



Potatoes Mixed Varieties

Orange carrots: nantes adolescent size

Large Fennel

Spinach

Green Garlic

Brussels Sprouts OR Watermelon Radishes*

Broccoli di Turnip OR Broccoli di Cicco*
(both can be used the same way, they're botanically nearly identical)

Sunflower Sprouts

Escarole

Dandelion Greens

Rapini Greens

Savoy Cabbage pictured above

* these two items are an either/or thing: you don't get to choose: just take a mystery box (bag) and you get one of them! Thanks for your patience. And remember: this list is approximate in any case. There may well be changes, omissions, additions.... It's part of the fun. Thank you.

Fridge Management: *Everything* into the fridge. Top the carrots. Toss the greens since you have plenty of greens. If space is tight, find 1-2 items you're less excited about cooking, and give them away. Share the Vegetable Love! That's one theory.

[Recipes A-Z on our website](#)

Green Garlic Soup

The following soup is based on my 'make any kind of vegetable soup' recipe, here's it's green garlic and potatoes. - Julia

- 1 pound green garlic
- 2 Tablespoons unsalted butter
- 2 Tablespoons cooking oil
- 1 pound potatoes, peeled and cut into 1-inch cubes
- Salt and pepper to taste
- 1 1/2 quarts broth (chicken or veggie)

Discard the darkest green leafy parts of the green garlic, leaving the white and pale and medium green parts. Cut each garlic in half lengthwise, then mince.

Melt the butter and oil in a large saucepan over moderate heat. Add the minced garlic and saute for about 5 minutes to soften. Add potatoes, season with salt and pepper, then add chicken broth. Bring to a simmer, cover and adjust heat to maintain a gentle simmer. Cook until potatoes are tender enough to mash with a wooden spoon, about 25-35 minutes.

Mash the potatoes into the broth, or puree in a food processor, then reheat. Taste and adjust seasoning before serving.

Serves 6

Raw Green Garlic Uses: mince and add to salads, pound into a paste to make green garlic aioli, use in salad dressings, sprinkle onto any creation using bread or noodles with cheese

Cooked Green Garlic Uses: Poach the last 4" of the tips and dress with a mustard vinaigrette, dice and saute the tender portions and add to an omelet or frittata, chop and add to stir fries, chop and add to soup.