

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.

- Yellow Onion
- Carnival Squash
- Butternut Squash
- Carrots
- Radishes
- Purple Radishes
- Purple Top Turnips
- Beets



Purple Top Turnips



Cylindra Beets

The Vegetables

Yellow Onion

Just your typical yellow onion. Store in a dark, dry place if you don't plan to use them within a few weeks.

Carnival Squash

This variety is a hybrid of sweet dumpling and acorn. Keep in a cool, dry place.

Butternut Squash

The most well-known winter squash variety. It has a sweet, nutty taste. 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.

Purple Radishes

Purple roots with white and purple streaking on the inside. Adds great color to salads. Cut off tops and store roots in a bag in the fridge.

Purple Top Turnips

Roots are white with the exposed tops above the soil line being purple. Store in a plastic bag in the fridge.

Cylindra Beets

Their elongated shape make them easy to cut into uniform slices for cooking. Store in a plastic bag in fridge.



MISO GLAZED TURNIPS

RECIPE FROM BON APPETIT

INGREDIENTS

1 pound small turnips, trimmed, scrubbed, cut into 1" wedges
2 tablespoons white miso
2 tablespoons unsalted butter
1 teaspoon sugar
Kosher salt and freshly ground black pepper
2 tablespoons fresh lemon juice

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RECIPE PREPARATION

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Combine turnips, miso, butter, and sugar in a medium skillet, then add water just to cover vegetables. Season with salt and pepper.

Bring to a boil over medium-high heat and cook turnips, turning occasionally, until they are tender and liquid is evaporated, 15–20 minutes.

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Once all the liquid has cooked off, keep cooking turnips, tossing occasionally, until they are golden brown and caramelized and the sauce thickens and glazes the vegetables, about 5 minutes longer.

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Add lemon juice and a splash of water to pan and swirl to coat turnips. Season with salt and pepper.

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