

June 26th and 28th

Even though it has only been a few days since the solstice, the official start of summer, the season already seems to be flying by. With the long daylight hours, the days blend together and it gets harder to distinguish one from another— just a seamless transition between seeding and weeding, harvesting and packing. Thankfully, the weather this last week has been incredibly cooperative, providing a great mix of sunshine and rain for all of our plants.

This week we have a sneak peak of peas. There are many more to come—but we couldn’t resist including a small quantity of the snow peas that are ready to harvest. We also have more garlic scapes for all your stir-frying needs!

* Bright Lights Rainbow Chard
* Snow Peas
* Scallions
* Snow Cauliflower
* Kale (Red Russian, Curly, or Lacinato)
* Arugula
* Microgreens (Kale, Kohlrabi, Mizuna, Cabbage, Amaranth, Radish)
* Garlic Scapes
* Basil, Dill, or Cilantro

Recipe of the Week: Cauliflower with Garlic Scapes

 Chop a handful of garlic scapes into bite size or smaller pieces. Chop cauliflower stems and florets into bite size pieces. Add garlic scapes and 2-3 tablespoons olive oil to a large frying panor saucepan and cook on medium heat for ~2-3 minutes, stirring frequently. Add cauliflower and continue cooking for ~5 minutes, or until cauliflower is tender (but not mushy!). Add salt and pepper to taste. Optional: serve on top of a bed of arugula greens and garnish with chopped scallions. (You can also make a spicier version of this by adding a teaspoon or two of curry powder, turmeric, and mustard seed in with the garlic scapes. Cooking the spices with the scapes before adding the cauliflower brings out their full flavor—just make sure to stir frequently to keep the spices from burning).