

#204 · APRIL 18, 2025

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!



WATERMELON RADISH AND GOAT CHEESE SALAD

DIRECTIONS

- Mince shallot. Place in small bowl. Cover with 2 to 3 tablespoons of the vinegar depending on how big of a salad you are making. Add a pinch of salt. Set aside.
- Cut off one end of the radish. Leave the other intact so you have a handle when you run the radish down your mandoline. Peel the radishes if you wish, though it is by no means necessary. Thinly slice on a mandoline. Arrange radish slices on a platter. I try to fold some of them so they're not all squished down in one flat layer, but arrange however you wish. Season all over with salt.
- Cut off each end of each orange. Squeeze each end over the radishes, then discard. Use a sharp knife to remove the skin from the orange. Cut in between membranes to remove each slice. Squeeze remaining membrane all over the radishes to extract any juice. Scatter oranges over the radishes.
- Scatter walnuts and goat cheese to taste over the radishes and oranges. Pour macerated shallots and vinegar over top. Drizzle olive oil to taste (one to two tablespoons) over top. Scatter chives over top if using.
- Let sit a few minutes (or longer — it benefits from a brief rest) before serving.

INGREDIENTS

- 1 shallot or half of a small red onion
- 2 to 3 tablespoons white balsamic vinegar
- kosher salt
- 2 to 3 watermelon radishes
- 2 to 3 oranges, clementines, grapefruit, etc. (I love Cara Cara oranges, which are sweet, pretty and delicious)
- a handful of walnuts, toasted and chopped (see notes)
- goat cheese to taste
- chives, minced, optional, but they add some nice color
- olive oil to taste

<https://alexandracoops.com/2014/12/24/watermelon-radish-orange-goat-cheese-salad/>



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April 18, 2025
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ARUGULA PIZZA

DIRECTIONS

- Arrange oven rack in the center of the oven. Preheat oven to 450 degrees F.
- Lay a large sheet of parchment paper on a rimless cookie sheet or pizza peel. Roll pizza dough out on a lightly floured surface to a 12 inch (or larger) circle or rectangle. Lay on parchment.
- Spread alfredo over the pizza dough. Sprinkle with rosemary. Top with cheese.
- Carefully slide the parchment off the cookie sheet directly onto the oven rack. If necessary pull edges of the parchment to arrange it so that it doesn't slope on the edges. Alternatively bake the pizza on a pizza pan brushed with a little olive oil.
- Bake until the dough is browned, puffed and the cheese is melted and starting to brown, about 8 to 12 minutes.
- Meanwhile, mash garlic and salt into a paste with the side of a chef's knife on the cutting board. Scrape the garlic paste into a medium mixing bowl. Add oil and vinegar and whisk to combine. Add arugula and toss to coat in the dressing.
- Remove the pizza from the oven by sliding it onto the cookie sheet (use an oven mitt or tongs to grasp hold of it.) Transfer to a cutting board.
- Scatter the arugula salad on top. Season with pepper and top with Parmesan. Cut into 8 pieces and serve immediately.

Ingredients

- 16 to 20 ounce ball pizza dough
- 1/2 to 1/3 cup alfredo sauce
- 1/2 teaspoon chopped rosemary
- 5 ounces shredded Fontina cheese
- 1 small clove garlic, finely chopped
- 1/8 teaspoon coarse kosher salt (or to taste)
- 3 cups fresh baby arugula
- 2 teaspoons extra-virgin olive oil
- 1 teaspoon balsamic vinegar or red wine vinegar
- 1/8 cup shaved Parmesan cheese
- Freshly ground pepper to serve

<https://www.healthyseasonalrecipes.com/arugula-and-garlic-pizza-with-balsamic-reduction/>



In your Box This Week!

Microgreens*
Baby Arugula*
Beets
Little Gem Lettuce
Chard*
Red Scallions*
Parsley*

Small

Microgreens*
Baby Arugula*
Beets
Collards*
Little Gem Lettuce
Chard*
Red Scallions*
Watermelon Radish
Cilantro*

Medium

Microgreens*
Baby Arugula*
Beets
Broccoli Rabe*
Beets
Carrots*
Celery
Collards*
Garlic*
Green Beans
Little Gem Lettuce
Radicchio
Chard*
Red Scallions*
Watermelon Radish
Cilantro*

Large



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