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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: Wild Arugula, Turnips, Radishes, Cauliflower, Carrots, & Lemons/Limes: Store in bags in the fridge. Chervil, Dandelion, Chard, Bianca Riccia & Sai Sai: Remove any ties and store loosely in a bag in the fridge. Beets: Remove greens from roots and store greens and roots separately in bags in the fridge. Best to use greens within a day or two, as a cooking green just like chard.



Sai Sai is an Asian variety of radish green that can be used fresh in a salad, pickled or cooked in a sauté or soup. Radish greens are nutrient rich with calcium, iron and vitamin C, as well as being a good source of fiber. The greens are considered more nutrient rich than the roots. Photo by Andy Griffin.

Bianca Riccia & Beets
By Chef Jonathan Miller

This is a simple salad, and easy to throw together if you make the beets in advance.

3-6 beets, depending on size

olive oil

2 oz hazelnuts

1 lemon

Golden Balsamic Vinegar

1 small bag bianca riccia, dried well

4 oz semi-firm goat cheese, cut into irregular chunks

chervil leaves for garnish

Roast your beets: put them in a snug container, add a little water to the bottom (to create steam), drizzle the beets with a touch of olive oil, sprinkle with salt, cover, and roast 1 hour. Cool, then peel and cut into ¼-inch thick slices.

While the beets roast, toast the hazelnuts for about 8-9 minutes, until the skins peel back and you can see the nuts begin to color. Transfer the nuts to a clean towel, and wrap up for about 5 minutes. Rub them together to buff the skins off, then gently roll them off, leaving the skin pieces behind. Allow the hazelnuts to cool completely.

Make the vinaigrette: peel the zest off the lemon with a vegetable peeler, then mince the zest. Combine the zest and the juice from the same lemon in a small bowl with 2 tablespoons of golden balsamic vinegar. Add a pinch of salt, then whisk in olive oil until emulsified and well balanced. Plan on at least 6 T olive oil, perhaps more, depending on how bright you want your dressing to taste.

While the beets are still warm, toss the sliced beets with enough dressing to barely cover them and set aside until you are ready to serve. You can make the beets a day in advance and chill.

Pick through the bianca riccia leaves and tear them or cut them if they are large.

Fan the beets on a serving plate, overlapping them just slightly.

Drop the cheese here and there over the beets.

Toss the bianca riccia leaves with a small amount of the dressing, and pile them on top of the beets and cheese.

Finish with the toasted hazelnuts, scattered all over, and a generous dusting of chervil leaves. Serve immediately. If you like, you can also finish this with a hit of flaky salt.

Dandelion Salad with Anchovy Dressing
Adapted from the *San Francisco Chronicle*

2 bunches Dandelion Greens
6 Anchovy Filets
5 stalks green garlic, chopped
¼ cup cooking oil, such as olive
2 T dark vinegar, such as balsamic
S & P to taste

Wash and dry dandelion greens. Cut into 2" long slivers. Mash anchovy filets with garlic; blend in olive oil and balsamic vinegar. Toss leaves with dressing, then divide among 4 plates. Season with S & P and serve at room temperature with thick slices of chewy bread. Serves 4.

Spring Radish Salad
Adapted from *Verdura Vegetables Italian Style* by Viana La Place

1 bunch fresh radishes
2-3 very sweet carrots
2 bunches arugula
salt and pepper to taste
E.V. olive oil
2 Tablespoons freshly grated Parmesan cheese
Lemon wedges

Trim the radishes and slice them thinly. Peel the carrots and cut them on the diagonal into very thin slices. Snap off the tough stems from the arugula. Gather the arugula into a bunch and cut it crosswise into strips.

Arrange the arugula on a platter. Scatter the sliced radishes and carrots over the arugula. Season with salt and pepper to taste. Drizzle with enough olive oil to lightly moisten the vegetables. Sprinkle the Parmesan over the top. Serve with lemon wedges to squeeze over the salad.

Potato-Chervil Soup with Fresh Chervil Relish
By Marion Barnes for Kitchen Window, May 2008

Soup:

2 large russet potatoes, peeled and thickly sliced
1 cup chervil leaves, chopped
1 cup sour cream (divided use)
2 tablespoons butter
salt and pepper to taste

Relish:

1 cup chervil leaves, chopped
½ large red onion, chopped
2 tablespoons fresh lemon juice
1 tablespoon olive oil

For the soup, cook the potatoes in boiling salted water until tender. Remove the cooked potatoes to a food processor, reserving the cooking liquid. Puree the potatoes using the cooking liquid to keep it soupy. Return

soup to the pan, add the chopped chervil and leave to infuse in the potatoes for a few minutes. Over very low heat, stir in the butter and ½ cup of the sour cream. Add salt and pepper to taste.

For the relish, add all ingredients to the bowl of a food processor and whirl until finely minced.

To serve, spoon the soup into 6 bowls, add a healthy dollop of the relish and remaining sour cream to the top.

Ruth Stroup's Cauliflower
From our friend Ruth Stroup in Oakland

Prepare three or four heads of cauliflower by removing leaves, cutting back florets, peeling remaining stalk. Chop all to bite size pieces. Sauté stalk portion with plenty of butter, olive oil and garlic (at least one-tablespoon for making the roux). Add one-tablespoon flour and cook about one minute. Add one cup of milk slowly to make a sauce. Add stems, steam in the sauce. Add about two to four tablespoons Parmesan or dry jack depending on how strong your cheese is. Add florets to steam. Set aside with lid closed to let flavors settle. This was so yummy and simple. Thanks to Andy for reminding us to cook the nutritious & flavorful leaves and stems. (Thank you, Ruth!)

Turnip, Greens and Bacon Frittata

7 fried slices bacon
½ cup sliced button mushrooms
½ cup turnip, finely diced or grated
turnip Greens, washed and chopped (try the **Sai Sai** here)
1 jalapeño pepper, finely diced (remove seeds if you want less spicy heat)
4 green onions, thinly sliced, or half of a round onion, diced
6 eggs
¼ cup milk
½ cup Monterey Jack cheese
S & P to taste

Chop and fry the bacon. Scoop it out of the pan and let it drain on paper towel. In the drippings (remove some if there is lots) from the bacon sauté the mushrooms, turnip, jalapeño, greens, and green onions. Whisk the eggs with the milk, salt and pepper. Pour the egg mixture slowly over the sautéed vegetables and distribute the vegetables evenly across the pan. Sprinkle the bacon bits across the pan and top with the shredded cheese. Turn the heat down to 3 and cover the pan. Let cook for about 10 minutes until eggs are well set. Serves 4.

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