



Tomatoes with Sumac Onion Salad

What a year this week has been!

Thank goodness we have all this yummy farm produce to look forward to as we all know food is quite simply the best medicine for body, mind & soul.

Here is another fantastic Ottolenghi recipe (from SIMPLE) that compliments your box of Warren Grange tomatoes.

Let's beat cv19 one delicious tomato at a time.

Serve with crusty bread to mop up the juices or as a side salad. If you prepare ahead of time, store separately & assemble just before using.

Ingredients

- 1 big banana shallot sliced 1mm thick
- 1 ½ Tbsp sumac
- 2 tsp white wine vinegar
- 700g mixed tomatoes
- 2 Tbsp olive oil
- 15g basil leaves
- 25g pine nuts, toasted
- Salt & pepper

Method

- Shallots can be prepared a day in advance: toss them in a
- bowl with the sumac, vinegar & salt.
- Massage the rub into the shallots & leave for 30mins.
- Slice the large tomatoes into wedges, cherry tomatoes into
- halves. Pour olive oil over tomatoes & mix gently with basil, 1/3 tsp salt
- & a generous grind of pepper.
- Arrange on a platter spreading shallots on top and garnish with
- pine nut plus a few of the basil & tomato mix.



You may be missing some items.

Even though the cows are still grazing & the chicken still laying some of our farmers are experiencing extremely frantic ordering & supply chain issues.

This week has been a real juggle!

Working on the assumption that you'd rather have substitutes than not, we have done so where possible. Please sing out if you are unhappy.

You might find the following:

No Mangoes or Kipfler potatoes- we will try to get these to you in the next two weeks either with your next order or by delivery. Where possible we have substituted Royal Blue for Kipfler.

Chicken – all the chicken will come frozen but rest assured, it was processed this weekend so is very fresh. There was an issue with supplying all the chicken thighs & we were offered wingettes as substitutes.

With all these items, we are arranging late deliveries or a full refund.

Contact Meg at hello@localproduceladies.com.au.

For refunds please supply your bank account details.

Look out for the recipes on www.localproduceladies.com.au which compliment this week's order:

Ratatouille, Vegetarian Bolognese, Grilled
Mediterranean Salad, Potato
& onion soup- 3 ways

You may be interested in the Healing Chicken Soup & Cold & Flu tea (hopefully not).

Thanks, heaps, for
your patience & understanding during this unusual time
Meg and Lisa