

#278 · SEPTEMBER 18, 2026

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!

PAN CON TOMATE

DIRECTIONS

- Halve 3 (1 1/2-inch thick) slices thick-cut country bread on a diagonal. Halve 1 large or 2 medium beefsteak tomatoes crosswise.
- Grate the cut side of each half on the large holes of a box grater set over a medium bowl, stopping when you are only left with the tomato skins. Discard the tomato skins.
- Strain the grated tomato through a fine-mesh strainer, but do not press on the solids. Return the tomato to the bowl, add 1/2 teaspoon kosher salt, and stir to combine.
- Brush both sides of the bread with 2 tablespoons extra-virgin olive oil.
- Heat a large skillet or grill pan over medium-high heat. Add as many bread slices as will fit in a single layer and cook until toasted and golden brown, 3 to 5 minutes per side. Transfer to a plate and repeat toasting the remaining bread slices.
- Rub 2 peeled garlic cloves on both sides of the bread slices. Sprinkle the bread slices with a pinch of kosher salt.
- When ready to serve, top each bread slice with about 1 teaspoon of the grated tomato, and gently rub it into the bread with the back of a spoon. Spoon 2 to 3 tablespoons of the grated tomato onto each slice of bread in an even layer. Drizzle lightly with more extra-virgin olive oil before serving.

INGREDIENTS

- 3 (1 1/2-inch thick) slices country-style bread
- 1 large or 2 medium tomatoes
- 1/2 teaspoon kosher salt, plus more for sprinkling
- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 2 cloves garlic

<https://www.thekitchn.com/pan-con-tomate-recipe-23567056#post-recipe-555511266>



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CREAMY CORN SALAD WITH JIMMY NARDELLO DRESSING

DIRECTIONS:

1. Place red onion in a 16-ounce glass jar. Bring 1/2 cup water, 1/2 cup vinegar, 1 teaspoon salt, and 1/2 teaspoon coriander seeds to a simmer in a small saucepan over medium. Pour vinegar mixture over onion slices in jar, ensuring slices are fully submerged. Set aside, uncovered, and let cool to room temperature, about 30 minutes.
2. Meanwhile, sprinkle cut sides of cucumbers with 3/4 teaspoon salt; let stand for 30 minutes. Rinse lightly; pat dry. Set aside.
3. Preheat a gas grill to medium-high (400°F to 450°F). Place corn and peppers on oiled grates; grill, uncovered, until corn is crisp-tender and charred and peppers are charred on all sides, 8 to 10 minutes. Transfer corn to a cutting board, and place all but one of the peppers in a small heatproof bowl. Cover bowl tightly using plastic wrap. Let corn and peppers stand until cool enough to handle, about 10 minutes.
4. Place cucumbers on oiled grates; grill, uncovered, until lightly charred, about 1 minute. Remove from grill; let stand until cool enough to handle, about 5 minutes.
5. Uncover peppers in bowl; remove and discard charred pepper skins and seeds. Place skinned peppers in a blender. Remove kernels from corn cobs, and place in a large bowl; discard cobs. Roughly chop cucumbers and remaining pepper, and add to bowl with corn; set aside.
6. Add garlic, yellow onion, lemon zest, 1/2 teaspoon salt, remaining 1/4 cup vinegar, and remaining 1/4 teaspoon coriander seeds to blender with skinned peppers. Secure lid on blender, and remove center piece to allow steam to escape. Place a clean towel over opening; process until smooth, about 30 seconds. With blender running, gradually stream in oil, processing for about 30 seconds. Transfer 1/3 cup dressing to bowl with corn mixture. (Reserve remaining dressing for another use.)
7. Drain pickled red onion; discard pickling liquid. Place 3/4 cup drained onion in bowl with corn mixture.
8. Add cilantro, fromage blanc, ancho chile powder, and remaining 3/4 teaspoon salt to bowl with corn mixture; mix gently until evenly coated. Add additional salt to taste as needed. Top with remaining 1/4 cup pickled red onion. Garnish with additional cilantro and ancho chile powder.

INGREDIENTS

- 1 cup thinly sliced red onion
- 1/2 cup water
- 3/4 cup Champagne vinegar, divided
- 1 tablespoon fine sea salt, divided, plus more to taste
- 3/4 teaspoon lightly crushed coriander seeds, divided
- 4 large Persian cucumbers, trimmed and halved lengthwise (about 12 ounces)
- 4 large ears fresh yellow corn, shucked
- 8 oz Jimmy Nardello peppers
- 1 small garlic clove, smashed
- 1/4 cup chopped yellow onion
- 1/2 teaspoon grated lemon zest
- 1/4 cup neutral cooking oil, plus more for grill grates
- 1 cup loosely packed fresh cilantro leaves, plus more for garnish
- 1/4 cup fromage blanc or fresh ricotta cheese
- 1 1/2 teaspoons ancho chile powder, plus more for garnish

<https://chezus.com/2015/09/20/jimmy-nardello-peppers-with-burrata/>

In your Box This Week!

Small

- Microgreens*
- Lettuce Mix*
- Jimmy Nardello Peppers*
- Chard*
- Tomatoes*
- Yellow Onions*
- Thyme*
- Gold Potatoes*

Medium

- Microgreens*
- Lettuce Mix*
- Baby Bok Choy*
- Jimmy Nardello Peppers*
- Chard*
- Tomatoes*
- Yellow Onions*
- Thyme*
- Gold Potatoes*

Large

- Microgreens*
- Lettuce Mix*
- Baby Bok Choy*
- Cherry Belle Radishes*
- Jimmy Nardello Peppers*
- Chard*
- Tomatoes*
- Yellow Onions*
- Thyme*
- Gold Potatoes*

