

#152 APRIL 17, 2024

# BLUE MOON BEETS

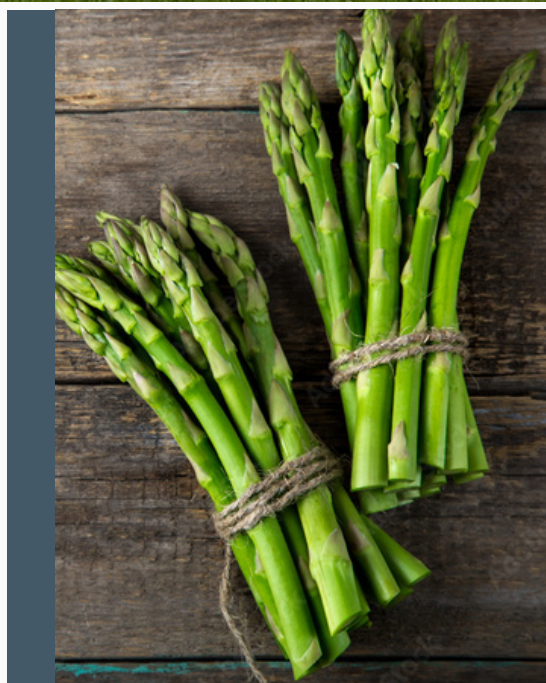
Official Newsletter for Produce Box lovers!



COME VISIT US IN OUR PENNINGTON MARKET!  
WE ARE OPEN EVERY FRIDAY 9-5 AND NOW  
SATURDAYS 9-3.

SHOP OUR RICE SELECTIONS, OUR OWN  
PRODUCE AND MUCH MORE!

One of the new products we have in Pennington is sustainably sourced, frozen seafood, including shrimp! Combine these gorgeous shrimp with the organic Sfgolini Cavatelli pasta we carry and the fresh asparagus featured in this week's Large box. Limited supplies will be sold in Pennington of this first harvest of asparagus this season!



*In your  
Box This  
Week!*

Cabbage or Broccolini  
Curly Kale\*  
Spinach\*  
Tomatoes  
Chives  
Microgreens\*

*Small*

Curly Kale\*  
Garlic  
Ramps  
Spinach\*  
Tomatoes  
Chives  
Microgreens\*

*Medium*

Asparagus  
Carrots  
Radish\*  
Curly Kale\*  
Garlic  
Purple Broccolini  
Ramps  
Spinach\*  
Chives  
Microgreens\*  
Royal Trumpet Mushrooms

*Large*



## 20-Minute Lemony Shrimp Asparagus Pasta

### Instructions

Bring a large pot of water to a boil. Generously salt the water then cook your pasta according to package instructions. Before draining, save ½ cup pasta water.

Pat the shrimp very dry with some paper towels. I like to remove the tails, but you can also keep them on if you'd prefer.

Drizzle 1 tablespoon of olive oil over the shrimp then add ½ teaspoon lemon zest, ¼ teaspoon salt, ¼ teaspoon ground black pepper, and ¼ teaspoon garlic powder. Toss to combine then set aside for a few minutes. (If waiting longer than 10 minutes before cooking, place the bowl in the fridge for up to 30 min.)

Slice the asparagus on an angle into ¼-to-½-inch pieces.

Heat a large skillet over medium-high heat. Once hot, place the shrimp one-by-one into the pan, making sure to leave enough space in between each one. You do not want to overcrowd the pan or the shrimp will steam and not brown. You may have to cook the shrimp in batches depending on the size of your pan.

Once the shrimp are browned on one side, about 2 minutes, flip and cook for about 30 seconds on the other side. Remove the cooked shrimp to a plate.

Add another tablespoon of oil to the pan then add the sliced asparagus and cook for 1 minute. Stir in the garlic and cook, stirring occasionally, until the garlic is lightly golden brown. Stir in ½ teaspoon of salt, ½ teaspoon of lemon zest, and the red pepper flakes. Add ¼ cup of the pasta water and simmer until the asparagus is tender, 1 to 2 minutes.

Stir in the lemon juice. Add the cooked pasta to the pan then drizzle with the remaining tablespoon of olive oil. Season with ¼ teaspoon of salt and a few grinds of black pepper. Toss the pasta in the sauce then stir in the Parmesan cheese. If pasta seems dry, add the remaining ¼ cup of pasta water.

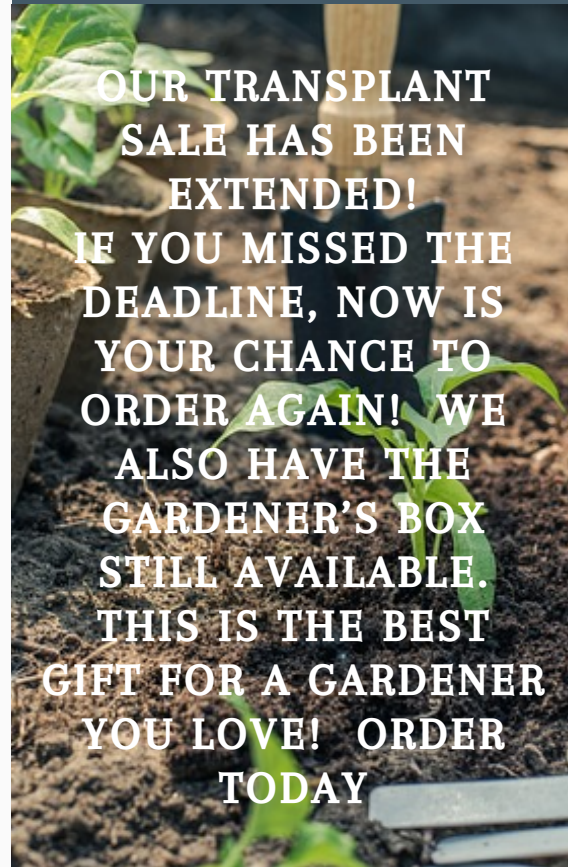
Add the shrimp back to the pan and stir for 30 seconds to reheat and combine. Turn off the heat then add the basil.

Serve pasta with additional Parmesan cheese and fresh basil to garnish.



### Ingredients

- ½ pound pasta such as farfalle, fusilli, or other small shaped pasta
- 1 pound peeled and deveined shrimp defrosted if frozen (about 21-25 shrimp)
- 3 Tablespoons extra virgin olive oil divided
- 1 teaspoon lemon zest divided
- 1 teaspoon kosher salt divided
- ½ teaspoon ground black pepper divided
- ¼ teaspoon garlic powder
- 1 pound asparagus tough ends removed
- 4-5 cloves garlic minced
- Pinch red pepper flakes or more to taste
- 3 Tablespoons fresh lemon juice
- ⅓ cup grated parmesan cheese plus more for serving
- ¼ cup fresh basil thinly sliced



**OUR TRANSPLANT SALE HAS BEEN EXTENDED! IF YOU MISSED THE DEADLINE, NOW IS YOUR CHANCE TO ORDER AGAIN! WE ALSO HAVE THE GARDENER'S BOX STILL AVAILABLE. THIS IS THE BEST GIFT FOR A GARDENER YOU LOVE! ORDER TODAY**

