



Erbette [Chard](#)
 Ruby Crescent Fingerling [Potatoes](#)
 Beefsteak [Tomatoes](#)
 Pippin [Apples](#)
 Hass [Avocados](#)
[Pears](#)
 Poblano [Peppers](#)
 Butternut [Squash](#)
[Spigariello](#)

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!

Storage: Chard: store in a plastic bag in the fridge. No coldest drawer. Potatoes: store in a plastic bag in the fridge. Tomatoes: store in a cool spot on your counter. Do not refrigerate and do not wash until ready to eat. Apples & Pears: store in the crisper drawer in the fridge. Avocados: store on your counter until ready to eat. A firm avocado will ripen in a paper bag or in a fruit basket at room temperature within a few days. Peppers: Try to use them within a week. Store for 1-2 weeks wrapped in a dry terry-cloth towel inside a paper bag in the refrigerator or a cool dark place. Do not freeze. Butternut Squash: store in a cool spot on your counter. These get sweeter with time and as long as they have no fresh nicks or bruises, will keep for months. Spigariello: remove any twisty ties/rubber bands and store in a bag in the fridge. No coldest drawer.



Photo of Erbette Chard by Andy Griffin.



Photo of Poblano Peppers by Andy Griffin.

Potato Salad with Shredded Chicken
Chef Jonathan Miller

None of the ruby crescent potatoes grew large this year. Sounds bad, I know, but it's actually pretty nice. The smaller sized potatoes are perfect for this salad and for easy and simple roasting. If you don't like roasting your potatoes you can boil them. I like emphasizing the potatoes here, so I use less chicken than you might suspect. Change it up if you like by adding more chicken. When your avocados ripen, add them too! Serve this on some arugula if you like, or spinach, or mizuna. Yum!

- 2 lb ruby crescent potatoes
- olive oil
- 1 chicken breast, bone in, skin on
- 1 bunch scallions, sliced
- 2 T chopped tarragon
- 2 T chopped parsley
- zest and juice of 1 lemon
- 4 tomatoes, diced
- 3 dry tomatoes, cut into slices
- 2 small, sweet, red peppers, roasted, peeled, and sliced
- 1 T mayonnaise
- splash of red wine vinegar

Toss the potatoes with some olive oil and salt. Roast at 375 until soft, about 20-25 minutes. Allow to cool.

For the chicken, liberally salt the meat, then heat the oven to 425. When the oven heats up, heat a heavy skillet that can go in the oven. Add a touch of oil and sear the chicken, skin side down, until the skin is deeply browned, about 5 minutes, maybe less. Flip, so the skin is up and the ribs are down, and transfer to the oven. Roast for 18-20 minutes, then remove and allow to rest for an additional 10 minutes. Cut the meat off the bone and pull the skin off. Chop up the skin and shred the meat. Mix them together with the potatoes and the remaining ingredients plus a hit of salt. Stir well and taste to make sure you like it. Serve at room temperature with or without avocado slices and greens.

More recipes can be found at the Mariquita Farm Vegetables Recipes A-Z Page:
<http://mariquita.com/recipes/index.html>

Winter Squash Gratin

Adapted from *The Greens Cookbook* by D. Madison and E. Brown

2 tablespoons olive oil
1 onion, finely chopped
1 clove garlic, minced
¼ teaspoon [thyme](#)
1 bay leaf salt
½ cup dry white wine
¼ teaspoon cayenne pepper or ½ teaspoon paprika
1 pound [tomatoes](#), peeled, seeded and chopped
sugar, if necessary
Pepper
1 butternut winter squash, weighing 2 ½ to 3 pounds
4 ounces Fontina or Gruyere cheese, sliced
Freshly chopped parsley

Heat the olive oil and add the onion, garlic, thyme, bay leaf and a little salt. Cook over medium heat, stirring frequently, until the onion is soft; then add the wine and let it reduce by half. Add the cayenne or paprika and the tomatoes. Cook slowly for 25 minutes, stirring occasionally, until the sauce is thick. Taste, add a pinch of sugar if the tomatoes are tart, and season with the salt and freshly ground black pepper.

While the tomatoes are cooking, prepare the squash. Cut it open, scoop out the seeds and strings, and then, with the flat cut surface resting on the counter, shave off the skin. (The butternut can easily be peeled with a vegetable peeler before it is cut in half. Another method is to cut the squash into pieces and then remove the skin from each piece. This takes more time, but you may find it easier.

Slice the peeled squash into large pieces about 3 inches long and 1/4 inch thick. Heat enough oil to generously coat the bottom of a large skillet, and fry the squash on both sides, so that it is browned and just tender. Remove it to some towel to drain; then season with salt and freshly ground pepper.

Preheat the oven to 375 degrees. To form the gratin, put a few spoonfuls of the tomato sauce on the bottom of individual gratin dishes, or use it all to cover the bottom of one large dish. Lay the squash on top in overlapping layers with slices of the cheese interspersed between the layers. Bake until the cheese is melted and the gratin is hot, about 15 minutes, and serve with the fresh parsley scattered over the surface.

Chard and Chickpea Stew with Tamarind From *Plenty* by Yotam Ottolenghi

1 bunch [erbette chard](#)
2 t coriander seeds
1 onion, sliced
2 t caraway seeds
2 T olive oil
1 t tomato paste
1 lb [tomatoes](#), chopped
1 ½ c water
1 ½ T sugar
2 ½ c cooked chickpeas (or 14 oz can)
4 T tamarind pulp
juice of 1 lemon
plain yogurt
1 bunch [cilantro](#), chopped
cooked brown rice

Blanch the chard and the chard stems until just tender, a minute or so. Drain and chop.

Dry roast the coriander seeds in a dry skillet until fragrant, about a minute. Cool, then grind in a spice grinder.

In a pot, heat the olive oil and add the onion, caraway seeds. Cook until the onion is very soft and beginning to brown, about 10 minutes. Add the tomato paste for a minute or two. Add the tomatoes, water, sugar, cooked chickpeas, ground coriander, chopped chard, and a little salt. Stir well, then add the tamarind pulp. When the stew begins to simmer and cover for 30 minutes. Taste and make sure you like it.

Finish the stew with the juice of the lemon and the cilantro. Serve with a little rice and a dollop of yogurt if you like.

Notes on Spigariello from [Chef Jonathan](#):

I think of spigariello as broccoli "leaves" - same great nutritional profile and appealing flavor. It wilts quickly like chard, but keeps a firmer tooth, though not as firm as kale or collards. Great for soups and stir fries, and just lovely with beans. Spigariello is also great as a substitution for spinach in a spinach lasagna. Try also with lentils - delicious!

From Julia: Spigariello is a hearty Italian cooking green that mostly reminds me of [lacinato kale](#). The chefs we sell to in SF love it. For cooking you can use it nearly interchangeably with kale in recipes, in my opinion. It is a member of the brassica family.