

#210 · MAY 30, 2025

# BLUE MOON BEETS

Official Newsletter for Produce Box lovers!



## AVOCADO SUMMER ROLLS

### DIRECTIONS

- Make the basil coconut sauce: In a food processor, combine the coconut milk, basil, cashew butter, lime juice, chiles, garlic, ginger, and salt. Pulse until well combined. Season to taste.
- Assemble the summer rolls: Fill a shallow glass baking dish with 1-inch of warm water. Submerge one rice paper in the warm water for 7 seconds and then lay the softened wrapper on a clean, damp kitchen towel. Place desired fillings into the center of the wrapper. Fold the bottom of the wrapper over the filling and gently tuck the filling under the wrapper. Fold the sides over the filling. Then continue rolling and tucking the rice paper to form a summer roll. Repeat with the remaining rice papers.
- Serve with the Basil Coconut Sauce for dipping. Serve with tamari and sriracha on the side, if desired.

### Notes

- \*I use the Three Ladies Brand - they're easy to find at any asian market.
- \*\*I used raw tofu here, you can bake strips of tofu if you'd like.

### INGREDIENTS

- Basil Coconut Sauce
- ½ cup full-fat coconut milk
- ¼ cup basil
- 1 tablespoon cashew butter
- 1 tablespoon lime juice
- 1/4 jalapeño, optional
- ½ clove garlic
- ½ teaspoon fresh ginger
- ¼ teaspoon sea salt

### For the summer rolls:

- 6 (28cm) spring roll rice wrappers\*
- 4 ounces cooked rice noodles, I used these
- 4 ounces extra-firm tofu, sliced into strips\*\*
- 1 ripe avocado, sliced
- 2 ripe peaches or 1 ripe mango, sliced
- ½ watermelon radish, very thinly sliced, optional
- Fresh herbs: basil, Thai basil and/or mint
- Pinches of sesame seeds
- Tamari and sriracha, optional for serving

<https://www.loveandlemons.com/summer-rolls/>



## 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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## RADICCHIO SALAD

### DIRECTIONS

- Prepare the radicchio: Core the radicchio and separate the leaves. If you want to make them slightly less bitter you can soak the leaves in cold water for 30 minutes, before drying and assembling the salad.
- Assemble the salad: Arrange the radicchio leaves on a large platter, then top with orange segments and pear slices. Add the shallots, walnuts, and feta.
- Make the dressing: In a small bowl, add the garlic and lemon juice. Season with kosher salt, black pepper, and sumac. Add the honey and whisk. While whisking, drizzle the extra virgin olive oil and continue to whisk until the dressing is well combined.
- Finish the salad: Pour the dressing over the radicchio salad and serve.

### Notes

- If you can't find radicchio, you can substitute Belgian endive or curly endive in its place. It won't be quite as colorful but you will still get those bitter flavors needed for this salad.
- If you don't have feta, blue cheese would also work well in this salad.
- If you only have oranges or only have pears you can use all of the same fruit too. It's pretty flexible.

### Ingredients

- 1 head radicchio
- 1 pear, halved and thinly sliced
- 1 navel orange, peeled and segmented
- 1 shallot, thinly sliced
- 1/2 cup walnuts, roughly chopped
- 1/4 cup feta cheese, crumbled

### For the dressing:

- 1 garlic clove, minced
- 1 lemon, juiced
- Kosher salt and black pepper
- 1 teaspoon sumac
- 2 tablespoons honey
- 1/4 cup extra virgin olive oil

<https://www.themediterraneanandish.com/radicchio-salad/>



*In your  
Box This  
Week!*

Microgreens\*  
Baby Heads of Lettuce\*  
Avocado  
Celery  
Tuscan Kale\*  
Zucchini

Small

Microgreens\*  
Baby Heads of Lettuce\*  
Avocado  
Broccoli  
Celery  
Curly Kale\*  
Mustard Greens  
Radicchio  
Zucchini

Medium

Microgreens\*  
Baby Heads of Lettuce\*  
Avocado  
Broccoli  
Celery  
Curly Kale\*  
Grape Tomatoes  
Scallions\*  
Leeks  
Mustard Greens  
Potatoes  
Radicchio  
Zucchini  
Cilantro\*

Large



Buckingham Market Hours:  
Fridays 9am-3pm

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



PCO  
CERTIFIED ORGANIC



# COMING THIS SEASON



**JUNE:  
ZUCCHINI,  
PEPPERS,  
EGGPLANTS**

**JULY:  
HEIRLOOM  
TOMATOES,  
CHERRY  
TOMATOES**

**AUGUST:  
ONIONS,  
POTATOES**

**SEPTEMBER:  
BABY  
HAWAIIAN  
GINGER**

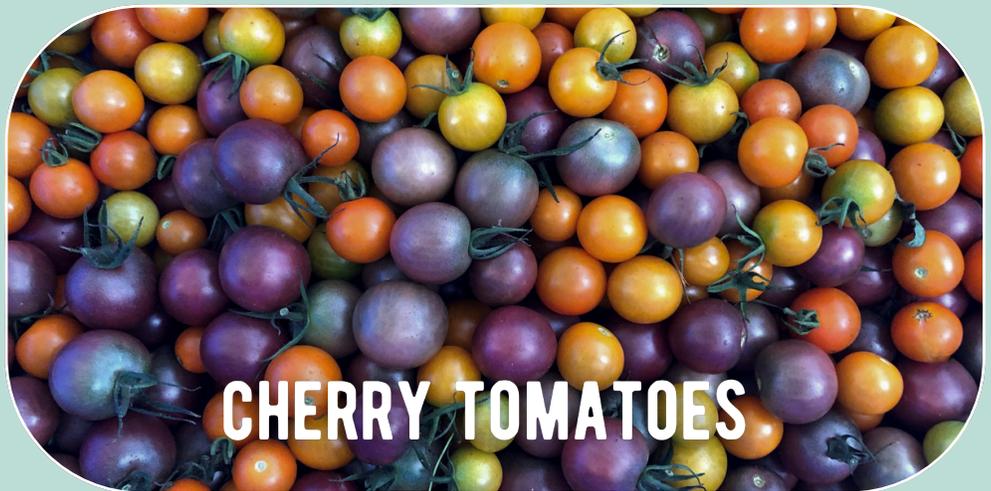
**AND MORE!**



**ZUCCHINI**



**HEIRLOOM TOMATOES**



**CHERRY TOMATOES**



**BABY HAWAIIAN GINGER**