Stone Church Acres

Farmstand Post

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This weekend we are selling cider and donuts at two different festivals. We will be at ***Fort Ligonier Days*** on Friday (9am-7pm), Saturday (9am-7pm), and Sunday (10am-5pm) as well as the ***Washington Fall Market*** on Sunday from 11am-4pm. We hope that you will come find us if you go to either of these festivals!

We still have our speciality batch of Apple Burbon Jam from the Pickled Chef for sale in our market this week!

In Your Box

Apples
Peppers
Tomatoes
Potatoes
Lettuce
Squash
Pumpkins
Fresh-Pressed Apple Cider

Stahl's Potato Farm

The potatoes in your basket this week are from Stahl's Potato Farm in Somerset, PA. This week we are giving you the variety Eva. Eva potatoes are a versatile variety with smooth, light-colored skin and creamy white flesh. They have a mild, buttery flavor that makes them delicious roasted, mashed, boiled, or used in potato salads. Store your potatoes in a cool, dark place to keep them fresh and enjoy them for weeks to come!

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Potato, Veggie & Sausage Breakfast Casserole

For the potatoes:

- 3 potatoes, about 1 pound, chopped into ¼-inch pieces
- 1 tablespoon extra-virgin olive oil
- ½ teaspoon sea salt
- Freshly ground black pepper

For the casserole:

- 12 large eggs
- 1 cup milk
- 1¼ teaspoons sea salt
- 1 tablespoons extra-virgin olive oil for the pan
- 1 lb. breakfast sausage
- ½ medium yellow onion, chopped
- Freshly ground black pepper
- 2 garlic cloves, chopped
- 1 red bell pepper, stemmed, seeded, and chopped
- 1 green bell pepper, stemmed, seeded, and chopped
- 1 cup fresh spinach, roughly chopped
- 4 green onions, chopped
- 1½ cups shredded cheddar cheese

Directions:

1. Roast the potatoes: Preheat the oven to 425°F and line a baking sheet with parchment paper. Place the potatoes on the baking sheet. Drizzle with the olive oil and sprinkle with the salt and several grinds of pepper. Toss to coat. Spread evenly on the baking sheet and roast for 20 to 25 minutes, or until tender and browned.
2. Reduce the oven temperature to 350°F and oil a 9x13-inch baking dish.
3. In a large bowl, whisk together the eggs, milk, and ¼ teaspoon of the salt. Set aside.
4. In a large skillet, cook breakfast sausage. Drain on a paper towel. Leave a little bit of grease in the pan. Add the onion, the remaining 1 teaspoon salt, and several grinds of pepper. Cook, stirring occasionally, for 5 to 8 minutes, or until soft. Add the garlic, red pepper, and green pepper and cook, stirring occasionally, for 2 minutes. Add the spinach and half the green onions and toss until the spinach is just wilted.
5. Spread the potatoes in an even layer in the prepared baking dish. Top with 1 cup of the cheese, followed by the sautéed veggies and sausage. Pour in the egg mixture and sprinkle with the remaining ½ cup cheese and the reserved green onions.
6. Bake for 40 to 45 minutes, or until the eggs are set.
7. Let stand for 5 minutes before slicing and serving.