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Mystery

****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: Cauliflower, Lettuce, Broccoli, & Escarole: Store in bags in your crisper in the fridge. Carrots: Separate greens from roots, compost greens and store roots in a bag in the fridge. Carrots stay crisp longer without their greens. Chard, Green Onions & Mustard Greens: Remove ties and store loosely in bags in the fridge. Winter Squash: store in a cool, dry place in your kitchen. If the squash has no nicks/fresh gashes it should last for months.



Escarole. Photo by Andy Griffin.

Parmesan Roasted Cauliflower
By Diana Rattray from the Spruce Eats

1 small to medium head of cauliflower, cut into florets (about 6 cups cauliflower florets)
2 tsp crushed garlic
4 tbsp extra virgin olive oil
1 tsp kosher salt
½ tsp freshly ground black pepper
½ cup fresh grated Parmesan cheese

Heat oven to 425° F. Line a large baking pan with foil; spray lightly with cooking spray.

In a large bowl or food storage bag toss the cauliflower florets with the olive oil, garlic, salt and pepper, and the Parmesan cheese.

Spread the cauliflower out on the prepared baking pan. Roast for 25 to 30 minutes, turning every 10 minutes, or until the cauliflower is tender and lightly browned.

Mustard butter pasta with broccoli
Adapted from *The Tassajara Recipe Book*

5/8 cup butter, softened (or part olive oil)
4 Tbsp Dijon mustard
2 cloves garlic
2 Tbsp parsley, well minced
2 Tbsp green onion, minced
Salt and Pepper
1 Tbsp oil
2 cups broccoli, cut into small florets
¾ pound pasta

Blend butter and mustard. Set aside. Slice garlic and pound it with a mortar with a healthy pinch of salt. When the garlic is pulpy add the parley and chives (or onions) and pound a bit more to release the flavors. Blend this mixture into the mustard mixture with a few twists of black pepper.

Bring a large amount of water to a boil with the tablespoon of oil and a spoonful of salt. Add the pasta to the boiling water. If you are using fresh pasta, add the broccoli at the same time. If using dried pasta, add the broccoli for the last couple minutes of cooking. As soon as the pasta and broccoli are done, drain and put them in a 12" skillet allowing a bit of the cooking water to dribble in. Add the mustard mixture and, over moderate heat, toss the mixture until everything is evenly coated. Keep the heat low enough that the butter doesn't bubble or fry as that would change the flavor. Adjust salt and pepper to your taste and serve.

Squash Stew with Cauliflower and Tomatoes from [Chef Jonathan Miller](#)

2 [onions](#), chopped
2 [garlic](#) cloves, chopped
2 tsp. cumin, ground
2 TBL dry [oregano](#), toasted
2 TBL chili powder
2 lb hard squash, peeled and diced
8 oz mushrooms, cut into bite sized pieces
1 head [cauliflower](#), cut into florets
3 TBL sesame seeds, toasted
small handful of almonds, toasted
2 lb [tomatoes](#), crushed or pureed
1 cup frozen peas
small handful [cilantro](#), chopped

Heat some olive oil in a large saucepan or soup pot. Add the onions and sauté until they have softened, about 8-10 minutes. Add the garlic, cumin, oregano, and the chili powder and cook another couple minutes. Add the squash, mushrooms, some salt, and 3 cups of water or vegetable stock. Bring to a boil, cover, lower heat and simmer slowly until the squash is tender, about 20 minutes. Stir regularly so the mixture doesn't char on the bottom of the pot. Run almonds and sesame seeds in a food processor for a few seconds to finely chop them, then add to the stew with the cauliflower and tomatoes. Cook until the cauliflower is done to your liking, at least another 7 minutes. Add peas and cilantro, taste for seasoning, adding more salt or chili powder if you like, and serve warm.

Warm Salad of Mustard Greens and Black-Eyed Peas From *Cooking Light*, October 2001

2 bacon slices, chopped
12 cups torn mustard greens, stems removed (~ 12 oz)
¼ teaspoon salt
¼ teaspoon black pepper
1 tablespoon extra-virgin olive oil
½ cup chopped green onions
2 teaspoons caraway seeds
3 garlic cloves, minced
1 jalapeño pepper, seeded and chopped
1 (16-ounce) can black-eyed peas, rinsed and drained
¼ cup balsamic vinegar

Cook bacon in a large nonstick skillet over medium heat until crisp. Remove bacon from pan, reserving 1 tablespoon drippings in pan; set bacon aside. Add greens; cook 4 minutes or until wilted. Combine greens, salt, and black pepper in a large bowl, set aside. Add oil to pan. Stir in onions, caraway seeds, garlic, and jalapeño; cook 1 minute. Add peas; cook 1 minute. Stir in vinegar, and bring to a boil. Add pea mixture to greens mixture. Sprinkle with reserved bacon and serve.

Escarole and Bean Soup By **Giada de Laurentiis** from the Food Network

2 tbsp olive oil
2 garlic cloves, chopped
1 pound escarole, chopped
salt
4 cups low-salt chicken broth
1 (15-oz) can cannellini beans, drained and rinsed
1 (1-oz) piece Parmesan
Freshly ground black pepper
6 tsp extra-virgin olive oil

Heat 2 tablespoons of olive oil in a heavy large pot over medium heat. Add the garlic and sauté until fragrant, about 15 seconds. Add the escarole and sauté until wilted, about 2 minutes. Add a pinch of salt. Add the chicken broth, beans, and Parmesan cheese. Cover and simmer until the beans are heated through, about 5 minutes. Season with salt and pepper, to taste. Ladle the soup into 6 bowls. Drizzle 1 teaspoon extra-virgin olive oil over each. Serve with crusty bread.

Swiss Chard with Garbanzo Beans By **Gabriele Corcos** and **Debi Mazar** from *Super Tuscan: Heritage Recipes and Simple Pleasures from Our Kitchen to Your Table*

2 pounds Swiss chard
2 tablespoons extra-virgin olive oil
2 ounces pancetta, cut into ¼-inch dice (about ½ cup)
2 tablespoons finely chopped shallot
Pinch red pepper flakes
1 (15-ounce) can garbanzo beans, drained and rinsed
Salt
Freshly ground black pepper

Wash the chard leaves and stems well in a large sink of cold water. Lift the chard out of the water, leaving the grit at the bottom of the sink. Shake off excess water, but do not dry the chard. Tear the stems from the leaves and chop the stems crosswise into ½-inch pieces; set aside. Stack the leaves and coarsely chop them. Keep the stems and leaves separate.

Heat the oil in a large skillet over medium-high heat. Add the pancetta and cook until crisp and browned, about 3 minutes. Stir in the shallot and red pepper flakes and cook, stirring often, until the shallot softens, about 2 minutes. Add the chard stems and beans. Cook, stirring occasionally, until the stems soften, about 4 minutes. Stir in the leaves a handful at a time until wilted. Cover and cook, stirring occasionally, until the chard is tender, about 5 minutes. Taste and season with salt and pepper as needed. Serves 4-6.

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