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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: Tomatoes (Monica & Cherry): Store in a cool spot on your kitchen counter until you use them. Do not refrigerate – that makes them mushy and less tasty. Marjoram, Molokhia, & Chard: Remove ties and store loosely in bags in the fridge. Cocktail Onions, Cucumber, Oranges, Carrots & Cabbage: Store in bags in the fridge. Basil: Store in 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.



Marjoram -- it's related to oregano but smell some fresh marjoram and you'll notice the difference. Marjoram has a great spicy aroma that's unlike any other herb. Photo by Andy Griffin.

Fresh Tomato Gazpacho

5 pounds ripe tomatoes, any color
1-2 cloves garlic
2 Tbs. lime juice
2 Tbs. olive oil
1 Tbs. white wine vinegar
1 tsp. salt
1 Tbs fresh oregano, chopped (try the marjoram here!)
6 green onions, thinly sliced
1 sweet bell pepper, red or yellow, finely chopped
¼ c. finely chopped celery
1 cup finely chopped, seeded cucumber
1-2 jalapeno chilies, seeded and minced

Accompaniments: seeded, chopped red bell pepper, diced avocado, fresh chopped cilantro leaves, garlic croutons, thinly sliced radishes, thinly slivered cabbage, lime wedges, creme fraiche

Seed and finely chop 1 tomato; reserve. Coarsely chop remaining tomatoes. Combine these w/ garlic in a blender (you may need to do this in two batches)-process until smooth. Press through a sieve into large bowl; discard seeds. Whisk lime juice, oil, vinegar, salt and oregano into tomato mixture. Stir in reserved chopped tomato, green onions, red pepper, celery, cucumber and chilies. Refrigerate, covered, at least 4 or up to 24 hrs to blend flavors. At serving time: Stir soup well and ladle into chilled bowls. Pass accompaniments to be added according to individual taste.

A couple of ideas for using Marjoram:

Marjoram Lemon Roasted Chicken from Kerstin Goldsmith:

Cut a lemon in half, stick both halves inside the chicken, having squeezed some of the juice inside and around chicken. stick in lots of fresh marjoram, and use leftovers to garnish when serving. s&p chicken, and roast per normal instructions - a totally delicious dish.

from Pat Lerman:

One of my uses of Mediterranean herbs is to place a chunk of sheep feta (I like French) in a glass or ceramic lidded container and pour over it a marinade of 3 smashed fresh garlic cloves, ¼ cup good olive oil, a tablespoon of sherry vinegar, cracked black pepper and 1½ tsp. fresh marjoram leaves (or oregano or thyme). Seal the container and refrigerate, tossing once a day.

Any time after 2 days of marinating, serve the feta as a starter with crackers or sliced baguette croutons.

Molokhia

Adapted from *My Halal Kitchen*

Recipe by Yvonne Maffei

Molokhia is often served with rice, but you can have it as a soup with fresh bread on the side, too.

2-4 T olive oil
1 cup diced yellow onions
2 split breast of chicken, skin-on OR 2 pounds boneless, skinless chicken thighs
4 T ground cumin
2 tsp ground cloves
2 tsp ground cinnamon or 2 whole cinnamon sticks
4 cups roasted chicken broth
6-8 cups fresh jute (aka molokhia) leaves or more if desired
6-8 cloves garlic
1 lemon, cut into wedges

In a large soup pot or Dutch oven, heat the oil. Sauté the onions until translucent or slightly browned.

Add the chicken and sauté for about 2-3 minutes then add the spices. Continue to sauté until the chicken is nicely browned on all sides.

Add the broth and increase the heat to bring to a boil. Reduce heat to low and cook, covered, for 35 minutes.

If using boneless chicken, skip this step. If using bone-in chicken, remove the chicken pieces and let cool. Once cooled, remove the skin and bones and pull the meat apart. Add back to the broth.

Open up the packages of molokhia and drop directly into the pot. Meanwhile, heat oil in a small sauté pan for the garlic. Cook until nicely browned, about 5-7 minutes, stirring constantly.

Add the garlic directly into the soup. Serve in small soup bowls with rice and fresh lemon on the side for squeezing. Serves 6.

Risotto with Greens

No greens will be wasted! If you are not sure how to use your greens, make this for dinner! Double the recipe!

1 small onion, finely chopped
2 T. olive oil
1 c. risotto, uncooked
½ - ¾ lb. fresh greens, trimmed and torn (eg. chard, molokhia)
4 garlic cloves, minced
2 (14 ½ oz.) cans chicken or vegetable broth
Freshly ground black pepper, to taste
1 c. grated Parmesan cheese, optional

Sauté onion in olive oil in a small stock pan. Add risotto and sauté until golden. Add greens and garlic; sauté until

greens are wilted. Stir in broth slowly (one can at a time). Cook, covered, on low heat until most of the liquid is absorbed, stirring occasionally. Add black pepper, stirring well. Add cheese, if desired, and blend well before serving.

Chard and Chickpea Stew with Tamarind **Adapted from *Plenty* by Yotam Ottolenghi**

You can make your own tamarind pulp, or use some concentrated paste from a market. If you use a paste, be sure to use far less than the recipe indicates, and add more, little by little, until you like it. If you want to make your own pulp, which I recommend, buy 3 cups of tamarind pods (or so). Shell them and put the soft centers in a pot and cover them, barely, with water. Bring to a simmer and push around until the pulp dissolves and you are left with seeds (and some strings). Strain and you should be left with about 2 cups of pulp. Also best to make your own chickpeas, but a 14oz can will work, too.
— Chef Jonathan Miller

1 bunch chard
2 t coriander seeds
1 onion, sliced
2 t caraway seeds
2 T olive oil
1 t tomato paste
1 lb tomatoes, chopped
1 ½ c water
1 ½ T sugar
2 ½ c cooked chickpeas
4 T tamarind pulp
juice of 1 lemon
plain yogurt
1 bu cilantro, chopped
cooked brown rice

Blanch the chard and the chard stems until just tender, a minute or so. Drain and chop.

Dry roast the coriander seeds in a dry skillet until fragrant, about a minute. Cool, then grind in a spice grinder.

In a pot, heat the olive oil and add the onion, caraway seeds. Cook until the onion is very soft and beginning to brown, about 10 minutes. Add the tomato paste for a minute or two.

Add the tomatoes, water, sugar, cooked chickpeas, ground coriander, chopped chard, and a little salt. Stir well, then add the tamarind pulp. When the stew begins to simmer and cover for 30 minutes. Taste and make sure you like it.

Finish the stew with the juice of the lemon and the cilantro. Serve with a little rice and a dollop of yogurt if you like.