

Welcome, CSA Member!



Recipe of the day

Roasted Lavender New Potatoes with Green and Berry Salad



Ingredients:

- 2 pounds new potatoes
- 6 tbsp. extra virgin olive oil
- Kosher salt and freshly ground pepper, to taste
- 2 tbsp. dried lavender
- Red leaf lettuce
- Kale
- Raspberries
- Beets, tomatoes, cucumber (optional)

Directions:

1. Heat oven to 400 F. Toss potatoes, oil, and salt and pepper on a foil-lined baking sheet, and roast, tossing occasionally until browned and tender, about 35 minutes.
2. Meanwhile, cut and wash lettuce and kale. Wash raspberries and other salad toppings. Put aside in a serving bowl.
3. Heat 1 tbsp oil in a saucepan over medium-high heat; add lavender and cook until fragrant, about 1 minute. Pour over cooked potatoes and toss to combine; season with salt and pepper.

Identifying items in your CSA Bag

New potatoes	
	Kale
Garlic Scapes	
	Lavender
Red Leaf Lettuce	

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](#).

