

Welcome, CSA Member!



Meet Your CSA Team



Do not forget to return your produce bags to your delivery person so that we may reuse them.

Recipe of the day

Marinated Beet Green Green Salad

Ingredients:

- 1 bunch beet greens, washed and sliced into 1/2" strips
- 2 small garlic scapes, minced
- 2 green onions, minced
- 1-3 radishes
- Extra Virgin Olive Oil
- Salad greens of your choice
- Veggies (optional)

Directions:

1. Throw the beet greens into boiling water for 5 minutes. Take them out and place them in a large mixing bowl.
2. Add the scapes and greens onions, drizzle the olive oil on these ingredients and mix.
3. Transfer from a bowl to a container and place in the fridge overnight stirring every so often to marinate the dish.
4. Before serving, shred any veggies of your choice over top of the beet greens, add your choice of salad greens and enjoy!



Identifying items in your CSA Bag



Baby Beet Greens

Garlic Scapes



Radishes

Mint



More information about the vegetables and herbs included in your bag, our team, the farms and ACCESS can be found on our website <http://accessgarden.jimdo.com/>, Facebook page <https://www.facebook.com/AccessGarden> and Instagram Account [@Accessgarden](https://www.instagram.com/Accessgarden).

