

#144 FEBRUARY 23, 2024

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!

Some of our box sizes have new names!

If you have always gotten an extra small...now order a **SMALL**
If you have always gotten a small...now order a **MEDIUM**
If you have always gotten a large...keep ordering a **LARGE**

A friendly reminder!

We only have pickup and deliveries on **Tuesdays** and **Fridays** each week. Order by Thursday at 12 noon each week for a Tuesday delivery or pickup. Order by Tuesdays at 12 noon for a Friday delivery or pickup.

In your Box This Week!

- SMALL**
 - Collards*
 - Curly Kale*
 - Lettuce Mix*
 - Microgreens*
 - Brussel Sprouts*
 - Zucchini
- MEDIUM**
 - Parsley*
 - Collards*
 - Broccoli Rabe*
 - Lettuce Mix*
 - Microgreens*
 - Zucchini
 - Brussel Sprouts
 - Cremini Mushrooms
 - Gold Turnips
- LARGE**
 - Parsley*
 - Arugula*
 - Broccoli Rabe*
 - Collards*
 - Lettuce Mix*
 - Microgreens*
 - Brussel Sprouts
 - Zucchini
 - Cheese Pumpkins
 - Blue Potatoes

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Braised Collard Greens with Bacon

Directions

Cut and trim the collard greens, removing the tough stems. Roughly chop the trimmed greens into 1/2-inch ribbons.

Cook the bacon in a large skillet over medium heat until crispy, 8 to 10 minutes.

Transfer to a plate with a slotted spoon to leave behind all of the delicious bacon fat to cook the collard greens in.

Add the onions and red pepper flakes to the same skillet. Depending on the bacon you use, you may need more fat in the pan, so add the canola oil if needed. Saute until the onions are softened, fragrant and beginning to brown, 5 to 7 minutes. Add the garlic and sweat 30 seconds. Then add the collard greens, stirring constantly until softened. Pour in the chicken broth and wine and bring to a simmer. Reduce the heat to medium-low, cover and cook until the greens are tender, 30 to 35 minutes.

Once the greens are tender, return the bacon to the pan, add the lemon juice and season with salt and pepper.

Ingredients

2 large bunches collard greens

4 ounces thick-cut bacon, chopped

1 yellow onion, thinly sliced

Pinch red pepper flakes

1 tablespoon canola oil, if needed

6 cloves garlic, minced

2 cups low-sodium chicken broth

1/4 cup dry white wine

1/4 cup freshly squeezed lemon juice

Kosher salt and freshly cracked black pepper

Transplant Sale!



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


