

#272 · AUGUST 7, 2026

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!



OVEN ROASTED CARROTS ELOTE STYLE

DIRECTIONS

- Preheat oven to 450-degrees.
- Arrange carrots on baking sheet and drizzle with olive oil, toss with chili powder and cumin, and season with salt & pepper.
- Roast 15-20 minutes, until tender when pierced with a fork.
- Meanwhile, combine lime juice, jalapeno, garlic and honey in a small bowl. Season with salt and pepper, to taste.
- Arrange carrots on a serving platter and drizzle with sauce. Sprinkle with cilantro and crumbled cheese.
- Serve hot or at room temperature. Enjoy!

INGREDIENTS

- 1 ½ pounds small to medium carrots (peeled and halved lengthwise)
- 3 Tablespoons olive oil
- 1/2 teaspoon chili powder
- 1/2 teaspoon cumin
- 1/3 cup lime juice
- 1 jalapeno (thinly sliced)
- 2 cloves garlic (finely grated)
- 2 teaspoons honey
- 1/2 cup cilantro (chopped)
- 2 ounces cotija (queso fresco, parmesan or feta, crumbled)
- Salt and pepper (to taste)

<https://www.platingsandpairings.com/oven-roasted-carrots-elote-style/>

Our Rice is sold out!

But don't worry...if you're still have a craving, it will be available in our Medium and Large Produce Boxes AND in both our Pennington and Buckingham Markets until every last grain is gone.

Our next rice harvest is on track for this September and October, so we don't have to wait too long for all our favorites to be back!



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SLOW COOKER FRITTATA PROVENCAL

DIRECTIONS:

1. Layer two 24-in. pieces of aluminum foil; starting with a long side, fold up foil to create a 1-in.-wide strip. Shape strip into a coil to make a rack for bottom of a 6-qt. oval slow cooker. Add water to slow cooker; set foil rack in water.
2. In a large skillet, heat oil over medium-high heat. Add potato and onion; cook and stir until potato is lightly browned, 5-7 minutes. Stir in paprika. Transfer to a greased 1-1/2-qt. baking dish (dish must fit in slow cooker).
3. In a large bowl, whisk eggs, thyme, pepper sauce, salt and pepper; stir in 2 ounces cheese. Pour over potato mixture. Top with tomatoes and remaining goat cheese. Place dish on foil rack.
4. Cook, covered, on low until eggs are set and a knife inserted in center comes out clean, 3-4 hours.

INGREDIENTS

- 1/2 cup water
- 1 tablespoon olive oil
- 1 medium Yukon Gold potato, peeled and sliced
- 1 small onion, thinly sliced
- 1/2 teaspoon smoked paprika
- 12 large eggs
- 1 teaspoon minced fresh thyme or 1/4 teaspoon dried thyme
- 1 teaspoon hot pepper sauce
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 log (4 ounces) fresh goat cheese, coarsely crumbled
- 1/2 cup chopped soft sun-dried tomatoes (not packed in oil)

<https://www.tasteofhome.com/recipes/slow-cooker-frittata-provencal/>

In your Box This Week!

Microgreens*
Bell Pepper*
Jalapenos*
Tomatoes*
Yukon Gold Potatoes*

Small

Microgreens*
Bell Pepper*
Carrots*
Eggplant*
Jalapenos*
Tomatoes*
Yukon Gold Potatoes*

Medium

Microgreens*
Heirloom Tomatoes*
Baby Arugula*
Onions*
Carrots*
Garlic*
Bell Peppers*

ShopRite

Microgreens*
Baby Arugula*
Broccoli
Carrots*
Cherry Belle Radishes*
Collard Greens*
Eggplant*
Jalapenos*
Shallots*
Tomatoes*
Yellow Beans
Yukon Gold Potatoes*

Large



Buckingham Market Hours: Fridays 9am-3pm

Pennington Market Hours: Fridays 9am-5pm

Saturdays 9am-3pm

