

#114 JULY 14, 2023

# BLUE MOON BEETS

Official Newsletter for Produce Box lovers!



## INSTRUCTIONS

1. Preheat oven to 425°. Mix 3 garlic cloves, finely grated,  $\frac{1}{4}$  cup extra-virgin olive oil, 3 Tbsp. adobo sauce from a can of chipotle chiles in adobo,  $\frac{1}{2}$  tsp. ground cumin, and 1 tsp. Morton kosher salt in a large bowl. Add 1 large head of cauliflower, cut into 2" florets; toss to coat. Arrange on a rimmed baking sheet in a single layer and roast, tossing halfway through, until golden brown and crisp-tender, 25–30 minutes.
2. Meanwhile, squeeze juice from 1 lime into a small bowl. Add  $\frac{1}{2}$  cup sour cream, 2 Tbsp. finely chopped cilantro, and remaining  $\frac{1}{4}$  tsp. Morton kosher salt; mix well. Set lime sour cream aside.
3. Remove cauliflower from oven and squeeze juice from 1 lime over. Cut remaining 1 lime into wedges.
4. Spoon some reserved lime sour cream over 12 warmed corn tortillas. Top with some cauliflower florets, 1 small red onion, thinly sliced, 1 small jalapeño, thinly sliced, and cilantro leaves with tender stems. Serve with lime wedges for squeezing over.

<https://www.bonappetit.com/recipe/chipotle-roasted-cauliflower-tacos>

## Chipotle Roasted Cauliflower Tacos

### INGREDIENTS

- 13 garlic cloves, finely grated
- $\frac{1}{4}$  cup extra-virgin olive oil
- 3 Tbsp. adobo sauce from a can of chipotle chiles in adobo
- $\frac{1}{2}$  tsp. ground cumin
- $1\frac{1}{4}$  tsp. Morton kosher salt, divided
- 1 large head of cauliflower, cut into 2" florets
- 3 limes, halved, divided
- $\frac{1}{2}$  cup sour cream
- 2 Tbsp. finely chopped cilantro, plus leaves with tender stems for serving
- 12 warmed corn tortillas
- 1 small red onion, thinly sliced
- 1 small jalapeño, thinly sliced



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**INSTRUCTIONS**

1. Gather the ingredients.
2. Put potatoes in a saucepan and cover with water and add 1 teaspoon salt. Bring to a boil. Cover and cook for 15 to 20 minutes, just until tender.
3. Drain and transfer to a bowl; add chopped eggs, peas, and onion. Cover and refrigerate until chilled.
4. In a cup or bowl, combine 2/3 cup mayonnaise, sour cream, and mustard.
5. Gently stir into the potato mixture until blended. Add more mayonnaise, if desired. Taste and add salt and pepper to taste.

<https://www.thespruceeats.com/potato-salad-with-peas-3059765>



**Potato Salad with English Peas**

**INGREDIENTS**

- 2 pounds red skin potatoes, peeled, cut into 1/2-inch chunks
- 1 teaspoon salt
- 2 large hard boiled eggs
- 1 cup English Peas, shucked
- 1/2 cup red onion
- 2/3 cup mayonnaise
- 1 tablespoon sour cream
- 3 teaspoons mustard
- 1/4 teaspoon salt and freshly ground black pepper



*In your Box This Week!*

Microgreens\*  
Cauliflower\*  
Fennel\*  
Lettuce Mix\*  
Zucchini\*

*Extra-Small*

Microgreens\*  
Beets\*  
Cauliflower\*  
Fennel\*  
Curly Kale\*  
Lettuce Mix\*  
Zucchini\*

*Small*

Microgreens\*  
Beets\*  
Blueberries  
Green Beans\*  
Cauliflower\*  
Fennel\*  
Curly Kale\*  
Lettuce Mix\*  
Onions\*  
Parsley\*  
English Peas\*  
Zucchini\*

*Large*

