

#140 JANUARY 26, 2024

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!

INSTRUCTIONS

1. Gently toast the almonds in a dry skillet/frying pan or under a broiler/grill. Keep a close eye on them so they turn golden brown but don't burn then set aside to cool.
2. Peel the outside layer off the chioggia beet then carefully make thin slices with a mandolin or wide vegetable peeler. Try to make as complete circles as you can but even part slices are good.
3. Place the arugula on two plates and top with the slices of beet, crumbled goat cheese and the toasted almonds.
4. Shake together the vinaigrette ingredients (oil, vinegar and maple syrup) in a small jar or whisk in a small bowl. Drizzle over the salad and serve.

<https://www.carolinescooking.com/chioggia-beet-salad/#recipe>

Chioggia Beet Salad

INGREDIENTS

- 2 tablespoon slivered almonds or sliced
- 1 chioggia beet
- 2 handfuls arugula rocket
- 1 oz goat cheese

For maple vinaigrette

- 1 tablespoon olive oil
- ½ tablespoon balsamic vinegar
- 1 teaspoon maple syrup

In your Box This Week!

Extra-Small

- Broccoli Rabe*
- Cilantro*
- Lettuce Heads*
- Microgreens*
- Celery
- Green Beans
- Chioggia Beets

Small

- Broccoli Rabe*
- Lettuce Heads*
- Microgreens*
- Parsley*
- Scallions*
- Celery
- Green Beans
- Chioggia Beets
- Blue Potatoes

Large

- Bok Choy*
- Cilantro*
- Collards*
- Lettuce Heads*
- Microgreens*
- Celery
- Green Beans
- Napa Cabbage
- Chioggia Beets
- Blue Potatoes
- Chioggia Beets



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- Instructions:
1. Preheat oven to 450 F.
 2. Wash potatoes and dry with towel.
 3. Slice potatoes straight down from end to end, stopping just short of cutting all the way through.
 4. Toss potatoes with 1 tablespoon olive oil and ¼ teaspoon salt until potatoes are evenly coated.
 5. Add 1 tablespoon olive oil, several sprigs of thyme and rosemary, and pinch of salt to baking dish. Toss herbs evenly in oil, then place potatoes sliced-side up in baking dish.
 6. Top with more herbs and bake for 30 minutes.
 7. Remove potatoes and brush with mixture of 1 tablespoon melted vegan butter and 1 tablespoon olive oil.
 8. Bake for 20 more minutes or until crispy.

Hasselback Blue Potatoes

Ingredients

- 8-10 blue potatoes
- 1 bunch fresh rosemary, cut into 1-inch pieces
- 1 bunch fresh thyme
- 3 tablespoons olive oil, separated
- 1 tablespoon vegan butter
- ¼ teaspoon salt (or more to taste)

<https://www.makeitgrateful.com/food/recipes/mood-boosting/mood-boosting-hasselback-blue-potatoes-recipe/>



Keep your eyes peeled for an email from us about our New Online Marketplace! We listened to all your feedback and we think the new platform is exactly what you're hoping for. We can't wait to share it with you!

