

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
- Poblano Peppers
- Butternut Squash
- Carnival Squash
- Carrots
- Radishes
- Large Purple Radishes
- Beefsteak Tomatoes



Carnival Squash



Large Purple 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

A mix of baby romaine, oakleaf and red and green leaf lettuce. Store in the fridge in the bag it comes in.

Poblano Peppers

Great stuffed, have a bit of kick to them. Stores well in the fridge for up to two weeks.

Butternut Squash

The most well-known winter squash variety. It has a sweet, nutty taste. Store on your counter until ready to use.

Carnival Squash

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

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.

Large 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.

Beefsteak Tomatoes

Wipe off your tomatoes gently to remove any dust or dirt before eating. These beefsteaks are a familiar dense tomato great for slicing thinly onto a sandwich.



Stuffed Winter Squash

Recipe from Splendid Table

2 acorn, delicata, dumpling, or carnival squash, cut in half through the stem and seeded
2 teaspoons olive oil, plus more for rubbing the squash and oiling the dish

3/4 teaspoon kosher salt

6 ounces chorizo or sweet sausage, crumbled or cut into small pieces

1 cup chopped onion

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1 cup chopped apple (1 to 2 apples)

Freshly ground pepper

2 cups sliced tender greens (spinach, tatsoi, kale, Swiss chard), cut into ribbons

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4 fresh sage leaves, coarsely chopped

2 cups cooked millet, rice, or quinoa

1/2 cup grated Cheddar cheese

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- 1. Preheat the oven to 375° F. Rub the flesh of each squash half with olive oil, and oil an ovenproof dish or baking sheet. Sprinkle the whole baking dish with 1/2 teaspoon of the salt. Lay the squash flesh side down in the dish and bake until it is very tender when pricked with a fork, 30 to 40 minutes. Remove the squash from the oven and raise the oven temperature to 425°F.

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- 2. Meanwhile, heat the remaining olive oil in a large skillet over medium heat. Add the chorizo and fry until browned. Remove from the pan and set aside. Add the leeks to the hot oil and cook until soft, about 3 minutes. Add the apple, remaining 1/4 teaspoon salt, and pepper, and cook for another minute. Add the greens, sage, cooked grains, and reserved chorizo. Cook for another minute, stirring to combine, and remove from heat. Taste, and adjust the salt and pepper if needed.

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- 3. Turn the cooked squash over in the baking dish so it is flesh side up. (Be careful, as steam will escape when you turn it.) Scoop the filling into the cavity of each squash half, piling it into a mountain so that it holds as much as possible. Sprinkle with cheese and bake until the cheese melts, about 10 minutes.

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