

#209 · MAY 23, 2025

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!



EGG, BACON, AND AVOCADO QUESADILLA

DIRECTIONS

- Heat a skillet over high heat. Add the bacon and cook until cooked to your liking. Remove bacon onto a paper towel lined plate.
- Drain excess fat from the skillet and wipe away/scrape off any black bits. Return to the stove over medium heat.
- Place a tortilla in the skillet. Place avocado slices around the rim of half the tortilla and thinner slices across the middle to form a "ring" to hold the egg - as per the photo below. Squish the pieces close together to seal them so egg does not leak.
- Crack an egg into the centre, sprinkle with bacon, cheese and season with salt and pepper. Fold the tortilla over and cook for 4 minutes or until golden and crisp. I usually cook 2 in the skillet.
- Flip, turning over the folded edge (i.e. slide the flip under the curved edge and flip over the folded edge). Cook the other side for 3 minutes or until golden and crisp. Remove from the skillet. Repeat with remaining tortillas.
- Serve immediately, while hot!

INGREDIENTS

- 3 rashers of streaky bacon , chopped
- 4 flour tortillas (Note 1)
- 4 eggs
- 1 large avocado , halved and sliced
- 1/2 cup grated cheese (I used cheddar)
- Salt and pepper

<https://www.recipetineats.com/whole-egg-bacon-and-avocado-quesadilla/>



Summer harvests are coming soon!

Here's what you can look forward to this season:

Heirloom Tomatoes

Cherry Tomatoes

Zucchini

Onions

Garlic

Baby Hawaiian Ginger

Eggplant

Peppers

Potatoes

Leafy Greens

Herbs

And More!



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GREEN GARLIC PESTO

DIRECTIONS

- Add all of the ingredients to a food processor except for the vegetable and olive oil. Pulse until you achieve a rough chop. Next, turn on the food processor and stream in the oil. Process just until you achieve a consistent texture throughout. Taste and add more salt accordingly. If your pesto is too spicy from the raw green garlic, add more spinach to tone down the garlic flavor.
- Transfer to an air tight container, and drizzle with olive oil to create a seal on the top to prevent the greens from browning. Store in the fridge for 2 weeks – a month, or in the freezer for 6 months.

For this recipe, I left out regular garlic because the green garlic brings plenty enough garlickyness. I also opted for Pecorino rather than Parmesan because I feel that it stands up better flavor wise, but feel free to use whatever you have on hand!

Ingredients

- 6-8 shoots green garlic roughly chopped
- 1 cup flat leaf parsley
- 2 cups spinach
- 3/4 cup pecorino cheese freshly grated
- 1/2 cup pine nuts toasted
- 1/2 cup vegetable oil
- 1/4 cup extra virgin olive oil

<https://wishbonekitchen.com/green-garlic-pesto/>



In your Box This Week!

Microgreens*
Spring Mix*
Avocado
Carrots
Young Garlic*

Small

Microgreens*
Spring Mix*
Avocado
Cucumbers
Carrots
Young Garlic*
BMA Medium Grain
Brown Rice*

Medium

Microgreens*
Spring Mix*
Avocado
Cucumbers
Carrots
Young Garlic*
Leeks
Tuscan Kale*
Dill*
Parsley*
BMA Medium Grain
Brown Rice*

Large



Buckingham Market Hours:
Fridays 9am-3pm

Pennington Market Hours:
Fridays 9am-5pm
Saturdays 9am-3pm

