

#258 · MAY 1, 2026

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!



GREEN GARLIC PESTO

DIRECTIONS

1. Place all pesto ingredients except the olive oil in a food processor.
2. Pulse the ingredients 5-10 times so they are coarsely chopped.
3. Next, with the blade running, pour the olive oil through the feed tube until a coarse but homogenous paste forms. You may need to add a few tablespoons of water to break down the green garlic completely and form a paste. Keep in mind that the garlic greens might take some time to process, so you would need to run the processor longer than you would for, say, a basil pesto.
4. Check salt and add more if needed.

INGREDIENTS

- 6 stalks garlic greens (trim and chop the green and white parts)
- 1/2 cup basil leaves
- 1/4 cup pumpkin seeds (lightly toasted in a skillet or microwave)
- 2 tablespoons nutritional yeast
- Juice of 1 lemon
- Salt and ground black pepper to taste
- 1/4 cup extra virgin olive oil

<https://holycowvegan.net/green-garlic-pesto/#recipe>

HEADING TO YOUR PRODUCE BOXES THIS SEASON:

- | | | |
|---------------------------|-----------------------|----------------------|
| Carrots | Baby Arugula | Yellow Onions |
| Cherry Belle Radishes | Baby Spinach | Red Onions |
| French Breakfast Radishes | Lettuce Mix | Fresh Garlic |
| Hakurei Turnips | Baby Heads of Lettuce | Garlic Scapes |
| Fairy Tale Eggplant | Spring Mix | Garlic |
| Black Eggplant | Curly Kale | Shallots |
| Shishito Peppers | Tuscan Kale | Baby Hawaiian Ginger |
| Jalapeno Peppers | Chard | Parsley |
| Jimmy Nardello Peppers | Cherry Tomatoes | Cilantro |
| Bell Peppers | Heirloom Tomatoes | Thyme |
| Sugar Baby Watermelon | Zucchini | Edible Flowers |
| Cantaloupe | Fingerling Potatoes | AND MORE! |
| | Sweet Potatoes | |



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BEETROOT TART WITH GOAT CHEESE

DIRECTIONS:

1. Preheat the oven to 400F.
2. Mix the goat's cheese, mascarpone and honey together in a bowl.
3. Unroll the puff pastry but keep it on the paper it is wrapped in. Place on a large baking tray and slice in half. Space the pieces slightly apart on the tray.
4. Score a small border around the edges of each piece with a knife and then prick within the border with a fork.
5. Bake for 14 minutes or until puffed and golden.
6. Press the middle of the tarts to flatten. Gently spread the cheese mixture within the border of each tart - take care as the puff pastry is flaky and fragile.
7. Add the beet slices and scatter with the walnuts. Drizzle with a little olive oil and season with salt and pepper.
8. Return to the oven for 8-10 minutes, or until the cheese has melted.
9. Serve with a sprinkling of thyme leaves and a drizzle of honey.

INGREDIENTS

- 1 pack ready-rolled puff pastry
- 3 pre-cooked beets not pickled sliced thinly
- 200 g | 7oz goat's cheese crumbled
- 150 g | 5.2oz full-fat mascarpone
- 2-3 tbsp runny honey plus more to drizzle
- handful walnuts roughly chopped
- 1 tsp fresh thyme
- a little olive oil
- salt and freshly ground pepper
- a little extra honey to drizzle on tarts before serving

<https://www.supergoldenbakes.com/g-oats-cheese-beet-tart/#wprm-recipe-container-15044>



In your Box This Week!

Microgreens*
Baby Heads of Lettuce*
Baby Arugula*
Leafy Greens*
Green Beans
Parsley*

Small

Microgreens*
Baby Heads of Lettuce*
Baby Arugula*
Leafy Greens*
Beets
Green Beans
Zucchini
Parsley*

Medium

Microgreens*
Baby Heads of Lettuce*
Baby Arugula*
Leafy Greens*
Beets
Broccoli
Cherry Belle Radishes*
Fennel
Green Beans
Scallions*
Zucchini
Young Garlic*
Parsley*

Large

Buckingham Market Hours: Fridays 9am-3pm

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



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