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**Disclaimer to the above vegetable list:** The list above is approximate. There may be differences in your box. Please be patient and adventurous with your veggies.

**Fridge Management:** *Everything* into the fridge, even the potatoes since they're 'new'.

**To Eat first:** pea shoots, lettuces, chard and

dandelions. Top the radishes and eat their greens within 1-2 days max: or toss them if they already look beat up: sometime spring weather conditions with the cold and the rain can make them look 'beat up' before harvest! Eat the broccoli and rapini within 2-4 days so they don't get extra mustardy: the broccoli when fresh is actually quite sweet with no old cabbage-y overtones.

[DANDELION GREENS:](#) an article by Andy in an old CSA newsletter! Chef Andrew (different Andrew) also put some dandelion recipes there. [Check it out!!](#) (it's a pdf and yes, I love it when I discover I've already done the work I need to do... 5 years ago.)

Pea Sprouts: here's [a blog post](#) I found via google. I like it because she talks about them as both salad and cooked. Two nice photos too. The rest of her blog and what she's up to: I take no responsibility nor do I endorse it! Just enjoy the photos and recipes... and the rest of it if you like. ☺ -julia

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

\*\*[Recchiuti Chocolates and Fatted Calf](#) will be on the sidewalk to add to our festive atmosphere tonight at Piccino! I just got the news. It will be f-u-n. [Rebecca](#) too!

**Andy's New Potato Blurb:**

True new potatoes are a rare treat. A new potato is not a small potato but a fresh potato harvested from a green, growing potato plant. A somewhat scuffed, frayed appearance to the potato skin is a frequent consequence of harvesting such tender spuds and is unavoidable because the skin has not yet hardened. If left to mature new potatoes would get a little bigger and the skins would get tougher making for typical potatoes that are easier to harvest and ship. Unfortunately for the potato connoisseur the potato, once cured, always loses some of its tender moisture. New potatoes wilt and must be treated like green vegetables and stored in a bag in the fridge. When I get them as a first treat of the potato crop I never store them at all but eat them promptly. I like to steam them briefly and then roll the hot little

potatoes in a little butter, a pinch of salt, and twist of pepper and voila! Do potatoes get any better? A friend from Idaho said when she was a girl they would eat new potatoes raw. I've tried it - the experience is not unlike jicama.

### **Angel Family's Spinach or Orach Pudding**

adapted from adapted from *The New York Times Passover Cookbook*

If this pudding is to be served at a dairy meal, or you're not celebrating Passover, or keeping Kosher, then you can add 2 C cottage cheese or 1 ½ cups grated cheddar cheese: stirred into the mixture before you bake it.

2 pounds fresh Orach, Chard, Spinach, or a combination  
4 matzohs  
7 large eggs  
1 ½ teaspoons salt  
½ teaspoon pepper  
Vegetable oil for pan

PreHeat oven to 350 degrees. Wash the orach or spinach leaves well in water. Break off all larger stems and discard; Chop the leaves finely.

Soak the matzohs in warm water to cover for 10 minutes, or until completely soft. Pick up small handfuls and squeeze out as much water as possible. In a bowl, combine the eggs, S & P with the matzoh pulp. Stir in the spinach. (and cheese if you're using.)

Pour the oil into a 9x13 inch baking pan. You should have about 1/8 inch depth. Turn the pudding mixture into the pan and brush a little more oil over the top. Bake in middle of the oven for about 1 hour, or until high and puffy and thoroughly set. Cut in squares and serve immediately.

**Smothered Rapini** from *366 Healthful Ways to Cook Leafy Greens*, by Linda Romanelli

1 TBS olive oil  
4 large garlic cloves  
½ tsp. red pepper flakes  
1 ½ pounds broccoli raab, trimmed and coarsely chopped  
½ tsp. salt

Heat the oil in a large saucepan over medium heat; add the garlic and pepper. Cook about 3 minutes until the garlic is golden. Carefully add the greens and salt to the pot; cover and cook 15-20 minutes. Serve immediately.

### **Curried Rice, Leek and Pine Nut Bake**

Adapted from *Crazy for Casseroles* by James Villas

1 cup long grain white rice  
¼ cup pine nuts  
3 Tablespoons butter or olive oil  
3 leeks (white and lightest green parts only), washed well, diced  
1 teaspoon curry powder  
2 cups chicken broth  
S & P to taste

Preheat oven to 350 degrees. Butter a 1.5 quart casserole and set aside. In a shallow baking pan, spread out the rice and nuts, place in the oven, toast, stirring a few times, til golden, 8 to 10 minutes, and set aside. In a large skillet, melt the butter over moderate heat, add the leeks, and stir til softened, about 5 minutes. Transfer to a heavy saucepan, add the toasted rice and nuts, curry powder, and broth, season with S & P, and bring to a boil. Transfer contents of pan to the prepared casserole and bake til the rice as absorbed all the liquid and is tender, about 30 minutes. Serves 4-6.

### **Shaved Fennel and Yogurt Salad**

- 1) Remove all fennel heads from your fridge that you don't otherwise have plans for.
- 2) Slice \*Thinly\* using a mandolin, food processor, or your excellent cheffy knife skills.
- 3) Dress the thinly sliced fennel with a yogurt dressing made with Some Yogurt, a bit of garlic (optional), Black pepper, Salt, and a much smaller amount of olive oil. I used my immersion blender to make this quick. You could add other spices, lemon juice, many things!
- 4) Chop up some green onions/spring onions. Mix the dressed fennel with the chopped green onions. Can be made ahead!