



[Cherry Tomatoes](#)

[Strawberries](#)

[Lettuce](#)

[Scallions](#)

[Red Onions](#)

[Spigariello](#)

[Basil](#)

[French Breakfast Radishes](#)

[Summer Squash](#)

Maybe a few Jalapeño or Serrano (spicy [chiles](#))

****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: Cherry tomatoes: Keep them on your counter until you're ready to eat them. Not in the fridge! It makes them mushy and less tasty. Strawberries: Keep cold! Ripe strawberries don't 'hang out' well, even in the fridge. Try keeping the berries in a single layer in a flat container with a paper towel at the bottom and in the fridge improves storage time. Lettuce, Summer Squash & Peppers: Store in bags in your crisper in the fridge. Scallions & Spigariello: Remove ties and store loosely in bags in the fridge. Red Onions: these onions are 'cured' (papery skin, no green tail) so keep them in a cool dark place, in a paper bag, or bowl, out of the sun. Not in the fridge. Basil: shouldn't get too cold; try to find the 'warmest' place in your fridge. For some that's the door, for others that might be the produce drawer. Or, try keeping your basil as a flower bunch in a jar with water at the stems. Radishes: Separate roots from greens and store each separately in bags in your crisper or vegetable drawer. Use greens within 1-2 days, as a cooking green.



Spigariello. Photo by Andy Griffin.

Blanched Broccoli with Basil Pesto and Cherry Tomatoes adapted from *Pasta e Verdura* by Jack Bishop

2 pounds [broccoli di cicco](#) (maybe try spigariello?)
salt to taste

1 cup tightly packed fresh [basil leaves](#)

2 medium cloves garlic, peeled

2 Tbs. pine nuts

6 Tbs. olive oil

¼ cup freshly grated Parmesan cheese

2 pints cherry tomatoes

1 pound pasta (such as shells, or other open shape)

Bring 4 quarts of salted water to boil in large pot for cooking the pasta. Bring several quarts of water to boil in another pot. Chop the broccoli into small, bite-sized pieces. Add the broccoli and salt to taste to the boiling water. Cook until broccoli is tender, about 3 minutes. Drain and set aside the broccoli. Place the basil, garlic, and pine nuts in the work bowl of a food processor and process, scraping down the sides of the bowl as needed, until smooth. With the motor running, slowly pour the oil through the feed tube and process until smooth. Scrape the pesto into a large bowl. Stir in the cheese and additional salt to taste. Cut the tomatoes in half. Add the tomatoes to the bowl with the pesto and toss gently. Add the broccoli to the bowl and toss gently. Taste for salt and adjust seasonings if necessary. While preparing the sauce, cook and drain the pasta. Toss the hot pasta with the broccoli sauce. Mix well and transfer portions to pasta bowls. Serve immediately. Serves 4.

Julia's cherry tomato notes:

-I like these as a snack as is.

-Basic (cherry) tomato sauce: Wash several baskets worth, then put in a pot with onion, garlic and oregano and cook down for about ½ hour over medium heat. (olive oil can be added if you like). Then let it cool some, put through a food mill, and voila: tomato sauce!

-Add cherry tomatoes halved to a grain salad such as couscous, rice, orzo or other pasta. I find them to be an essential ingredient!

Here's a recipe from a 35-year-old cook book called *America's Best Vegetable Recipes* from the editors of The Farm Journal:

"Try cooking cherry tomatoes. Sauté them in a skillet in butter for only 2-3 minutes. Season with salt and pepper and a sprinkle of sugar to make them shine. A bright and tasty addition to a dinner plate."

Spigariello – Ribollita by Chef Jonathan Miller

Spigariello is a gift that keeps on giving to the farmer. As the leaves get larger (you'll get good sized leaves as they will be bunched), sometimes the stems can get a little fibrous. If you aren't using them in a soup (like I am), then you might want to blanch the leaves and stems before using. It tenderizes the stems just enough. Serve it without the bread if you like. Then it's just a minestrone!

½ cup borlotti or cranberry beans (dry)
olive oil
1 red onion, chopped
1-2 carrots, diced
1 stalk celery, diced
2 bay leaves
chile flakes
1 large head green cabbage (savoy if you can get it), chopped
1 bunch spigariello, chopped
1 small can whole tomatoes, chopped
parmesan
stale quality bread

Soak your beans in cold water overnight. Drain and rinse.

Heat a little olive oil in a soup pot and add the onion, carrots, celery, bay leaves, a large pinch of chile flakes, and a little salt and cook until the onions are soft. It's ok if they begin to color, but don't brown them entirely. Add the cabbage and spigariello and cook down until thoroughly wilted, about 12 minutes.

Add the beans, 5 cups of water, and the tomatoes (and juices) to the pot and bring to a simmer. Simmer until the beans are totally tender, about 45-90 minutes, depending on the beans. You actually can't overcook this soup, so you could conceivably leave this simmering on low for several hours and be fine.

For a true ribollita, season, cool, then chill the soup overnight and proceed the next day. Flavors will deepen and improve, but it is fine to serve the same day, too!

Put your bread in the oven to make sure it is totally crisp (but not brown - this isn't toast!). Put a thick slice of bread in each bowl that will be served, then ladle the hot soup over the bread. Finish with additional olive oil, and Parmesan if desired.

Sara's Great Frittata Recipe:

2 lbs summer squash
Salt
Green onions (healthy fistful chopped)
Basil leaves(fistful again)
2 garlic cloves
4 eggs
¼ Cup oil
1 Cup flour
2 tsp. baking powder
½ Cup parmesan/pecorino cheese

The summer squash, green onions, and basil make a wonderful frittata.

In the main bowl of a food processor, grate about two pounds of summer squash. Put the squash in a colander and lightly salt. Leave to drain, and put the chopping blade in the food processor. Add a healthy fistful of onions and the leaves from a bunch of basil. Toss in a couple garlic cloves if you have them, and pulse until well chopped. In a big bowl, mix around a cup of flour with a couple teaspoons of baking powder and about a half cup of grated Parmesan or pecorino Romano cheese. Lightly beat four eggs and a quarter cup of oil (if you're feeling decadent and there are no vegetarians in the crowd, add a couple spoonful of bacon grease). Put the grated squash in a thin clean dishtowel or heavy duty paper towel and squeeze out excess liquid. Combine all the ingredients in the big bowl. You should have a thick, fragrant batter. Pour the batter into a greased 13x9 baking pan and sprinkle a little more cheese on top. Bake at 375 degrees until golden, about 30-45 minutes (it depends on the moisture left in the squash). When cool, cut into squares and serve. These make great appetizers or savory treats at a tea or coffee!

Stuffed Pepper Sandwiches

As told to Andy by a market shopper -- Andy is sorry he forgot who gave this recipe...

Some jalapeños
Some Mexican cheese (you could try a few different kinds....)
A baguette, sliced lengthwise

Slice the tops of the peppers and stuff them with the cheese. Roast these stuffed peppers under the broiler until the peppers look a little scorched and soft. Put these stuffed, just-roasted peppers in the baguette and eat like a sandwich.