

[Cauliflower](#)
[Potatoes x 2lbs](#)
[Cilantro](#)
[Escarole](#)
[Red Beets](#)
[Red Chard](#)
[Orange Carrots](#)
 Fresh [Onions 'green tailed'](#)
[Parsnips](#)
[Broccoli di Cicco](#)

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... toss the greens of the carrots. To eat first: I would start with the cauliflower and cilantro and perhaps chard. The escarole is a hearty green that 'hangs out' a bit longer than more tender greens. If space is still at a premium top the onions and toss their greens or make a stock with them. The cauliflower will of course keep for several days but the sooner you cook and eat it, the sweeter/less cabbage-y it is. Truly fresh cauliflower is a treat!

ESCAROLE: I love this vegetable! It's a chicory, but it's sweet like lettuce. You could try making a salad with some of the grated beets or carrots...I also cook escarole just like spinach.

[Recipes A-Z on our website](#)

Were you a fan of the Two Small Farms Newsletter with lots of recipes? That newsletter will no longer go out, now we're doing a **Mariquita Farm "Ladybug PostCard"** with recipes weekly throughout the year. Sign up on [this page](#).

Julia's Beet note: you can cook up all your beets by roasting them in the oven, including any stray beets from past shopping/csa boxes etc: then what you don't use in the recipe below, you can make a simple, elegant composed salad! I had a great one at Bar Tartine with crab and crême fraiche... although at home I'm more likely to use a vinaigrette and some almonds...



A Banh Mi

From Chef Jonathan Miller: We hope to have postcards with this recipe as well: (about 4 sandwiches)

1 lb pork shoulder
 2 T oyster sauce
 1 T nam pla (fish sauce)
 1 t sugar
 3 T grapeseed oil
 2 T lemon zest
 2 T sesame seeds
 2 shallots, minced
 1 garlic clove, minced
 1 cucumber, sliced in paper thin rounds
 16 cilantro stems with leaves
 1 jalepeno, sliced in paper thin rounds
 do chua (daikon & carrot pickle) [recipe follows]
 cilantro pesto [recipe follows]
 mayonnaise
 crusty french baguette (not sourdough)

Put the pork shoulder in the freezer while you prepare the marinade. Combine the oyster sauce, nam pla, sugar, grapeseed oil, lemon zest, sesame seeds, shallots, and garlic in a bowl and mix well. Pull the pork out of the freezer and slice it as thinly as possible. Put the slices in the marinade and toss to coat well.

Prepare the remaining sandwich ingredients, refreshing the bread in an oven, if necessary, to crisp up the crust.

Grill the pork shoulder over a hot flame until cooked through completely and charred in spots.

Slice the bread in half, lengthwise, and spread mayonnaise on one half of the bread. Spread some cilantro pesto on the other half.

Layer the sandwich with the pork, cucumber, jalepano, cilantro stems, and a bit of the do chua. Close and eat! Yummy!

Do Chua

(vietnamese pickled daikon and carrot)

half a large daikon, peeled and julienned

1 carrot, julienned

1 t salt

1/2 c + 2 t sugar

1 1/4 c distilled vinegar

1 c water

Put the daikon and carrot in a colander in the sink and toss with the salt and 2 t sugar. Keep tossing as the salt draws out some of the vegetables' liquid, about 3 minutes. Squeeze gently, then rinse.

Bring the 1/2 c sugar, vinegar, and water to a simmer on the stovetop, whisking just until the sugar dissolves. Remove from heat and pour over the daikon and carrot. Refrigerate at least one hour before using.

Ginger Cilantro Pesto

1 cup chopped fresh cilantro

1/2 cup chopped green onions

1/4 cup salted roasted unsalted cashews

1/4 cup chopped peeled fresh ginger

1/4 tsp. cayenne pepper

6 T grapeseed oil

Process all ingredients except the oil in a food processor until the nuts are finely ground. Add the oil while the machine is running and season with salt and pepper.

Beet and Blue Cheese Spread

Cooking Light magazine

2 beets

2 apples, cut into 8 wedges

1/4 cup blue cheese, crumbled

1 tbsp. horseradish

Preheat oven to 400 degrees. Wrap beets in foil and bake for 1 hour or until tender. Cool and peel the beets. Place beets, apples, cheese and horseradish in a food processor, process until well blended. Serve with crackers or pita chips.

Stir Fried Noodles with Cabbage and Chard

1 pound dried Japanese ramen noodles, or capellini
1/2 head or so red or green cabbage, leaves cut from stem and sliced thinly

2 tablespoons cooking oil

2 Tablespoons fresh ginger, minced

2 Tablespoons garlic, minced (fresh)

1 teaspoon dried chile flakes

2 or more cups thin onion slices: about 1 large or 2 medium red or white or yellow

1 bunch chard or other cooking greens (cleaned and sliced into thinnish strips), and or julienned carrots

2 Tablespoons sake or rice wine

sliced, toasted almonds, or toasted sesame seeds (optional)

Sauce: 4 Tablespoons soy sauce, 1 Tablespoon Worcestershire OR fish sauce, 3 Tablespoons rice wine or sake: mix all together. Boil noodles according to package directions, but be sure not to overcook. Drain and rinse, set aside for a moment. Heat oil in heavy, large fry pan over medium/high heat, then add ginger, onions, and chile flakes. After about a minute or two, add the garlic. Cover and cook for a good amount of minutes, until the onions are soft. Now add the cabbage, and carrots if you're using, and rice wine/sake. Cook until the cabbage is soft. Add the chard. Cook until it's bright green, about a minute or two. Add the Sauce. Stir around a bit. Add the cooked Noodles. Top with the almonds or sesame seeds. Serve.

Minestra of Swiss Chard and Rice

Adapted from *Saved by Soup* by Judith Barrett

2 teaspoons olive oil

1 medium sized onion, chopped

5 cups high quality vegetable or chicken broth

1/2 cup short grain rice, Arborio or other

1 bunch chard, rinsed and roughly chopped

S & P to taste

2 Tablespoons fresh parmesan cheese, grated,

Heat oil in a heavy large saucepan over med-high heat. Add the onion and cook, stirring, until it begins to soften, 2-3 minutes. Add broth and bring to a boil. Stir in the rice, partially cover pan, reduce heat to med-low, and simmer, stirring occasionally to prevent the rice from sticking to the bottom, until the rice is tender, about 20 minutes. Stir in the chard or spinach, increase the heat to med-high, and cook until the greens are tender, 2-4 minutes longer. Season to taste with S & P. Ladle into bowls and serve with the grated cheese if desired. Makes 6 servings. 118 calories per serving without the cheese. 2.2 grams of fat per serving. (adjust this up of course if your servings are larger...)