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Disclaimer to the above vegetable list: The list above is approximate. There may be differences in your box. We ask for patience and a sense of adventure with these boxes. Thank you!

Fridge Management: *Everything* into the fridge. Top the carrots and compost the greens. To make more room in your fridge, top the beets and cook the greens like you would any cooking green. You can also top the fennel just above the bulb and compost the greens.



Red Beets, Photo by Andy Griffin



Calçot Onions, Photo by Shelley Kadota

Recipes from Chef Jonathan Miller:

Roulades seem time consuming and complicated, but boy do they taste good! They are also good keepers and are excellent lunches away from home because they taste good at room temperature. I like this one warmed through, but it does taste good when you are hungry at work! This is also fun to serve to guests - such a pretty dish. This is based on a Greens Cookbook recipe.



Roulade with Spinach Filling, Tomato Sauce

Roulade:
5 eggs
1 ½ c milk
4 T butter
5 T flour
cayenne
½ c Parmesan

Line a baking sheet with parchment paper and heat the oven to 400.

Separate the eggs, putting the whites in a larger bowl. Give the yolks a little stir. Heat the milk in a small saucepan over low heat while you make the roux: Melt the butter in a medium saucepan and add the flour. Stir vigorously until the roux darkens a bit and begins to smell a little nutty, about 2-3 minutes. Whisk in the heated milk all at

once, again, stirring constantly, and continue to cook for another couple minutes until the roux smooths out and thickens slightly. Add a generous pinch of salt and another pinch of cayenne pepper. Remove from heat. Temper the yolks (add a spoonful of hot roux to the yolks in the bowl, stirring them constantly to prevent curdling), then add the tempered yolks to the roux, stirring constantly. Whisk the egg whites until they form firm peaks. Then whisk a quarter of them into the soufflé base to loosen up the mixture. Add half the cheese and mix well. Gently fold in the remaining egg whites. Pour the soufflé onto the parchment and spread it out evenly over the entire surface of the sheet pan. Sprinkle with the remaining Parmesan and bake 15 minutes, until the top has colored and the soufflé has puffed up. Remove and cool (soufflé will fall).

Filling:

1 lb spinach
½ onion, minced
butter
½ lb ricotta
3-4 T half and half
pepper
nutmeg

Rinse the spinach and leave it wet. Saute in its own water until wilted, adding a little salt. When all the spinach has wilted, toss it in a colander to cool and drain. While the spinach drains, saute the onion very gently in 3-4T butter until soft, but not brown, maybe 5 minutes. Squeeze the spinach as dry as you can and then chop it. Add it to the skillet and saute another minute or two. Remove from heat.

Whisk the ricotta with the half and half, a generous amount of pepper, and a few scrapings of nutmeg. Taste and add salt if necessary.

Sauce

2 lb whole tomatoes + juice from a can
3 T butter
1 small onion
2 garlic cloves

Chop the tomatoes roughly. Heat the butter in a medium saucepan and add the tomatoes and the juice/sauce that comes with them.

Halve the onion through the root end, leaving the root intact. Peel the dry skins off, leaving you with two halves of peeled onion, held together by the root. Peel the garlic cloves. Add the onion halves and garlic cloves to the tomatoes with a little salt and simmer until the liquid reduces substantially, and they taste terrific, about 25-30 minutes. Remove and discard the onion and garlic, then blend the sauce until smooth. Taste and adjust seasoning if necessary.

To Finish:

Turn the soufflé over so the smooth side is up. Spread the ricotta mixture over all of it - it will be a fairly thin layer of cheese. Top with the spinach, spreading it over evenly. Roll the soufflé, starting from the shorter end, tightly and put it seam side down on the baking sheet. Bake in the oven at 350 until just warmed through, about 10-12 minutes. Remove and slice a 1/2 inch slice off the end. Put that slice on a plate of 2 tablespoons of tomato sauce and serve warm.

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Here's a great little side dish. Carrots and beets work so well together when they are cooked, and the vinaigrette is super with them. If your beets come with greens, save the greens and use them as you would chard. No need to peel the carrots. Just wash all the grit off them. You could turn this dish into a salad with spinach or top warm wilted beet greens with it, or even

finish it with a goat or blue cheese. It's quite versatile. Great by itself, though!

### **Roast Beets, Carrots with Orange-Rosemary Vinaigrette**

½ bunch beets  
1 bunch baby carrots  
¼ c orange juice  
3T rice vinegar  
1 shallot, minced  
leaves from 2 sprigs rosemary, finely chopped  
olive oil

Roast your carrots and beets in a 375 degree oven. Put the beets in a dish with a little water, cover, and roast until soft, about 45 minutes to an hour depending on the size of the beets. Cool slightly, peel, and cut into quarters or halves, depending on size. Toss the baby carrots in a little olive oil and salt, and roast until colored and soft, about 30 minutes, maybe less depending on size.

While the vegetables are roasting, combine the orange juice, rice vinegar, shallot and rosemary in a small saucepan and bring to a boil. Simmer until reduced by half, then add a touch of salt. Cool slightly, then whisk in olive oil to your taste. This dressing does not have to be fully emulsified, so go by what you like to taste - it should stay nice and bright.

Toss the vegetables with the dressing and pile on a serving plate. Serve warm or room temperature.

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I love the combination of cabbage, dill, and rye. Here's one variation of that flavor combination. This is great by itself, but could also be served with chicken. A nice roasted chicken leg would taste great on this!

Braised Cabbage with Dill and Rye Croutons

1 larger onion, halved and thinly sliced
4-8 T butter
1 head savoy cabbage
1 bunch dill, roughly chopped
3-4 slices rye bread (preferably with caraway seeds in it), cut or torn into chunks.

Roughly chop your cabbage and drop it in the bottom of a clean sink. Toss the leaves with at least a tablespoon of salt, maybe a little more, and allow to sit while you prep the onion. Bring 2 cups of water to a boil.

Saute the onion in 4-6 tablespoons of butter (depending on how much butter you want to use) very slowly over low heat, covered, until the onion is soft and translucent (do not brown), about 12 minutes. Pour the boiling water over the cabbage in the sink to rinse off any excess salt. Taste a leaf to make sure it's not too salty, then add the cabbage to the onion. Stir, then cover and braise again until the cabbage is very soft, but not mushy, about another 10-12 minutes. Check a couple times to make sure the heat isn't too high and the cabbage does not brown.

In a skillet melt a couple tablespoons of butter and saute the rye bread chunks, stirring once in a while, until they are toasty and lightly browned. Set aside.

Add the dill to the cabbage and taste for salt. You may or may not need salt depending on how much salt remained with the cabbage after you poured the water over it. Remove from heat and serve warm with the rye croutons.

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