

# My MN Farmer

Our Family Blessed  
To Feed Yours

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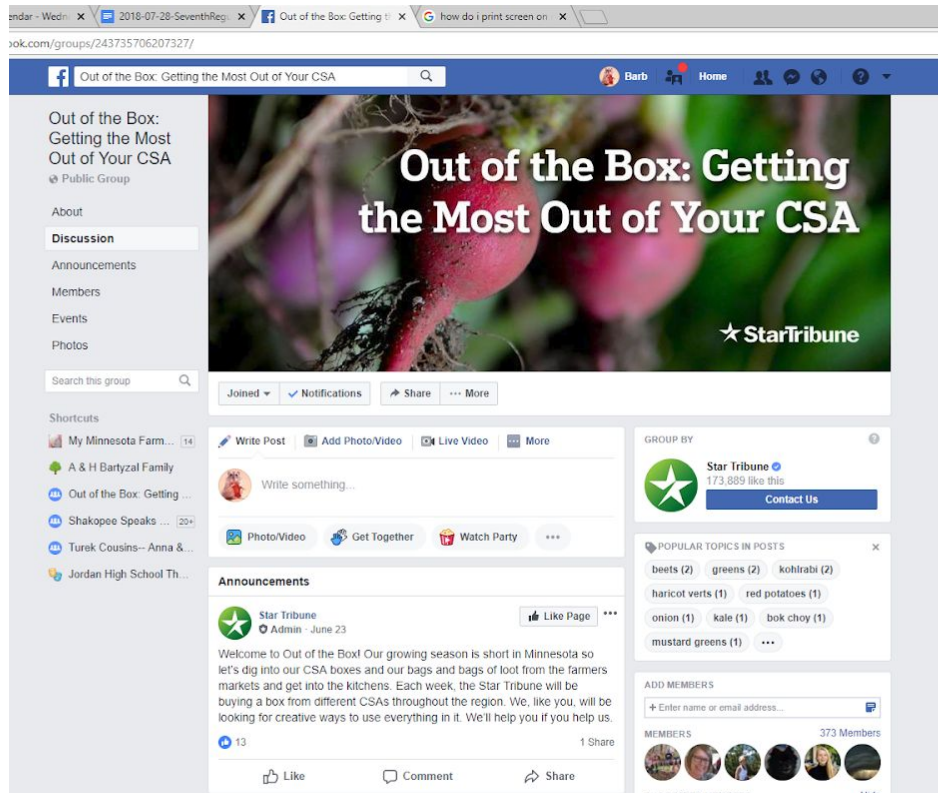
July 28-31, 2018

## Post your produce, pictures, recipes, questions

Each week we invite you to post pictures and recipes of your creative cooking on our My Minnesota Farmer Facebook page - [www.facebook.com/mymnfarmer/](http://www.facebook.com/mymnfarmer/). This week, we want to let you know about another fun community Facebook page where you can post pictures of your culinary triumphs and recipes.

**Out of the Box: Getting the Most Out of Your CSA** is a *Minneapolis StarTribune*-sponsored facebook page that invites members of CSAs throughout the Twin Cities to share their experiences. Recent posts by CSA members have included pictures of kitchen masterpieces made with share box contents, tips for preserving food, ideas about what to do with kohlrabi, a recipe for cakes made from shredded zucchini and a recipe for a beet-apple soup.

We encourage you to share your creative cooking with the CSA community through the Out of the Box facebook page. Visit [www.facebook.com/groups/243735706207327/](http://www.facebook.com/groups/243735706207327/).



### Zucchini and Onions

- Zucchini and/or summer squash sliced about 1/8 inch
- Onions, diced or sliced
- Olive oil or butter

Try this easy-peasy side dish to go with your next meat entree. Saute onions lightly in butter or olive oil. Add sliced zucchini and cook until just softened - not too long as you want zucchini to be al dente. Serve hot. Yum!

*My Minnesota Farmer member submitted recipe*



### Need more summer squash, zucchini, tomatoes or cucumbers?

We now have plenty of tomatoes, summer squash and zucchini for sale. We also have cucumbers that would make excellent sliced pickles (sorry - nothing small enough for baby dills). You can have them dropped off with your regular CSA share. Visit <https://csa.farmigo.com/join/myminnesotafarmercsa/Summer2018> to make a purchase.



