

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
- Carnival Squash
- Acorn Squash
- Carrots
- Radishes
- Black Spanish Radishes
- Adirondack Blue or Gold Potatoes
- Beets



Black Spanish Radish



Acorn Squash

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.

Carnival Squash

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

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.

Black Spanish Radishes

The outer black skin is usually removed before eating. Great raw or sautéed. Cut off tops and store roots in a bag in the fridge.

Potatoes

You will receive either Adirondack blue or Yukon Gold potatoes. Store in a cool, dark place.

Beets

You will receive either gold, Chioggia or traditional red beets. Cut tops off and store in a plastic bag in fridge.

RADISH SLAW



Recipe from Mariquita Farm

This could also be good without the cabbage.

2-3 black Spanish radishes, scrubbed and grated

3 cups finely shredded [cabbage](#)

1 cup coarsely grated [carrots](#), any color

1/2 cup thinly sliced [green](#) or red [onion](#)

2 tablespoons fresh lemon juice

1/2 teaspoon sugar

2 tablespoons olive oil

2 tablespoons finely chopped fresh [parsley](#), [cilantro](#), or [mint leaves](#)

In a bowl toss together the radishes, the cabbage, the carrots, the onion, the lemon juice, the sugar, the oil, the herb, and salt and pepper to taste.

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