

## WHAT'S IN THE BAG...

- Living Lettuce
- Cucumbers
- Summer Squash
- Bell Peppers
- Tomatoes
- Beans
- Edamame
- Eggplant
- Farmer's Choice

AUGUST 11, 2021 -  
WEEK 9

## C.A.R.E. TEAM CLEAN ASSESS REFRESH ENHANCE

Riverview Gardens participants take great pride in their community. One of the many ways they show this is through C.A.R.E. Team.

The C.A.R.E. Team project was created in 2016 as a collaborative partnership with the City of Appleton and Appleton Downtown, Inc. to supplement existing cleaning services within the downtown business improvement district.

The C.A.R.E. team offers the opportunity for a low barrier entrance into the ServiceWorks program. Each morning members of our C.A.R.E. Team work together to clean and maintain the Appleton Downtown area. The C.A.R.E. Team provides participants with job skills training and leadership development.

For individuals in need of job training and related supportive structures, Riverview Gardens is **“a place to grow.”**



## Italian Eggplant Gnocchi Bake

### INGREDIENTS:

- 12 oz. frozen or fresh gnocchi
- 1 1/2 Tbsp extra-virgin olive oil
- 1 medium white onion, diced
- Kosher salt
- 2 small eggplant, diced
- 1 1/4 cups store-bought roasted garlic marinara sauce
- 1/4 tsp crushed red pepper flakes
- 1 1/2 oz. shredded provolone
- Sprigs fresh basil or oregano, for garnish, optional



### DIRECTIONS:

1. Preheat oven to 375° F. Bring a large pot of water to a boil.
2. Add gnocchi and cook according to package directions; drain, reserving 1/2 cup of the cooking liquid.
3. Meanwhile, heat oil in a large nonstick skillet over medium-high heat. Add onions and 1/8 teaspoon salt and cook until soft, about 5 minutes. Add eggplant and cook until eggplant is very soft and onions are golden brown, 10 to 12 minutes. Remove from heat.
4. Add gnocchi, reserved cooking liquid, marinara sauce and red pepper flakes to the skillet and stir to combine.
5. Transfer the mixture to a 9-inch oval or square baking dish. Sprinkle with provolone. Bake on the top oven rack until hot and bubbling and the cheese turns golden, about 15 minutes. Remove from oven and let sit for 5 minutes.
6. Garnish with the fresh basil sprigs or oregano and serve.

After the Mile of Music event this past weekend, four Riverview Gardens C.A.R.E. Team crews helped clean up downtown Appleton.

If you are interested in participating, the C.A.R.E. Team meets 8:00 am Monday through Friday at the Red Ramp on W. Lawrence Street in downtown Appleton.

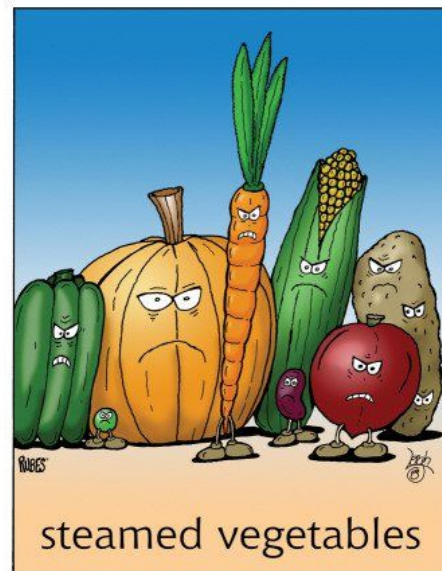


## VEGGIE TALES:

### Eggplant Cooking Tips

- Peel larger eggplants before cooking.
- Give eggplant some “wobble room” to cook evenly.
- Eggplant absorbs oil too well; be careful not to drench it.
- Salt and pat-dry eggplant to draw out excess moisture.
- Eggplants take 15 to 25 minutes to fully cook.

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



Be sure to follow us!



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