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**\*\*Disclaimer to the above vegetable list\*\*:** The list above is *approximate*. There may be differences in your box. As always, Andy will make sure it will be a good value. In the meantime, we ask for patience and a sense of adventure with these boxes. Thank you!

**Storage:** Summer Squash, Lettuce, Cucumbers, Carrots & Cauliflower: store in bags in the fridge. Kohlrabi, Onions, Chard, & Garlic Chives: Remove any rubber bands or ties, and store loosely in a bag in the fridge. Basil: It shouldn't get too cold, so wrap it in a damp clean cloth and put it in the 'warmest' place in your fridge. Or, try keeping your basil as a flower bunch in a jar with water at the stems.



Kohlrabi,  
photo by  
Andy  
Griffin.



Cauliflower  
Romanesco  
photo by  
Andy  
Griffin.

**Basil Gelato from *Saveur*, June 2012**

- 2 cups basil leaves
- 2 cups milk
- 1 cup heavy cream
- ¾ cup sugar
- 1 tbsp lemon zest
- ¼ tsp salt
- 6 egg yolks

Combine basil, milk, cream, sugar, zest, salt, and yolks in a blender and puree until smooth. Pour into a 2-qt. saucepan and heat gently until sugar dissolves. Remove from heat and pour through a fine strainer; chill in the refrigerator. Pour into an ice cream maker and freeze according to manufacturer's instructions. Serve garnished with fresh basil leaves.

**Pasta with Zucchini, Lemon, Pine Nuts, and Herb  
adapted from *The Greens Cook Book***

- 1 pound corkscrew pasta (gemelli, rotelli, etc.)
- 8 ounces small, firm green or golden zucchini
- ½ c. mixed fresh herbs: Italian parsley, marjoram, basil, chervil, hyssop, oregano, lemon thyme and others (I used basil and thyme, but oregano and marjoram are also good. Avoid tarragon in this dish.)
- 1 lemon
- 6 T. virgin olive oil
- 5 T. pine nuts
- 1 onion or 3 shallots, thinly sliced then roughly chopped
- 4 t. tiny capers, rinsed in water
- 2 sun-dried tomatoes, cut into narrow strips (I used 8 halves)
- Salt & Pepper
- Parmesan (grated, fresh)

Slice the zucchini diagonally into pieces about the same thickness as the pasta (matchstick size, 1/8" or so). Line up the slices and cut them into narrow matchsticks. Each one will be tipped with green or gold. Make a selection of fresh herbs from those suggested in the ingredients list. Pull the leaves off the stems and chop them, but not too finely. Include any flowers, such as the purple flowers of the basil or pink thyme blossoms. With a vegetable peeler, remove a thin strip of peel from the lemon and cut it into fine slivers. (I grated the peel.) Heat 2 T. olive oil in a small pan and add the pine nuts. Cook them until they begin to color; then add the shallots. Cook the two together over medium low heat until the shallots are soft and the pine nuts are brown. Transfer them to a wide bowl and add the rest of the oil, the capers, lemon peel, sun-dried tomatoes and herbs. Season with salt, freshly ground black pepper and ½ teaspoon or so lemon juice to taste. Add salt to the boiling water, drop in the zucchini and cook it about 1 minute. Scoop it out, shake off the water, and add it to the bowl with the other ingredients. Next, cook the pasta, scoop it out and add it to the bowl as well. Toss with a pair of tongs, so that the noodles are coated with the oil and herbs. Serve with the cheese passed separately. For a wine, serve a sauvignon blanc. Serves 2-4.

## **Asian Almond Chicken Salad** **From Nom Nom Paleo**

For the sauce:

3 tablespoons creamy almond butter  
2 tablespoons Red Boat fish sauce  
2 tablespoons of freshly squeezed lime juice  
1 tablespoon of coconut vinegar  
2 tablespoons of unsweetened applesauce  
½ teaspoon of crushed red pepper

For the salad:

3 cups of shredded cooked chicken  
3 medium carrots, peeled and julienned  
8 small kohlrabi roots, peeled and sliced (you can sub in jicama or sliced apples)  
Handful of cilantro, roughly chopped  
Handful of basil, cut in chiffonade  
Large head of romaine lettuce, washed and torn into bite-size pieces

Combine all the ingredients for the sauce in a bowl and whisk to combine.

Slice the kohlrabi and julienne the carrots, and toss them in a bowl. Add the dressing, chicken and herbs, and toss everything well. Serve on a bed of lettuce.

## **Kohlrabi Slaw** **From Martha Stewart Living, June 2011**

Kohlrabi, cut into matchsticks  
Apple, cut into matchsticks  
Olive oil  
Fresh lemon juice  
Salt and pepper

Mix kohlrabi and apple matchsticks (both peeled or not) with olive oil and fresh lemon juice. Season with salt and pepper. Cook's Note: If you have a young, tender kohlrabi, you won't need to peel the bulb; otherwise, peel the rough skin.

## **Curried Roasted Carrots** **From Jennifer Segal of Once Upon A Chef**

2 lbs medium carrots, sliced into thirds on the diagonal  
3 tablespoons extra virgin olive oil  
1 tablespoon curry powder  
½ teaspoon kosher salt  
1 tablespoon honey, or to taste

Set oven rack in middle position and preheat oven to 425 degrees. Line a baking sheet with aluminum foil.

Toss carrots with olive oil, curry powder and salt directly on baking sheet until evenly coated. Roast, stirring with a rubber spatula a few times to prevent sticking and burning, until tender, 25-30 minutes. Toss roasted carrots with honey directly on baking sheet. Taste and add more salt, pepper or honey if desired.

## **Japanese Cucumber Salad** **From Williams-Sonoma Kitchen**

1 Tbs. black or white sesame seeds  
1 lb. Japanese cucumber, peeled, halved lengthwise and seeded  
½ tsp. kosher salt, plus more, to taste  
3 Tbs. rice vinegar  
½ tsp. sugar  
1 tsp. sesame oil  
2 Tbs. scallions, thinly sliced diagonally  
1 Tbs. thinly sliced fresh shiso leaves or mint  
Freshly ground pepper, to taste

Put the sesame seeds in a dry small fry pan, set over medium-low heat and toast the seeds, shaking the pan frequently, until golden brown, about 5 minutes. Transfer to a plate and let cool.

Alternatively, put the seeds in a mesh spice toaster and hold it about 5 inches above a medium gas flame on the stovetop; do not place your hand too close to the flame. Shake the seeds in the toaster until golden brown, 30 to 45 seconds. Transfer to a plate and let cool.

Using a mandoline or a sharp knife, cut the cucumber into 1/8-inch slices. Transfer to a colander, sprinkle with the ½ tsp. salt and let stand for 10 minutes.

In a small bowl, whisk together the vinegar, sugar and sesame oil. In another bowl, combine the cucumber, scallions, shiso and sesame seeds. Add the vinaigrette and stir to combine. Season with salt and pepper. Serve the salad at room temperature or chilled. Serves 4.

## **Cauliflower Soup** **From Chef Jonathan Miller**

Cauliflower, cut into florets  
2-3 carrots, chopped  
1 onion, chopped  
2-3 T herb of choice (parsley or thyme are good choices)  
Broth of choice (chicken stock, veggie stock, or even water), up to 1 quart, depending on size of cauliflower  
1-2 c half and half or cream

Sauté the onion and carrots in oil or butter. Cook them until the onions are really soft but not brown. Add the cauliflower and the herbs and cook a few minutes. Add your broth until it comes up just below the level of your veggies and simmer until the cauliflower is cooked, around 12-15 minutes. Add some cream and blend in a blender, then check for salt and pepper.

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