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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: [Green Onions](#), [Bianca Riccia](#), & [Chard](#): Remove ties and store loosely in a bag in the fridge. [Carrots](#), [Apples](#), [Lemons](#), [Fuyu Persimmons](#) & [Pomegranates](#): Store in bags in your crisper in the fridge. [Butternut Squash](#), [Sweet Potatoes](#), [Cabbage](#) & [Potatoes](#): Store in a cool dry spot on your counter. Refrigerate after cutting.



Bianca Riccia. Photos by Andy Griffin.

Butternut Squash Ravioli with Rosemary Oil

Adapted from [Pamela Anderson](#)

½ lb. butternut [squash](#), peeled, seeded, and cut into ½--inch dice (1½ cups)

¼ cup extra virgin olive oil

Kosher salt and freshly ground black pepper

1 clove garlic, minced

1½ tsp. minced fresh [rosemary](#)

¼ cup heavy cream

¼ cup freshly grated Parmesan or other sharp hard cheese; more for serving

36 square or round wonton wrappers

Put the squash, 2/3 cup water, 1 Tbs. of the oil, and a scant ½ tsp. salt in a large, deep sauté pan. Turn the heat to high until the water simmers. Cover and steam the squash until it's just tender and the water has just evaporated, 5 to 6 minutes. Check often.

Stir in the garlic and ½ tsp. of the rosemary. Sauté until fragrant, about 1 minute. Transfer to a food processor and add the cream, Parmesan, and a few grinds pepper. Process, scraping the bowl as needed, until the mixture is mostly smooth. While the squash cools slightly, wash the sauté pan and fill it with 2 qt. water and 1 Tbs. salt. Bring to a simmer over medium high heat.

With a large wire rack and a small bowl of water close by, lay six wonton wrappers on a clean, dry countertop. Drop a rounded 1 tsp. of the filling in the center of each wrapper. Brush the edges of each wrapper with a little water. Fold each wrapper to create a triangle or half moon, pushing out any air bubbles and pressing the edges to seal completely. Transfer the ravioli to the wire rack. repeat the process with the remaining wonton wrappers and filling, making sure the countertop is dry after each batch.

Heat the remaining 3 Tbs. oil and 1 tsp. rosemary in a small skillet or saucepan over medium heat. When the rosemary starts to sizzle, take the pan off the heat. Drop half of the ravioli into the simmering water. Cook until the wrapper over the filling starts to wrinkle and the ravioli turn translucent, 3 to 4 minutes. With a large slotted spoon, transfer six ravioli to each of three pasta plates. Repeat to cook the remaining ravioli. Drizzle each portion of the ravioli with 2 tsp. of the pasta cooking water and 1 tsp. of the rosemary oil, sprinkle with a little Parmigiano, and serve immediately.

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

Fuyu Persimmon Salad

By David Tanis for NY Times Cooking

1 shallot, finely diced
Salt and pepper
2 tbsp lemon juice
1 tbsp sherry vinegar
4 tbsp extra virgin olive oil
3 Fuyu persimmons
½ cup thinly sliced tender celery stalks and leaves
1 head radicchio, leaves torn into 2-inch wide ribbons (try the Bianca Riccia here! It is also a chicory like radicchio.)
Chunk of Parmesan, for shaving

Make the vinaigrette: put diced shallot in a small bowl with a pinch of salt. Add lemon juice and sherry vinegar and leave to macerate for about 5 minutes. Stir in olive oil. Season with additional salt and pepper to taste.

With a sharp paring knife, remove and discard the leafy calyx at the top of each persimmon. Peel persimmons and cut in half vertically. Lay persimmons flat side down and cut into ½-inch wedges.

Put persimmon wedges and celery slices in a low, wide salad bowl. Season with salt and pepper. Whisk vinaigrette, then pour over persimmon and celery and toss to coat well. Add radicchio and toss lightly.

With a vegetable peeler, shave about 1 ounce of Parmesan in thin strips over salad.

Turnip Tips

adapted from *"From Asparagus to Zucchini"*

- * Eat turnips raw. Slice or thickly julienne and add to vegetable platter or eat alone with or without dip.
- * Grate raw into [salads](#).
- * Bake turnips alone for 30-45 minutes at 350 degrees, basted with oil, or bake along with other seasonal roots.
- * 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.

Cabbage and Potato Pancakes

From Simplicity - from a Monastery Kitchen

½ head small green cabbage
4 large potatoes, peeled and grated
1 medium sized onion, finely chopped
2 eggs
¾ c milk
salt and freshly ground pepper to taste
a small bunch of parsley, chopped
8 TBS vegetable or olive oil

Quarter the cabbage and steam it for about 6-7 minutes. Drain and chop the cabbage finely.

Place chopped cabbage, grated potatoes, and chopped onion in a big bowl. Mash them thoroughly with a masher and mix them well with a spatula.

In a separate deep bowl beat the eggs. Add the milk and beat some more. Add the cabbage-potato-onion mixture. Add some salt and pepper and the chopped parsley. Mix all the ingredients together until thoroughly blended. Refrigerate 1 hour.

Preheat oven to 250. To make the pancakes use a crepe pan or nonstick skillet. In the pan heat about 1 tablespoon of oil (each time) to low-med and pour in about one eighth of the potato mixture. Flatten the mixture evenly with a spatula and cook over medium heat until the pancake turns brown at the bottom. Turn the pancake over carefully and continue cooking the other side. When the pancake is done, slide it carefully onto an ovenproof platter. Repeat the process until all the pancakes are done. Keep the pancakes in the warm oven until ready to serve.

Fall Escarole Salad

1 Escarole heart (try the Bianca riccia here)
couple of Fuyu Persimmons
¼ c pomegranate seeds
toasted hazel nuts
balsamic or lemon juice vinaigrette

Season the escarole with some of the vinaigrette. Spread the escarole in a wide platter. slice the persimmons on top, sprinkle the pomegranate seeds, sprinkle the halved hazel nuts. Drizzle with more vinaigrette and if you have hazel nut oil, drizzle that on top as well.

Unfried French Fries

Adapted from *In the Kitchen with Rosie* by Rosie Daley

2 pounds potatoes oil cooking spray
2 egg whites
1 tablespoon cajun spice or chile powder or curry powder....

Preheat oven to 400 degrees

Slice each potato into ¼-inch ovals lengthwise then each oval into matchsticks.

Coat a baking sheet with 3 sprays of the oil spray.

Combine egg whites and spice in a bowl. Add the potato sticks and mix to coat. Pour the coated potatoes onto the sprayed baking sheet (I use a jelly roll pan) and spread them out into a single layer, leaving a little space in between. Place baking sheet on the bottom shelf of the oven. Bake for 40 to 45 minutes, until the fries are crispy, turning them every 6 to 8 minutes with a spatula so that they brown evenly. Serve immediately.