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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: Potatoes, Summer Squash, Wild Arugula & Cucumbers: Store in bags in the fridge. Tomatoes: Store in a cool spot on your kitchen counter until you use them. Do not refrigerate – that makes them mushy and less tasty. Onions: These are cured – have dry skins -- so can be kept in a cool dry spot on your counter. Chard & Green Onions: Remove any ties or bands, and store loosely in bags in the fridge.



Summer Squash. Photo by Andy Griffin.

Kinda, Sorta Patatas Brava

Adapted from recipe by Julia Turshen, *Small Victories*

- ¼ cup mayonnaise
- 1 Tbsp tomato paste or ketchup
- 2 tsp red wine vinegar
- 1 small garlic clove, minced
- ¼ tsp cayenne pepper or a few dashes Tabasco sauce
- 1 tsp hot pimentón (Spanish smoked paprika)
- Kosher salt
- 1 ½ lb potatoes, cut into bite-sized
- 2 Tbsp extra-virgin olive oil
- 2 Tbsp finely chopped fresh Italian parsley

In a small bowl, whisk together the first 5 ingredients plus ½ tsp of the pimentón, and season to taste with salt and set aside.

Place a large cast-iron skillet in the oven and preheat to 425° F.

Put the potatoes in a large pot of salted water, bring to a boil, and cook until they're barely tender, about 8 to 10 minutes (start counting once the water comes to a boil); the potatoes should still have a little resistance when you test one with a paring knife. Drain the potatoes in a colander, turn them out onto a dishtowel, and pat them dry. Transfer the well-dried potatoes to a large bowl. Drizzle with the olive oil, sprinkle with a generous pinch of salt and the remaining ½ tsp pimentón, and toss everything together. Carefully remove the hot skillet from the oven and add the potatoes. Return to the oven and roast the potatoes, stirring occasionally, until they are super-browned and crispy, about 40 minutes.

Transfer the potatoes to a serving platter, drizzle with the reserved sauce, and sprinkle with the parsley. Serve immediately.

Cherry Tomato and Olive Relish

From *Vegetarian Cooking for Everyone* by Deborah Madison

- 1 pint cherry tomatoes, halved or quartered if large
- 1 or 2 yellow or other tomatoes, seeded and finely diced
- 24 nicoise olives, pitted and halved (or kalamata)
- 1 tablespoon capers, rinsed
- 1 tablespoon chopped parsley
- 2 teaspoons chopped marjoram (or oregano)
- 5 basil leaves, thinly sliced
- 1 Tablespoon extra virgin olive oil
- fresh lemon juice to taste
- salt and pepper

Put the tomatoes in a bowl with the olives, capers, and herbs. Moisten with the oil, then season to taste with the S & P & lemon juice. Serve right away, or at least within the hour of making it.

Mariquita Farm's Vegetable Recipes A to Z page:

<http://mariquita.com/recipes/index.html>

Ratatouille

By Anne Burrell from The Food Network

Extra virgin olive oil
1 large onion, cut into ¼-inch dice
Kosher salt
Pinch crushed red pepper
4 cloves garlic, smashed and finely chopped
3 large tomatoes, cut into ½-inch dice
1 small bundle fresh thyme
1 red pepper, stems, seeds and pith removed and cut into ½-inch dice
1 medium eggplant, cut into ½-inch dice
1 large or 2 small summer squash, cut into ½-inch dice
1 large zucchini, cut into ½-inch dice
6 fresh basil leaves, cut into chiffonade

Coat a large wide pan with olive oil. Add onions, season with salt and crushed red pepper, and bring the pan to medium heat. Cook the onions until they are soft and aromatic but have no color, 7 to 8 minutes. Add garlic and cook for 2-3 minutes.

Add the tomatoes, ½ cup water, thyme bundle and season with salt. Cook the tomatoes until they become very pulpy and have broken apart, about 15 to 20 minutes.

Add the peppers and cook for 5 minutes. Add the eggplant, summer squash and zucchini, season with salt and cook until the squash is soft, 15-20 minutes.

Stir in the basil and taste to make sure the seasoning is correct. Serve warm or at room temperature.

Scallions and Carrots

1 bunch scallions, roots trimmed and white part cut into a 4" length
2 medium carrots, peeled and cut into sticks
1 T olive oil
1 T butter
¼ tsp sugar
2 T soy sauce

Sauté the scallions in the olive oil for 3 minutes. Add the carrots and continue to cook until vegetables begin to soften and turn golden. Add butter, soy sauce and sugar and cook 30 seconds more.

Marinated Cherry Tomatoes

2 baskets Cherry tomatoes, cut in half
1 small onion, coarsely chopped
¼ cup finely chopped parsley
1 Tablespoon finely chopped rosemary
3 Garlic cloves, minced
1/3 cup Extra-virgin olive oil
3 Tablespoons Balsamic vinegar
Salt & freshly ground black pepper to taste

Mix tomatoes, onions, parsley, rosemary, garlic, olive oil and vinegar in a shallow bowl. Season with salt and pepper. Cover the bowl and let tomatoes marinate at room temperature at least 1 hour, but preferably 3 to 4 hours or overnight. Stir occasionally. Enjoy with crostini or as a side dish. About 4 servings.

Pickled Onions

By Chef Jonathan Miller

2-3 red onions
2 cups apple cider vinegar
½ cup sugar
2 t salt
2 bay leaves
4 allspice berries
2 cloves

Slice the onions into thin rounds and put in a heatproof bowl just large enough to hold them.

Put the vinegar, sugar, salt, bay leaves, allspice, and cloves in a saucepan and bring to a boil, cooking only as long as it takes to dissolve the sugar. Immediately pour over the onions. Allow to come to room temperature, poking the onions down occasionally to make sure they are covered. Chill. They are ready as soon as they are cold and will keep for weeks and weeks. Delicious in tacos, on burgers, on fish, in sandwiches...

Milanese-Style Chard

**From *Recipes from a Kitchen Garden*
by Shepherd and Raboff**

1 bunch Swiss Chard
1 Tablespoons olive oil
2 stalks green garlic, chopped
6 scallions, thinly sliced
2 tablespoons chopped fresh parsley
¼ cup chopped basil
pinch nutmeg
¼ cup chopped prosciutto or ham
2 Tablespoons Parmesan Cheese
salt and pepper to taste
garnish: toasted pine nuts or walnuts

Trim the chard, discarding tough stems, and coarsely chop.

In a large, deep skillet, heat olive oil, add garlic and scallions and sauté until softened and fragrant, 2 to 3 minutes. Add chard, parsley, basil, nutmeg, prosciutto or ham and mix well together. Cover the skillet and cook over medium heat until tender and wilted, 3 to 5 minutes. Mix in Parmesan Cheese and then add salt and pepper to taste. Serve garnished with pine nuts or walnuts.

Sauteed Chard with Lemon and Hot Pepper **From *Chez Panisse Vegetables* by Alice Waters**

Stem the chard, wash and drain the leaves, and cut them into a rough chiffonade. Sauté in olive oil, covered, for 5 minutes or so, until the leaves are wilted and tender. Remove the cover and cook away the excess moisture. Season at the last minute with a pinch of red pepper flakes according to taste, and with salt and pepper, and squeeze lemon juice over just before serving.

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