

SLFarms CSA Week Four, 2023, Recipes

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Tropea Onion Jam

Adapted from The Spruce Eats (www.thespruceeats.com)

Total time ~ 3 hours 30 minutes

Makes 5. ½ pints

This is one of the most common things to make with these onions, it's served like a chutney (usually alongside cheeses or roasted meats). You'll have to adjust the recipe depending on how many onions you have.

Ingredients:

2 ¼ lbs Tropea onions

¾ lb sugar (granulated)

2 bay leaves

2 to 3 cloves garlic

1 bottle red wine (good quality)

¼ lb raisins

Directions:

Gather the ingredients.

Peel the papery skins off the onions. Slice the onions in half pole-to-pole, and slice thinly crosswise. Combine the sliced onions with the sugar, bay leaves, cloves and wine in a large, non-reactive pot. Cover, and refrigerate overnight.

The next day, place the pot over medium-high heat. Add the raisins. Bring the mixture to a boil, then reduce the heat to medium and cook, stirring occasionally to prevent scorching, until most of the moisture evaporates and the jam thickens; this can take two or three hours. The jam is ready when it mounds on a spatula and liquids do not run freely.

Pour the jam into clean jars. Allow to cool to room temperature and store in the refrigerator for up to three weeks, or in the freezer for up to three months.

Spaghetti with Tropea Onions

Adapted from Acedemia Barilla (www.academiabarilla.com)

Serves 4

This came as a recommended recipe from a member several years ago! This recipe goes a lot by taste, you can use your skills! Just read through the recipe before beginning.

Ingredients:

1 lb spaghetti

12 Tropea onions

1 red pepper

1 sprig basil

1 ladle tomato sauce

Grated Parmigiano Reggiano cheese

EVOO

Salt and pepper

Directions:

Peel the onions and cut into thin slices. Sautee in olive oil. When the onion begins to turn golden, add the red pepper cut into pieces and the basil leaves (torn up by hand).

After a few minutes, thin out the sauce with a little water and tomato sauce. Adjust the salt.

Cook the spaghetti in a large pot of boiling salted water. Drain when al dente and add to the pan with the sauce.

Sprinkle with a good amount of grated Parmigiano Reggiano and freshly ground black pepper.

Stir Fried Rice Noodles with Kohlrabi and Basil

Adapted from Food and Wine (www.foodandwine.com)

Serves 4

This recipe was made for week 4! If you're not into raw kohlrabi give this stir fry a shot!

Ingredients:

8 cups water
10 ounces dried rice noodles (about 1/3 inch wide)
5 Tbs soy sauce
1 Tbs dry white wine
1 Tbs sugar
½ tsp Chinese chili oil
3 Tbs peanut oil
1 pound kohlrabi—peeled, halved and thinly sliced
1 red bell pepper, thinly sliced
1 ½ Tbs minced garlic
2 large eggs, lightly beaten
1 cup mung bean sprouts
2 scallions, sliced on the diagonal
1 cup chopped basil

Directions:

Bring the water to a boil. Remove from the heat, add the rice noodles and let soak until the noodles are tender, about 7 minutes. Drain well.

In a small bowl, stir together the soy sauce, white wine, sugar and chili oil.

In a large skillet or a wok with a handle, heat the oil. Add the kohlrabi and cook over moderately high heat until browned, about 3 minutes. Stir and cook for 1 minute. Add the red pepper and garlic and stir-fry until the garlic is fragrant, about 2 minutes. Add the eggs; stir-fry until just set, about 30 seconds.

Add the rice noodles, bean sprouts, scallions, basil and the soy sauce mixture. Cook over moderately low heat, tossing gently, until the noodles are heated through and coated with sauce, about 1 minute.

Transfer the noodles to plates or bowls and serve at once.

Sautéed Kohlrabi, Onions and Basil

Adapted from Real Food Tastes Good (www.realfoodtastesgood.com)

Serves 4

Kohlrabi is so wonderful raw, but if you're looking for a different way to prepare, try this combination with your fresh basil!

Ingredients:

1 good sized kohlrabi bulb (no stems and leaves)

½ tsp salt

½ onion, sliced

2 Tbs butter, ghee or coconut oil

1 Tbs (more or less) chopped fresh basil

Directions:

Grate the peeled kohlrabi (food processor or hand grater). Sprinkle with salt and allow to sit in a colander for 30 minutes (set colander inside a bowl).

Squeeze water out (can press with the back of a spoon, or squeeze w/ hands).

Melt butter in a saute pan.

Cook onions over medium heat until golden and stir in kohlrabi. Turn heat to low, cover and simmer for 10 minutes.

Uncover and raise heat to medium. Cook another 2 minutes.

Stir in basil and serve.

Miso Roasted Turnips

Adapted from Foolproof Living (www.foolproofliving.com)

Total time ~ 20 minutes

Serves 4

This miso adds such a great flavor!

Ingredients:

2 pounds of Japanese turnips, rinsed and cut in half – green parts reserved

3 Tbs white miso paste, divided

3 Tbs olive oil, divided

coarse sea salt

freshly ground black pepper

Directions:

Pre-heat the oven to 425 degrees. Line a baking sheet with parchment paper. Set aside.

Whisk together the 2 tablespoons of miso paste and 2 tablespoons of olive oil in a bowl.

Spread the turnips on the prepared baking sheet. Drizzle it with the miso-olive oil mixture. Give it a toss to make sure that all turnips are coated with the mixture. Place in the oven and bake for 12-15 minutes making sure to rotate the turnips halfway through the baking process. When they come out of the oven, let them cool. Sprinkle them with a big pinch of black pepper. Taste for seasoning and add in some salt if necessary.

Meanwhile, rinse the green parts and roughly chop them up. Heat a tablespoon of olive oil in a large pan. Sauté the chopped greens until they are lightly wilted, 2-3 minutes. Stir in the rest of the miso paste and make sure that the green leafs are coated with the paste. Add in ¼ teaspoon freshly ground black pepper. Taste for seasoning and add in if necessary.

Transfer the warm greens in a large salad bowl. Spread the roasted turnips on top of the greens.

Serve immediately.

Beetroot and Feta Cheese Salad

Adapted from Scrambled Chefs (www.scrambledchefs.com)

Prep time 10 minutes, cook time 45 minutes

Serves 6

Beets and feta are a go to combination; this salad is fairly easy and has the perfect combination of what sweet and salty should be!

Ingredients:

4 medium beets

½- ¾ cup feta cheese

2 Tbs chopped parsley

Lemon Vinaigrette

For the Lemon Vinaigrette-

3 Tbs lemon juice

3 Tbs EVOO

2 garlic cloves- minced

½ tsp pepper

½ tsp salt (to taste)

Directions:

For Salad-

Boil the beetroot on medium heat for 45 mins or until it can be easily pierced through with a knife.

The skin will easily peel off. After removing the skin of the beetroots, chop the beetroot into cubes and do the same with the feta cheese.

Roughly chop the parsley.

Combine beetroot, feta cheese, parsley with the lemon vinaigrette and serve.

For Lemon Vinaigrette-

Mix all ingredients together in a bowl and whisk slightly.

Grated Beet Salad

Adapted from Martha Stewart (www.marthastewart.com)

Serves 6

My obsession is grated raw beets! They taste SO different than a roasted beet and I'm loving the crunch! The color in the beets this week would be perfect for a raw salad.

Ingredients:

2 Tbs rice vinegar

Juice of 1/2 lime

Pinch of sugar

Coarse salt and freshly ground pepper

6 Tbs EVOO

1 pound red beets, peeled and grated

1/2 pound carrots, peeled and grated

1/2 cup thinly sliced basil leaves

2 tablespoons finely shredded fresh flat-leaf parsley

Directions:

In a large bowl, combine the vinegar, lime juice, sugar, and a large pinch each of salt, and pepper. Whisk to combine. Gradually whisk in oil.

Add beets, carrots, basil, and parsley. Toss to combine. Taste and adjust for seasoning.

Quick Pickled Beets and Onions

Adapted from The Spruce Eats (www.thespruceeats.com)

Prep time ~10 minutes, Cook time ~30 minutes

Serves 4

This is a quick pickle recipe, no heat needed. It's a great way to make your veggies last a few weeks and enjoy them on sandwiches, on top of salads, tacos and other dishes.

Ingredients:

For the Beets:

16 baby beets (unpeeled, tops trimmed)

For the Marinade:

2 medium red onions (julienned)

2 Tbs sugar

1/3 cup white vinegar

2 tsp salt

2/3 cup water

Directions:

Prepare the Beets:

Bring a large pot of salted water to a rolling boil. Add beets, reduce heat, and simmer until tender, 12 to 15 minutes. Drain the well.

When cool enough to handle, slip off the skin. Place beets in a nonreactive bowl and set aside.

Make the Marinade:

In a small saucepan, combine onions, sugar, vinegar, salt, and 2/3 cup water. Bring this mixture to a boil over high heat.

Simmer 5 minutes and make sure that the sugar and salt are fully dissolved into the water.

Quick Pickle the Beets:

Pour the hot marinade over beets, and then allow the beets to cool to room temperature.

Cover the beets well and refrigerate for several hours or overnight before serving. If you prefer, divide the beet and onion mixture into individual jars for gifts.

Store refrigerated for up to two weeks.

Microwave Kale Chips

Adapted from All Recipes (www.allrecipes.com)

Total time ~20 minutes

Our farmers LOVE to enjoy kale this way!

Ingredients:

1 bunch kale, ribs trimmed away and discarded, leaves trimmed into two-inch pieces

1 Tbs EVOO

sea salt to taste

Directions:

Arrange kale pieces on microwave-safe plates so they do not overlap. Drizzle olive oil over the kale pieces; season with sea salt.

Cook each plateful of kale in microwave oven until crispy, 2 to 2 1/2 minutes per batch.

Sweet Potato and Kale Hash

Adapted from Shared Appetite (www.sharedappetite.com)

Total time

Serves

What's better than a CSA loaded hash? Adding eggs to it!

Ingredients:

2 medium sweet potatoes, peeled and cut into a fine 1/4" dice

2 shallots, finely sliced

1 red bell pepper, cut into a fine 1/4" dice (optional)

2-3 cups fresh kale

1 tsp cumin

1 tsp paprika

Pinch red pepper flakes

Kosher salt

Freshly ground black pepper

4 eggs

Olive Oil

Directions:

Heat 4 tablespoons of extra virgin olive oil in a large skillet over medium heat. Once hot, add in the finely diced sweet potatoes, finely sliced shallot, cumin, paprika, red pepper flakes, and season very generously with Kosher salt and freshly ground black pepper. You could also add in 1 finely diced red bell pepper if you have one (I didn't have one, but I will probably add this next time).

Cook mixture, stirring occasionally, until sweet potatoes are cooked through and tender, about 15-18 minutes.

If using frozen kale (recommended, it's so quick and easy!), heat it according to package directions, then wrap kale in a couple paper towels and wring out any excess moisture. If using fresh kale, remove ribs and stems and roughly chop leaves.

Add kale into the skillet approximately during the last 5 minutes of cooking. Taste the hash and season with additional salt or pepper if needed.

As the hash is finishing up cooking, heat 2 tablespoons of olive oil or butter (or a mixture of both) in a large nonstick skillet over medium-low heat. Once hot (adding a droplet of water to the pan should make it sizzle), crack open eggs and add them, one at a time, into the skillet. Season with salt and pepper and cover with a lid. This will help the tops of the whites to set before overcooking the bottom of the eggs. The eggs are done cooking once the whites are just set (the yolk will still be runny).

Divide the hash among four plates, topping each with one of sunny-side up eggs. Sprinkle the egg with some freshly ground pepper, drizzle with some sriracha (completely optional), and enjoy immediately!

Grilled Cabbage Caesar Salad

Adapted from Saveur (www.saveur.com)

Total time ~1 hour 40 minutes total

Serves 4-6

Fun play on a classic favorite!

Ingredients:

For the cabbage:

2 small heads arrowhead cabbage

1 Tbs kosher salt

Freshly ground black pepper

1 cup EVOO

For the salad:

10 large garlic cloves, finely minced ($\frac{1}{4}$ cup), divided

1 Tbs finely grated orange zest, plus $\frac{1}{2}$ cup fresh orange juice

1 Tbs finely grated lemon zest, plus $\frac{1}{3}$ cup fresh lemon juice

6 oil-cured anchovy fillets, finely minced (1 Tbs), or substitute anchovy paste

1 Tbs capers, finely minced

1 Tbs golden raisins, finely minced

$\frac{1}{2}$ cups plus 2 Tbs EVOO, divided

Kosher salt

Freshly ground black pepper

1 cup panko bread crumbs

2½ oz. aged pecorino cheese, finely grated (1 cup), plus more for topping

3 boquerones (marinated white anchovies), optional

Directions:

Prepare the cabbage: Split each head of cabbage lengthwise into quarters, leaving the core in place in order to hold the leaves together during cooking. Place the quarters on a large rimmed baking sheet, cut-side up. Sprinkle with the salt, season with pepper to taste, and drizzle with oil; rub all over the cabbage, focusing on the cut sides so that the oil and seasonings seep in between the leaves. Set aside, uncovered, to marinate for 30–40 minutes.

Meanwhile, make the vinaigrette: In a medium bowl, add 1 tablespoon of the garlic, the orange and lemon zests and juices, anchovies, capers, and raisins; stir to combine. Slowly whisk in $\frac{1}{2}$ cup of the oil; season with salt and pepper to taste. Set the vinaigrette aside.

In a large skillet over medium heat, add the remaining 2 tablespoons oil and 3 tablespoons garlic. Cook, stirring frequently, until the garlic just begins to turn golden, 1–1½ minutes. Add the panko and gently stir to combine. Turn the heat down to medium-low and continue cooking and stirring until the panko is evenly toasted and crispy, 5–7 minutes more. Season with salt and pepper to taste, then transfer the panko to a large heatproof bowl or baking sheet and set aside to cool to room temperature.

Cook the cabbage: Preheat a cast-iron grill pan or skillet over very high heat. Once the pan is hot, add the cabbage, cut-side down. Cook, turning occasionally, until the cabbage is charred all over, 10–12 minutes. Using tongs, transfer to a large heatproof bowl or container and cover tightly with plastic wrap or a lid. Set the cabbage aside to steam until the centers are tender when poked with a paring knife, 15–20 minutes.

Once the cabbage is tender and cool enough to handle but still warm, cut the quarters crosswise into 2-inch-wide chunks, then return to the bowl. Add the pecorino, vinaigrette, and half of the panko. Toss well to coat, then transfer the salad to a large platter or wide, shallow bowl. Top with the remaining panko, more pepper and pecorino, and the boquerones (if using). Serve warm or at room temperature.

Kohlrabi Fries

Adapted from Rachel Ray (www.rachelray.com)

Serves 2

If you're looking for easy you've found your kohlrabi recipe!

Ingredients:

2 kohlrabi roots, stems and leaves removed

1 tsp EVOO

½ tsp ground cumin

½ tsp chili powder

Directions:

Preheat oven to 425°F. Wash the kohlrabi, then use a sharp paring knife or good vegetable peeler to peel. Cut them into thin strips.

In a medium bowl, toss the kohlrabi fries with olive oil, chili powder and ground cumin, coating them evenly.

Spread the kohlrabi in a single layer on a baking sheet and bake for 25 minutes, flipping once, until they are soft and getting blistered and dark on the outside. Remove and eat warm.

Spicy Peanut Cabbage and Chard Salad

Adapted from Honest Cooking (www.honestcooking.com)

Serves 2

Still have chard from last week? Great way to sneak some extra greens in! Packed with flavor. If you don't have chard you could swap in some kale.

Ingredients:

1½ Tbs creamy peanut butter
1 Tbs rice vinegar
Juice from ½ lime
2 tsp toasted sesame oil
1 tsp tamari or soy sauce
½ tsp hot sauce
½ tsp grated ginger
½ tsp finely chopped garlic
3 Tbs water
½ cup thinly sliced cabbage
1 cup chopped Swiss chard greens
⅔ cup canned chickpeas
½ cup chopped red bell pepper
¼ cup shredded carrots
2 tsp sesame seeds

Directions:

In a bowl, whisk together the peanut butter, vinegar, lime juice, sesame oil, tamari, hot sauce, ginger, garlic, and water. Add the cabbage, kale, chickpeas, bell pepper, and carrots.

Toss to combine, then sprinkle sesame seeds on top.

Parsley, Dill or Herb Garlic Butter

Adapted from Epicurious (www.epicurious.com)

Makes ~1/2 cup

Freezer Friendly

Not sure what to do with those herbs? Make an herb butter! This also freezes well.

Ingredients:

1 stick (1/2 cup) unsalted butter, softened
1/2 cup finely chopped fresh flat-leaf parsley or dill
2 Tbs minced shallot
2 Tbs fresh lemon juice
1/2 tsp minced garlic
1 tsp salt
1/4 tsp black pepper

Directions:

Purée all ingredients in a food processor until smooth.

Store in an airtight container or freeze for several months.

Chimichurri Sauce

Adapted from Chef John on All Recipes (www.allrecipes.com)

Total Time ~ 15 minutes

This is a great sauce to make ahead and use on grilled meats!

Ingredients:

½ cup EVOO

4 garlic cloves, chopped

3 Tbs white wine vinegar, or more to taste

½ tsp salt

¼ tsp cumin

¼ tsp red pepper flakes

¼ tsp fresh black pepper

¼ cup fresh oregano leaves

1 bunch parsley, stems removed

Directions:

Combine the oil, garlic, vinegar, salt, cumin, red pepper flakes, black pepper, cilantro, oregano and parsley in a blender.

Pulse blender 2 to 3 times; scrape down the sides using a rubber spatula. Repeat pulsing and scraping process until a thick sauce forms, about 12 times.

Cherry Berry Crisp

Adapted from Food (www.food.com)

Time ~ 40 minutes

Serves 8

Use any combination of berries this in this favorite crisp!

Ingredients:

Crisp:

2 cups blueberries

2 cups raspberries

2 cups cherries

2 Tbs brown sugar

1 Tbs all purpose flour

1 Tbs fresh lemon juice

Topping:

2/3 cup all purpose flour

1/2 cup packed brown sugar

1/2 cup oats

3/4 tsp ground cinnamon

4 1/2 Tbs chilled butter, cut into small pieces

Directions:

Preheat oven to 375°.

Combine first 6 ingredients in a medium bowl; spoon into an 11 x 7-inch baking dish.

Lightly spoon flour into a dry measuring cup, and level with a knife. flour, brown sugar, oats, and cinnamon, and cut in the butter with a pastry blender or in food processor until the mixture resembles coarse meal. Sprinkle over the blueberry mixture.

Bake for 30 minutes or until bubbly. Top each serving with 1/4 cup frozen yogurt.

Bibb Lettuce, Chicken, and Cherry Salad With Creamy Horseradish Dressing

Serves 4.

From Epicurious.com

Ellen Rodriguez shared this recipe last week, and got lots of takers.

Ingredients:

For the dressing:

- 1/2 cup mayonnaise
- 2 tablespoons fresh lime juice
- 2 tablespoons prepared horseradish
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

For the salad:

- 1 tablespoon extra virgin olive oil
- 1/2 cup panko (Japanese breadcrumbs)
- 1/4 teaspoon kosher salt
- 1/8 teaspoon cayenne pepper
- 2 cups shredded cooked chicken (about half of a 2 1/2-pound rotisserie chicken)
- 8 cups Bibb or Boston lettuce leaves (from 1 large or 2 small heads)
- 2 cups cherries (about 10 ounces), pitted, halved
- 5 radishes, thinly sliced
- 1/4 cup coarsely chopped fresh chives, divided

Directions:

Purée mayonnaise, lime juice, horseradish, salt, and pepper in a blender until smooth. Set aside.

Heat oil in a small skillet over medium-high. Add panko and cook, stirring frequently, until golden brown, 4–5 minutes. Season with salt and cayenne and transfer to paper towels; let cool.

Combine chicken, lettuce, cherries, radishes, half of the panko, and half of the chives in a large bowl. Drizzle with dressing and gently toss to coat. Sprinkle with remaining breadcrumbs and chives. Chill.

Blueberry Raspberry Muffins

Adapted from Natasha's Kitchen (www.natashaskitchen.com)

Time ~ 30 minutes

Makes 12 muffins

Sub in or out any berries in this simple recipe, feel free to freeze those muffins to enjoy months from now!

Ingredients:

2 large eggs room temperature

1 cup granulated sugar

1 cup Greek yogurt (or sour cream)

½ cup oil

1 tsp vanilla extract

¼ tsp sea salt

2 cups all-purpose flour

2 tsp baking powder

½ cup strawberries hulled and diced

½ cup raspberries

½ cup blueberries

Directions:

Line a 12-count muffin tin with cupcake liners and preheat oven to 400°F. In a large mixing bowl, using an electric mixer, beat 2 eggs with 1 cup granulated sugar on high speed 5 minutes, or until thick and light in color.

Add 1 cup Greek yogurt, 1/2 cup oil, 1 tsp vanilla. Set mixer to low speed and mix just until combined.

In a small bowl, add 2 cups flour, 2 tsp baking powder and 1/4 tsp salt and whisk to combine. Using a hand held whisk, add flour mixture into the batter 1/3 at a time, stirring to incorporate with each addition. DO NOT OVERMIX or muffins will be dense.

Use a spatula to fold in 1 1/2 cups mixed berries, folding just until combined.

Divide batter into prepared muffin tin, filling to the top or until all of the batter is used up. Bake in the center of the oven at 400°F for 20-22 minutes or until tops are golden and a toothpick inserted into the center comes out clean.

Transfer muffins to a wire rack to cool. Serve warm or at room temperature.

Rhubarb Liqueur

Adapted from Cooking Light (www.cookinglight.com)

Really not sure what to do with that rhubarb? Make some cocktails later this summer!

Ingredients:

6 Tbs sugar

¼ cup water

1 ½ pounds rhubarb, coarsely chopped

3 cups vodka

½ cup Grand Marnier or other orange flavored liqueur

Directions:

Bring sugar and water to a boil in a small saucepan, stirring just until sugar dissolves; remove from heat. Cool. Place coarsely chopped rhubarb in a wide-mouth jar. Add vodka, Grand Marnier, and cooled sugar syrup; stir.

Screw lid on tightly; let stand at room temperature for 2 to 3 weeks or until all the color leaches out of rhubarb.

Strain mixture through a sieve over a bowl; discard solids.

Strawberry Rhubarb Crumble Bars

Adapted from The Minimalist Baker (www.minimalistbaker.com)

Total Time ~2 hours

Serves 9

Freezer Friendly

A great summer treat, these come from a gluten free baker but there are many ingredients you can substitute as needed.

Ingredients:

Crust:

1 cup rolled oats

1 cup raw almonds

¼ tsp sea salt

3 Tbs coconut sugar (or sugar of choice)

4 ½ Tbs coconut oil (melted, or butter)

Filling:

2 heaping cups rhubarb (stems removed // chopped into 1/2 inch pieces)

1 heaping cup berries (such as strawberries or raspberries // large pieces chopped)

¼ cup orange juice

2 Tbs coconut sugar (plus more to taste, or sugar of choice)

1 Tbs cornstarch

Crumble Topping:

3 Tbs coconut sugar (or sugar of choice)

2 Tbs gluten-free flour (DIY blend or Bob's Red Mill 1:1 Gluten Free Blend, regular flour)

¼ cup rolled oats

1 ¼ Tbs coconut oil (or butter)

Directions:

Preheat oven to 350 degrees F (176 C) and line an 8x8-inch baking dish with parchment paper.

Add oats, almonds, sea salt, and coconut sugar to a food processor or high-speed blender and pulse into a fine meal, making sure no large pieces remain.

Add melted coconut oil and pulse to incorporate. It should form a loose dough that forms when squeezed between two fingers. Add more melted oil if too dry.

Spread the mixture into the lined baking dish and press down into an even layer with your fingers or a flat object (such as a drinking glass).

Bake for 15 minutes, then increase heat to 375 degrees F (190 C) and bake for 5 minutes more, or until the crust is fragrant and the edges are slightly golden brown. Set aside.

In the meantime, add rhubarb, strawberries, orange juice, coconut sugar, and cornstarch to a medium saucepan and warm over medium-low heat until slightly softened and bubbly - about 5-7 minutes. Stir frequently to prevent sticking. Then remove from heat and set aside.

Next prepare crumble by adding all ingredients to a small mixing bowl and using a fork or your fingers to mix ingredients into a crumble. Set aside.

Add strawberry-rhubarb mixture to the pre-baked crust and spread into an even layer. Then top with **crumble** topping and spread evenly to cover fruit.

Reduce oven heat back to 350 degrees F (176 C) and bake for another 15-20 minutes or until the strawberry topping is warm and bubbly and the crumble is golden brown.

Remove squares from oven and let cool completely - 1-2 hours. Once cooled, gently lift bars from pan and slice into 9 even squares or 10 bars (amounts as original recipe is written // adjust if altering batch size).

These should be firm enough to pick up and eat with your hands, but are best enjoyed with a fork and plenty of coconut whipped cream or Vanilla Bean Coconut Ice Cream!

Store leftovers in a well-sealed container at room temperature for 2 days, in the refrigerator for 3-4 days, or the freezer up to 1 month.