



WHAT'S IN THE BAG...

- Living Lettuce
- Mixed Lettuce
- Microgreens
- White Pearl Radishes
- Onions
- Marigold Seedling
- Farmer's Choice

SERVICEWORKS YOUTH CULINARY PROGRAM

This past year, Riverview Gardens, Fox Valley Technical College, and Appleton Area School District collaborated to offer students a food service training program through ServiceWorks!

This program assists students in attaining credits toward high school graduation as well as credits for post-secondary education. This is the FIRST time that dual credits are being offered to students at Appleton Central.

ServiceWorks engages youth in their overall education, helps them form positive relationships, acquire transferrable life and work skills, and have opportunities for long-term career success.

By expanding our youth programming, we create opportunities together that youth need to continue to grow and become self-sufficient young adults.

JULY 7, 2021 - WEEK 4



Spicy Chimichurri Sauce

INGREDIENTS:

- 1/4 cup chopped parsley, chopped fine
- 1/4 cup chopped spring mix, chopped fine
- 2 tablespoons chopped onion, chopped fine
- 3 garlic cloves, minced
- 1/2 cup olive oil
- 1 teaspoon Riverview Gardens Raw Honey
- 1/4 teaspoon salt
- 1/2 teaspoon crushed red pepper flakes



DIRECTIONS:

Add all the ingredients to a small bowl and mix to combine. Top grilled steak (or chicken or fish) with the chimichurri sauce.

Radish Raita

INGREDIENTS:

- 1 cup plain yogurt
- 1/3 cup fresh mint and/or cilantro
- 1 chile, seeded, finely chopped
- 2 Tbsp finely chopped red onion
- 1 Tbsp fresh lime juice
- 1 cup coarsely grated radishes, plus more for serving
- Kosher salt
- Olive oil and fresh cilantro leaves (for serving)



DIRECTIONS:

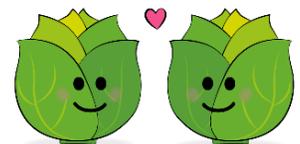
Mix together yogurt, mint, chile, onion, and lime juice. Gently fold in radishes; season with salt. Serve raita drizzled with oil and topped with cilantro and more grated radish.

VEGGIE TALES:

Chimichurri is an Argentinean sauce or condiment, similar to pesto. Use as a marinade, to baste meats while grilling and/or as a sauce to top your steak (chicken, lamb, fish) or pasta.

Raita an Indian yogurt dip, similar to tzatziki sauce. It has a cooling effect to compliment spicy flavors. You can eat it by itself as a savory yogurt snack; use it as a marinade for chicken; serve it as a side or topping for hearty dishes, meats, fried things, roasted vegetables; or as a dip for bread or vegetables.

Riverview Gardens is proud to be partnering with Fox Valley Technical College. FVTC provides relevant technical education and training to support student goals, a skilled workforce, and the economic vitality of our communities.



LETTUCE NEVER BE PARTED

Be sure to follow us!



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