

# May 6<sup>th</sup> – 9<sup>th</sup>



Blueberries

Organic  
Purple Potatoes

Vidalia Onions

Zucchini

Baby  
Romaine Lettuce

Peaches

Organic  
Green Beans

The French Pantry's  
French Batard

Because of your support we have been able to help hundreds of people get access to fresh, local, and sustainable food. Your support has also allowed farmers to keep their farms up and running. Due to the current health crisis, restaurants have closed and cancelled their orders with the local farms. Because of your subscription, you have created an outlet for the farms to keep producing and remain open. When we buy local and shop small, we continue to have options even when big corporations shut down.

We are continuing to support our local community and amazing organizations like Waste Not, Want Not [wastenotflorida.com](http://wastenotflorida.com) with donations of locally grown produce. In fact, we have been able to increase our giving and because of this we would like to say thank you!

Storage Tips

Refrigerate - Store in Pantry



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## Sautéed Green Beans with Peaches & Bacon

4 slices thick-cut bacon, cut in ¼-inch strips  
2 Tbsp. extra-virgin olive oil  
½ medium red onion, finely chopped  
½ medium yellow onion, finely chopped  
1¼ lb. green beans, trimmed  
2 Tbsp. apple cider vinegar  
1 large firm-ripe peach or nectarine, chopped into small pieces  
½ lemon or lime, for squeezing (optional)  
Salt & Pepper to taste

In a cast-iron skillet over low heat, add the bacon and cook until crispy, about 7 minutes.

Using a slotted spoon, remove the bacon pieces to a small plate and set aside. Discard all but 1 tablespoon of the bacon fat and add the olive oil to what remains. Add the red and yellow onion to the skillet and stir to coat with the fat. Add the green beans, vinegar, and a pinch each of salt and freshly ground pepper, and cook, stirring occasionally, until the beans are crisp-tender, 4–6 minutes. Stir in the peaches and cook just until warm, 1 minute. Add the prepared bacon pieces, then taste and adjust the salt as needed.

Serve hot, before the bacon fat seizes up. Squeeze with lemon or lime, if desired.

## Creamy Potato Zucchini Au Gratin

5 Purple Potatoes - peeled, thinly sliced  
2 medium Zucchini - rinsed, thinly sliced  
2 cups heavy cream  
1 cup, plus 2 Tbsp. Grated Parmigiano-Reggiano cheese  
2 garlic cloves - thinly sliced  
1 tsp. organic garlic powder  
5 fresh sprigs of Thyme  
1 fresh sprig of Rosemary  
2 Tbsp. plain breadcrumbs or GF breadcrumbs  
organic olive oil cooking spray  
Salt & Pepper to taste

Preheat oven to 375 degrees.

Set aside 2 tablespoons of plain breadcrumbs and 2 tablespoons of grated Parmigiano cheese. In a large mixing bowl, mix all the rest of the ingredients until well coated.

Spray lightly with cooking oil in a 13"x 9"x 3" deep baking dish. Pour the entire mixture into a baking dish. Flatten the mixture with the back of a spoon.

Sprinkle on top 2 tablespoons of parmigiana cheese and 2 tablespoons of breadcrumbs. Bake uncovered for 40 to 50 minutes until potatoes are tender and bubbly. Remove from the oven and let it sit for 10 minutes before serving. Enjoy!

If the potatoes are smaller, use more of them and the herbs really make this pop, So don't skip those.

## Sweet Spring Salad

3 cups torn romaine lettuce  
½ cup blueberries  
¼ cup dried cranberries  
¼ cup sunflower seeds  
¼ cup walnut pieces  
¼ cup crumbled feta cheese  
¼ cup crumbled goat cheese  
¼ cup white balsamic vinegar, or to taste  
¼ cup maple syrup, or to taste  
¼ cup grapeseed oil, or to taste

Toss the romaine lettuce, blueberries, dried cranberries, sunflower seeds, walnut pieces, feta cheese, and goat cheese in a large bowl. Pour the vinegar, syrup, and grapeseed oil over the salad one at a time; toss until evenly coated. Season with salt.

This makes 4 servings. Adding grilled chicken wouldn't be the worst thing you ever did.