March Highlights

The Harvest Hope Community Garden is in full bloom this spring! From lettuce, spinach, and kale to bright sun gold tomatoes, carrots, broccoli, and green beans to basil and many other herbs, our plans are thriving are producing more than ever before. Our volunteers come out every Friday morning to tend to our garden and harvest produce available for our fellow community members, with the assistance of our friend and organic gardener David Whitwam.

In addition to our bright and blossoming garden, the Harvest Hope Park is also in the process of completing our demonstration landscape garden. When completed, the space will be used to instruct community members on the proper upkeep of their own lawns to beautify our neighborhoods. We will be holding classes open to our community members and also provide training to individuals who current work or want to work in landscaping. More information will be available soon.

The Harvest Hope Community Garden welcomes you and your families to join us volunteering every Friday from 9:00-11:00 AM to come get your hands dirty and learn about growing your own produce and harvest your own produce to cook for your families!

Join us in the garden!
Volunteer every Friday from 9:00 - 11:00 AM and take home fresh produce! For more information, contact Erica Nelson at (813) 558-5212 x 203 or enelson@uacdc.org

Spinach and Warm Sungold Tomato Salad

INGREDIENTS
- 2 large bunches spinach
- 1 pint Sungold cherry tomatoes
- 3 tbsp olive oil
- 1 clove garlic minced
- Salt and freshly ground pepper

1. Wash the spinach, removing and discarding the thick stems. Dry the spinach thoroughly, and divide it among 4 large plates.
2. Wash the tomatoes and cut them in half through their stem ends.
3. In a saucepan, heat the olive oil over medium-high heat and add the garlic and halved tomatoes. Cook for 5 minutes, until the tomatoes soften and release some of their juices (but do not overcook, as the tomatoes should hold their shape).
4. Season with salt and freshly ground pepper. Spoon the warm tomatoes, garlic, and pan juices evenly over the spinach. Serve immediately.