stone church acres

On The Farm

Unfortunately, the corn field we were planning on picking this week was eaten by raccoons. There are so many unknowns and things out of our control in farming, so it's not a surprise, but it is frustrating!

IN YOUR BOX:

Tomatoes
Pepper
Summer Squash
Green Beans
Onions
Beets/Turnips/Eggplant/
Lettuce/Kale/Swiss
Chard

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!

Recipe Corner: Stuffed Bell Peppers

Ingredients:

6 whole bell peppers
3 Tbsp. olive oil, divided
8 oz. lean ground beef
Salt and pepper, to taste
4 medium tomatoes, diced
1 medium onion, chopped
3 cloves garlic, finely chopped
1 large zucchini, diced
1 cup cooked rice (mix of white and brown is fine)
2 cups shredded pepper jack cheese, divided

Directions:

1. Cut the tops off of the peppers. Remove and discard the stems, then finely chop the tops; set aside. Scoop out the seeds and as much of the membrane as you can. Place in a zip-top bag in the refrigerator.
2. In a large skillet, heat 2 tablespoons of the olive oil over medium-high heat. Add the beef, season with salt and pepper, and cook, breaking up the lumps, until the meat is cooked through. Remove to a plate.
3. Add the remaining tablespoon of olive oil to the pan. Add the onion and chopped peppers, and cook until they begin to soften, 3 to 4 minutes. Add the garlic and zucchini, and cook for another minute. Add the tomatoes and season with more salt and pepper. Cook until everything is heated through, then stir in the beef and rice. Taste and adjust the seasonings. Stir in 1 1/2 cups of the cheese. Allow the mixture to cool and store it in an airtight container in the refrigerator. Store the extra cheese in a small container in the refrigerator. (All ingredients can stay in the fridge for up to 3 days.)
4. When you're ready to make dinner, preheat the oven to 350°F.
5. Place the peppers, cut-side up, in a baking dish just large enough to hold them upright. Fill the peppers with the rice mixture and top each with a sprinkle of the remaining 1/2 cup of cheese. Pour a small amount of water into the bottom of the baking dish. Cover with foil and bake for 30 minutes. Uncover and bake until the peppers are soft and the cheese is melted and lightly browned, 15 to 20 minutes more. Serve piping hot!

Recipe from the Pioneer Woman

John & Diane Varner // 318 Stone Church Road - Finleyville, PA 15332 // (724) 255-9129