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****Disclaimer to the above vegetable list**:** The list above is *approximate*. When we run short of an item, we substitute with something else similar. Andy will make sure it will be a good value. In the meantime, we appreciate your patience and a sense of adventure with these boxes. Enjoy!

Storage: Basil: It shouldn't get too cold, so try to find the 'warmest' place in your fridge -- for some that's the door, for others that might be the produce drawer. Wrap the basil in a clean damp cloth and store in your fridge. Tomatoes (Cherry & any other kind): Store in a cool spot on your kitchen counter until you use them. Do not refrigerate – that makes them mushy and less tasty. Eggplant, Cucumbers, Potatoes, Peppers & Chiles: Store in bags in the fridge. Chard: Remove any ties or bands, and store loosely in bags in the fridge. Beets: Separate greens from beet roots, and store greens and beets separately in bags in the fridge. Use greens within 1-2 days as you would any cooking green like chard. Red Onions: These are cured – have dry skins -- so can be kept in a cool dry spot on your counter.



Cubanelle Peppers. Photo by Andy Griffin.

Ratatouille
By Anne Burrell from The Food Network

Extra virgin olive oil
 1 large onion, cut into ¼-inch dice
 Kosher salt
 Pinch crushed red pepper
 4 cloves garlic, smashed and finely chopped
 3 large tomatoes, cut into ½-inch dice
 1 small bundle fresh thyme
 1 red pepper, stems, seeds and pith removed and cut into ½-inch dice
 1 medium eggplant, cut into ½-inch dice
 1 large or 2 small summer squash, cut into ½-inch dice
 1 large zucchini, cut into ½-inch dice
 6 fresh basil leaves, cut into chiffonade

Coat a large wide pan with olive oil. Add onions, season with salt and crushed red pepper, and bring the pan to medium heat. Cook the onions until they are soft and aromatic but have no color, 7 to 8 minutes. Add garlic and cook for 2-3 minutes.

Add the tomatoes, ½ cup water, thyme bundle and season with salt. Cook the tomatoes until they become very pulpy and have broken apart, about 15 to 20 minutes.

Add the peppers and cook for 5 minutes. Add the eggplant, summer squash and zucchini, season with salt and cook until the squash is soft, 15-20 minutes.

Stir in the basil and taste to make sure the seasoning is correct. Serve warm or at room temperature.

Marinated Cherry Tomatoes

2 baskets Cherry tomatoes, cut in half
 1 small onion, coarsely chopped
 ¼ cup finely chopped parsley
 1 Tablespoon finely chopped rosemary
 3 Garlic cloves, minced
 1/3 cup Extra-virgin olive oil
 3 Tablespoons Balsamic vinegar
 Salt & freshly ground black pepper to taste

Mix tomatoes, onions, parsley, rosemary, garlic, olive oil and vinegar in a shallow bowl. Season with salt and pepper. Cover the bowl and let tomatoes marinate at room temperature at least 1 hour, but preferably 3 to 4 hours or overnight. Stir occasionally. Enjoy with crostini or as a side dish. About 4 servings.

Sauteed Chard with Lemon and Hot Pepper
From Chez Panisse Vegetables by Alice Waters

Stem the chard, wash and drain the leaves, and cut them into a rough chiffonade. Sauté in olive oil, covered, for 5 minutes or so, until the leaves are wilted and tender. Remove the cover and cook away the excess moisture. Season at the last minute with a pinch of red pepper flakes according to taste, and with salt and pepper, and squeeze lemon juice over just before serving.

In-a-Pinch Cucumber Salad

Adapted from *Vegetarian Cooking for Everyone* by Deborah Madison

1 long Armenian cucumber or 3-4 lemon cukes
salt and freshly milled white pepper
2 to 3 tsp. extra virgin olive oil
champagne vinegar or fresh lemon juice
1 tsp. fresh dill or parsley, chopped

Thinly slice cucumbers. Toss the cucumbers with a few pinches salt, pepper to taste, and enough oil to coat lightly. Add a few drops vinegar and the herb of your choice. Serves 4.

Kinda, Sorta Patatas Brava

Adapted from recipe by Julia Turshen, *Small Victories*

¼ cup mayonnaise
1 Tbsp tomato paste or ketchup
2 tsp red wine vinegar
1 small garlic clove, minced
¼ tsp cayenne pepper or a few dashes Tabasco sauce
1 tsp hot pimentón (Spanish smoked paprika)
Kosher salt
1 ½ lb potatoes, cut into bite-sized
2 Tbsp extra-virgin olive oil
2 Tbsp finely chopped fresh Italian parsley

In a small bowl, whisk together the first 5 ingredients plus ½ tsp of the pimentón, and season to taste with salt and set aside.

Place a large cast-iron skillet in the oven and preheat to 425° F.

Put the potatoes in a large pot of salted water, bring to a boil, and cook until they're barely tender, about 8 to 10 minutes (start counting once the water comes to a boil); the potatoes should still have a little resistance when you test one with a paring knife. Drain the potatoes in a colander, turn them out onto a dishtowel, and pat them dry. Transfer the well-dried potatoes to a large bowl. Drizzle with the olive oil, sprinkle with a generous pinch of salt and the remaining ½ teaspoon pimentón, and toss everything together. Carefully remove the hot skillet from the oven and add the potatoes. Return to the oven and roast the potatoes, stirring occasionally, until they are super-browned and crispy, about 40 minutes.

Transfer the potatoes to a serving platter, drizzle with the reserved sauce, and sprinkle with the parsley. Serve immediately.

Whole Beet Pasta Sauce

***Kitchen Garden Magazine*, September 1997**

½ cup pine nuts
1 lb. beet greens (or chard or spinach)
1 orange
1 lime
1 lb. fettuccine or linguine
½ cup olive oil
1 tbsp chopped garlic
2 large or 4 medium roasted beets, cut into ½-inch cubes
salt and freshly ground pepper
4 oz feta or Gorgonzola cheese

Toast the pine nuts in a 350 F oven for 10 minutes or until light brown. Cool. Wash the greens thoroughly. If the leaves are young and tender, they can be used whole. If they're large, remove the stems and chop the leaves coarse. Juice the orange and the lime into a measuring cup; you should have about 1/2 cup of juice. Save the rinds. Cook the pasta in a large pot of boiling salted water until al dente. If you're using fresh pasta, which needs to boil for only a minute or two, prepare the sauce before you cook the pasta. In a very large sauté pan or Dutch oven, heat the oil and the garlic over a medium flame just until the garlic starts to color. Add the beets and citrus juice, and season with two large pinches of salt and some pepper. Boil until the liquid is reduced by about half. Add the greens and toss. If the sauce needs more zing, grate just a bit of orange and lime peel into it and stir. Drain the pasta, add it to the sauce along with most of the pine nuts, and stir. Serve on warm plates with the extra pine nuts and half the cheese crumbled on top. Pass the rest of the cheese at the table.

Super Easy Sautéed Italian Peppers

By AcadiaTwo from Genius Kitchen

4 bell peppers or 4 cubanelle peppers
1 tablespoon olive oil
¼ cup Italian salad dressing

Chop up peppers into bite size pieces, removing seeds & stems. Heat oil in skillet over medium heat for 2-3 minutes. Add peppers and sauté until tender, stirring frequently. Add Italian salad dressing to the peppers. Mix the peppers and Italian dressing together. Sauté for 2 more minutes. Remove from heat and serve.