



MYSTERY THURSDAY PIZZETTA 5/1/08

- **Chantenay Carrots**
- **Leeks**
- **Lamb's Quarters** great nutritious cooking green, use like spinach cooked or raw
- **French Breakfast Radishes** the leaves are great but use them in the first day or two
- **Lacinato kale**
- **Spring shallots** kind of like scallions!
- **Salad mix** ready to eat
- **Thyme**
- **Fava beans**
- **Tokyo Doll Turnips** eat the greens!
- **Purple Sicilian artichokes** photo essay on prepping these on our website.
- **Agretti** use as a cooking green, many ideas on our agretti recipe page

Recipes A-Z on our website: **Mariquita.com**

Sesame Agretti Salad

I sauted about 4 Tbs of chopped leek in olive oil, then added the agretti cut into 1 inch lengths. I added a liberal amount of crushed black pepper and a splash of water and covered to cook on low temp for about 10 minutes. It tasted very good at this point, but I then refrigerated it and later turned it into a cold salad by adding sesame oil and sesame seeds and WOW! it was perfect. Like a japanese salad with the perfect amount of salt (none added as the agretti naturally has its own saltiness).
-Submitted by Mary H.

Lambsquarters Note from blogger [Mental Masala](#) (in Spanish Lambsquarters are called "Quelite de Ceniza")

In Mexico, these greens are called quelites (as are many other edible greens). According to Rick Bayless's Mexican Kitchen, the word derives from the Aztec word quelitl, which was used for any culinary green or herb. Since my first introduction to the use of lamb's quarters was by Bayless in Mexican cuisine, I cooked my bunch of lamb's quarters in two Mexican dishes. The first was in soft tacos, with the greens lightly steamed and topped with hot sauce and cheese. The second was in a tortilla casserole, combined with cheese, corn, squash and crema (a relative of sour cream). The greens were excellent in both dishes, with a pleasing tenderness, a mild spinach-like flavor and none of the lingering astringency that I find in spinach.

Turnip Tips adapted from "*From Asparagus to Zucchini*"

*Eat turnips raw. Slice or thickly julienne and add to vegetable platter. *Grate raw into salads. *Bake turnips alone for 30-45 minutes at 350 degrees, basted with oil. *Cook turnips with roasting meats. *Mash or scallop turnips, just like you would potatoes. * Dice turnips into soups or stews, and julienne into stir fries.

Leek & Thyme Noodles

Ten Minute Cuisine by Green & Moine

In a wok, heat 2 tablespoons olive oil. Add 2 shredded leeks and 1 teaspoon fresh thyme leaves. Add cooked noodles of any shape (about 1 pound when uncooked) and stir-fry until heated through. Season with salt and pepper.