



Photo above is [agretti](#)

[Lettuces](#) (youngish heads: fresh: but wash them!)

[Gold Turnips](#)

[Scallions](#)

[Butternut Squash](#)

[Fava Beans](#)

[Savory](#) (an herb)

[Sugar Snap Peas](#) (!)

[Agretti](#)

A **mystery item**: a genuine mystery....

Fridge Management: *Everything* into the fridge except the butternut squash. The savory will hold for 2-3 weeks at least. If space is an issue: consider eating up the favas: they take up space!

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

[Lemon Fettucine with Agretti and Bacon](#)

[A Not Very Traditional Biryani](#) (uses all kinds of veggies; you choose)

[Roasted Butternut Squash with Penne](#)

Sesame Snap Peas

1/2 pound snap peas, trimmed and strings discarded

1 teaspoon Asian sesame oil

1 scallion, sliced thinly on diagonal

2 teaspoons sesame seeds, toasted lightly

Salt as needed/wanted

Slice snap peas into 2 or 3 sections with a sharp knife. Saute w/ the oil on med high heat until bright green. (it's ok if some of the peas come out). When serving, sprinkle with the scallions and sesame seeds. Add Salt if desired.

Julia's Fava Bean Goat Cheese Pizza (photo below)

1 empty [Vicolo](#) pizza crust from freezer; then a layer of thinly sliced parmesan (done with potato peeler); then a thick layer of [peeled favas](#); then hard-to-see-here paper-thin sliced garlic cloves (I did this with a [mandolin](#)); then a layer of fresh goat cheese. then baked. dinner's done! and the favas are used and out of the fridge: they take up space!



Brenda's Miso Soup Idea

The agretti was good in miso soup (I used aka-miso with individual strands of agretti, nameko mushrooms, and sliced scallions.)

Joing's Agretti Salad Idea

I made an agretti salad with garlic anchovy aioli the other day and it was extremely delicious. The agretti has the most fantastic texture!