

#141 FEBRUARY 2, 2024

# BLUE MOON BEETS

Official Newsletter for Produce Box lovers!



## INSTRUCTIONS

1. Wrap steak in plastic and place in freezer while you assemble marinade ingredients.
2. In a bowl, combine soy sauce, sugar, garlic, sesame oil, honey, vinegar, pepper and pear.
3. Remove steak from freezer and slice thinly across grain into thin strips.
4. Stir steak into marinade and let sit for 30 minutes.
5. Sear steak strips in hot pan or a grill pan, 2 or 3 minutes each side until nicely caramelized.
6. Serve the cooked beef in lettuce wraps with rice and other condiments of your choice.

## Korean Steak Lettuce Wraps

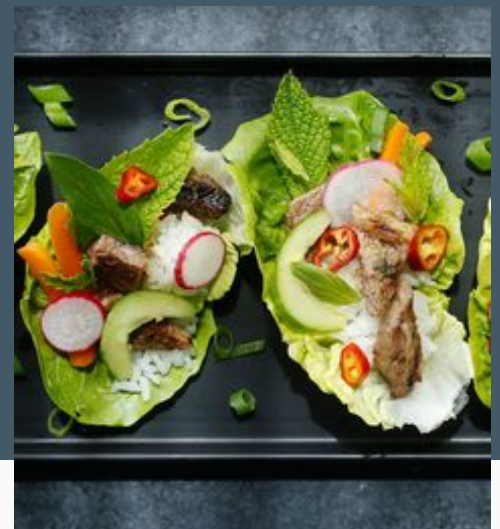
### INGREDIENTS

#### FOR STEAK

- 1 1/2 pound ribeye steak
- 1/4 cup soy sauce
- 1 1/2 tbsp sugar
- 1/3 cup rice wine vinegar
- 3-4 garlic cloves, minced
- 2 tsp sesame oil
- 1 tbsp honey
- 1 tsp black pepper
- 1 pear grated

#### FOR SERVING

- 1 cup cooked short grain white rice
- large lettuce leaves
- thinly sliced radishes
- thinly sliced scallions
- fresh herbs like cilantro or mint
- carrots thinly sliced using a vegetable peeler
- chili sauce such as siracha



**In your Box This Week!**

Fennel\*  
Curly Kale\*  
Lettuce Mix\*  
Microgreens\*  
Brussel Sprouts  
Rutabaga

**Extra-Small**

Lettuce Mix\*  
Curly Kale\*  
Microgreens\*  
Rice\*  
Brussel Sprouts  
Oyster Mushrooms

**Small**

Arugula\*  
Fennel\*  
Curly Kale\*  
Lettuce Mix\*  
Microgreens\*  
Cherry Belle Radish\*  
Rice\*  
Brussel Sprouts  
Oyster Mushrooms  
Shallots  
Rutabaga

**Large**



## INSTRUCTIONS

- Line or grease an 8 or 9-inch round springform round pan. Preheat the oven to 350F (180C).
- In a large bowl, add the sugar and the egg yolks (save the egg whites in a separate bowl). Beat with a hand mixer (or by hand) until light and foamy.
- Add the orange zest, orange juice, oil, and almond extract (or orange extract) if using. Beat for two more minutes.
- Add the almond flour and baking powder, and mix until combined and smooth.
- Beat the egg whites in a separate bowl until firm. Fold into the cake batter.
- Pour into the prepared pan, level, and sprinkle with almond slices. Bake for about 40 minutes or until golden and set. Test with a toothpick for readiness. Let cool, remove from the pan and serve with powdered sugar.

## Italian Gluten-Free Almond-Orange Cake

### Ingredients

#### Produce

- 1 Orange, zest and juice (about 1/2 cup), large

#### Refrigerated

- 4 Eggs, large

#### Baking & Spices

- 1/8 tsp Almond extract
- 3 cups Almond flour
- 1 Almonds and powdered sugar
- 1/2 tbsp Baking powder
- 3/4 cup Sugar

#### Oils & Vinegars

- 1/2 cup Vegetable or extra virgin olive oil



*Transplant Sale!*



Time to start your garden planning...  
Our annual Gardeners Box and Transplant sale is coming soon!

