



[Potatoes](#)

[Mixed Summer Squash](#)

[Curly Parsley](#)

[Cucumbers](#)

[Basil](#)

[Cherry Tomatoes](#)

[Red Onions](#)

[White Cocktail Onions](#)

[Chard](#)

[Cauliflower](#)

[Bianca Riccia](#)

[Parisian Round Carrots](#)

****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: Potatoes, Summer Squash, Cucumbers, & Cauliflower: Store in bags in the fridge. Parsley, Cocktail Onions, Chard & Bianca Riccia: Remove any ties or bands, and store loosely in bags in the fridge. Basil: It shouldn't get too cold, so try to find the 'warmest' place in your fridge -- for some that's the door, for others that might be the produce drawer. Wrap the basil in a clean damp cloth and store in your fridge. Tomatoes: Store in a cool spot on your kitchen counter until you use them. Do not refrigerate – that makes them mushy and less tasty. Red Onions: These are cured – have dry skins -- so can be kept in a cool dry spot on your counter. Carrots: Remove and compost greens. Carrots stay crisp longer without their greens. Store roots in a bag in the fridge.



Bianca Riccia is a chicory, like endive. Photo by Andy Griffin.

Kinda, Sorta Patatas Brava

Adapted from recipe by Julia Turshen, *Small Victories*

- ¼ cup mayonnaise
- 1 Tbsp tomato paste or ketchup
- 2 tsp red wine vinegar
- 1 small garlic clove, minced
- ¼ tsp cayenne pepper or a few dashes Tabasco sauce
- 1 tsp hot pimentón (Spanish smoked paprika)
- Kosher salt
- 1 ½ lb potatoes, cut into bite-sized
- 2 Tbsp extra-virgin olive oil
- 2 Tbsp finely chopped fresh Italian parsley

In a small bowl, whisk together the first 5 ingredients plus ½ tsp of the pimentón, and season to taste with salt and set aside.

Place a large cast-iron skillet in the oven and preheat to 425° F.

Put the potatoes in a large pot of salted water, bring to a boil, and cook until they're barely tender, about 8 to 10 minutes (start counting once the water comes to a boil); the potatoes should still have a little resistance when you test one with a paring knife. Drain the potatoes in a colander, turn them out onto a dishtowel, and pat them dry. Transfer the well-dried potatoes to a large bowl. Drizzle with the olive oil, sprinkle with a generous pinch of salt and the remaining ½ teaspoon pimentón, and toss everything together. Carefully remove the hot skillet from the oven and add the potatoes. Return to the oven and roast the potatoes, stirring occasionally, until they are super-browned and crispy, about 40 minutes.

Transfer the potatoes to a serving platter, drizzle with the reserved sauce, and sprinkle with the parsley. Serve immediately.

Squash Pancakes

- 2 eggs
- ½ C milk
- 4 medium summer squashes, grated
- ½ C bread crumbs
- ½ C grated cheese
- 1/3 C each chopped fresh parsley, basil and cilantro
- 2T minced shallot or green onion
- 4T butter
- ¼ C flour

Mix together eggs and milk. Add squash, herbs and shallots. Then mix in the cheese. Add slowly the breadcrumbs and flour and mix well.

In a large, heavy, non-stick skillet, melt 1T butter until it starts to brown. Spoon about ¼ C of mixture into the pan and flatten a bit with the spoon. You might be able to fit 2 pancakes into the same pan at once. When the edges show a little browning turn with a spatula. Cook the other side until it is also golden brown. Keep pancakes warm in the oven until they are all cooked, then serve.

Sara's Great Frittata Recipe:

2 lbs summer squash
Salt
Green onions (healthy fistful chopped)
Basil leaves (fistful again)
2 garlic cloves
4 eggs
¼ Cup oil
1 Cup flour
2 tsp. baking powder
½ Cup Parmesan or pecorino cheese

In the main bowl of a food processor, grate about two pounds of summer squash. Put the squash in a colander and lightly salt. Leave to drain, and put the chopping blade in the food processor. Add a healthy fistful of onions and the leaves from a bunch of basil. Toss in a couple garlic cloves if you have them, and pulse until well chopped. In a big bowl, mix around a cup of flour with a couple teaspoons of baking powder and about a half cup of grated parmesan or pecorino romano cheese. Lightly beat four eggs and a quarter cup of oil (if you're feeling decadent and there are no vegetarians in the crowd, add a couple spoonful of bacon grease). Put the grated squash in a thin clean dishtowel or heavy duty paper towel and squeeze out excess liquid. Combine all the ingredients in the big bowl. You should have a thick, fragrant batter. Pour the batter into a greased 13x9 baking pan and sprinkle a little more cheese on top. Bake at 375 degrees until golden, about 30-45 minutes (it depends on the moisture left in the squash). When cool, cut into squares and serve

Ratatouille

By Anne Burrell from The Food Network

Extra virgin olive oil
1 large onion, cut into ¼-inch dice
Kosher salt
Pinch crushed red pepper
4 cloves garlic, smashed and finely chopped
3 large tomatoes, cut into ½-inch dice
1 small bundle fresh thyme
1 red pepper, stems, seeds and pith removed and cut into ½-inch dice
1 medium eggplant, cut into ½-inch dice
1 large or 2 small summer squash, cut into ½-inch dice
1 large zucchini, cut into ½-inch dice
6 fresh basil leaves, cut into chiffonade

Coat a large wide pan with olive oil. Add onions, season with salt and crushed red pepper, and bring the pan to medium heat. Cook the onions until they are soft and aromatic but have no color, 7 to 8 minutes. Add garlic and cook for 2-3 minutes.

Add the tomatoes, ½ cup water, thyme bundle and season with salt. Cook the tomatoes until they become very pulpy and have broken apart, about 15 to 20 minutes.

Add the peppers and cook for 5 minutes. Add the eggplant, summer squash and zucchini, season with salt and cook until the squash is soft, 15-20 minutes.

Stir in the basil and taste to make sure the seasoning is correct. Serve warm or at room temperature.

Marinated Cherry Tomatoes

2 baskets Cherry tomatoes, cut in half
1 small onion, coarsely chopped
¼ cup finely chopped parsley
1 Tablespoon finely chopped rosemary
3 Garlic cloves, minced
1/3 cup Extra-virgin olive oil
3 Tablespoons Balsamic vinegar
Salt & freshly ground black pepper to taste

Mix tomatoes, onions, parsley, rosemary, garlic, olive oil and vinegar in a shallow bowl. Season with salt and pepper. Cover the bowl and let tomatoes marinate at room temperature at least 1 hour, but preferably 3 to 4 hours or overnight. Stir occasionally. Enjoy with crostini or as a side dish. About 4 servings.

Sauteed Chard with Lemon and Hot Pepper From Chez Panisse Vegetables by Alice Waters

Stem the chard, wash and drain the leaves, and cut them into a rough chiffonade. Sauté in olive oil, covered, for 5 minutes or so, until the leaves are wilted and tender. Remove the cover and cook away the excess moisture. Season at the last minute with a pinch of red pepper flakes according to taste, and with salt and pepper, and squeeze lemon juice over just before serving.

Cauliflower Soup from Chef Jonathan Miller

Cauliflower, cut into florets
2-3 carrots, chopped
1 onion, chopped
2-3 T herb of choice (parsley or thyme are good choices)
Broth of choice (chicken stock, veggie stock, or even water), up to 1 quart, depending on size of cauliflower
1-2 c half and half or cream

Sauté the onion and carrots in oil or butter. Cook them until the onions are really soft but not brown. Add the cauliflower and the herbs and cook a few minutes. Add your broth until it comes up just below the level of your veggies and simmer until the cauliflower is cooked, around 12-15 minutes. Add some cream and blend in a blender, then check for salt and pepper.

Chicory Salad with Walnuts and Parmesan

By Ellie Krieger for the FoodNetwork

½ cup coarsely chopped walnuts
1 tablespoon sherry vinegar
3 tablespoons walnut oil
½ teaspoon Dijon mustard
salt and freshly ground black pepper
½ pound chicory or other leafy green (use the Bianca Riccia!)
¼ cup shaved Parmesan

In a dry skillet, toast the nuts over medium-high heat until fragrant, about 2 minutes. Set aside to cool.

In a small bowl, whisk together the vinegar, oil, mustard, salt and pepper, to taste. In a large bowl, toss the chicory with the dressing. Put onto serving plates and top with walnuts and shaved Parmesan.

Mariquita Farm's Vegetable Recipes A to Z page:

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