

# Basic CSA Kitchen Tools

LEVEL 2: THESE TOOLS WILL ENHANCE THE DIVERSITY OF YOUR MEAL AND STORAGE OPTIONS.

## 1. PIZZA STONE

Nothing beats fresh veggies on homemade pizza! The stone is also great for making your own bread.

## 2. STEAMER BASKET

A simple tool to cook vegetables quickly and simply and with no oil.

## 3. SALAD DRESSING CONTAINER

It's easy to make your own dressing and it's a great use for herbs and garlic. Get creative and change what you make each time, experiment with flavors!

## 4. IMMERSION BLENDER

Extremely helpful in pureeing smaller amounts of foods for creams, dips and sauces. Can also work well with soups and takes one step out of transferring something to the food processor.

## 5. SPIRALIZER

A quick and easy way to turn your vegetables into "noodles" - kids love them and it's a great tool to get creative with; try sweet potatoes, zucchini, carrots, potatoes!

