashed Potatoes Crooked Fence Farm

Ingredients:

1 lb. small potatoes (fingerling, all blue, red, etc.)

Salt & Pepper

Oil for frying



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Directions:

Rinse/scrub your potatoes of any residual dirt. If you have potatoes that are larger than about 2-3 inches long or wide, cut into smaller pieces of about 2 inches. Place your potatoes in a pot and cover with water. Add a large pinch of salt. Bring the water to a boil and cook the potatoes until they are almost done, but not all the way soft. They should still be slightly firm in the middle if poked with a knife.

Drain the potatoes and let them cool for a bit. Meanwhile, in the heaviest skillet or pan you have, heat about $\frac{1}{2}$ cup of oil cooking oil (olive oil, vegetable oil, coconut oil, and even butter all work!) over medium heat. Really let the oil heat thoroughly for ideal frying. Once the potatoes are cool enough to handle, place them on a cutting board. With your palm or a small skillet, press them down so they smash! You're looking for a flat disc of potato, but don't press them so much that they crumble or break apart.

Place your smashed potatoes in the oil and fry on both sides until crispy and golden. Voila! You have a crispy smashed potato with a fluffy and creamy interior.

Enjoy!