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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! Leave on your counter and rinse just before eating. Summer Squash, Eggplant & Apples: Store in bags in your crisper in the fridge. Pumpkin, Onions & Cantaloupe: Store in a cool dry spot on your counter. Refrigerate after cutting. Chard & Savory: Remove ties and store loosely in bags in the fridge. Peppers: if you're going to eat them within a day or two, store them in a plastic bag in the fridge. If storing longer, store wrapped in clean dry towel in a paper bag in the fridge. Do not freeze.



Savory. Photo by Andy Griffin.

Baked Tomatoes, Squash, and Potatoes

Adapted from wholeliving.com Serves 8

- 2 Tbsp extra-virgin olive oil, plus more for drizzling
- 1 onion, thinly sliced
- 2 small tomatoes, sliced ¼-inch thick
- 1 medium summer squash, sliced ¼-inch thick
- 1 medium potato, sliced ¼-inch thick
- Coarse salt and freshly ground pepper
- 1 Tbsp fresh thyme leaves (try the savory here)
- 2 Tbsp freshly grated Parmesan cheese

Heat oven to 375 degrees. Heat oil over medium and cook onion until tender and lightly golden, 6 to 8 minutes.

Arrange the onion on the bottom of a 9-by-13-inch baking dish. Overlap tomato, squash, and potato on top of the onion. Season with salt and pepper, sprinkle with thyme and Parmesan, and drizzle with more oil. Bake covered for 30 minutes. Uncover and bake until golden, 30 minutes more.

Cooking Winter Squash/Pumpkin by Julia

In case you've never tried to cook winter squash, it couldn't be simpler: Cut in half with a big sharp knife. Remove seeds. (If you've ever carved a pumpkin, these two steps should be very familiar.) Put in a baking pan (I use glass, metal or ceramic would also work) cut side down, with a little water in the pan. Or rub the cut side with a little oil first. Bake in a medium oven (325, or 350, or 400, etc.) until it's easily pierced with a fork. Remove, and eat. Possible toppings: many like maple syrup, I like salt and pepper. I've also added my cut, seeded halves of winter squash to the crockpot with some water, and let it cook that way for a few hours. This method works especially well when all you want is the cooked flesh to puree for a soup or other dish.

Simple Pumpkin Bread

2 cups mashed/pureed pumpkin or winter squash

Mix and make a well in the center:

- 3½ cups flour
- 2 teaspoons soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 2 cups sugar

Add to the center along with the pumpkin and stir just until all is mixed in:

- 1 cup oil
- 4 eggs
- 2/3 cup water

Then if you like: chocolate chips, optional

Pour into 1 large and 2 small oiled bread pans (or muffin tins). Bake at 350 for one hour. (Or less for muffins.)

Damaged Goods Gratin of Tomatoes, Eggplant and Chard, from *Vegetable Literacy*, Deborah Madison

1 ½ pounds eggplant
Sea salt
Sunflower seed or olive oil
2 Tbsp olive oil
1 small finely diced onion
10 to 12 cups coarsely chopped chard leaves (~1 lb)
Freshly ground pepper
Several large basil leaves, torn
1 or 2 large tomatoes, sliced ¼-inch thick
4 ounces fresh mozzarella cheese, sliced
Handful of small fruit-type tomatoes
1 cup fresh bread crumbs

Slice the eggplants into rounds a scant ½-inch thick. You should have 8 to 10 slices. Unless the eggplants are very fresh, salt the slices lightly and let stand for 30 minutes, then blot dry with paper towels.

Heat a ridged cast-iron pan over medium-high heat. While the pan is heating, brush both sides of each eggplant slice with the sunflower seed oil. When the pan is hot, add the slices and cook for 6 to 7 minutes, rotating them 45 degrees, and then cooking for another 5 to 7 minutes. Turn the slices over and cook on the second side the same way. The second side may take less time because the pan will have amassed more heat. (Alternatively, brush the rounds with oil and bake in a 375° F oven until soft and nicely colored, 25 minutes.)

Heat 1 tablespoon of the olive oil in a wide skillet over medium heat. Add the onion and cook, stirring occasionally, for 3 minutes. Add the chard and a few pinches of salt, cover, and cook until the chard is wilted and tender, 5 minutes or so. Turn the cooked chard into a colander or sieve set over a bowl to drain, then press with the back of a spoon to remove some of the liquid. It needn't be bone-dry, as it will give moisture to this dish.

Heat the oven to 350° F. Lightly oil a round or oval gratin dish large enough to hold 6 to 8 cups.

Cover the gratin dish with half the eggplant slices and season with salt and pepper. Scatter the basil, then layer half of the tomato slices on top, followed by half of the mozzarella. Season again with salt and pepper. Strew the chard over the cheese layer and season lightly with salt and pepper. Layer the remaining eggplant rounds, followed by the remaining tomato slices, and cheese. Tuck any small whole tomatoes here and there among the vegetables.

Toss the breadcrumbs with the remaining olive oil to moisten and strew them over the surface. Bake until bubbly and the breadcrumbs are browned, about 35 minutes. Let settle 10 minutes or so before serving.

Lentil and Chard Soup with Tomatoes Chef Jonathan Miller

1 c French green lentils
1 bunch chard, leaves and stems separated and chopped
1 bay leaf
olive oil
1 red onion, chopped
3 garlic cloves, minced
1 lb tomatoes, peeled and chopped
parsley
red wine vinegar

Sort through and rinse your lentils. Put them into a soup pot and add the bay leaf. Cut the stems off the chard, dice them, then add the diced chard stems to the lentils. Pour in 7 cups of cold water, a drizzle of olive oil, and a little salt. Bring to a simmer and cook while you prepare the remaining ingredients.

Heat some olive oil in a skillet and add the onion. Sauté briskly until just beginning to soften, about 3 minutes or so. Add the garlic, some salt, and a very small handful of chopped parsley. Heat through, then lower the heat and cook until the onion is soft, about 8 min. Add the chopped tomatoes and cook another 5 min. Finally, add the chopped chard leaves and sauté until they have wilted.

Add the onion/tomato/chard mixture to the cooking lentils and cook for another few minutes so the flavors come together. Give the lentils a splash of vinegar, then serve warm with some good bread.

Gazpacho Andaluz, *Saveur*, July 2012

1 slice country-style bread, about 1" thick, crusts removed
2 small cucumbers, peeled, seeded, and chopped
2 lbs. very ripe tomatoes, seeded and coarsely chopped
1 clove garlic, peeled and chopped
2 tbsp. sherry vinegar
½ cup extra-virgin olive oil
Salt

Optional Garnishes:

½ green pepper, seeded and finely diced
½ cucumber, peeled, seeded, and finely diced
1 cup ½" croutons
½ small white onion, peeled and finely diced
1 small tomato, seeded and finely diced

Soak bread for ½ hour in a small bowl in water to cover. Squeeze out moisture with your hands.

Purée bread, cucumbers, tomatoes, garlic, vinegar, olive oil, and 1 cup water in a food processor until very smooth. Push purée through a coarse sieve with the back of a wooden spoon. Gazpacho should be fairly thin. Season to taste with salt. Chill gazpacho in refrigerator for at least 2 hours. Adjust seasoning. Serve in individual glasses, or in soup bowls with garnishes on the side.