

# SATISFYING SIDES

Make the most of this week's Share with some side dish inspiration for upcoming holidays!



Purple Sweet Potato & Red Potato Bake: Caramelize the onions: Heat olive oil in a large, thick-bottomed pot on medium heat. Add the sliced onions, toss to coat, lower the heat to medium low and cover. Let cook for 15 to 20 while you are slicing the sweet & red potatoes. Stir occasionally, until completely softened.

Line baking dish with onions, sweet potato and potato slices. Place the caramelized onions in an even layer over the bottom of a rectangular or oval casserole dish. Arrange slices of sweet potatoes and Yukon Gold potatoes in rows on top of the caramelized onions. Brush with melted butter, sprinkle with salt and pepper. Cover with foil and bake in a 400°F oven for 45 minutes, until the potatoes are cooked through. Remove foil, bake uncovered for 15 minutes more, until the edges are crispy and browned. (Recipe & photo from Simply Recipes).



Sauteed Spinach & Mushrooms: Heat 2 tablespoons of butter, ghee, or oil over high heat in a skillet. Add the 2 sliced onions and 3 cloves of garlic, and cook for about 10 minutes, stirring constantly. Reduce the heat to medium-low and continue cooking the onions for 20 more minutes, still stirring frequently. Add 1 tablespoon balsamic vinegar to deglaze the pan. Add 10 sliced mushrooms and season to taste with salt and pepper; cook until the mushrooms are tender but not mushy. Add the spinach. Stir on low heat just until the spinach wilts, and serve. (Recipe & photo from Paleo Leap food blog).



Apple-Stuffed Acorn Squash: Preheat the oven to 400 degrees. Cut 2 acorn squash in half horizontally and remove seeds. Place all 4 squash halves in a glass baking dish. Peel, core and cut 2 apples into one inch cubes and place in large bowl. Immediately cover with 1 tablespoon lemon juice and toss to coat. Add 1 tablespoon zest, 1/4 cup brown sugar, 1 tablespoon cinnamon, 1 teaspoon nutmeg, 2 tablespoons flour, 1/2 salt, 1/4 teaspoon sage and 1 cup apple sauce and mix. Divide apple mixture evenly between 4 squash halves. Cut 4 tablespoons of butter into four pieces and press one piece down into the center of each filled squash. Cover pan with parchment and foil and bake for 45 minutes. Check for doneness and bake for 15 minutes more if needed. Uncover and bake for 15 minutes more to brown tops (~1 hr 15 mins). Remove from oven and serve. (Recipe & photo from A Family Feast food blog)

What we're working with this week: Baby Spinach, Acorn Squash, Yellow Onion, Red Rome Apples, Red Potatoes, Sweet Purple Potatoes, Mini Cucumbers, Bonus Item

Here's where it came from: Silver Leaf Farms, North Valley Organics, Chama River Produce, & White Mountain Farms