

#196 · FEBRUARY 21, 2025

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!



SAUTEED CHARD WITH GARLIC AND LEMON

DIRECTIONS

- In a large pot, heat 1/4 cup plus 2 tablespoons of the olive oil. Stir in the garlic and cook over moderately high heat until lightly golden, about 1 minute. Add the chard leaves in large handfuls, allowing each batch to wilt slightly before adding more. Season the chard with salt and pepper and cook, stirring, until the leaves are softened and most of the liquid has evaporated, about 8 minutes. Transfer the chard to a bowl. Wipe out the pot.
- Add the remaining 2 tablespoons of olive oil to the pot. Add the chard ribs and cook over moderately high heat, stirring occasionally, until crisp-tender, about 5 minutes. Stir in the wilted chard leaves and season with salt and pepper. Transfer to a bowl, sprinkle with the lemon zest, and serve right away.

INGREDIENTS

- 1/2 cup extra-virgin olive oil, divided
- 3 large garlic cloves, thinly sliced
- 4 pounds rainbow or ruby chard, thick stems discarded, inner ribs removed and cut into 2-inch lengths, leaves cut into 2-inch ribbons
- Kosher salt
- Freshly ground black pepper
- 1/2 teaspoon finely grated lemon zest

<https://www.foodandwine.com/recipes/sauteed-rainbow-chard-garlic-and-lemon>



Transplant Sale!



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SAUTEED CREMINI MUSHROOMS

DIRECTIONS

- In a skillet over medium high heat, melt the butter and add the mushrooms and granulated garlic. Sauté until mushrooms have released their moisture.
- Add ½ tsp of salt and fresh minced garlic. Sauté until moisture is taken back in by the mushrooms.
- Add white cooking wine and continue to sauté until all the wine is gone. Taste and add garlic/salt/wine as needed.
- Continue sautéing until mushrooms are starting to get golden brown and serve.

NOTES

- Taste as you go and add salt, butter or garlic as needed.
- Don't add the salt until the water has been released from the mushrooms.
- Check out the tips and tricks in the blog for more details.

INGREDIENTS:

- Heart Shaped Beet and Goat 12 oz cremini mushrooms, stems removed
- 6 tbsp butter
- 1 tbsp granulated garlic
- 1 tbsp minced garlic
- ½ cup white cooking wine

<https://www.thatzestlife.com/sauteed-mushrooms-with-wine-and-garlic/>



In your Box This Week!

Microgreens*
Brussels Sprouts
Carrots*
Garlic*
Potatoes

Small

Microgreens*
Acorn Squash
Brussels Sprouts
Carrots*
Garlic*
Potatoes
Chard
Edible Flowers*

Medium

Microgreens*
Acorn Squash
Brussels Sprouts
Carrots*
Collards*
Cremini Mushrooms
Garlic*
Scallions*
Potatoes
Radicchio
Chard
Romaine Head
Edible Flowers*

Large



Transplants are now available for pre-order in our online shop!

