

BUSH PRAIRIE FARM NEWS 9/16/2019

From the Farm

We took a short break to spend the weekend in Seaside with our two adult children. Thanks to Nashesha, our intern, who checked on the chickens, picked beans and zucchini, and planted just one more round of lettuce. We harvested the remaining squash – butternut and jester. All that remains in that field are about 30 good size pumpkins. Please let us know if you want one (or more!) and we will put them out with your box. New to the box this week – fingerling potatoes!

What's in the Box?

Hot Peppers	Tomatoes & Cherry Tomatoes	Red Onion
Sweet Peppers	Basil	Tatsoi
Green Onions	Lettuce	Garlic
Zucchini	Cucumbers	Green Beans
Ailsa Craig Yellow Onion	Corn	Fingerling Potatoes

Hot Peppers

Cajun Belle– small red bell. Spicy
Hot Sunset – yellow/orange/red. Spicy
Jalapeno – smaller green/red cone. Mild to medium
Italico – long, cone shaped. Spicy
Crackle – long red. Mild
Thick Cayenne – red. Hot
Peter Red – deep red, blunt end. Medium

One More Green Bean Recipe

We have not tried this yet, but it sounds delicious and easy.

One-pan Honey Garlic Chicken

6 bone-in, skin-on chicken thighs
Salt and pepper to taste
1 Tbsp. unsalted butter
3 cloves garlic, minced
1 Tbsp. brown sugar
¼ c. honey
1 tsp. dried thyme
1 tsp. dried oregano
1 lb. green beans (exactly what we put in the box this week)

Preheat oven to 400 degrees F. Season chicken with salt and pepper. Melt butter in a large ovenproof skillet over medium heat. Add chicken, skin-side down, and sear both sides until golden brown. Remove chicken thighs and set aside. Pour out any excess fat, but leave some for the sauce. Add garlic, stir until fragrant, then add brown sugar, honey, thyme, and oregano. Stir. Reduce heat to low. Return chicken to the skillet and coat with the sauce. Add green beans to skillet. Bake uncovered for 25 minutes or until chicken is cooked through. Taken from <https://tasty.co/recipe/one-pan-honey-garlic-chicken>

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