

POTATOES



How to store:

Place in a dry, dark place for 2 - 4 weeks. Avoid washing or storing in plastic.

How to prepare:

Potatoes can be baked, steamed, boiled, or roasted. If possible keep the skins on—they pack the most nutrients.

Use it up:

Make potato salad, hash, soup, or shepherd's pie.

Find in your summer CSA share!