



MARKET BOX



FEATURED RECIPE

Roasted Carrots and Potatoes w/Dill

INGREDIENTS

- 1 pound carrots *halved lengthwise if large and crosswise if long*
- 1 1/2 pounds Makah Ozette New Potatoes *halved if large*
- 2 tablespoons extra-virgin olive oil
- Coarse salt and ground pepper
- 1 tablespoon fresh lemon juice
- 2 teaspoons finely chopped fresh dill

INSTRUCTIONS

1. Preheat oven to 400 degrees, with rack in lower third.
2. On a rimmed baking sheet, toss carrots and potatoes with oil; season with salt and pepper.
3. Arrange in a single layer and cook until vegetables are browned in spots and tender when pierced with a knife, 40 minutes, tossing halfway through.
4. Toss with lemon juice and dill. Serve warm or at room temperature.

Adopted from Martha Stewart



VEGGIE HIGHLIGHT



Makah Ozette New Potatoes

The Makah Ozette are the oldest variety of potato grown in the Pacific Northwest region.

This fingerling potato was a staple of the diet of Pacific Coast Native Americans of the Makah Nation, who live in the region around Neah Bay, WA. It was named the Ozette potato by the Makah people referencing their ancestral village site on Lake Ozette. Until the late 1980s this potato was rarely seen outside of Indigenous communities. Recently, the Makah Tribe permitted Slow Food Seattle to board it onto the Slow Food Ark of Taste, a living catalog of delicious and distinctive foods facing extinction.

This Ozette has a thin skin, creamy yellowish flesh, and a robust, earthy flavor.

FUN FACT: A DNA study showed that the Ozette was imported directly from South America.

What's In My Market Box?



Fruit/Veggies	Storage	Preparation	Recipes <small>*w/ clickable links*</small>
<p>Dill Volehalla Farm Ridgefield, WA</p> 	<p>Place in a jar with an inch of water and loosely cover the leaves with an upside bag. Store in the fridge.</p>	<p>Dill can be added fresh to pickles, dips, potatoes, salads, pastas or stir-fries.</p>	<p>-Baked Salmon w/Creamy Dill Sauce -Lemon-Dill Pesto -Sweet & Spicy Dill Pickles</p>
<p>Makah Ozette New Potatoes Quackenbush Farm Eagle Creek, OR</p> 	<p>New potatoes are freshly dug and not yet cured. They are more tender than cured potatoes but don't store as long. Store in an open bowl or netted bag in a dark, cool place, away from onions.</p>	<p>Potatoes can be roasted, sauteed, or grilled. They can also be used to make latkes, and potato salad.</p>	<p>-Potatoes with Bacon Cream -Ozette Potato Salad -Pan-Fried Potatoes w/Lemony Dipping Sauce</p>
<p>Raspberries Boistfort Valley Farm Curtis, WA</p> 	<p>Store unwashed in the fridge.</p>	<p>Raspberries can be eaten raw or used in cakes, muffins, bars, cakes, or cobblers.</p> 	<p>-Beef Tenderloin w/Chimichurri -Raspberry Cheesecake -Raspberry Bread</p>
<p>Carrots Amador Farms Yakima, WA</p> 	<p>Store unwashed in fridge.</p> 	<p>Carrots can be roasted, sautéed, or used in baked goods.</p> 	<p>-Roasted Brown Butter Honey Garlic Carrots -Gajar Halwa</p>
<p>Radish Amador Farms Yakima, WA</p> 	<p>Store in the crisper drawer of the fridge.</p>	<p>Radishes can be eaten raw, roasted, sautéed, or pickled.</p> 	<p>-Garlic Roasted Radishes -Fauxtato Chips -Pickled Daikon & Red Radishes w/Ginger</p>

Large Box Only

<p>Trio Salad Mix R Market Garden Vancouver, WA</p> 	<p>Store in the bag in the crisper drawer in the fridge.</p>	<p>Salad Mix can be used in salads, smoothies, power bowls, or on top of pizza.</p>	
<p>Amaranth Greens Dilish Farm Vancouver, WA</p> 	<p>Store in a plastic bag in the crisper drawer of the fridge.</p> 	<p>Amaranth Greens are similar to spinach and can be eaten raw in a salad, or sautéed, added to a stir fry, soup, or a simmered dish like curry.</p>	<p>-Amaranth Greens w/Pork -Amaranth Dal -Black Beans w/Amaranth</p>
<p>Garlic Sprout & Blossom Farm Vancouver, WA</p> 	<p>Store garlic bulb at room temperature or in mesh bags.</p> 	<p>Garlic can be added to flavor pickles, salad dressings, marinades, sauces, veggies, meats, soups or stews.</p>	<p>-Roasted Garlic -Garlic Confit -Lebanese Garlic Sauce (Toum)</p>

 Organic Practices - Not Certified
  Certified Organic
  Conventional

Add-On Subscriptions

Eggs: Edible Acres



Flower Bouquet: Holley's Flowers

Local Surprise! Mundus Foods Plant-Based Bake Everything Mix



Bread: Julia's Bakery French Bread

