

VEGETABLE OF THE WEEK

SPICY GREENS

Spicy Greens are a Robinette Farms specialty! We create our own blend of red mustard, green mustard, mizuna and occasionally arugula to bring you a greens mix that can be eaten raw or cooked. Spicy greens have a spice to them that tastes similar to horseradish or wasabi! During the cooler months of the year, it's not as spicy, but during warmer months the spice intensifies. These are hands down our favorite greens mix on the farm.

To store: This should be one of the first items you eat from your share. Store in the fridge inside a plastic bag. If you decide to wash it first, be sure to spin the leaves dry before placing them into a plastic bag with a dry paper towel to absorb the moisture.

To use: Spicy Greens can be used as a raw salad green, and pairs well with citrus based vinaigrette (think lemon, lime, grapefruit, orange). It can also be tossed in at the end of sautés or pasta dishes, and it stands up to salty dishes well. You can add it to a stir fry. You can use spicy greens in place of basil to make a peppery pesto or as a substitute for spinach. Try it in salsa verde, or chimichurri sauce. Use spicy greens to top sandwiches and pizzas, as a bed for grilled steak, or to garnish hors d'oeuvres. One of our favorite and easiest things to do with spicy greens is to mix them in to scrambled eggs a couple minutes before they are served.

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