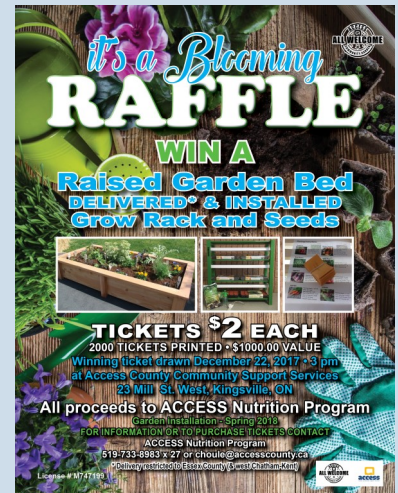


Look what we're up to!

We're having a Blooming Raffle!

\$2 a ticket for a chance to win a 4' x 8' raised garden bed, a grow rack and seeds! We'll come install the garden bed for you (within Essex County and West Chatham-Kent). The draw is on December 22, 2017 and installation is in the Spring.

Contact choule@accesscounty.ca for tickets!



RECIPE OF THE WEEK

Roasted Vegetable Casserole



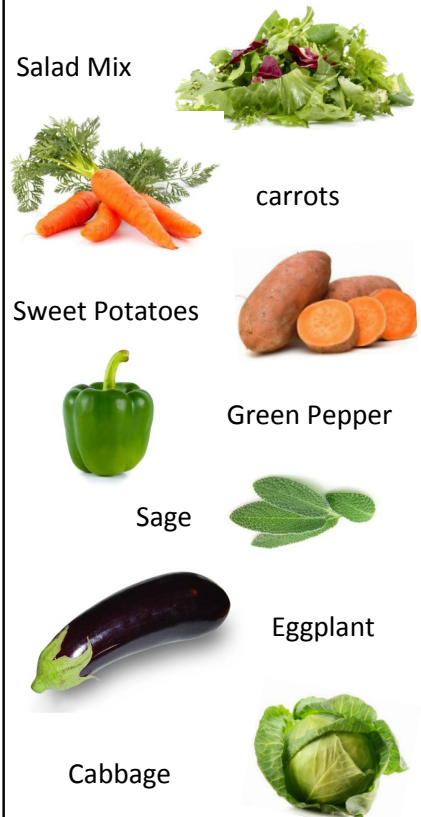
INGREDIENTS

- 2 large russet potatoes scrubbed and cut into 1 inch chunks
- 2 large sweet potatoes scrubbed and cut into 1 inch chunks
- 3 carrots peeled and cut into 1 inch chunks
- 1 onion peeled and cut into 1 inch chunks
- 1 tablespoon minced onion
- 1/4 cup olive oil divided
- 2 teaspoons oregano
- 2 teaspoons kosher salt divided
- 1 eggplant peeled and cut into 1 inch chunks
- 1 yellow squash cut into inch chunks
- 1 zucchini cut into 1 inch chunks
- 1 green pepper cut into slices
- 2 banana peppers cut into slices
- 2 cups diced fresh or canned tomatoes or 2 cups marinara sauce
- Parmesan cheese

PREPARATION

Preheat oven to 400 degrees.
Toss potatoes, onion, and carrots with 2 tablespoons olive oil, 1 teaspoon kosher salt, and 1 teaspoon oregano. Place in 2 quart casserole dish (or 9x13 pan). Roast for 30 minutes.
Toss the remaining vegetables with remaining oil, oregano, and salt. Place on top of potatoes and then cover with tomatoes or tomato sauce.
Bake for an additional 25 minutes.
Serve with Parmesan cheese, if desired.

Identifying What's in Your Bag?



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).