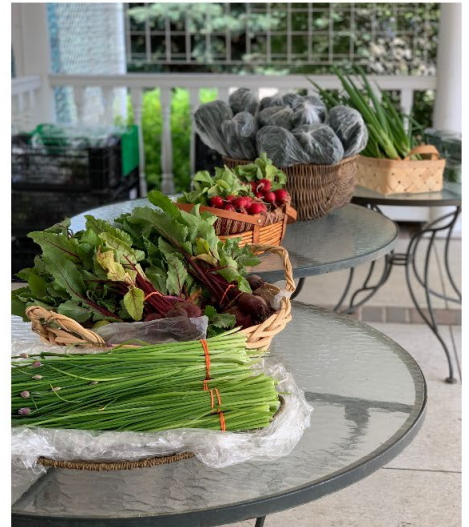




**RIVERVIEW  
GARDENS®**  
a place to grow



## IN THE BAG...

- Living Lettuce
- Dinosaur Kale
- Riverview Gardens Raw Honey
- Red Radishes
- Chives
- Herbs (sage, thyme, oregano or cilantro)
- Flower Seedlings
- Farmer's Choice



## JOB-TRAINING TO TRANSFORM A COMMUNITY

ServiceWorks® is our voluntary, no fail, no cost job training program that focuses on developing transferable work skills. Graduates establish a positive employment record, secure job referrals and are able to obtain stable employment. Riverview Gardens continues the relationship with graduates through a three-year Placement Success Program to ensure progress and stability by providing ongoing supportive services.

ServiceWorks® helps people obtain stable, permanent employment, allowing them to provide for themselves and their families and to become self-sustaining community members. For individuals in need of job training and related supportive structures, Riverview Gardens is “a place to grow.”

JUNE 24, 2020 - WEEK 2

## ROASTED RADISHES AND SAUTÉED KALE WITH CITRUS SALT

### INGREDIENTS:

- 1/2 cup sea salt flakes
- 1-1/2 tablespoons lemon zest
- 3 tablespoons grapeseed oil, divided
- 2 small bunches radishes, trimmed and quartered
- 4 cups kale, stripped from stem and cut into 2-inch pieces
- 1 shallot, diced small
- 2 tablespoons lemon juice
- Ground black pepper
- 1/4 cup toasted pecan halves



### DIRECTIONS:

For the Citrus Salt: Mix salt and lemon zest in a bowl. Spread onto a baking sheet. Place in 250° oven for 20-30 minutes.

For the Salad: Toss radish pieces with 1-1/2 tablespoons of the grapeseed oil. Sprinkle with citrus salt and black pepper to season. Toss to combine. Place radishes on a baking sheet in 425° oven for 20 minutes, tossing occasionally.

Add the remaining grapeseed oil to a large skillet over medium heat. When hot, add shallot and cook for 3 minutes. Add kale and lemon juice. Season with citrus salt and ground black pepper. Toss and cook for 1 minute. Cover and continue to cook for 3-4 minutes. Remove from heat when wilted.

Toss the kale, radishes and pecan pieces together and serve.

## VEGGIE TALES:



Your Riverview Gardens Raw Honey was collected right from our own apiary.

Raw honey health benefits include high level of live enzymes, higher energy level, better digestion, and high antioxidant level.

Raw honey will usually granulate and crystallize to a thick consistency after a few months. It can be spread on bread or dissolved in hot coffee or tea.

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

Festival Foods has been a great partner and sponsor. They have graciously donated the bags for our CSAs the last few years.

Check out Riverview Gardens' Living Lettuce at your local store!



simply  
radishing!



Be sure to follow us!



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