



FEATURED RECIPE

Golden Veggie Burgers Topped with Tomatillo-Nectarine Relish

INGREDIENTS

Veggie Burgers:

- 1 cup potatoes, *peeled, diced & boiled*
- 1/2 cup carrots, *grated*
- 1/2 cup sweet peppers, *diced*
- 1/2 leek, *cleaned and finely chopped (use only the tender white and light green parts)*
- 1 tbsp flour or breadcrumbs
- 1 egg or 1 tbsp flax + 3 tbsp water for a vegan option
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1-2 tbsp olive oil for frying
- 2-4 large Cegolaine lettuce leaves

Relish:

- 2 tomatillos, *husked, rinsed, and diced*
- 1 ripe nectarine, *diced*
- 1/4 cup sweet peppers, *diced*
- 2 tbsp leek, *chopped*
- 1 tsp olive oil
- 1/2 tsp lime juice
- Salt and pepper to taste



INSTRUCTIONS

Prep Potatoes:

1. Peel and dice potatoes into small cubes. Boil in salted water 10–12 minutes until tender, then drain and mash in a medium sized bowl.

Make the Veggie Burgers:

1. Add grated carrots, diced sweet peppers, chopped leeks, and flour or breadcrumbs to the mashed potatoes. Mix in egg or flax egg for a vegan option, salt, and black pepper. Mix until evenly combined. Form into 2-4 patties.
2. Heat olive oil in a skillet over medium heat. Cook patties 3–4 minutes per side until golden brown and firm. Remove from heat and set aside.

Make Relish:

1. In a small bowl, combine husked, rinsed, and diced tomatillos, nectarine, sweet peppers, and chopped leek. Drizzle with olive oil and lime juice. Season with salt and pepper. Toss gently and let sit 5 minutes to allow flavors to combine.

Serve:

1. Lay 2–4 lettuce leaves on a plate. Place one veggie patty on each leaf, spoon relish generously on top, and fold the lettuce around the filling. Serve immediately and enjoy!

Serving Suggestions:

- Add avocado slices, pickled onions, or a dollop of sour cream for extra richness.
- Top patties with a fried egg for a protein boost.
- Serve patties on a soft sandwich bun for a classic burger feel.



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What's in my Produce Prescription?

Produce Item	Storage	Preparation	Recipes *w/ clickable links*
<u>Cegolaine Lettuce</u> Valhalla Farms Ridgefield, WA	Store whole, dry, and unwashed in a plastic bag in the crisper drawer of the fridge.	Cegolaine lettuce can be torn into salads, layered on sandwiches, or used as a fresh bed for grilled meats and veggies.	Summer Lettuce Salad w/Tahini Maroulosalata Lemon Dijon Cegolaine Salad
<u>Nectarines</u> Amador Farms Yakima, WA	Store on the counter until ripe, then transfer to the fridge to extend freshness.	Nectarines can be eaten fresh, sliced into salads, baked into crisps, or grilled for a caramelized flavor.	Nectarine Salsa Nectarine Lemon Bars Nectarine Pizza w/Basil Pork Chops w/Nectarines
<u>Potatoes</u> Amador Farms Yakima, WA	Store in an open bowl or paper bag in a dark, cool place, away from onions.	Potatoes can be roasted, sauteed, or grilled. They can also be used to make mashed potatoes, hash browns, latkes, and potato salad.	Steak & Potato Skillet Antipasto Potato Salad French Onion Potatoes Baccala
<u>Tomatillos</u> Dilish Farm Vancouver, WA	Store whole and dry in their husks in a paper bag in the fridge.	Tomatillos can be roasted, blended into salsa verde, simmered in stews, or chopped into fresh salsas.	Chicken Tomatillo Soup Tomatillo Guacamole Huevos Ranchero Tomatillo Shakshuka
<u>Leeks</u> Quackenbush Farms Eaglecreek, OR	Store unwashed in the crisper drawer of the fridge, loosely wrapped in a bag.	Leeks can be sautéed, roasted, or braised. They add flavor to soups, quiches, pastas, and potato dishes.	Greens & Leeks Gratin Split Pea Soup Tomato Butter Roast Chicken & Leeks
<u>Orange Carrots</u> Quackenbush Farms Eaglecreek, OR	Store unwashed in fridge.	Carrots can be roasted, sautéed, or used in baked goods.	Carrot Gnocchi Hawaiian Mac Salad Tzimmes Carrots in a Blanket
<u>Sweet Pepper Mix</u> Flat Tack Farm Vancouver, WA	Store whole, dry, and unwashed in a plastic bag in the crisper drawer of the fridge.	Sweet peppers can be roasted, sautéed, stuffed, or eaten raw in salads and snacks.	Marinated Sweet Peppers Sweet Pepper Rice Stuffed Pepper Appetizers



Organic Practices - Not Certified



Certified Organic



Conventional

PRODUCE HIGHLIGHT:

TOMATILLOS



Tomatillos might look like little green tomatoes wrapped in paper lanterns, but they're actually part of a different plant family. Peel back the husk and you'll find a bright, tangy fruit that's a star in Mexican cooking. That zingy flavor is what gives salsa verde its signature kick, and it's also great for cutting through rich or spicy dishes.

Nutritionally, tomatillos bring a lot to the table too, they're a good source of vitamin C, vitamin K, fiber, and antioxidants, all of which help with immunity and digestion.

For storage, keep tomatillos dry and unwashed in their husks inside a paper bag in the refrigerator, where they will last up to 2-3 weeks. If you need to peel them, remove the dry, papery husk, rinse the fruit under warm water to wash away the sticky coating, and dry well. Once husks are removed, store tomatillos in a sealed container in the refrigerator and use within a few days.

In the kitchen, tomatillos are wonderfully versatile. Roast or broil them for salsa verde, chop them raw into fresh salsas, or simmer them down into soups and stews for a bright, citrusy note. You can even blend them into sauces for chicken, pork, or fish. Once you start using them, you'll see how that tart flavor can totally transform a dish.