The Farm Newsletter

USU Student Organic Farm

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Due to the start of fall semester, the majority of our farm workers will not be available during regular pickup hours. Starting the week of August 29 - September 3, pick-up time for all CSA members will permanently change to Saturday from 10:00am to 12:00pm. All pick-ups will take place at the farm, which is located at 1750 N 800 E in Logan.
Baked Parmesan Zucchini

by Chungah, http://damndelicious.net

Ingredients:
- 4 zucchini or yellow crookneck, quartered lengthwise
- 1/2 cup freshly grated Parmesan
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/4 teaspoon garlic powder
- Kosher salt and freshly ground black pepper, to taste
- 2 tablespoons olive oil
- 2 tablespoons chopped fresh parsley leaves

Directions:
Preheat oven to 350 degrees F. Coat a cooling rack with nonstick spray and place on a baking sheet; set aside.

In a small bowl, combine Parmesan, thyme, oregano, basil, garlic powder, salt and pepper, to taste.

Place zucchini onto prepared baking sheet. Drizzle with olive oil and sprinkle with Parmesan mixture. Place into oven and bake until tender, about 15 minutes. Then broil for 2-3 minutes, or until crisp and golden brown.

Serve immediately, garnished with parsley, if desired.