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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: Carrots: Remove and compost greens. Carrots stay crisper longer without their greens. Store carrots in a bag in the fridge. Chard, Scallions, & Onions: Remove any ties or rubber bands, and store loosely in bags in the fridge. Lettuce, Radicchio, Peppers & Summer Squash: Store in bags in the fridge. Tomatoes: Do not refrigerate. Store on your counter. Basil: Store in a bag in the 'warmest' place in your fridge. For some that's the door, for others that might be the produce drawer. Beets: Separate greens from roots and store each separately in bags in the fridge. Use the greens within a day or two as a cooking green, just like chard.



Torpedo Onions
Photo by Andy Griffin.

Spicy Carrot Salad

2 lbs carrots
 1 tbsp lemon juice
 1 clove garlic
 ¼ tsp cayenne
 1 tsp salt
 ¾ cup olive oil
 2 tbsp red wine vinegar
 2 tbsp chopped cilantro

Peel carrots and cut into julienne -- quick work with a Japanese mandolin. Mash the garlic clove with the salt, mix it with the vinegar, lemon juice, and cayenne. Whisk in the olive oil. Taste for seasoning and add more acid, salt or cayenne if needed. Toss with the carrots and cilantro.

Chard-Tomato Peasant Pasta

Recipe told by Martin to Julia, who wrote it all down as best she could

1 bunch Chard, cleaned, stems removed, and very roughly chopped (can be in fairly large pieces)
 olive oil
 garlic cloves, peeled and chopped (3?)
 4-5 medium sized ripe tomatoes, chopped
 fresh pasta, we used Cafferata's fresh spaghetti or dried spaghetti
 splash of white wine or squeeze of lemon
 S & P

****Note:** have tongs or other utensil to fish cooked chard out of the water so you can boil the pasta in the same water. Another note: save a little pasta water for the final dish....

Bring one large pot of water to boil, then add a couple of teaspoons of salt. Add chard pieces to the water and cook until blanched, 2 minutes or so. Fish out the chard with tongs or strainer. Add pasta to water to cook if using dried pasta...

Meantime, cook the garlic in the oil in a large sauté pan for 1 minute over medium or medium high heat until softening a little; make sure it doesn't burn. Add blanched chard & chopped tomatoes. Cook for 5-7 minutes. Cook up the pasta now if you're using fresh pasta.

Now the fun part: toss everything together, with a splash of white wine or lemon juice, and add a little of the pasta water to make everything a tad soupy. Adjust seasoning (add S & P to taste) and EAT.

Roasted Radicchio **By Martha Stewart**

2 medium heads radicchio, quartered lengthwise
¼ cup extra-virgin olive oil
Coarse salt and freshly ground pepper
¼ cup balsamic vinegar
1 oz Parmesan cheese, shaved

Preheat oven to 400 degrees. Put radicchio wedges on a rimmed baking sheet. Drizzle with oil, and season with salt and pepper. Toss gently to coat, and turn each wedge so a cut side faces sheet. Roast, turning once, until leaves are wilted and slightly charred, 12 to 15 minutes. Transfer to a platter.

Just before serving, drizzle vinegar over each wedge, and garnish with cheese shavings.

Fresh Tomato Soup with Basil and Farro **By Melissa Clark, NY Times Cooking**

1 ½ tbsp. plus ½ tsp kosher salt, more as needed
1 ½ cups farro
3 large sprigs basil, stems and leaves separated
3 tbsp extra virgin olive oil, more for drizzling
4 garlic cloves, smashed and peeled
1 large leek, white and light green parts only, halved lengthwise and thinly sliced
3 ¼ pounds ripe tomatoes, cored and cut into wedges
Black pepper, to taste

Pour 8 cups cold water and 1 ½ tbsp. salt into a pot and bring to a boil over high heat. Lower heat to medium, add the farro and basil stems, and cook until grains are tender but still a little chewy, about 25 minutes. Drain, reserving the liquid.

Heat the oil in a large pot over medium-high heat. Add the garlic and cook until fragrant and golden, about 2 minutes. Stir in the leek and a pinch of salt. Reduce the heat to medium and cook leeks until soft, about 5 minutes.

Stir in the tomatoes, ½ tsp salt and 1 cup reserved cooking liquid. Bring to a simmer. Cook until the tomatoes have completely fallen apart, about 30 minutes.

Using an immersion blender, blender or food processor, purée the tomato mixture until smooth (you may have to do this in batches). Add half the farro and pulse until the grains are broken down and the soup is a chunky purée. Stir in the remaining farro. If the soup seems thick, add more cooking liquid. Taste and add more salt if needed. Ladle the soup into serving bowls. Drizzle with oil; top generously with black pepper and torn basil leaves.

Honeyed Beet Quinoa Summer Salad, with variations from *Fresh from the Farm and Garden* by The Friends of the UCSC Farm and Garden

Julia's note: I make many variations of this salad, with whatever vegetables/alliums/dressing I have on hand. I love using quinoa, but brown rice and couscous also work nicely. For this much salad I usually use half the amount of cheese they recommend and half the amount of nuts. Any mixture of the below herbs work well: just parsley, just cilantro, just basil, or any combo... chives, tarragon for a different flavor...the possibilities are endless.

6 beets, roasted
¼ cup honey
1½ cups orange juice
juice of 1 lemon
½ cup fruity olive oil
3 cups cooked quinoa, or another grain such as brown rice or couscous or ??
1 cup crumbled feta cheese, or shredded parmesan (optional)
1 cup toasted walnuts or almonds, roughly chopped
½ cup chopped basil OR cilantro
½ cup chopped parsley
6 minced green onions or 3 shallots or other mild allium
lettuce greens, ready for eating as salad

Dice roasted beets and marinate in orange and lemon juice and honey at least one hour. (Julia's note: I warm up my honey a bit before mixing it in the juices/oil... but don't make it too hot or it will 'cook' the juice and fruity oil!) Combine with other ingredients except salad greens. Chill at least one hour to allow flavors to blend. Serve on bed of salad greens.

Baked Summer Squash with Pesto Crumbs
from *More Recipes from a Kitchen Garden* by Renee Shepherd

3 lbs. Mixed summer squash
3 Tbs. butter
1 Tbs. olive oil
¼ cup half-and-half
¾ tsp. salt
¼ tsp. ground black pepper
¼ tsp. freshly grated nutmeg
¼ tsp. mace
1 tsp. sugar
2 tsp. finely chopped fresh rosemary
¼ cup finely chopped cilantro
2 shallots, minced
4 scallions, finely chopped
½ cup Pesto Bread Crumbs Recipe (see below)

Preheat oven to 400F. Lightly oil a 2 ½ to 3 quart casserole dish with cover. Trim squash and cut into large chunks (about 1 ½ inches). Arrange squash pieces in casserole and set aside. Melt butter and olive oil together in a small saucepan. Remove from heat and add remaining ingredients, blending thoroughly. Pour sauce mixture over squash, tossing until squash is coated. Cover casserole and bake 40 minutes. Toss squash gently and spoon juices and seasonings from the bottom of dish over squash. Sprinkle with breadcrumbs and bake uncovered for 10 minutes longer, until squashes are tender when pierced with a knife.

Pesto Bread Crumbs

1 cup dry bread crumbs
2 large cloves garlic, chopped
¼ cup freshly grated Parmesan or Asiago cheese
3 Tbs. roasted pine nuts
1 ½ cups loosely packed fresh basil leaves
¼ tsp. salt
1/8 tsp. freshly ground pepper

Combine all ingredients in a food processor until thoroughly blended. After using, refrigerate any leftovers. Makes 2 cups.