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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:** Summer Squash, Cabbage, Artichokes, Fava Beans, Lettuce & Peas: Store in bags in the fridge. Spring Onions, Chard, Wild Arugula, & Marjoram: Remove any ties or bands, and store loosely in bags in the fridge.



Mexican Squash, like Cousa but a tiny bit greener in color.



Photos by Andy Griffin.

**Thyme-Braised Zucchini in Creme Fraiche**

4 tablespoons unsalted butter  
 4 medium zucchini, about 1¼ lbs., trimmed and thinly sliced  
 Salt and freshly ground black pepper  
 Zest of one lemon and juice of ½ lemon  
 2 tablespoons finely minced fresh thyme (or Marjoram!)  
 ¾ cup crème fraîche

Melt butter over low heat in skillet. Add zucchini, salt, pepper, lemon juice and thyme. Cover skillet and braise over low heat for 6-8 minutes, or until just tender. Uncover skillet. Gently fold in crème fraîche and just heat through. Correct seasoning and serve at once. Serves 4.

**Butter-Braised Spring Onions with Chives**  
**From *Bon Appetit*, May 2013**

8 spring onions (about 1 pound), root ends trimmed  
 4 tablespoons unsalted butter, divided  
 Kosher salt  
 ¼ cup chopped fresh chives

Lay onions in a large skillet, trimming top of dark greens to fit. Add 2 tablespoons butter and ½ cup water to skillet; season with salt. Bring to a boil; cover. Reduce heat and simmer onions until greens are soft and bulbs are almost tender, 15-20 minutes. Uncover and cook, turning onions occasionally, until bulbs are completely tender, 5-8 minutes longer. Transfer onions to a plate. Simmer cooking liquid in skillet until reduced to 2 tablespoons, about 1 minute. Remove from heat and whisk in remaining 2 tablespoons butter. Return onions to skillet and turn to coat with sauce. Top with chives.

**Red Cabbage Salad with Apples and Walnuts**  
**From chef Jonathan Miller**

2 dozen walnuts, shelled (or use ¾ cup shelled meats)  
 1 tablespoons walnut oil  
 1 small head red cabbage, chopped into bite sized pieces  
 1 garlic clove, chopped  
 2 tablespoons balsamic vinegar  
 3 tablespoons olive oil  
 ½ red onion, sliced  
 1 fennel, cored and sliced  
 4-6 oz goat cheese  
 2 small apples, sliced into thin wedges  
 2 tablespoons parsley, chopped  
 2 tablespoons marjoram, chopped

Roast walnuts in a hot oven about 10 minutes, then toss (while hot) with the walnut oil, and a bit of salt and pepper. In a large skillet, warm the olive oil, vinegar, and garlic together. As soon as they are hot, add the onion and fennel. Cook to crisp-soft, just a few minutes. Add the cabbage and cook just until it is slightly wilted, maybe another couple minutes. Remove from heat, season with salt and pepper, then fold in the goat cheese, the apple, the herbs, and the walnuts. Check again for seasoning and serve warm.

**Chard With Parmesan**  
**from Alice Waters of Chez Panisse**

1 bunch of chard  
3 tablespoons butter  
1 handful freshly grated Parmesan cheese

Pull the leaves from the ribs of one or more bunches of chard. Discard the ribs (or save them for another dish) and wash the leaves. Cook leaves until tender in abundant salted boiling water, 4 minutes or so. Drain the leaves, cool, squeeze out most of their excess water, and chop coarse. For every bunch of chard, melt 3 tablespoons butter in a heavy pan over heat. Add the chopped chard and salt to taste. Heat through, and for each bunch of chard stir in a generous handful of freshly grated Parmesan cheese. Remove from heat and serve.

**Wild Arugula and Parmesan Salad from *AllRecipes***

10 oz wild arugula  
¼ cup roughly chopped cilantro  
1 tsp fresh lemon juice  
1 tsp olive oil  
1 tsp balsamic vinegar  
1 tsp red pepper flakes  
1 pinch ground black pepper  
¼ cup shaved Parmesan cheese

Toss arugula and cilantro together in a large salad bowl. Drizzle arugula mixture with lemon juice, olive oil, and balsamic vinegar. Sprinkle with red pepper flakes and black pepper; toss salad again. If desired, add more lemon juice, olive oil, balsamic vinegar, red pepper flakes, and black pepper to taste. Sprinkle salad with Parmesan cheese shavings and toss again to serve.

**Artichokes Provencal**  
**Adapted from *The Vegetable Market Cookbook***  
**by Robert Budwig**

6 baby artichokes, purple or green, or hearts of 6 larger globe artichokes  
juice of 1 lemon  
2 teaspoons olive oil  
1 medium sized onion, OR 2-3 spring onions, finely chopped  
sprig of fresh thyme or 1 tsp dried thyme  
2 bay leaves  
salt and pepper  
1 cup white wine, preferably a dry white wine

Cut the leaf tips off the baby artichokes and trim off the rough outer leaves. Cut each artichoke in half and remove the choke if necessary. Immediately drop artichokes into a bowl of water to which you've added lemon juice to avoid the artichokes turning dark colored.

Heat the oil in a large frying pan over a low heat. Add the

onion, drained artichokes, herbs, S & P and wine. Cook, covered, for 45 minutes, or until tender, stirring from time to time. Serve warm or at room temperature.

**Fresh Fava Bean Salad with Sherry Vinaigrette**  
**Adapted from *Mediterranean Fresh*, by Joyce Goldstein**

3 cups shelled, fresh fava beans (about 3 pounds in the pod)  
½ cup Sherry Vinaigrette (recipe below)  
1 large head romaine lettuce, or other lettuce, shredded  
3 Tablespoons chopped mint  
2 spring onions, chopped (white and light green parts)  
½ cup slivered Serrano ham (similar to prosciutto, you can use that instead, or leave it out altogether)

Cook the favas in boiling salted water for 2 minutes. Drain and refresh in cold water. Using your fingers, carefully remove the outer peel from each bean. Listen to the radio or enlist help, and keep in mind the fava beans are only here in spring.

Place the peeled favas in a salad bowl. Dress them with half the vinaigrette and let them marinate for about 30 minutes.

When ready to serve, toss the lettuce, mint, and spring onions with the rest of the dressing and place on a serving platter. Top with the favas and the ham.

**Sherry Vinaigrette**  
**Adapted from *Mediterranean Fresh*, by Joyce Goldstein**

¼ cup sherry vinegar  
1 clove garlic, minced (optional)  
S & P to taste  
½ cup extra virgin olive oil, plus more to taste

Whisk all ingredients together in a small bowl.

**Roasted Sugar Snap Peas**

½ lb sugar snap peas  
1 Tbs olive oil  
1 Tbs shallots, finely chopped  
1 tsp fresh thyme, chopped (or use marjoram here)  
S & P to taste

Preheat oven to 450 degrees.

Cut off rough edge of peas and a bit of the string along the side (your preference how much).

Spread peas onto baking sheet so that they are in a single layer. Brush with olive oil and sprinkle with shallots, thyme and salt. Bake in oven for 10 minutes. Serves 4.

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**Mariquita Farm's Vegetable Recipes A to Z page:**  
<http://mariquita.com/recipes/index.html>