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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:** [Radicchio](#), [Escarole](#), [Lettuce](#), [Apples](#), [Radishes](#), [Cucumbers](#), [Pomegranate](#) & [Spinach](#): Store in your crisper in the fridge. Whole Apples and Pomegranates need not be stored in the fridge but will last longer if they are. [Delicata Squash](#): store in a cool, dry place in your kitchen or pantry. If the squash doesn't have nicks/ fresh gashes it should last for months. [Bronze Fennel](#): Remove ties and store loosely in a bag in the fridge. [Beets](#): Separate greens from bulbs and store greens and bulbs separately in bags in the fridge. Use greens as you would any cooking green like chard, within 1-2 days.



Considered high in anti-oxidants and vitamins C and K, pomegranates are delicious in sauces, dressings and salad, as well as eating fresh. Photo by Shelley Kadota.

### **Baked Radicchio**

**Adapted from Lidia's Italy by Lidia Bastianich**

Serve as an antipasto or a vegetable course, over soft or baked polenta.

1½ pounds round or long radicchio, 2 or 3 firm heads  
 4 tablespoons butter  
 4 tablespoons extra virgin olive oil  
 1 medium-large onion, peeled and sliced in ¼-inch-thick half-moons (2 cups)  
 3 large garlic cloves, smashed and peeled  
 1 teaspoon coarse sea salt or kosher salt, or to taste  
 1 tablespoon red wine vinegar  
 Freshly ground black pepper to taste  
 1 cup freshly grated Grana Padano or Parmigiano Reggiano

Trim the radicchio heads, discarding wilted or bruised outer leaves and slicing off the very bottom if tough and discolored (don't remove the core). Slice the heads in quarters or sixths, into wedges about 3 inches wide. Cut through the core, so the leaves are held together. Arrange a rack in the center of the oven, and heat to 375°F.

Put the butter and 2 tablespoons of the olive oil in the skillet, and set over moderate heat. When the butter is melted and foaming, stir in the onion and garlic and cook for a minute, then lay in all the radicchio wedges in one layer. Sprinkle on the salt, cover the pan, and cook slowly, turning the wedges over and stirring the onion every couple of minutes.

After 10 minutes or so, when the radicchio is softened slightly but still firmly holding its shape, stir the vinegar with ½ cup water and pour into the pan. Raise the heat a bit and bring the liquid to the boil, turning the wedges and stirring. Cook for a couple more minutes, until the pan juices are reduced and syrupy and the wedges are lightly caramelized.

Remove the skillet from the heat, and arrange the radicchio wedges in the baking dish in one layer. Spoon the onion all around, and pour the skillet liquid over. Drizzle on the remaining 2 tablespoons olive oil, season with freshly ground black pepper, and sprinkle the grated cheese in an even layer, covering the radicchio.

Tent the dish with aluminum foil, pressing it against the sides. Bake covered for about 20 minutes, remove the foil, and bake another 5 minutes or more, until the radicchio wedges are tender and moist and glazed golden on top.

## **Escarole Frittata from Chef Jonathan Miller**

Great anytime, but also a great buffet dish, this frittata looks wonderful with a colorful topping of tomatoes, or salsa. Meat eaters can add sausage.

olive oil  
1 onion, chopped  
1 sweet pepper, chopped  
1 head escarole, chopped  
8 eggs, beaten  
½ c grated fontina or gruyere  
3 T parsley, chopped

Heat the oil in a 10-inch skillet, preferably cast iron. Sauté the onion and pepper until softened but not browned, about 8 minutes. Add the escarole and some salt and sauté until wilted and soft. Combine the eggs, the cheese, and the parsley together and pour into the skillet, making sure the ingredients are evenly distributed. Cook over low heat, covered, until the eggs are set, another 5-8 minutes or so. Alternatively, finish the top of the frittata under the broiler. Allow to cool and then unmold to a serving plate. Top with sour cream, chopped tomatoes, your favorite salsa, and some sliced tomatoes on the side.

## **Roasted Delicata Squash & Onions From EatingWell Test Kitchen**

2 pounds delicate squash  
1 medium red onion, sliced  
2 tablespoons extra virgin olive oil, divided  
¼ teaspoon salt  
1 teaspoon chopped fresh rosemary  
1 tablespoon maple syrup  
1 tablespoon Dijon mustard

Preheat oven to 425 F. Cut squash in half lengthwise, then crosswise; scoop out the seeds. Cut lengthwise into ½-inch-thick wedges. Toss with onion, 1-tablespoon oil and salt in a large bowl. Spread in an even layer on a baking sheet. Roast, stirring once or twice, until tender and beginning to brown, about 30 minutes.

Combine the remaining 1-tablespoon oil, rosemary, syrup and mustard in a small bowl. Toss the vegetables with the dressing.

## **Quick Apple Crisp from Anne S. in Santa Cruz**

Preheat oven to 375F. Cut a bunch of apples (peeled or not) into a pie dish, until it's full or you use up all your apples. Blend 1 cup flour, 1 cup brown sugar and 1 stick butter in a mixer (add a bit of cinnamon if you like), with a fork, or your fingers - blend until crumbly and mostly mixed. Press the topping firmly over the apples, covering the entire surface of the dish. Bake for about 45-60 minutes, until the topping seems nice and the apples are soft (poke 'em with a fork to check). Serve warm or cold.

## **Easy Daikon Salad Recipe**

**By Sarah Walker Caron from Sarah's Cucina Bella**

2 cups julienne cut daikon radish  
1 tsp kosher salt  
1 tbsp seasoned rice vinegar  
2 tsp granulated sugar  
1 tsp sweet rice wine mirin  
crushed peanuts (optional)

Place the daikon in a colander/mesh strainer over a bowl or the sink and sprinkle with salt. Mix well. Let sit for 30 minutes. Squeeze out excess water and then rinse well with cold water. Drain.

In a small saucepan, combine the seasoned rice vinegar, sugar and rice wine. Cook over medium heat, stirring constantly, until the sugar dissolves (this will only take a few minutes).

Transfer the daikon to an airtight container and pour the rice vinegar mixture over. Shake or stir well to combine. Chill for 20 minutes before serving. This can store for up to a few days in the fridge, if it lasts that long. If desired, serve topped with crushed peanuts.

## **Japanese Cucumber Salad From GeniusKitchen.com**

2 cups thinly sliced Japanese cucumbers  
½-1 tsp salt (to taste)  
¼ tsp pepper  
1 tbsp sugar (or slightly less honey)  
1 tbsp soy sauce  
¼ cup rice wine vinegar  
1 tsp sesame oil  
2 tsp sesame seeds

In a large bowl, combine cucumbers, salt and pepper, mix well. Add sugar (or honey), soy sauce, rice wine vinegar and sesame oil and mix well. Sprinkle with sesame seeds and mix. Let marinate for 20 minutes and adjust seasonings before serving. Serves 4.

## **Spinach, Fennel and Feta Salad from *Bon Appetit***

3 tablespoons olive oil  
2 tablespoons fresh lemon juice  
1 large shallot, minced  
6 oz baby spinach leaves  
1 large fennel bulb, trimmed, quartered lengthwise, cored, thinly sliced crosswise  
1 bunch radishes, sliced  
¾ cup crumbled feta cheese

Whisk oil, lemon juice and shallot in small bowl to blend. Season dressing to taste with salt and pepper. Combine spinach, fennel and radishes in large shallow bowl. Add dressing and toss to coat. Sprinkle feta cheese over salad and serve. Serves 4.