



CSA Recipes - Week of August 27th

Pasta with Marinated Tomatoes & Tomato Water Vinaigrette

Adapted from Carla Hall <https://www.carlahall.com/post/2018/09/21/end-of-season-tomatoes>

Ingredients:

2 large tomatoes, diced
2 cloves garlic, grated on microplane
1 shallot, finely diced
1 teaspoon kosher salt
½ teaspoon chile flakes
3-4 leaves fresh basil, torn
8 ounces fettuccine, spaghetti or pasta of your choice (cooked according to the package instructions)
2 tablespoons unsalted butter, room temperature

Vinaigrette

¼ cup liquid from diced tomatoes
2 tablespoons red wine vinegar
3 tablespoons extra virgin olive oil
Salt, if necessary
Freshly ground black pepper

Directions:

In a large bowl, toss together the tomatoes, grated garlic, shallot, salt, chile flakes and basil. Pour the tomatoes into a colander or sieve and set over a large bowl to drain. Allow to drain at least 30 minutes and up to 1 hour.

Pour the drained liquid into a pint size jar. Add all of the ingredients for the vinaigrette. Shake, adjust seasoning, if necessary, and set aside.

Cook the pasta according to the package instructions in salted water. Put the drained tomato mixture and butter into a large bowl. Drain the pasta and pour the hot pasta into the bowl over the tomatoes. Toss to mix. Serve immediately and garnish with parmesan cheese and fresh basil.

Serve with a salad on the side tossed with the tomato water vinaigrette, or save for later.

Polenta Tart with Roasted Cherry Tomatoes

Adapted from Emily Han / The Kitchn <https://www.thekitchn.com/recipe-polenta-and-roasted-cherry-tomato-tart-recipes-from-the-kitchn-194262>



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Ingredients:

4 cups water
1 1/2 teaspoons kosher salt
1 cup polenta or yellow cornmeal
2 tablespoons extra-virgin olive oil
1/4 cup chiffonade of basil

1 1/2 pounds cherry tomatoes
2 to 3 cloves garlic, smashed and peeled
2 tablespoons extra virgin olive oil
Kosher salt
Freshly ground black pepper

Directions:

Preheat the oven to 375°F. Using olive oil, lightly oil a 10-inch tart pan with a removable bottom and set it aside.

To make the polenta, bring the water to a boil over medium-high heat. Add 1 1/2 teaspoons salt. Slowly whisk in the polenta and continue whisking until thickened. Reduce the heat to low-medium and continue cooking for 10 minutes, whisking very frequently. Remove from heat and stir in 2 tablespoons olive oil and 1/4 cup basil.

Let the polenta cool slightly and then pour it into the tart pan. Use the back of a wet spoon to smooth it evenly into the pan. Set it aside to firm up.

Meanwhile, toss the tomatoes and garlic with 1 tablespoon olive oil and a generous amount of salt and pepper and spread them out evenly on a baking sheet. Roast until the tomatoes are just bursting, about 10 minutes. Remove from the oven.

Place the polenta crust in the oven and bake for about 20 minutes until the edges are somewhat dry and crisp. Remove from the oven and arrange the tomatoes on top. (You'll have leftover tomato juices, olive oil, and garlic in the roasting pan – this is delicious in a salad dressing!) Return the tart to the oven for 5 more minutes or until heated through.

Un-mold when cool enough to handle. Drizzle olive oil on top and scatter with basil. Serve warm or at room temperature.