Stone Church ACRES farm + market

Apples

This week you are receiving Apples: Ginger Gold and Summer Rambo. Both are early apples. Ginger Gold are mildly sweet apples good for fresh eating and salads. Summer Rambo is an old fashioned apple with complex flavor. Great for sauces and baking.

IN YOUR BOX:

Tomatoes
Pepper
Summer Squash
Apples
Boy Choi/Lettuce/Swiss Chard/Radicchio
Turnips/ Mini Cukes/ Beans/Kohlrabi
Herb Bunch

Harmony Acres Dairy

We continue to have Harmony Acres Dairy products available for pickup during CSA hours on Friday and Saturday. Submit your order via this link. Orders are due by 5pm on Wednesday night. We sometimes have a few things available for purchase in the market if you forget to order!

Roasted Summer Veggies & Apples Sheet Pan Dish

Ingredients:

- 2–3 **tomatoes**, chopped into wedges
- 1 **bell pepper** (or spicy pepper if preferred), sliced
- 1 **summer squash** (zucchini or yellow squash), sliced into half-moons
- 1–2 **apples**, cored and chopped into chunks (leave skin on for texture)
- 2–3 tablespoons **olive oil**
- 1 teaspoon **salt**
- ½ teaspoon **black pepper**
- ½ teaspoon **paprika** or **smoked paprika**
- ½ teaspoon **garlic powder** (optional)
- 1 teaspoon **fresh thyme** or **rosemary** (optional)

Instructions:

1. Preheat oven to 400°F (200°C).
2. Toss all the chopped veggies and apples in olive oil, salt, pepper, and your choice of herbs/spices.
3. Spread everything on a sheet pan in a single layer.
4. Roast for 25–30 minutes, flipping halfway through, until everything is tender and slightly caramelized.
5. Serve warm — it's great on its own, over rice or couscous, or with grilled meats or tofu.