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****Disclaimer to the above vegetable list**:** The list above is *approximate*. There may be differences in your box. As always, Andy will make sure it will be a good value. In the meantime, we ask for patience and a sense of adventure with these boxes. Thank you!

Storage: [Cocktail Onions](#), [Chives](#), [Verdolaga](#) & [Wild Arugula](#): Remove any rubber bands or ties, and store loosely in a bag in the fridge. [Carrots](#): Remove and compost greens; store roots in a bag in the fridge. Carrots keep better without their greens. [Basil](#): It shouldn't get too cold, so wrap it in a damp clean cloth and put it in the 'warmest' place in your fridge. Or, try keeping your basil as a flower bunch in a jar with water at the stems. [Summer Squash](#), [Melons](#), [Beets](#), & [Kohlrabi](#): store in bags in the fridge. [Tomatoes](#): Store in a cool spot on your counter. Do not refrigerate. Putting them in the fridge makes them mushy and less tasty.



"Ceci n'est pas un agriculteur Biologique" – me channeling Magritte in a photo of verdolaga. Also known as "French purslane," Verdolaga is a succulent edible weed. Verdolaga is typical in Mexican cuisine, where it is usually sautéed in a skillet briefly before

scrambling with eggs for a breakfast taco or fried up with a bit of pork for a lunch taco. I've had it served me as a salad ingredient in an interesting Moroccan dish that was prepared by Amaryll Schwetner of Boulette's Larder in San Francisco for a benefit dinner to honor Paula Wolfert for her contributions to Alzheimer's disease research. ~ Andy

**Tomato, Cucumber, Purslane Salad Recipe
From Simple Recipes**

1 large cucumber, peeled, quartered lengthwise, seeds scooped out, and then chopped
1 medium tomato, chopped
1 bunch purslane, thick stems removed, leaves chopped (about ½ cup chopped purslane)
1 minced seeded jalapeno
2-3 Tbsp lemon juice
salt to taste

Toss all the ingredients together in a bowl. Salt to taste.

**Summerly Squash
From allrecipes.com**

2 Tbsp vegetable oil
1 small onion, sliced
2 medium tomatoes, coarsely chopping
1 tsp salt
¼ tsp pepper
2 small zucchini, cut into ½-inch slices
2 small yellow summer squash cut into ½-inch slices
1 bay leaf
½ tsp dried basil

Heat the oil in a large skillet over medium heat. Cook and stir the onion about 5 minutes, until tender. Mix in the tomatoes, and season with salt and pepper. Continue to cook and stir about 5 minutes. Mix in the zucchini, yellow squash, bay leaf, and basil. Cover, reduce heat to low, and simmer 20 minutes, stirring occasionally. Remove bay leaf before serving.

Beet and Arugula Salad, Gourmet, March 1997

½ lb. beets (about 3 medium-size)
1 small bunch arugula
1 tbs white wine vinegar
¼ cup olive oil

Peel beets and cut into ½-inch wedges. In a steamer set over boiling water steam beets until tender, about 10 minutes, and transfer to a bowl. Discard coarse stems from arugula. Wash arugula well and dry. In a bowl whisk together vinegar and salt and pepper to taste and whisk in oil until emulsified. Pour half of vinaigrette over beets and toss well. To vinaigrette remaining in bowl add arugula and toss well. Arrange arugula and beets on 2 plates. Serves 2.

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

Raw Summer Squash Salad with Arugula, Feta, and Herbs, from KalynsKitchen.com (Makes 4 salads)

3 T fresh squeezed lemon juice (or a bit less)
4 T good quality extra virgin olive oil
zested skin from one whole lemon (or a bit less)
2-3 medium sized yellow or green summer squash (about 3-4 cups sliced squash)
4-6 oz. baby arugula leaves (3-4 handfuls)
½ cup sliced or chopped fresh herbs (basil, mint, or parsley would be my choice)
¼ cup crumbled feta cheese

Zest the lemon and place the zest in a bowl or glass measuring cup. Squeeze the juice from the zested lemon, then add more juice as needed to make 3 T lemon juice. (I'm a big lemon fan, so if you're not that crazy about lemon 2 T might be enough for you.) Add lemon juice to the zest, then whisk in the olive oil.

Cut off the ends of squash, then wash and dry. Cut lengthwise, then use a mandoline or chef's knife to cut into very thin slices. (I used the 1.5 mm blade on the mandoline.) Layer the sliced squash into a flat dish and pour over about 2/3 of the dressing and season with a generous amount of salt and fresh ground black pepper. Let squash marinate 15-30 minutes while you prep other ingredients.

Wash baby arugula leaves and spin dry or dry with paper towels. Wash herbs of your choice and spin dry or dry with paper towels, then either slice or coarsely chop herbs.

Combine arugula and herbs in bowl large enough to hold all the salad. Add marinated squash slices, toss to combine, and taste to see if you want to add more dressing, salt, or fresh ground black pepper. (I added a bit more dressing.) Arrange salad on individual salad plates, sprinkle each with 1 T crumbled feta cheese, and serve.

Cantaloupe Salad with Basil, Fresh Mozzarella & Onions, Serves 4-6, adapted from theKitchen

1 medium cantaloupe, cut into 1-inch cubes
10-20 leaves of basil, chiffonaded
10 green olives, sliced
¼ red onion, thinly sliced
1 cup fresh mozzarella balls, sliced into quarters
Olive oil
Champagne or Red wine vinegar
Juice from one Lemon or lime
S & P to taste

In a large bowl, toss the cantaloupe, basil strips, olives, red onions and mozzarella balls together. Lightly dress the salad with a long pour of olive oil and even longer drizzle of red wine vinegar. Juice one lime and toss into the salad. Generously salt and pepper the salad and taste.

This salad is great straight away but even better chilled for a few hours before serving, to allow the flavors to really meld.

Roasted Garlic Basil Sauce, *Gourmet*, September 1997

4 large garlic cloves
1 medium zucchini
¾ cup packed fresh basil leaves
¼ cup packed fresh flat-leafed parsley leaves
½ cup water
2 teaspoons fresh lemon juice

Preheat oven to 425°F. Wrap garlic cloves tightly in foil. Cut zucchini into ¼-inch-thick slices and season with salt and pepper. Put foil-wrapped garlic and zucchini on a baking sheet and roast in middle of oven until garlic is tender and zucchini is pale golden, about 15 minutes. Unwrap garlic and cool. Have ready a bowl of ice water. In a saucepan of boiling water blanch basil and parsley 10 seconds and drain in a sieve. Refresh herbs in ice water to stop cooking and drain in sieve. Sauce ingredients may be prepared up to this point 1 day ahead and kept separately, covered and chilled. In a blender blend garlic, zucchini, herbs, water, and lemon juice until smooth, about 1 minute, and season with salt and pepper. Makes ~¾ cup.

Lentil Kohlrabi Salad from Chocolate & Zucchini

1 cup French green lentils, rinsed
1 small onion or shallot, quartered and thinly sliced
1 medium kohlrabi
3 Tbsp sunflower seeds, toasted
a few pinches of ground cumin
a glug of toasted sesame oil
a glug of cider vinegar
sea salt, freshly ground pepper

In a medium saucepan, combine the lentils, onion, and 360 ml (1½ cups) fresh water. Cover, bring to a simmer, and cook for 20 minutes, until the water is absorbed and the lentils are cooked through but still pleasantly firm. Fifteen minutes into the cooking, add ½ teaspoon salt. Transfer to a colander, rinse briefly under a stream of fresh water, and drain well.

While the lentils are cooking, prepare the kohlrabi. Trim the wispy stems (use the leaves like you would parsley). Inspect the skin, and use a vegetable peeler to peel off any part that looks a little tough or woody; the soft, pale green parts don't need to be peeled. Dice the kohlrabi to form smallish cubes, and put them in a medium salad bowl with the sunflower seeds. Season with salt and pepper, sprinkle with cumin, dress with a glug each of sesame oil and cider vinegar, and toss to coat.

When the lentils are cooked and rinsed, add them to the bowl and stir gently to combine. Taste, adjust the seasoning, and serve.