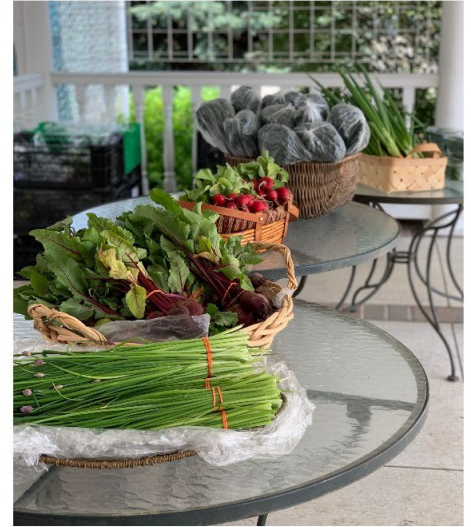




**RIVERVIEW
GARDENS®**
a place to grow



IN THE BAG...

- Living Lettuce
- Microgreens
- Eggs
- Cucumber
- Zucchini
- Beans
- Farmer's Choice

SERVICEWORKS® YOUTH

Riverview Gardens' ServiceWorks® Youth program helps opportunity youth become self-sufficient young adults through stable employment. We engage them in a safe and constructive environment to provide:

- Job training
- Leadership development
- Service learning

ServiceWorks® teaches transferable job skills, giving youth a head start on career choices and employment, and leadership skills that will enable them to smoothly transition into college or the workplace. Through our program, we are able to positively impact school performance and long-term career success.

ServiceWorks® helps opportunity youth to plant the seeds of their own success.

JULY 15, 2020 - WEEK 5

Zucchini Scallion Fritters

These light and flavorful scallion fritters are made with zucchini and served with a sweet and tangy Asian-inspired dipping sauce. The perfect summer appetizer or side dish recipe!

INGREDIENTS:

Scallion Fritters

1 tablespoon canola oil
1 large zucchini grated
1/4 cup scallions thinly sliced
3 tablespoons flour
1 egg
Salt and pepper to taste

Soy Dipping Sauce

2 tablespoons soy sauce
1 tablespoon rice wine vinegar
1 teaspoon sugar
1 teaspoon sesame oil
1 teaspoon sriracha

DIRECTIONS:

Whisk together soy dipping sauce and set aside.

In a medium bowl, combine grated zucchini with scallions, flour, egg and a pinch of salt and pepper to taste.

Heat a non-stick frying pan over medium-high heat and add canola oil once pan is hot. Add about 2 tablespoons of the fritter mixture to the pan and gently spread out to form circles.

Flip the fritter once it has browned on the bottom (about 2-3 minutes) and cook for additional minute or two on the other side.

Serve with extra scallions on top and the soy dipping sauce.

TIP: After grating the zucchini, squeeze dry in a paper towel to remove excess moisture.

Riverview Gardens works with the Appleton Area School District to provide youth with opportunities and supportive structures they need to continue to grow, develop a life-sustaining career path and become self-sufficient young adults.



VEGGIE TALES:

Place zucchini in a plastic or paper bag with one end open (for air circulation) and pop in the fridge crisper drawer. They'll keep for 1 to 2 weeks.

Most eggs can last up to one month if properly refrigerated. But, if you're not sure and want to know if it's still edible, pop it into a glass of water. Eggs are porous, so the older an egg gets, the more air can seep into it. If it sinks to the bottom, you're good to go! But, if it floats, you should toss it.

For vegetable storage tips and ideas, visit riverviewgardens.org/csnewsletter.

**FIND YOUR
INNER PEAS**



Be sure to follow us!



Questions? Contact us at 920.378.8527 or csa@riverviewgardens.org.