



**RIVERVIEW  
GARDENS®**  
a place to grow



## IN THE BAG...

- Living Lettuce
- Tomatoes
- Cucumber
- Zucchini
- Beans
- Hot Peppers
- Bell Peppers
- Farmer's Choice

## CHOPPED: FARM TO FORK TO WORK

We are so excited for our 4<sup>th</sup> Annual **Chopped: Farm to Fork to Work** event being held on **Tuesday, October 6<sup>th</sup>**! Chopped is a unique culinary and fundraising event challenging three celebrity and professional chefs to transform a basket of fresh Riverview Gardens produce and other surprise ingredients into creative dishes in just 30 minutes.

This year's event will be VIRTUAL! Chopped: Farm to Fork to Work fundraising includes sponsorships, ticket sales, a live auction and lightning round. There will also be some surprises in store! Tickets for this year's event go on sale shortly.

Chopped directly supports individuals in our ServiceWorks® job training program.

**AUGUST 19, 2020 - WEEK 10**

## Asian Chicken Lettuce Wraps

### INGREDIENTS:

- 1 tablespoon olive oil
- 1 pound ground chicken
- 2 cloves garlic, minced
- 1 onion, diced
- 1/4 cup hoisin sauce
- 2 tablespoons soy sauce
- 1 tablespoon rice wine vinegar
- 1 tablespoon freshly grated ginger
- 1 tablespoon Sriracha, optional
- 1 (8-ounce) can whole water chestnuts, drained and diced
- 2 green onions, thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 1 head butter lettuce



### DIRECTIONS:

1. Heat olive oil in a saucepan over medium high heat. Add ground chicken and cook until browned, about 3-5 minutes, making sure to crumble the chicken as it cooks; drain excess fat.
2. Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger and Sriracha until onions have become translucent, about 1-2 minutes.
3. Stir in chestnuts and green onions until tender, about 1-2 minutes; season with salt and pepper, to taste.
4. To serve, spoon several tablespoons of the chicken mixture into the center of a lettuce leaf, taco-style.

## CHOP: LIKE A PRO

**Stay Safe: The Claw Grip** Keep your knuckles in front of your fingertips at all times. Prop Your thumb and pinky on the board for stability.



With practice it's easy!

**Be in Control: The Pinch** For optimum control, grip the blade with thumb and forefinger.

**The Locomotive Chopping Technique** Keep blade on cutting board and imagine handle is attached to the rim of a wheel.

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

**SAVE THE DATE**

**Chopped.**  
**Farm to Fork to Work.**  
**Tuesday, October 6, 2020**

 RIVERVIEW GARDENS  
a place to grow



do you  
carrot  
all?

Presenting  
Sponsors:



Be sure to follow us!



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