

Wholesome Harvest Box Info

What's in my box?

This list is tentative and subject to change. Please visit our website's [current news box](#) for any changes.

- Cipollini Onions
- Lettuce Mix or Greens Mix
- Green Cabbage
- Acorn Squash
- Carrots
- Radishes
- Watermelon Radishes
- Adirondack Blue Potatoes



Sweetheart Cabbage



Watermelon Radishes

The Vegetables

Cipollini Onions

Great for roasting, they also caramelize beautifully. Store in a dark, dry place if you don't plan to use them within a few weeks.

Lettuce Mix or Greens Mix

A mix of baby romaine, oakleaf and red and green leaf lettuce or greens mix which is mizuna, mustard, broccoli leaves and choy. Store in the fridge in the bag it comes in.

Green Cabbage

You will either receive a sweetheart cabbage or a regular green cabbage. Stores well in the fridge for up to a month.

Acorn Squash

Mild, buttery flavor. Store on your counter until ready to use.

Carrots

We used our machine harvester for these, so the tops are removed. Store in a bag in the fridge.

Radishes

A small bunch of radishes. Cut tops off and store in your fridge in a bag.

Watermelon Radishes

Mainly white exterior with bright pink interior. Cut off tops and store roots in a bag in the fridge.

Adirondack Blue Potatoes

These potatoes have a blue skin and interior. They hold their color when cooked and are high in anthocyanins. Store in a cool, dark place.



Sweet Pickled Onion and Watermelon Radish Salad

Recipe from Winter Ridge

Makes 4 cups

- 1 large Watermelon radish, sliced into thin rounds
- 1 small white onion, sliced into thin rounds
- 1/3 cup orange juice
- 2 Tbsp extra virgin olive oil
- 1/2 tsp sea salt
- 1/2 tsp pepper
- 2 Tbsp apple cider vinegar
- splash of rice wine vinegar (optional – adds an extra layer of tart-sweetness)

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Directions:

1. Place radish and onion slices in a large mixing bowl.
2. Add the remaining ingredients and toss well.
3. Refrigerate overnight to chill and meld flavors before serving.

