



2019 CSA – Week 13

August 15-17

FARM STAND

OPEN 7 days 9 – 6PM

4th of July to Labor Day 9 – 7PM

MONTAUK MARKET

662 Montauk Highway

OPEN 7 days 9 – 7PM

CSA PICK-UP DAYS + TIMES

Thursday 2 – 6PM

Friday and Saturday 12 – 4PM

CSA questions:

info@balsamfarms.com

6 ears of corn

1 bag mesclun

1 pint sungolds

4 poblano peppers

1 graffiti eggplant

1 Italian eggplant

1 pint green beans

1 bunch garlic chives

optional bonuses:

2 red beefsteak tomatoes

1 head red leaf lettuce

1 bag yellow onions

Recipe

Roasted Mushroom and Poblano Tacos

Ingredients (serves 4)

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3 tbsp. oil 1 ½ tbsp. freshly squeezed lime juice ½ tsp. cumin ½ tsp. ground coriander ¼ tsp. chili powder ¾ tsp. kosher salt 4 medium portobello mushrooms, stems removed and cut into ½-inch slices 2 poblano peppers, cored, seeded, and cut into ½-inch strips 1 medium red onion, cut into ¼-inch slices 8 corn tortillas 3 ounces fresh goat cheese, crumbled (about ¾ cup) ¼ cup freshly chopped cilantro or papalo lime wedges

Arrange 1 rack in the middle of the oven and 1 rack below it, then heat to 425. Place the oil, lime juice, cumin, coriander, chili powder, and salt in a large bowl and whisk to combine. Add the mushrooms, peppers, and onion and toss to evenly coat the vegetables in the marinade. Transfer the vegetables to a rimmed baking sheet and spread into an even layer. Roast for 10 minutes, stirring halfway through. Meanwhile, stack the tortillas on a large sheet of aluminum foil and wrap completely in the foil; set aside. Place tortillas on lower rack. Roast until vegetables are tender and lightly charred (12 to 15 minutes more). Fill the tortillas with the mixture, then top each with goat cheese and cilantro or papalo. Serve with lime wedges.