

BUSH PRAIRIE FARM NEWS 6/23/2016

From the Farm

WEEDS!!! YIKES!!!! We are having a weeding party this Saturday between 3:00 and 5:00 and you are welcome to join us. Even 15 minutes makes a difference. On a more positive note, the crops look good overall and we are truly enjoying harvesting and packing your boxes. The turkeys are 3 weeks old and ready for larger accommodations. We have a rooster and about 6 older hens that need a new home—if you want a few or know someone who does, just let us know.

What's in the Box?

Kale	Romaine Lettuce	Bok Choy
Zucchini	Red Buttercrunch Lettuce	New Potatoes
Carrots	Sugar Peas	
Garlic Scapes	Tatsoi	
Green Onions		

PF Chang's Chicken Lettuce Wraps *(for all the lettuce we are sending!)*

Total time: 20 minutes

- 1 Tbsp olive oil
- 1 lb. ground chicken
- 2 cloves garlic, minced
- 1 onion, diced
- 1/4 c. hoisin sauce
- 2 Tbsp. Soy sauce
- 1 Tbsp. rice wine vinegar
- 1 Tbsp. freshly grated ginger
- 1 tsp. sriracha
- 1 (8-oz.) can whole water chestnuts, drained and diced
- 2 green onions, thinly sliced
- Kosher salt and freshly ground black pepper to taste
- 1 head butter lettuce

Heat olive oil in a saucepan over medium high heat. Add ground chicken and cook until browned 3-5 minutes. Drain excess fat. Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger and Sriracha until onions are translucent, about 1-2 minutes. Stir in chestnuts and green onions; season with salt and pepper, to taste. To serve, spoon chicken mixture into the center of a lettuce leaf, taco-style.

Take a look at www.bushprairiefarm.com under the CSA tab for pictures of the vegetables in this week's box.

Thank you for returning your empty box on next week's delivery day.