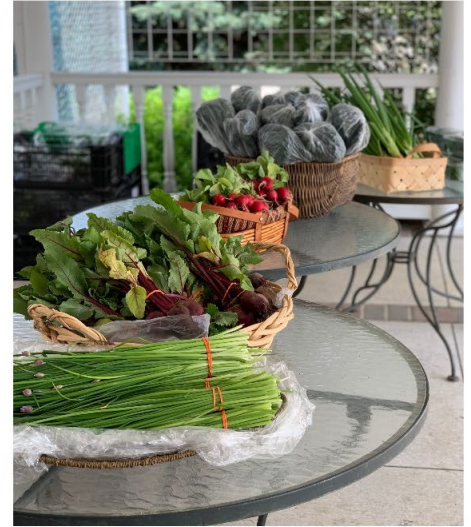




**RIVERVIEW
GARDENS®**
a place to grow



IN THE BAG...

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

THANK YOU

As our CSA season comes to a close this week, we would like to extend our sincere gratitude to YOU!

We hope you enjoyed the fresh, locally grown produce and other surprise items, as well as the recipes and mission impact updates. We are grateful that we were able to serve you.

Countless community members like yourself have supported us this year through our CSA program, volunteering, Earn-A-Bike, Chopped and financial contributions. With this support, we are able to assist hundreds of individuals in need! We are thankful you have helped us make an impact on the people we serve and provide opportunities for others to engage in our community. Thank you for helping us change lives!

With your support, Riverview Gardens continues to be "a place to grow."

SEPTEMBER 2, 2020 - WEEK 12

Butternut Squash Ravioli

INGREDIENTS:

For the Ravioli

1 (10-oz.) butternut squash puree
1 c. freshly grated Parmesan
1/2 c. ricotta
1 tbsp. packed brown sugar
Salt and pepper
1 egg, separated
48 square wonton wrappers



For the Sauce

1/2 c. (1 stick) butter
2 cloves garlic, minced
1 tbsp. freshly chopped sage
2 tsp. freshly chopped thyme
Freshly grated Parmesan

DIRECTIONS:

In a large bowl, combine butternut squash, Parmesan, ricotta, and brown sugar. Season with salt and pepper.

Beat the egg white in a small bowl. On a clean work surface, lay down 24 of the wonton wrappers. Brush the edges of each wrapper with the beaten egg white. Place a heaping teaspoon of the squash filling in the middle of each wrapper. Top each with another wrapper, pressing firmly to seal the edges and taking care to press out any air bubbles.

In a large skillet, melt butter and cook until foamy. Reduce heat and cook until butter turns a deep golden, about 4 minutes. Add garlic, sage, and thyme and cook until fragrant, 1 minute, then remove pan from heat.

In a large pot of boiling salted water, working in batches, add ravioli and cook until tender, about 4 minutes. Use a slotted spoon to remove from water and place directly in brown butter. Gently toss to coat.

Serve warm with Parmesan.

VEGGIE TALES:

Halloween is still a time away, but these tips will keep your jack-o-lantern fresh the whole season:

Cut the hole in the **BOTTOM** of the Pumpkin to make it last longer.

Use a drill with an eggbeater to quickly remove the pumpkin guts.

Wipe the interior walls of the pumpkin with water and bleach to prevent rotting.

Sprinkle cinnamon inside the lid; smells like pumpkin pie!

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

Thank you to our
Corporate CSA members.



CORCORAN
GLASS & PAINT



Building Excellence



Be sure to follow us!



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