#180 · NOVEMBER 1, 2024

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!







THANKSGIVING BOX

Everything you need to feed a family of 8 or more! All Certified Organic and delicious!

TURKEYS

Pasture and humanely raised on PA farms. Certified Organic or Non-GMO!

RICE IS BACK!

That's right! Our rice harvest is complete and Jim believes this is the best harvest he's seen from our fields!

All varieties are now available in our markets and online shop:

Maratelli Medium Grain Brown Long Grain Brown Long Grain White Short Grain White/Sushi Black and Tan



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NEWS ABOUT OUR FARM. HTTPS://BLUEMOONACRES.COM

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CHINESE CHICKEN SALAD

DIRECTIONS

- Make some Air Fryer Cracklin' Chicken or OG stovetop Cracklin' Chicken and set it aside. Don't worry, the crispy chicken will still be amazing at room temperature.
- While the chicken is frying, measure out the All-Purpose Stir-Fry Sauce and whisk in the avocado oil if you're using it. Taste the dressing on a piece of cabbage and add more avocado oil if desired.
- In a large bowl, combine the cabbage, carrots, scallions, and cilantro.
- Pour in most of the salad dressing and toss well. Taste for seasoning and add more dressing if needed.
- Transfer the dressed greens to a serving platter and dot the salad with the mandarin oranges. Place the Cracklin' Chicken on top of the salad.
- When you're ready to serve the Chinese Chicken Salad, sprinkle the toasted almonds and sesame seeds on top. Serve immediately!

https://nomnompaleo.com/chinese-chicken-salad#wprm-recipe-container-12048

Microgreens* Bell Peppers* Fennel* Lettuce Mix* Napa Cabbage*

Small

Microgreens* Lettuce Heads* Bell Peppers* Kale/Chard* Fennel* Lettuce Mix* Napa Cabbage* Red Onions* Turnip/Radish* Parsley*

Mediym

Microgreens* Lettuce Heads* Bell Peppers* Bok Choy* Kale/Chard* Fennel* Lettuce Mix* Napa Cabbage* Red Onion* Turnip/Radish* Dill* Sunchokes GoodSam Chocolate Bar

Large

INGREDIENTS

- 6 pieces Cracklin' Chicken cut into slices
- 1⁄2 cup All-Purpose Stir-Fry Sauce
- 2 tablespoons avocado oil optiona
- ¹/₂ head small Napa cabbage cored and sliced thin
- ½ head small red cabbage cored and sliced thin
 2 medium carrots peeled and julienned
- 3 scallions thinly sliced on the bias
- ½ cup cilantro leaves roughly chopped
- ½ cup canned Mandarin oranges in 100% juice drained (I buy Native Forest brand)
- ¼ cup toasted almond slivers
- 2 tablespoons toasted sesame seeds





In your

Box This

Week

Rice is back in stock in our Farm and Online Markets!





