



Mariquita
Farm

LADYBUG DELIVERIES

SOUTH BAY, PENINSULA &
SAN FRANCISCO
June 23rd, 2017

[Cherry Tomatoes](#)

[Napolitano Basil](#)

[Mixed Lettuces](#)

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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: Tomatoes: Do not refrigerate. Store on your counter. 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. Or, try keeping your basil as a flower bunch in a jar with water at the stems. Lettuce & Broccoli: Store in bags in the fridge. Carrots: Remove and compost greens. Roots keep better without their greens. Store roots in a bag in the fridge. Scallions, Spigariello, Garlic Chives, & Cress: Remove any ties or rubber bands, and store loosely in bags in the fridge. Beets: Separate greens from roots and store each separately in bags in the fridge. Use the greens as you would any cooking green, like chard.



Spigariello is an heirloom variety of broccoli. Use as a cooking green. Photo by Andy Griffin.

Sautéed Cherry Tomatoes with Garlic and Basil From USA Weekend columnist Pam A.

2 tablespoons olive oil, divided
2 pints of cherry tomatoes
salt and pepper
2 garlic cloves, minced
1 tablespoon minced fresh basil

Heat 1 Tb. olive oil in a 12-inch skillet over medium-high flame until it just starts to smoke. Add tomatoes, and season with salt and pepper. Sauté, shaking pan frequently, until tomatoes soften and skins just begin to wrinkle, about 2 minutes. Stir in the garlic and continue to shake the pan until garlic is fragrant. Off heat, stir in the basil and remaining 1 Tb. olive oil, then serve.

Lot 2's Pecorino Fried Bread with Broccoli Adapted by Melissa Clark, NYT Cooking

½ lb broccoli di cicco or regular broccoli
4 garlic cloves
¼ cup plus 1 tbsp extra virgin olive oil
4 (1-inch thick) slices day-old pain au levain or rustic white bread
6 anchovies, roughly chopped
½ teaspoon chile flakes
Juice and finely grated zest of ½ lemon
Salt, to taste
½ cup grated pecorino Romano cheese

Bring a large pot of salted water to a boil. Prepare a large bowl of ice water. If using regular broccoli, cut into 2-inch pieces. Trim broccoli di cicco but leave whole. Blanch broccoli until bright green and just tender, about 1 minute. Transfer to ice water to cool. Let drain and squeeze out extra moisture. Roughly chop broccoli into bite-size pieces. Mince 3 garlic cloves and halve the remaining one. Heat 2 tablespoons olive oil in a heavy-bottomed skillet over medium-high until hot but not smoking. Fry 2 pieces of bread until golden brown, about 2 minutes per side. Set bread aside. Repeat with 2 more tablespoons olive oil and remaining bread.

Add remaining tablespoon oil to skillet. Add minced garlic, the anchovies and chile flakes, and cook for about 30 seconds or until fragrant. Add broccoli and heat until warmed through, 1 to 2 minutes. Turn off heat and stir in lemon juice and zest and a pinch of salt, or to taste.

Rub fried bread with garlic clove halves and sprinkle with some of the cheese. Place broccoli on top of bread and garnish with more cheese. Yield: 4 servings.

Roasted Baby Carrots with Mustard-Herb Butter **By Amy Wisniewski on *Chowhound***

1 lb baby carrots (about 2 bunches), green stems trimmed to ½-inch, and wispy carrot tips removed
2 teaspoons olive oil
Kosher salt
Freshly ground black pepper
1 tablespoon unsalted butter
2 teaspoons coarse-grained mustard
1 tablespoon coarsely chopped fresh herbs, such as dill, flat-leaf parsley, chives, chervil, or tarragon

Heat the oven to 450°F and arrange a rack in the middle. Place the carrots on a baking sheet, drizzle with the oil, season with salt and pepper, and toss to evenly coat. Roast, shaking the pan occasionally, until a knife easily pierces the carrots, about 10 to 15 minutes. (Smaller carrots will cook in less time.) Remove from the oven and set aside while you prepare the herbed mustard-butter.

Melt the butter in a large frying pan over medium heat until foaming. Add the mustard and stir to combine. Add the roasted carrots and herbs and toss to coat the carrots in the butter mixture. Season with S&P as needed.

Spigariello with Pasta from Harvest Hill Farm

12 oz. of your favorite pasta
1 bunch Spigariello
1 small onion, chopped
4-6 cloves of garlic, chopped
2-4 tbsp olive oil
Salt and pepper to taste
Optional: herbs or spices to taste – basil, chili flakes, oregano, thyme, etc.
½ cup hard cheese, shredded or crumbled goat cheese

Boil 4-6 quarts of salted water. Add pasta and stir occasionally. Boil until pasta is just tender – refer to package directions for approximate time. Drain pasta.

Meanwhile, heat oil in skillet over medium heat. Add onion and cook until soft and slightly brown. Add garlic and cook 1-2 minutes. Add spigariello and a small amount of water, stir and cover to steam for 2-3 minutes. Add any of the optional herbs and stir. Combine the spigariello with the cooked pasta and top with cheese.

Stir-Fried Garlic Chives with Chile **From *Gourmet*, August 2005**

1 tablespoon peanut oil
¾ lb garlic chives, cut into 1½-inch pieces (~4 cups)
1 teaspoon dried hot red pepper flakes
¼ teaspoon salt, or to taste

Heat wok over high heat until a drop of water vaporizes instantly upon contact. Add oil, swirling to coat wok evenly, and heat until hot and just smoking. Add chives

and red pepper flakes and stir-fry, letting chives rest on bottom and sides of wok several seconds between stirs, until chives are tender and slightly browned, 2 to 4 minutes. Stir in salt. Serve over rice.

Beet and Beet Green Fritters **By Martha Rose Shulman, *NYT Cooking***

1 to 1¼ lbs beets, peeled and grated
Salt
Greens from 1 bunch beets, stemmed and washed
2 eggs
½ cup chopped mixed fresh herbs, like dill, mint, parsley
2 teaspoons ground cumin
1 teaspoon ground caraway
1 cup fresh or dry bread crumbs (more as necessary)
Freshly ground pepper
2 oz feta, crumbled (½ cup)
All purpose flour as needed and for dredging
¼ cup canola oil
¼ cup extra virgin olive oil
Plain Greek-style yogurt or aioli for serving

Salt the beets generously and leave them to drain in a colander placed in the sink or in a bowl for 1 hour, tossing and squeezing the beets from time to time (wear rubber gloves to protect your hands from the color). After an hour, take up the grated beets by the handful, squeeze out as much liquid as you can and transfer to a bowl.

While the beets are draining, heat a large pot of water over high heat and stem and wash the beet greens in 2 changes of water. When the water comes to a boil, salt generously and add the beet greens. Cook for about 1 minute, until tender, and transfer to a bowl of ice water. Let sit for a few minutes, then drain, squeeze dry and chop fine. Alternatively, steam the greens for 2 minutes above 1 inch of boiling water.

In a large bowl, beat the eggs and add the grated beets, herbs, cumin, caraway, beet greens, breadcrumbs, salt and pepper to taste, and feta. Mix together well. Take up a small handful (one to 2 tablespoons) of the mixture, and if it presses neatly into a patty, it is the right consistency. If it seems wet, add more breadcrumbs or a few tablespoons of all-purpose flour. When the mixture has the right consistency, cover the bowl with plastic wrap and refrigerate for one hour or longer.

Combine the oils in a large frying pan and heat until rippling, about 275 degrees. Meanwhile, take up heaped tablespoons of the beet mixture and form patties. Lightly dredge in flour. Carefully transfer to the pan, taking care to fry them in batches so you don't crowd the pan, and fry until patties are golden brown on both sides. Use tongs, a slotted spatula or a spider to turn the fritters over. Remove from the oil and drain briefly on a rack, then serve, with yogurt or aioli if desired.