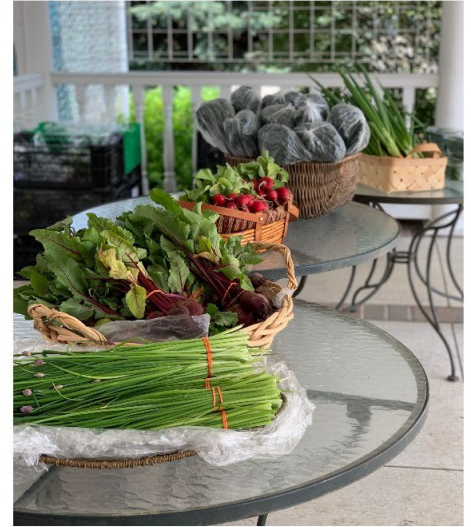




**RIVERVIEW  
GARDENS®**  
a place to grow



## IN THE BAG...

- Living Lettuce
- Dinosaur Kale
- Red Radishes
- Chives
- Garlic Scapes
- Purple Kohlrabi
- Herb (sage, thyme, oregano or cilantro)
- Farmer's Choice
- Marigolds

## COMMUNITY SUPPORTING AGRICULTURE

Welcome to the Riverview Gardens 2020 Community Supported Agriculture (CSA) season. We can't wait to share our fresh, organic vegetables with you. We'll also be providing information on the positive impact RVG has in the community. Your purchase supports our mission of providing job training for people in need which helps to transform their lives and our community.

THANK YOU for being one of our CSA members! With your support, Riverview Gardens continues to be **"a place to grow."**

JUNE 17, 2020 - WEEK 1

## Stir-Fried Kohlrabi with Bacon and Scallions

### INGREDIENTS:

4 ounces bacon, cut into small pieces  
1 pound kohlrabies, peeled, cut in thin wedges  
6 cups coarsely torn kohlrabi greens  
6 scallions, cut into 1-inch pieces  
3 garlic cloves, thinly sliced  
1 tablespoon soy sauce  
Kosher salt, freshly ground pepper



### DIRECTIONS:

Cook bacon in a large skillet over medium heat, stirring occasionally, until bacon begins to brown, 5-7 minutes; transfer to a bowl.

Increase heat to medium-high and cook kohlrabies in skillet, tossing occasionally, until golden brown, about 5 minutes. Add scallions and garlic and cook, tossing, until scallions are soft and garlic is golden, about 3 minutes. Add kohlrabi greens and 3 Tbsp. water and cook, tossing, until greens are tender, about 2 minutes. Add bacon and soy sauce and toss to combine; season with salt and pepper.

### NOTES:

Chives are a good swap for scallions and garlic scapes can be swapped for garlic! That's three CSA items in this recipe 😊

Look for Riverview Gardens' Living Lettuce at Festival Foods stores throughout Wisconsin! Living Lettuce is locally grown, non-GMO and pesticide free - grown right here at our Hydroponic Greenhouse in Appleton.



## VEGGIE TALES:

Garlic scapes are the long flower bud of the garlic plant. They can be prepared in ways similar to cloves of garlic. Store them in the refrigerator for up to 3 weeks.

For kohlrabi, trim the leaves from the bulb. The bulb can go in a ziplock bag in the fridge. Store the leaves in the crisper in a ziplock bag with a damp paper towel.

For more storage tips and ideas, visit [riverviewgardens.org/csa](http://riverviewgardens.org/csa).



IF THERE IS ANY PROBLEM,  
PLEASE **Lettuce** KNOW

Be sure to follow us!



**Questions?** Contact us at 920.378.8527 or [csa@riverviewgardens.org](mailto:csa@riverviewgardens.org).