

#259 · MAY 8, 2026

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!



SIMPLE GREEN SALAD

DIRECTIONS

1. Roast the almonds: Preheat the oven to 350°F and line a baking sheet with parchment paper. Place the almonds on the sheet and toss with tamari. Bake for 10 to 14 minutes or until browned. Remove from the oven and let cool for 5 minutes.
2. Assemble the salad. In a large bowl toss the lettuce with a few spoonfuls of the lemon vinaigrette. Add the cucumber, parmesan, pepitas, avocado, and tamari almonds. Drizzle with more dressing and top with microgreens. Season to taste with flaky sea salt, if desired.

INGREDIENTS

- 2 small heads of soft lettuce, butter lettuce or similar
- 1 Persian cucumber, thinly sliced
- ¼ cup shaved Parmesan cheese
- 2 tablespoons pepitas
- 1 avocado, thinly sliced
- ¼ cup microgreens
- Flaky sea salt, optional
- Roasted Tamari Almonds
- ½ cup raw almonds
- ½ tablespoon tamari
- Lemon vinaigrette

<https://www.loveandlemons.com/green-salad-recipe/>



FRESH PRODUCE BOXES REFERRAL PROGRAM

It's Simple and Rewarding!

1 INVITE A FRIEND
Invite a friend to try our fresh produce boxes using your **UNIQUE REFERRAL LINK**.

2 FRIEND PLACES FIRST ORDER
When they place their first order, they'll receive **\$5 off** as a welcome bonus.

3 GET \$10 CREDIT
As a thank-you, you'll get **\$10 credited** to your account.

An easy way to share healthy, high-quality food while saving on your own deliveries!

CONNECT WITH US
FOLLOW US FOR UPCOMING DISCOUNTS AND SPECIAL NEWS ABOUT OUR FARM. [HTTPS://BLUEMOONACRES.COM](https://bluemoonacres.com)

SHOP@BLUEMOONACRES.COM
215-794-3093
@BLUEMOONACRESFARM
@BLUEMOONACRES



TIGER SALAD WITH GREEN TEA NOODLES

DIRECTIONS:

Make the Tiger Dressing

1. Whisk together vinegar, sugar, soy sauce, sesame seeds, and salt in a medium bowl until combined. Chill until ready to serve.

Make the noodles

1. Bring a large saucepan of salted water to a boil over high. Add noodles, and cook according to package directions for al dente. Drain under cold water, and rinse twice.
2. Combine noodles, celery, cilantro, scallions, and chile in a large bowl. Pour Tiger Dressing over the top, and toss to combine. Season with additional salt to taste, if needed. Serve at room temperature or chilled.

Notes

1. You can substitute regular soba for green tea noodles if desired. You can find both types of noodles at your local Asian grocery. Rinse soba in cold water before adding sauce for the best texture.
2. Salad can be made up to 1 day in advance and stored, tightly covered, in the refrigerator.

INGREDIENTS

Tiger Dressing

- 3 tablespoons rice vinegar
- 1 tablespoon granulated sugar
- 2 teaspoons soy sauce or tamari
- 2 teaspoons toasted sesame seeds
- 1 teaspoon fine sea salt, plus more to taste, if needed

Noodles

- 7 ounces uncooked fresh green tea noodles or 5 ounces dry green tea noodles from 1 (7-ounce) pack
- 4 celery stalks, thinly sliced diagonally (about 1 1/2 cups)
- 1 1/2 cups roughly chopped fresh cilantro leaves and tender stems (about 1 small bunch)
- 4 scallions, thinly sliced diagonally
- 1 fresh red or green Thai chile, thinly sliced diagonally

<https://www.foodandwine.com/tiger-salad-with-green-tea-noodles-7546462>



In your Box This Week!

Microgreens*
Spring Mix*
Leafy Greens*
Beets
Scallions*
Cilantro*

Small

Microgreens*
Spring Mix*
Leafy Greens*
Avocado
Beets
Cherry Belle Radishes*
Scallions*
Radicchio
Cilantro*
Maitaki
BMA Maratelli Rice*

Large

Microgreens*
Spring Mix*
Leafy Greens*
Scallions*
Cilantro*
BMA Maratelli Rice*

Medium

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

