



[Napolitano Basil](#)
[Red Onions](#)
[Little Gem Lettuces](#)
[Carrots](#)
[Green Chard](#)
[Formanova Beets](#)
[Curly Parsley](#)
[Bari Cucumbers](#)
[Summer Squash](#)
[Lisbon Lemons](#)
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: 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.

Onions: These are cured – have dry skins -- so can be kept in a cool dry spot on your counter. Lettuce, Cucumbers, Summer Squash & Lemons: Store in bags in the fridge. Carrots: Remove and compost greens. Carrots will stay crisper longer without their greens. Store carrots in a bag in the fridge. Chard & Parsley: Remove any ties or bands, and store loosely in bags in the fridge. Beets: Separate the greens from the beets and store each in plastic bags in the fridge. Use the greens as a cooking green within the first day or two.



Napolitano Basil. Photo by Andy Griffin.

Roasted Garlic Basil Sauce
Gourmet, September 1997

4 large garlic cloves
1 medium zucchini
¾ cup packed fresh basil leaves
¼ cup packed fresh flat-leafed parsley leaves
½ cup water
2 teaspoons fresh lemon juice

Preheat oven to 425°F. Wrap garlic cloves tightly in foil. Cut zucchini into ¼-inch-thick slices and season with salt and pepper. Put foil-wrapped garlic and zucchini on a baking sheet and roast in middle of oven until garlic is tender and zucchini is pale golden, about 15 minutes. Unwrap garlic and cool. Have ready a bowl of ice water. In a saucepan of boiling water blanch basil and parsley 10 seconds and drain in a sieve. Refresh herbs in ice water to stop cooking and drain in sieve. Sauce ingredients may be prepared up to this point 1 day ahead and kept separately, covered and chilled. In a blender blend garlic, zucchini, herbs, water, and lemon juice until smooth, about 1 minute, and season with salt and pepper. Makes about ¾ cup.

La Capunata (Not to be confused with la Caponata!)
Adapted from Cooking with Michele, October 2011

Frise (twice baked barley flour bread or if you can't find frise, try substituting with Grape Nuts cereal, surprisingly similar)
Barese Cucumbers, cut into bite-sized pieces
Tomatoes, cut into bite-sized pieces
Red Onions, sliced thinly
Basil, cut up in a rough chiffonade
capers
best quality extra virgin olive oil

Re-hydrate the bread and break it up in to bite-sized pieces. Combine with the cucumbers, tomatoes, onions, basil and capers. Dress with olive oil and season to taste with salt.

Greek Basil Dressing
From Shepherd's Garden Seeds Catalog

1 clove garlic, minced
1 shallot or 1 green onion, cut in thirds
6 Greek olives, pitted
1 tsp. Dijon mustard
1 tbsp. balsamic vinegar
¼ tsp. grated lemon zest (yellow part only)
1 tbsp. fresh lemon juice
1 sm. tomato, quartered
¼ tsp. freshly ground pepper
3 tbsp. chopped fresh basil
¼ cup olive oil
salt
freshly ground pepper

Blend all ingredients except last three (garlic through basil). Add olive oil gradually, processing until combined. Add salt and pepper to taste. Toss with salad greens. Makes 2/3 cup.

Sautéed Swiss Chard with Garlic and Lemon **By Chris Fischer for *Bon Appétit*, May 2014**

2 tbsp olive oil
4 garlic cloves, thinly sliced
1 tsp crushed red pepper flakes
2 large bunches Swiss Chard, ribs and stems removed and reserved, leaves torn into 2" pieces (about 12 cups)
Kosher salt and freshly ground black pepper
2 tbsp fresh lemon juice

Heat oil in a large skillet over medium heat. Cook garlic, stirring occasionally, until golden brown, about 2 minutes. Add red pepper flakes and half of Swiss chard, season with salt and pepper, and cook, tossing often, until wilted, about 4 minutes. Add lemon juice and remaining chard and cook, tossing, just until all chard is wilted, about 1 minutes; season with salt and pepper.

Hot Sausage and Crispy Chard Pizza **By Chris Morocco for *Bon Appétit*, Dec 2015**

3 tbsp olive oil, divided
 $\frac{3}{4}$ pound hot Italian sausage, casings removed
1 bunch Swiss chard, ribs and stems sliced into 1-inch pieces, leaves torn
Kosher salt, freshly ground pepper
1 pound prepared pizza dough, room temperature
 $\frac{1}{3}$ cup finely grated Parmesan
1 tbsp rosemary leaves
1 cup grated Fontina cheese
1 cup ricotta

Place a rack in upper third of oven and preheat to 450°. Heat 2 tablespoons oil in a large skillet over medium-high. Add sausage and break into small pieces with a wooden spoon. Let cook, undisturbed, until bottom sides are browned, about 4 minutes. Add chard stems; cook, tossing occasionally, until crisp-tender, about 2 minutes. Transfer sausage and chard stems to a medium bowl with a slotted spoon.

Let skillet and drippings cool until just warm, then add chard leaves, turning to coat. Season with salt and pepper; transfer to bowl with sausage mixture.

Coat dough with remaining one tablespoon oil and stretch into an 18x12" oval on a large rimmed baking sheet; season with salt and pepper. Top with half of Parmesan and rosemary, followed by sausage mixture, Fontina, ricotta, then remaining Parmesan and rosemary.

Bake pizza, rotating sheet halfway through, until crust is golden brown and crisp, 18–22 minutes. Let cool 5 minutes.

Roasted Beet Salad with Beet Greens and Feta

6 tbsp extra-virgin olive oil
2 $\frac{1}{2}$ tbsp. red wine vinegar
1 tbsp minced garlic
7 medium – large beets with greens
1 cup water
2 tbsp chopped drained capers
 $\frac{3}{4}$ cup crumbled feta cheese (about 3 oz)

Preheat oven to 375F. Whisk oil, vinegar and garlic in a small bowl to blend. Season dressing generously with salt and pepper.

Cut green tops off beets; reserve tops. Arrange beets in single layer in 13x9x2-inch baking dish; add 1 cup water. Cover; bake until beets are tender when pierced with knife, about 1 hour 10 minutes. Peel beets while warm. Cut beets in half and slice thinly. Transfer to large bowl. Mix in capers and $\frac{1}{4}$ cup dressing. Season with salt and pepper.

Cut stems off beet greens; discard stems. Wash greens. Transfer greens, with some water still clinging to leaves, to large pot. Stir over high heat until just wilted but still bright green, about 4 minutes. Drain greens; squeeze out excess moisture. Cool; chop coarsely.

Transfer greens to medium bowl. Toss with enough dressing to coat. Season to taste with salt and pepper. Arrange beets in center of platter. Surround with greens; sprinkle with feta. Drizzle with any remaining dressing.

Zucchini and Chickpeas **Adapted from *Mediterranean Vegetables* by Clifford Wright**

2 T olive oil
1 lb zucchinis, trimmed and sliced ~ $\frac{1}{2}$ inch thick
16 oz can chickpeas, drained
2 large garlic cloves, chopped
S & P to taste
2 T finely chopped fresh parsley leaves

Heat the oil in a large skillet over medium heat and cook the zucchini, chickpeas, garlic, salt and pepper until the zucchini are slightly soft, about 20 minutes. Toss with the parsley and serve hot or at room temperature. Makes 4 servings.