

Costoluto [Tomatoes](#)
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Disclaimer to the above vegetable list: The list above is approximate. There may be differences in your box. We ask for patience and a sense of adventure with these boxes. Thank you!

Storage: Tomatoes: Store at room temperature on the counter, left open. Check your basket for split tomatoes and eat or use them right away as they attract flies. Do not refrigerate your tomatoes! They turn mushy. **Potatoes:** Leave them in the bag they come in and put them in the crisper drawer of your fridge – not the coldest drawer. **Friarelli Peppers:** Store in the fridge in the bag they come in. Good keepers. Do not wash until you are ready to use them. **Onions:** If fresh, remove twisty ties/rubber bands, then store in a plastic bag in the fridge. **Basil:** I buck tradition and keep my basil in the fridge. Remove the twisty tie, rinse, shake gently, then store in a plastic bag in the fridge - preferably a warmer spot like an upper shelf away from the cold air vent. Keeps for about 3-4 days this way, sometimes longer. **Chard:** Remove twisty ties/rubber bands, give a little drink and store in a bag in the fridge. No coldest drawer. Make sure the bag can close around the chard or they will wilt quickly in a dry fridge. Best to eat within the first three days. **Melons:** Melons can be stored in the fridge or on the counter. If left on the counter, they will continue to sweeten. They keep in the fridge, up to a week at least. I recommend letting melons come to room temperature before eating. They are sweeter that way. **Eggplant:** Store in a plastic bag in your fridge. Give the bag some humidity by adding a tiny bit of water, but not too much. Best used within the week. **Broccoli:** store in a plastic bag. Use within the week.



**Costoluto
Genovese
Tomatoes
Photo
by Julia Wiley**

Focaccia with Onions and Chard

(From '366 Healthful Ways to Cook Leafy Greens', by Linda Romanelli Leahy.)

The entire bread may be made, completely cooled, wrapped in foil, and frozen up to one week. When ready to serve, just pop into a 350 F oven until heated through.

1 ½ cups warm water (105 to 155 F)
 1 package active dry yeast
 1 tsp. sugar
 1 Tbs. extra-virgin olive oil
 4 to 4 ½ cups unbleached, all-purpose flour
 1 tsp. salt

TOPPING:

4 cups thinly sliced onion
 3 tsp. extra-virgin olive oil
 2 tsp. sugar
 3 cups chopped chard leaves (wet)
 ½ tsp. kosher or coarse salt
 freshly ground pepper

To prepare the dough, combine ½ cup of the water and yeast in a large bowl; sprinkle with the sugar. Let stand for 10 minutes until bubbly. Stir in the oil and remaining 1 cup water.

Add 4 cups of the flour and the salt; stir to form a soft dough. Turn the dough out onto a lightly floured work surface. Knead until it is smooth and elastic and the dough springs back when lightly poked with a finger, about 10 minutes. Add the remaining ½ cup flour as needed, if the dough feels sticky. Place the dough in a floured, gallon-size sealable plastic bag. Refrigerate overnight until doubled in size.

To prepare the topping, combine the onion, 2 tsp. of the oil, and the sugar in a large nonstick skillet. Cover and cook over low heat 15 minutes. Turn the heat to med-high and add the wet chard. Cook until the onion is lightly browned and the chard is wilted, stirring frequently, 5 to 10 minutes.

Roll the dough out on a lightly floured surface. (Have some fun and hold it and let it hang and stretch, like they do in pizza parlors.) Place the dough on a 15 x 10-inch jelly-roll pan coated with vegetable oil. Keep pressing and stretching the dough until it fits to the corners of the pan. Cover with a clean kitchen towel and let it rise 45 minutes.

Preheat the oven to 450 F.

Spoon the chard mixture onto the dough, spreading it evenly (its easier to use your hands). Drizzle with the remaining 1 tsp. oil, sprinkle with the salt and season with the pepper to taste. Bake 10 minutes. Reduce the heat to 400 F and bake 20 minutes longer until crisp and browned. Cut into 3 x 2-inch slices.

Makes 25 slices.

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## **Chard Catalan Style**

(Adapted from Deborah Madison *Vegetarian Cooking for Everyone*)

1 large bunch chard, stems removed, leaves blanched  
2 Tbsp. olive oil  
1 large garlic clove, sliced  
½ cup dark or golden raisins  
½ cup pine nuts (I would use another nut since pine nuts aren't especially available now. -jw)  
Salt and freshly milled pepper

Coarsely chop the cooked spinach. Warm the oil with the garlic in a wide skillet over medium heat. When the garlic is golden, remove it. Add the raisins and pine nuts and cook until the raisins are plumped and the pine nuts are golden. Add the greens and cook until they're heated through. Season with salt and pepper to taste.

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A few recipes from Chef Jonathan Miller:

Padrons - Sautéed and in Sandwiches

Padrons don't last long in our house. We just keep eating them, sautéed with salt and oil, and never grow tired of them. There isn't an easier appetizer/tapa out there, and the cache of the padron seems to still be growing, so it's crowd appeal is high. However, I will say that every so often we have some leftover sautéed padrons, and it's nice to throw them into a salami sandwich. Here are my two favorite uses of the padron and the friarelli peppers, sautéed and chopped in a sandwich.

Sautéed Padron/Friarelli

1 lb padron peppers or friarelli peppers, washed and dried
olive oil
salt

Heat a very large skillet until it is super hot. Add a generous amount of oil and then toss in the peppers. Do this in batches if your pan is small. You don't want the peppers to be overcrowded in the pan. Stir well, then let the peppers sit in the pan for a couple minutes so one side is charred well. Toss or stir again and allow to sit again for another minute or two. Stir again and check to make sure all the peppers have at least a little char. Transfer to a serving dish and sprinkle with salt. Serve hot.

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### **Salami Sandwich with Padrons or Friarelli Peppers**

This makes one sandwich. Increase amounts appropriately for the number of sandwiches you are making.

2 slices sourdough bread, refreshed  
mayonnaise  
spicy dijon mustard  
1-2 oz salami of quality  
½ c chopped sautéed padrons or friarelli peppers (seeds ok; no stems)  
2 thin slices of smoked gouda (or use smoked mozzarella)  
3-4 leaves arugula

Layer the sandwich with all the ingredients in any order. Close and eat. Yum!!

## **Summer Pasta Salad with Chard**

I like making pasta salads that reflect the season and that also provide a hidden cooking green. It's an easy way for the kids (and spouses) to get their greens, since they only care about the glamour ingredients. As long as I chop the greens in a way that makes them fairly inconspicuous, then it works like a charm. That's your job if you make this dish. The greens actually taste good, but they are even better if your kids don't know they are there.

1 lb strozzapretti (or any pasta of your choice)  
1 bunch chard, stems discarded and leaves finely julienned  
6 oz fresh goat cheese  
1 pint cherry tomatoes, halved  
1 bunch basil, leaves only, chopped  
3-4 T chopped parsley leaves  
8 oz olives of choice (pitted or not)  
1 bunch scallions, chopped  
olive oil

Bring a very large pot of water to a boil and add lots of salt. The water should taste like the ocean. Cook your pasta according to the directions on the package and drain well. While the pasta cooks, prepare the remaining ingredients. Drain the pasta and transfer to a large bowl. While still warm, drizzle some olive oil over it and toss it well to coat all the pasta with oil. Add the remaining ingredients with some salt and stir well. Taste and adjust seasoning. I like to give this a little tiny splash of balsamic vinegar just before serving, but it's strictly optional. It's delicious just as it is. Serve at room temperature.

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Melon and Salami Salad

I love melons. I mean, really love them. I even use the melon seeds when I make sparkling drinks to get some melon flavor into my non-alcoholic beverages. When we have lots of melons and I don't have to hoard the melons and eat them plain all by myself in a dark closet in the middle of the night, I make this surprising and delicious salad. Try it out, and you'll be hooked.

1 melon, peel removed, seeds removed and reserved for another use, flesh cut into large dice
2-3 oz salami, cut into matchsticks or julienned
olive oil
white wine vinegar
1 T chopped chives
salt and pepper

Mix the melon and salami together. Add a few tablespoons of super fruity olive oil, and a few splashes of white wine vinegar. Toss in the chives and the salt and pepper. Mix together gently, then taste. Adjust seasonings if necessary. Serve cool or at room temperature.

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