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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: [Chard](#), [Chervil](#), [Green Onions & Leeks](#): Remove ties and store loosely in bags in the fridge. [Beets](#): Separate the greens from the beet bulbs. Store the greens in a bag in the fridge and use within 1-3 days. Store the beet in a bag 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. [Cauliflower](#), [Lettuce](#), [Broccoli](#), [Escarole](#), & [Radicchio](#): Store in bags in your crisper 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.



Red Butter Lettuce. Photo by Andy Griffin.

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, preferably rainbow 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.

Whole Beet Pasta Sauce
From Kitchen Garden Magazine, September 1997

½ cup pine nuts
 1 lb. beet greens (and/or use your chard)
 1 orange
 1 lime
 1 lb. fettuccine or linguine
 ½ cup olive oil
 1 tbsp chopped garlic
 4 medium or 6 small roasted beets, cut into ½-in. cubes
 salt and freshly ground pepper
 4 oz feta or Gorgonzola cheese

Toast the pine nuts in a 350 F oven for 10 minutes or until light brown. Cool. Wash the greens thoroughly. If the leaves are young and tender, they can be used whole. If they're large, remove the stems and chop the leaves coarse. Juice the orange and the lime into a measuring cup; you should have about ½ cup of juice. Save the

rinds. Cook the pasta in a large pot of boiling salted water until al dente. If you're using fresh pasta, which needs to boil for only a minute or two, prepare the sauce before you cook the pasta. In a very large sauté pan or Dutch oven, heat the oil and the garlic over a medium flame just until the garlic starts to color. Add the beets and citrus juice, and season with two large pinches of salt and some pepper. Boil until the liquid is reduced by about half. Add the greens and toss. If the sauce needs more zing, grate just a bit of orange and lime peel into it and stir. Drain the pasta, add it to the sauce along with most of the pine nuts, and stir. Serve on warm plates with the extra pine nuts and half the cheese crumbled on top. Pass the rest of the cheese at the table.

Parmesan Roasted Cauliflower **By Diana Rattray from the Spruce Eats**

1 head of cauliflower, cut into florets (about 6 cups)
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 (or cauliflower)
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.

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.

Risotto with Beet Greens and Leeks **Recipe from Cooking Light March 2001**

5 cups chicken broth
1 tablespoon olive oil
2 cups thinly sliced leek (about 2 large)
1½ cups arborio rice
¼ cup white wine
3 cups coarsely chopped beet greens
¼ cup grated Parmesan
1/8 teaspoon black pepper
6 lemon wedges

Bring broth to a simmer in a medium saucepan (do not boil). Keep warm over low heat.

Heat oil in a large saucepan over medium heat. Add leek, sauté 4 minutes or until tender. Add rice; cook 1 minute, stirring constantly. Stir in wine cook 1 minute or until the liquid is nearly absorbed stirring constantly. Reduce heat to low; stir in greens. Add broth ½ cup at a time, stirring constantly until each portion of the broth is absorbed before adding the next portion (about 25 minutes). Stir in cheese and pepper. Serve with lemon wedges. 6 Servings.

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