

#274 · AUGUST 21, 2026

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!

STUFFED SHISHITO PEPPERS

DIRECTIONS

- Take the cream cheese out of the refrigerator and allow to come to room temperature. Move oven rack to middle of oven and turn broiler on.
- Dice the salami into small pieces and add to a bowl with the cream cheese. Add the garlic powder and black pepper. Stir to blend thoroughly.
- Lay the shishito peppers out on a lined baking sheet and see how they lay. With a small paring knife cut a slit down the side facing up on each one (from below stem to almost the tip).
- Using a teaspoon, fill the pepper cavity and press sides together to hold cheese salami filling.
- Spray all of the stuffed shishitos with cooking spray or olive oil. Place tray in oven and broil for 5 minutes. Shishito peppers should blister and cheese filling turns a golden brown. Serve warm. Makes 30+ depending on size of shishito peppers.

INGREDIENTS

- 1/2 lb shishito peppers
- 8 oz cream cheese softened
- 4 oz dry salami diced
- 1 tsp garlic powder
- 1/2 tsp black pepper

<https://keviniscooking.com/stuffed-shishito-peppers/#wprm-recipe-container-50158>



Produce Box Pickup Locations:

Did you know we offer several locations to pickup your Produce Box?

Pennington Farm:

Located on our Pennington Farm. You can also shop our seasonal Market when you pick up!

Odd Bird Brewing:

Located in the scenic town of Stockton, NJ. Grab a pint while you grab your box!

Buckingham Farm:

Located on our Buckingham Farm. We also operate a pop-up market here year round on Fridays!

ShopRite Yardley and Flemington:

We're now offering a limited number of boxes right in the Produce Department. The best part - you don't even need to order ahead! You can just grab a box while you're doing your weekly shopping in the store! Boxes arrive fresh every Friday morning.

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





CHEESY GARLIC BUTTER POTATOES

DIRECTIONS:

1. Preheat oven to 375° and line a large baking sheet with parchment paper.
2. Make small slits in each potato, like an accordion, making sure not to cut all the way through. Place potatoes on a large sheet pan.
3. In a small bowl, whisk together melted butter, olive oil and garlic. Brush mixture over potatoes then season with salt and pepper. Bake for 20 minutes, until the slits are starting to separate and the potatoes are beginning to turn golden.
4. Brush the potatoes with more of the melted butter mixture then sprinkle mozzarella and Parmesan on top. Bake for another 23 to 25 minutes, or until the potatoes are crispy on the outside and tender on the inside.
5. Garnish with parsley and serve warm.

INGREDIENTS

- 1 1/2 lb. new or small potatoes
- 1/4 cup butter, melted
- 1/4 cup extra-virgin olive oil
- 3 cloves garlic, minced
- kosher salt
- Freshly ground black pepper
- 1 cup shredded mozzarella
- 1/2 cup freshly grated Parmesan
- 1/4 cup finely chopped parsley

<https://www.delish.com/cooking/recipe-ideas/recipes/a55051/garlic-butter-potatoes-recipe/>



In your Box This Week!

Microgreens*
Baby Heads of Lettuce*
Bell Peppers*
Carrots*
Tomatoes*
Yukon Gold Potatoes*

Small

Microgreens*
Baby Heads of Lettuce*
Bell Peppers*
Carrots*
Eggplant*
Tomatoes*
Parsley*
Yukon Gold Potatoes*

Medium

Microgreens*
Heirloom Tomatoes*
Carrots*
Onions*
Lettuce Mix*
Shishitos*
Garlic*

ShopRite

Microgreens*
Baby Heads of Lettuce*
Bell Peppers*
Carrots*
Eggplant*
Fairy Tale Eggplant*
Scallions*
Jalapenos*
Tomatoes*
Zucchini*
Parsley*
Yukon Gold Potatoes*

Large



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

