

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
- Greens Mix or Arugula
- Sweet Roasting Peppers
- Butternut Squash
- Carnival Squash
- Giant Kohlrabi
- Radishes
- Adirondack Blue Potatoes



Carnival Squash



Adirondack Blue Potatoes

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.

Greens Mix or Arugula

Greens mix is a combo of choy, mustard greens, mizuna and broccoli leaves. Makes a great salad or saute lightly and eat with some eggs. Store in the fridge in the bag it comes in.

Sweet Roasting Peppers

Roasting brings out their great flavor, but they are a nice sweet, crisp treat when enjoyed raw as well. 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.

Giant Kohlrabi

A variety that can get bigger than most kohlrabi and still be tender and sweet. This stores great in a bag in your fridge for up to a couple months!

Radishes

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

Adirondack Blue Potatoes

These potatoes have a blue skin and interior. They hold their color when cooked and are high in anthocyanins.



Roasted Vegetables with Fresh Herbs

Simple root vegetables are elevated to new heights with the addition of roasting with olive oil and fresh herbs.

Prep Time 30 mins

Cook Time 25 mins

Total Time 55 mins

Author: Terri @ that's some good cookin'

Ingredients

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- 1 (3.5-4 pound) butternut squash, peeled and seeded
- 5 medium potatoes, rinsed and scrubbed (about 1 1/2 pounds)
- 2 medium onions
- 1 tablespoon fresh, minced rosemary (strip rosemary from stems prior to mincing)
- 1 tablespoon fresh, minced sage (strip sage from stems prior to mincing)
- 1 tablespoon fresh, minced thyme (do not include any stems that are woody)
- 1/4 cup extra virgin olive oil
- salt and pepper, to taste

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Instructions

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1. Preheat oven to 450-degrees F. Line two shallow baking pans (1-inch sides all around) with foil; set aside.

2. Dice the butternut squash, potatoes and onion in approximately 1- x 1-inch pieces. Place in a large bowl. Sprinkle with the fresh rosemary, sage, and thyme.

3. Drizzle the olive oil over the vegetable/herb mixture. Toss lightly until the vegetables are well coated. Distribute evenly between two pans in a single layer. Do not overcrowd the vegetables. Sprinkle with salt and pepper, to taste.

4. Roast for about 20-25 minutes in the oven, rotating pans after ten minutes. The vegetables are ready when they just begin to turn brown in some places and the potatoes pierce easily with a fork or wooden skewer. Do not overcook.

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