



Baby Erbette [Chard](#)  
Watermelon [Radishes](#)  
[Rapini](#)  
[Leeks](#)  
Orange Chantenay [Carrots](#)  
[Radicchio](#)  
New [Potatoes](#)  
[Parsnips](#)  
Purple [Cauliflower](#)  
[Couve Tronchudo](#)  
[Smallage](#) (Soup Celery)

**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: Chard, Rapini, Radicchio and Couve Tronchudo:** Give a good drink and store in a plastic bag in the fridge. No coldest drawer. **Radish:** If the radishes have greens attached, trim those and store them the way you would other cooking greens - in a bag in the fridge. The roots can be stored in a plastic bag in the fridge. Coldest drawer ok. **Leeks:** Store in a plastic bag in the fridge. **Carrots:** Remove and compost greens. Carrots will stay crisp longer without their greens. Store carrots in a plastic bag in the fridge. **Potatoes & Parsnips:** Store in the fridge in the bag they come in. **Cauliflower:** Store in a plastic bag in the fridge. Coldest drawer ok. **Celery:** Give the celery a good drink and store in a plastic bag in the fridge. Coldest drawer is usually ok for celery.



Rapini  
(Photo by Andy Griffin)



Couve  
Tronchudo  
(Photo by Andy Griffin)

**Bruschetta with Broccoli Raab**

[Vegetarian Cooking for Everyone](#), Deborah Madison

1 bunch broccoli raab, trimmed  
salt and pepper  
1 ½ tablespoons olive oil  
2 garlic cloves, 1 halved, 1 chopped  
a few pinches red pepper flakes  
4 large slices country or sourdough bread  
thinly sliced Fontina cheese  
olive paste (found in many grocery stores, or see recipe below)  
Extra virgin olive oil

Cook the greens in a pot of boiling salted water until nearly tender, about 5 minutes, then drain. Heat the oil in a medium to large skillet with the chopped garlic and pepper flakes. When the garlic begins to color, add the greens and simmer with a cup of water until completely tender. Season with salt and pepper.

Toast the bread, then rub it vigorously with the halved garlic. Lay the cheese on the hot toast, spread it with the olive paste, then cover with the greens. Drizzle a little extra virgin olive oil over the top and serve.

**Olive Paste**

1 cup olives, such as Nicoise, Kalamata or green, pitted  
¼ cup capers, rinsed  
2 garlic cloves  
2 tsp. chopped thyme or ½ tsp. dried  
1 to 2 tbsp. extra virgin olive oil  
Freshly milled pepper  
Fresh lemon juice

In a food processor, make a smooth paste of the olives, capers, garlic and thyme if using dried. Add the olive oil while the machine is running. Season with pepper and add lemon juice and thyme if using fresh.

**Broccoli Raab Pasta**

From [Vegetables](#) by [Alice Waters](#)

1 lg onion, thinly sliced  
6 cloves garlic, minced  
1 bunch broccoli raab  
olive oil  
romano cheese  
red pepper flakes  
salt  
½ lb. penne  
red wine vinegar

Put on a large pot of water to boil. In a skillet, coated with olive oil, heat the onion over high heat. When onion is browning in spots, add the garlic, red pepper flakes and salt to taste. Toss briefly, then add the raab and a splash of water. Lower the heat and cook until tender, stirring frequently. Meanwhile cook pasta. Taste the raab and adjust the seasonings. Add a generous amount of olive oil and a splash of vinegar. Toss with the drained pasta and top with romano cheese.

### **Parsnip Chowder (Chef Jonathan Miller)**

It's cold now. Officially cold enough to be scraping ice off the cars in the morning and eating chowders for dinner! If you haven't tried this parsnip chowder before, this may be your week. It's simple enough to be a weeknight meal with a hunk of bread, and certainly comforting enough for a cold night's dinner. I don't bother peeling my parsnips for this - what a waste of time for a humble chowder! I just scrub off all the dirt.

¼ lb bacon, cut into small pieces  
1 onion, halved and thinly sliced  
2 lb parsnips  
1 ½ lb potatoes, cut into large dice  
4 c milk  
butter  
1 c half and half  
parsley

Heat a large saucepan and cook the bacon in it. When the bacon is crisp, remove it with a slotted spoon to a paper towel lined plate. Pour off all but a tablespoon or two of any fat in the saucepan, then add the onions. Sauté until lightly browned, about 10 minutes. While the onions are browning, bring 2 cups of water to a boil in a small saucepan. When the onions brown, add the parsnips and potatoes to the onions. Pour in the two cups of boiling water, cover, and simmer the vegetables for 30 minutes. Add the milk and bring just up to a simmer. Add a few tablespoons of butter, then the half and half and reserved bacon. Warm through and taste for salt - you may need some depending on the kind of bacon you use. Serve warm garnished with chopped parsley leaves.

### **Chard Frittata (Chef Jonathan Miller)**

olive oil  
1 red onion, chopped  
1 bunch chard, stems and leaves separated  
3 garlic cloves, minced  
2 T parsley, chopped  
white wine vinegar  
7-8 eggs, beaten  
3 oz smoked cheese (smoked gouda, smoked mozzarella, smoked cheddar), grated  
sour cream

Chop the stems of the chard finely. Chop the leaves well and keep them separate from the stems. Heat a 10 inch cast iron skillet and add a few tablespoons of olive oil. Add the red onion and the chard stems. Sauté until softened, about 7 minutes. Add the chard leaves, the garlic, the parsley, and some salt. Sauté until the chard leaves have completely wilted and are very soft and very little liquid remains in the skillet. Remove from the skillet and add a splash of white wine vinegar. Taste to make sure the flavors are clear and bright.

Beat the eggs in a bowl, then fold in the cheese. Pour in the vegetables and stir well to combine.

Return the same skillet to the stovetop and heat a couple tablespoons of olive oil in it. Pour in the egg mixture and do not stir. Cook over medium heat, covered if you can, for about 4-5 minutes, or until the frittata is mostly set. If you like, you can

grate a Romano cheese over the top at this point for a little extra flavor boost and some nice color.

Heat the broiler and pop the frittata under the broiler for a couple minutes to set the top and color it slightly.

Remove from heat and cool slightly. Gently unmold the frittata from the skillet and invert it onto a plate. Invert it again so the top is up. Serve warm or at room temperature with sour cream to garnish.

### **Leek and Sorrel Galette (Chef Jonathan Miller)**

Dough:

1 c all purpose flour  
1 c whole wheat pastry flour  
½ t salt  
pinch sugar  
12 T (1 ½ sticks) cold butter, cut into small pieces  
⅓ c ice water

Combine the flours, salt, and sugar in a large bowl. Work the butter in with your fingers until the butter pieces are smaller than pea size. Work quickly so you don't melt the butter with the heat of your hands. Sprinkle the ice water over the flour and mix well, but quickly. Pull the dough together into a disc, then wrap and refrigerate it while you make the filling.

Filling:

6 leeks  
1 very large handful sorrel  
butter and olive oil  
leaves from 6 branches thyme, chopped  
white wine  
cream or half and half  
1 egg  
4 oz goat cheese  
parsley

Cut the leeks in half, lengthwise, wash them, then thinly slice the white and pale green parts. Save the dark green parts for soup stock. Stem the sorrel leaves and chop the leaves, discarding the stems.

Heat a saucepan and add a tablespoon each of olive oil and butter. When the butter is melted and hot add the leeks and the thyme. Sauté very slowly, covered, until the leeks are softened, about 8 minutes. Make sure you stir once in a while to make sure the leeks don't brown. Add some white wine, up to half a cup and raise the heat, stirring well for a few minutes. Add the sorrel and some salt, stirring until the sorrel is wilted and the liquid mostly evaporates. Add about a third cup to half a cup of cream and cook until it thickens, a couple minutes. Remove from heat and stir in most of the egg (reserving about a tablespoon).

Heat the oven to 400. Line a flat baking sheet with parchment. Roll out the pastry dough until it is about 14 inches in diameter. Spread the leek and sorrel mixture over the dough, leaving a 1 inch border. Crumble the goat cheese over the top, then fold the sides over the filling. Brush the edges with the remaining egg and bake for 25-30 minutes until the crust is golden and the filling is set. Garnish with chopped parsley. Serve warm or at room temperature.

More recipes at <http://mariquita.com/recipes/index.html>