



[Armenian Cucumbers](#)
[Early Girl Tomatoes](#)
[Summer Squash](#)
[Scallions](#)
[Collards](#)
[Formanova Beets](#)
[Parcel](#)
[Napolitano Basil](#)
[Chantenay Carrots](#)
[Chard](#)
[Walla Walla Onions](#)
[Genovese Basil](#)

****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: Cucumbers & Summer Squash: Store in bags in the fridge. Tomatoes: Do not refrigerate. Store on your counter. Scallions, Collards, Parcel, Chard & Onions: Remove any ties or rubber bands, and store loosely in bags in the fridge. Beets: Remove greens from beets. Store greens and beets in separate bags in the fridge. Use the greens within the first 1-2 days as a cooking green, just like chard. 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. Carrots: Remove and compost greens. Carrots stay crisper longer without their greens. Store carrots in a bag in the fridge.



Parcel is a frilly herbal variety of celery. Use it anywhere you would parsley or celery.
Photo by Andy Griffin.

Armenian Cucumber & Tomato Salad
Adapted from The Kitchen Scout

- 1 Armenian Cucumber, seeded and cut into 1-inch chunks (about 3 cups)
- 2 Dry Farmed Early Girl tomatoes, cut into 1-inch chunks (about 3 cups)
- 1 bunch scallions, trimmed and thinly sliced (white and green parts)
- 1/3 cup chopped fresh cilantro
- 1/3 cup chopped fresh parsley (try the parcel here!)
- 2 Tbsp fresh lemon juice
- 1/2 tsp Kosher salt
- 1/4 tsp freshly ground black pepper
- 4 Tbsp extra virgin olive oil

Combine cucumbers, tomatoes, scallions, cilantro and parsley in a large bowl and toss lightly.

In a separate bowl, combine lemon juice with salt and pepper. Slowly whisk in olive oil until the vinaigrette is emulsified. Pour over the vegetables and mix well. Season to taste.

Chard and Tomatoes
From *Too Many Tomatoes, Squash, and Other Good Things* by L. Landau and L. Myers

- 2 T olive oil
- 1 onion, diced
- 2 cloves garlic, minced
- 3 large tomatoes (or equivalent with different sized tomatoes), peeled and diced
- 1/2 cup cooked ham (optional)
- 2 cups cooked chard (easy to blanch: just immerse roughly chopped leaves in boiling water for 1-2 minutes)
- butter
- S & P
- Nutmeg
- 1/2 cup grated parmesan cheese

Sauté the onion and garlic in the olive oil until golden. Stir in the tomatoes, ham if using, and chard and heat until bubbly. Add butter, Salt and Pepper and nutmeg to taste. Serve, sprinkling with the Parmesan cheese.

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

Zucchini and Chickpeas

Adapted from Mediterranean Vegetables by Clifford Wright

2 T olive oil
1 lb zucchini, trimmed and sliced about ½ inch thick
16 oz can chickpeas, drained
2 large garlic cloves, chopped
S & P to taste
2 T finely chopped fresh parsley leaves

Heat the oil in a large skillet over medium heat and cook the zucchini, chickpeas, garlic, salt and pepper until the zucchini are slightly soft, about 20 minutes. Toss with the parsley and serve hot or at room temperature. Makes 4 servings.

Sausage and Collards over Polenta From Chef Jonathan Miller

1 cup polenta (coarse ground yellow corn)
4 cups water
salt
½ cup parmesan or romano, grated
1 bunch collards
olive oil
1 onion, chopped
1 sweet red pepper, diced
¾-1lb spicy sausage (preferably smoked)
3 garlic cloves, minced
dry oregano
1 lb tomatoes, peeled (or not) and chopped

Bring the water to a boil and gradually sprinkle in the polenta, whisking constantly to avoid lumping, and return the mixture to a low simmer. Continue stirring regularly so no lumps form, and cook over low heat until completely cooked, about 30 minutes. Fold in salt and the cheese and keep warm.

While the polenta cooks, rinse the collards then slice them thinly, discarding stems. Heat some olive oil in a saucepan and add the onion and sweet pepper until lightly browned and softened, about 5 minutes over high heat. Dice one sausage and add it to the onions with the garlic and a generous pinch of dry oregano. Heat through and add about a cup of water, then the collards. Give them a hit of salt and cover, stirring occasionally, until the collards are tender, about 15 minutes. Brown the remaining sausage and slice into thin rounds. Add them with the tomatoes to the collards and heat through for another 5 minutes or so. Mound the polenta on a serving plate and top with the collard/sausage mixture.

Zucchini with Basil and Pecorino Romano Cheese from *Verdura* by Viana La Place

1½ pounds firm zucchini
4 Tbsp extra-virgin olive oil
3 garlic cloves, peeled and chopped
Salt and Pepper to taste
3 Tbsp freshly grated imported Pecorino Romano cheese
10 basil leaves

Wash the zucchini well. Trim the zucchini and slice into thin coins. Place olive oil in a large sauté pan and turn the heat to high. Add the zucchini and toss in the oil until it is lightly golden in spots but still crisp, about 4 minutes. Turn the heat to medium low, add the garlic and S & P to taste. Cook until the zucchini is tender but still has a trace of crispness. Transfer the zucchini to a serving platter. Sprinkle the grated Pecorino Romano cheese over the zucchini. Tear the basil leaves into pieces and scatter them over the top.

Baked Spicy Onion Slices

From *Chez Panisse Vegetables* by Alice Waters

Onions cooked this way can be served warm or cold, as a side dish, or by themselves. Sweet, juicy yellow onions are best for this recipe. Peel them, slice them ¼-inch thick, season well with salt, and place them on a well-oiled baking sheet. Brush the exposed sides of the onions with olive oil and bake them in a preheated 375 F oven for about 30 minutes, or until the onions are soft, and browned on their undersides. When the onions are cooked, place them carefully in a shallow dish, keeping the slices intact. Pour over them a vinaigrette made with 1 part sherry vinegar, 4 parts extra virgin olive oil, salt and a pinch of ground cayenne or hot pepper flakes. Let the onions marinate in the vinaigrette for about 20 minutes. Serve them cool, or warm them gently in the oven.

Simple Beet Salad with Onions

Grate scrubbed beets or cut into julienne; toss with chopped green onions and a vinaigrette. Add toasted nuts and/or a sharp cheese (blue, Parmesan, feta). Serve alone or with lettuce.

Simple summer beet soup

Boil and peel beets. Whirl in food processor with orange or lemon juice, small amount of fresh mint leaves if you have some, and black pepper. Chill. Serve with plain yogurt or sour cream.