



The  
Good  
Eggs

# Dozer

VOL. 3  
FALL  
2020



**We believe good food is the most powerful force for change.**

That's why we have some of the highest standards in the industry and we'll never compromise.

#### **What's in it & how it's made**

We demand complete transparency for every product in our Marketplace — not only when it comes to the list of ingredients, but for the entire supply chain.

#### **Where it comes from**

Local producers are the heart of the Good Eggs community. A majority of the products we carry come from within 250 miles of our Hub.

#### **How it's raised**

Responsible agriculture practices and animal welfare are essential parts of a sustainable future. We prioritize working with pasture-based systems with meaningful outdoor access that are good both for animals and the environment.

#### **How it's grown**

Our roots are in local produce, grown right. Organic fruits and vegetables are our focus when stocking the Marketplace — around 90% of our produce is certified organic. Another 5% is sourced from small producers who meet or exceed those standards but aren't certified.

VOL. 3 / FALL 2020

## Cozy Recipes to Kick Off Fall

Welcome to the third edition of the **Good Eggs Dozen!** Shorter days and cooler nights mean fall is on the way, ushering in a new season of hearty produce. Inside you'll find recipes for comforting classics like pumpkin curry, butternut ravioli, and Grandma Elsie's world-famous persimmon cookies, courtesy of longtime producer Blossom Bluff Orchards. We've also included a primer on roasting root vegetables that you'll want to stick on the fridge, plus three quick-and-simple preparations for Brussels sprouts that'll come in handy on Thanksgiving and beyond. Dig your favorite sweater out of the closet, grab a hot chocolate (or toddy), and prepare for a fall of feasting!

# What's In Season This Fall?

An underrated season in the Bay, fall begins with the staples we know and love, like sweet potatoes, pears, and Brussels sprouts. Persimmons and pomegranates aren't far behind, not to mention squash in all shapes and sizes. Jujubes, kohlrabi, and cherimoya offer the chance to try something new. As the calendar creeps along, citrus appears in the form of pomelos, mandarins, and kumquats — a sure sign that winter is on the way.



Brussels sprouts



Persimmons



Asian pears



Quince



Sweet potatoes



Parsnips



Jujubes



Tatsoi



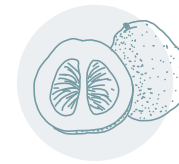
Pomegranates



Winter squash



Rutabagas



Pomelos



Kohlrabi



Artichokes



Kumquats



Treviso radicchio



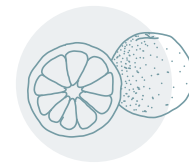
Feijoa



Cherimoyas



Mandarins



Grapefruit

# One-Pan Chicken Thighs with Sweet Potatoes & Aji Verde

Roasted chicken can be comforting and nourishing, when it's rubbed down with warm spices, piled on top of sweet potatoes and baby kale, and all drizzled with a vibrant green sauce.

- 1 lb sweet potatoes
- 2 tablespoons olive oil, plus 1 tablespoon
- Salt
- 3 chicken thighs

- 1 tablespoon adobo seasoning
- 2 big handfuls baby kale
- Aji verde (Peruvian green sauce)



10 minutes active

45 minutes total



Makes 3 servings



Omnivore

- 1 Preheat the oven to 450°F. Line a sheet pan with parchment or foil.
- 2 Cut the sweet potatoes into wedges about 1-inch thick. Pile on half of the prepared pan, drizzle with 2 tablespoons olive oil, season with ½ teaspoon salt, and toss to coat.
- 3 Remove the chicken from the packaging and pat dry with paper towels. Arrange on the other half of the pan, drizzle with 1 tablespoon olive oil, and sprinkle with the adobo seasoning and 1 teaspoon salt. Transfer the pan to the oven and roast until the chicken is golden and no longer pink at the center and the sweet potatoes are tender, about 35 minutes.
- 4 Transfer the chicken to plates. Add the baby kale to the pan and toss with the warm sweet potatoes to coat in the chicken fat and wilt slightly.
- 5 Transfer the sweet potatoes and kale to the plates with the chicken thighs. Drizzle everything with the aji verde and serve warm.

# One-Skillet Pork Chop with Pears & Farro

The star of this one-skillet dinner is a big meaty pork chop, brined to be extra juicy. Roast sweet pears and savory onion right alongside.

- 1 red onion, thickly sliced
- 2 pears, quartered and cored
- 1 tablespoon olive oil, plus 1 tablespoon
- Salt and freshly ground pepper

- 1 brined pork chop (about 1 lb)
- 2 sprigs rosemary
- 10 oz cooked farro
- Salsa verde



20 minutes active

45 minutes total



Makes 3 servings



Omnivore

- 1 Preheat the oven to 400°F. In a large bowl, combine the red onion and pears. Drizzle with 1 tablespoon olive oil, season with ½ teaspoon salt, grind with pepper, and toss to coat.
- 2 In a large cast-iron skillet or ovenproof pan over medium-high heat, warm 1 tablespoon olive oil. Add the pork chop, fat-side down, and cook until it begins to brown, about 5 minutes. Flip the pork chop and add the red onion and pears to the pan, along with the rosemary. Transfer the pan to the oven and roast until the pork is nearly firm or a meat thermometer registers 135°F when inserted into the thickest part, and the red onion and pears are browned, 25 to 30 minutes.
- 3 Transfer the pork chop to a cutting board to rest, 5 minutes. Return the pan to low heat, and add the farro and 1 tablespoon of the salsa verde to the red onion and pears. Stir gently until everything is coated and warmed through.
- 4 When the pork chop has finished resting, slice the meat across the grain. Spoon the farro and pears onto plates and place the pork on the side. Serve warm, passing the remaining salsa verde at the table.

# Sheet-Pan Pork Sausages with Apples & Kale

Crisp and juicy apples are rolling into season in the fall. Roasting teases out their cider-like sweetness to contrast with salty, rich sausage.

**3 apples, quartered and cored**

**½ yellow onion, thinly sliced**

**2 tablespoons olive oil, plus 1 tablespoon**

**Salt and freshly ground pepper**

**12 oz pork sausages**

**1 bunch lacinato kale**

**1 teaspoon apple cider vinegar**

**Whole-grain mustard**



20 minutes active

30 minutes total



Makes 3 servings



Omnivore

- 1 Preheat the oven to 450°F. Line a sheet pan with foil.
- 2 Pile the apples and onion on the prepared pan. Drizzle with 2 tablespoons olive oil, season with salt, and toss to coat. Arrange over half of the pan. Place the sausages on the other half. Roast until the sausages are firm and the apples are tender, 15 to 20 minutes.
- 3 Meanwhile, remove the ribs from the kale and chop the leaves into bite-sized pieces. Transfer the leaves to a large bowl, drizzle with 1 tablespoon olive oil and the apple cider vinegar, season with a pinch of salt, and toss to coat. Set aside.
- 4 When the sausages and vegetables are ready, add the roasted apples and onion to the bowl with the kale and toss to combine and wilt slightly. Season to taste with salt and pepper.
- 5 Place the sausages on plates, heap the salad on the side, dollop with mustard, and serve warm.

# Baked Cod with Creamy Leeks & Mushrooms

Call it a classy casserole—or maybe fancy fish pie. Firm white cod gets the luxury treatment when you sink it into sweet leeks and mushrooms, and top it with a thick crust of buttery crumbs.

**1 lb leeks**

**3 tablespoons butter**

**8 oz sliced mushrooms**

**Salt and freshly ground pepper**

**½ cup cream**

**¼ cup dry white wine (optional)**

**1½ cups panko bread crumbs**

**1 handful chopped parsley leaves**

**1 tablespoon olive oil**

**12 oz wild rock cod**

**Lemon wedges**



20 minutes active

30 minutes total



Makes 3 servings



Pescatarian

- 1 Preheat the oven to 425°F.
- 2 To prep the leeks, trim the roots and tops, reserving the white and pale green parts. Cut the leeks in half lengthwise, then crosswise into ½-inch pieces (you should have about 2 cups). Rinse in cool water and pat or shake dry.
- 3 In a large ovenproof sauté pan over medium-high heat, melt the butter. Add the leeks and mushrooms, along with a pinch of salt, and sauté until soft, 12 to 15 minutes. Add the cream and the white wine (or ¼ cup water) and simmer until thickened slightly, 2 minutes.
- 4 Meanwhile, in a bowl, stir together the panko, chopped parsley, olive oil, and a pinch of salt.
- 5 Remove the cod from the packaging, pat dry with paper towels, and season with salt. When the mushrooms and leeks are ready, add the cod to the pan, placing it on top of the vegetables, overlapping it slightly, if necessary. Sprinkle the panko mixture over the top. Transfer the pan to the oven and bake until the fish is firm and flakes easily when pierced with a fork, and the panko is golden, 8 to 10 minutes, depending on the thickness of the fish.
- 6 Transfer the cod to plates, scooping it up with the leeks and mushrooms. Finish with a squeeze of lemon and serve warm.

The Good Eggs Guide to

# Roasting Fall Vegetables

Each of these autumn veggies has a sweet spot, so dial it in to find the right combination of roasting temperature, time, and seasonings.

## Thick-Skinned Squash (Butternut, Acorn, Kabocha)

ACTIVE TIME	TOTAL TIME	TOPPINGS
10 minutes	50 minutes	Brown butter, sage

Preheat the oven to 400°F. Line a sheet pan with parchment or foil. Cut the squash in half and scoop out the seeds. Brush with olive oil, and season with salt and pepper, both inside and out. Place cut-side down on the prepared pan and roast until tender when pierced with a knife, about 40 minutes, depending on thickness.

## Thin-Skinned Squash (Delicata)

ACTIVE TIME	TOTAL TIME	TOPPINGS
10 minutes	40 minutes	Maple syrup, cayenne

Preheat the oven to 425°F. Line a sheet pan with parchment or foil. Cut the delicata in half lengthwise, scoop out the seeds, and slice crosswise into half moons about ½-inch thick. Pile the delicata on the prepared pan, drizzle with olive oil, season with salt and pepper, and toss to coat. Transfer the pan to the oven and roast until the delicata is tender and golden brown, 30 minutes.

## Potatoes

ACTIVE TIME	TOTAL TIME	TOPPINGS
10 minutes	55 minutes	Thyme, rosemary

Preheat the oven to 400°F. Line a sheet pan with parchment or foil. Cut the potatoes into halves or quarters, depending on size. Pile them on the prepared pan, drizzle with olive oil, season with salt and pepper, and toss to coat. Transfer the pan to the oven and roast until tender and golden, stirring once halfway through, 45 minutes.

## Broccoli

ACTIVE TIME	TOTAL TIME	TOPPINGS
10 minutes	35 minutes	Lemon, Parmesan, chile flakes

Preheat the oven to 425°F. Line a sheet pan with parchment or foil. Cut the broccoli into florets. Pile them on the prepared pan, and drizzle with olive oil, season with salt and pepper, and toss to coat. Transfer the pan to the oven and roast until tender and almost charred around the edges, tossing once halfway through, 25 minutes.

## Brussels Sprouts

ACTIVE TIME	TOTAL TIME	TOPPINGS
10 minutes	25 minutes	Toasted nuts, crumbled bacon

Preheat the oven to 400°F. Line a sheet pan with parchment or foil. Trim and cut the Brussels sprouts in half. Pile them on the prepared pan, drizzle with olive oil, season with salt and pepper, and toss to coat. Transfer the pan to the oven and roast until tender and golden, tossing once halfway through, 15 minutes.

## Parsnips & Carrots

ACTIVE TIME	TOTAL TIME	TOPPINGS
10 minutes	30 minutes	Maple syrup, rosemary

Preheat the oven to 450°F. Line a sheet pan with parchment or foil. Cut the carrots and parsnips in half lengthwise and crosswise into shorter pieces, depending on size. Pile them on the prepared pan, drizzle with olive oil, season with salt and pepper, and toss to coat. Transfer the pan to the oven and roast until tender and golden, tossing halfway through, 20 minutes.

# Pumpkin Chicken Curry

This curry is enchanting, brimming with pumpkin, spice, and everything nice. Plus, it simmers up quickly, with a Thai-style red curry sauce and pre-cut chicken ready to drop in the pot.

16 oz panang curry simmer sauce

Juice of ½ lime, plus lime wedges

1 kabocha pumpkin or winter squash

Fish sauce or soy sauce

12 oz chicken breast, thinly sliced

Cooked white rice

1 red bell pepper, seeded and sliced

1 handful cilantro leaves



20 minutes active  
30 minutes total



Makes 3 servings



Omnivore

- 1 In a large saucepan over medium heat, combine the curry along with a splash of water and bring to a simmer.
- 2 Meanwhile, cut the pumpkin in half and scoop out the seeds. Cut the flesh into about 2 cups of bite-size pieces, reserving the rest for another use. Add the squash to the curry and simmer until nearly tender when pierced with a fork, about 15 minutes.
- 3 When the squash is ready, add the chicken and bell pepper and simmer until the chicken is firm and the pepper is tender-crisp, 5 minutes. Add the juice of ½ lime and season to taste with fish sauce, if necessary.
- 4 Heap the rice in bowls, spoon the pumpkin chicken curry over, and scatter with the cilantro leaves. Serve warm, with the lime wedges for squeezing.

# Turkey Chili with Pinto Beans & Baby Kale

Lean ground turkey and nutrient-rich kale pick up big flavor in this nourishing chili. Let everyone pile on their favorite toppings at the table.

1 tablespoon vegetable oil

1 can (15 oz) chopped tomatoes

½ yellow onion, chopped

1½ cups beer or chicken broth (optional)

1 lb ground turkey

4 cups baby kale or spinach

Salt and freshly ground pepper

Greek yogurt

1 jalapeño pepper, finely chopped (optional)

Shredded jack cheese

2 or 3 cloves garlic, chopped

Sliced green onions

2 tablespoons chili powder

Tortilla chips

1 can (15 oz) pinto beans, rinsed and drained



25 minutes active  
25 minutes total



Makes 4 servings



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- 1 In a saucepan over medium-high heat, warm the vegetable oil. Add the onion and sauté until it starts to soften, about 5 minutes. Add the ground turkey, season with salt and pepper, and cook until browned, breaking up the meat with a spoon, 8 to 10 minutes.
- 2 Add the jalapeño, garlic, and chili powder and stir until fragrant, 1 minute. Add the beans, tomatoes, and the beer (or 1½ cups water). Bring to a simmer to let the flavors combine and alcohol evaporate, 5 to 10 minutes. Stir in the baby kale to wilt, 1 minute. Season to taste with salt and pepper.
- 3 Meanwhile, set out the yogurt, jack, green onions, and tortilla chips for serving.
- 4 Ladle the chili into bowls and serve warm, passing all of the toppings at the table.



## Roast

Skip the stinky boiling — roasting really brings out the best in Brussels. A blast in a hot oven teases out their natural sweetness and crisps up those golden leaves.

- 
- 1 lb Brussels sprouts, trimmed
  - 3 tablespoons olive oil
  - Salt and freshly ground pepper
  - Lemon wedges
- 

Preheat the oven to 400°F. Line a sheet pan with parchment or foil.

Pile the Brussels sprouts on the prepared pan, drizzle with the olive oil, season with salt and pepper, and toss to coat. Transfer the pan to the oven and roast until the Brussels sprouts are tender and golden, 35 to 40 minutes.

Transfer the roasted Brussels sprouts to plates and serve warm, with the lemon wedges for squeezing.

*Tip: Shake the pan a few times during cooking so that the Brussels sprouts brown evenly.*



## Pan-fry

Brussels pick up a richly caramelized crust from a searing hot pan. Cutting the sprouts in half maximizes the surface area for that deep brown crunch.

- 
- Olive oil
  - 1 lb Brussels sprouts, cut in half
  - Salt and freshly ground pepper
  - Grated Parmesan cheese
- 

In a cast-iron skillet over medium-high heat, warm enough olive oil to generously coat the bottom of the pan. When the oil shimmers, add the Brussels sprouts, cut-side down. Fry until brown on the bottom, about 7 minutes. Flip them over and continue to fry until tender and brown, 5 minutes longer.

Transfer the Brussels sprouts to plates and season generously with salt and pepper. Sprinkle generously with the Parmesan and serve warm.

*Tip: Meal prepping? Cut your Brussels sprouts a couple days ahead of time. They'll keep just fine in an airtight container in the fridge.*



## Raw

Or step away from the stove altogether. Raw Brussels sprouts, either shredded or separated into leaves, make a peppery base for hearty autumn salads. Treat them just like kale and toss with bold acidic dressings.

- 
- 1 lb Brussels sprouts
  - 1 apple, cored and thinly sliced
  - 4 oz hazelnuts, toasted and chopped
  - 1 tablespoon red wine vinegar
  - 2 tablespoons olive oil
  - Salt and freshly ground pepper
- 

Trim the Brussels sprouts and slice them as thinly as possible into shreds.

In a bowl, combine the shredded Brussels sprouts, apple slices, and hazelnuts. Drizzle with the vinegar and olive oil, season with salt and pepper, and toss to coat.

Heap the salad onto plates, grind with pepper, and serve.

*Tip: Round little sprouts can roll around your cutting board. Grasp them by the root end when shredding to make life a little easier.*

ONE INGREDIENT, THREE WAYS

# How to Prep Brussels Sprouts

Brussels sprouts are an underrated crucifer, as cute as little cabbages. Treat them right, and they unfurl crispy leaves and peppery flavor, whether roasted, pan-fried, or shaved raw.

Each recipe makes  
4 side servings



# Steak Salad with Pears & Blue Cheese

Steak salad always satisfies. Slide lean grass-fed protein on top of a big bowl full of baby kale, along with pears and blue cheese, that classic combo for fall.

1 lb top sirloin steak

Salt and freshly ground pepper

1 tablespoon olive oil

½ lb baby kale

2 pears, cored and thinly sliced

3 oz Meyer lemon vinaigrette

½ cup blue cheese crumbles

¼ cup toasted pepitas (pumpkin seeds)



15 minutes active

20 minutes total



Makes 3 servings



Omnivore



Little Helper Tip

Little ones can help add in the cheese and pepitas

- 1 Remove the steak from the packaging, pat dry with paper towels, and season generously with salt and pepper on both sides.
- 2 In a cast-iron skillet or sauté pan over high heat, warm the olive oil. When the pan is searing hot, add the steak and sear until browned on the first side, 3 to 5 minutes. Flip and continue to cook until done to your liking, 3 minutes longer for medium, depending on thickness. Transfer the steak to a cutting board to rest, 5 minutes. Thinly slice across the grain.
- 3 Meanwhile, in a bowl, combine the kale and pears, drizzle with the vinaigrette, season with salt, and toss to coat. Fold in the blue cheese and pepitas.
- 4 Heap the salad into shallow bowls or on plates and top with sliced steak. Grind with pepper and serve.

# Pumpkin Tacos with Carnitas & Pepitas

Pumpkins aren't just for carving (or lattes). Fold them into fall tacos, featuring kabocha that's sweet as candy, with crispy carnitas. A drizzle of pumpkin seed salsa makes it scary good.

1 kabocha pumpkin or winter squash

Olive oil

Salt

1 jalapeño pepper

¾ lb slow-roasted pork shoulder

6 oz shredded cabbage

Juice of ½ lime, plus lime wedges

10 oz cooked black beans

Corn tortillas

Pepitas salsa (pumpkin seed salsa)



20 minutes active

45 minutes total



Makes 3 servings



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Little Helper Tip

Little ones can build their own tacos

- 1 Preheat the oven to 425°F. Line a sheet tray with foil.
- 2 Cut the pumpkin in half and scoop out the seeds. Brush with olive oil and sprinkle with salt, both inside and out. Place the pumpkin, skin-side up, on half of the prepared pan. Rub the whole jalapeño with a little olive oil and add it to the pan. Transfer the pan to the oven and roast until the jalapeño is charred, about 25 minutes.
- 3 Transfer the jalapeño to a cutting board. Add the pork to the other half of the pan. Return the pan to the oven and continue to roast until the pumpkin is completely tender and the carnitas are crispy, 10 to 12 minutes longer.
- 4 Meanwhile, place the cabbage in a bowl, drizzle with the lime juice and 1 teaspoon olive oil, sprinkle with a pinch of salt, and toss to coat. When the jalapeño is cool enough to handle, roughly chop it.
- 5 In a small saucepan over medium heat, reheat the black beans with a splash of water, 3 minutes. To warm the tortillas, in a dry pan over medium-high heat, flash them for 30 seconds on each side. Wrap them in a clean towel to keep warm.
- 6 To build the tacos, place the tortillas on plates, fill with scoops of pumpkin and crispy carnitas, sprinkle with the roasted jalapeño, and drizzle with the pepitas salsa. Serve warm, with black beans and cabbage slaw on the side.

# Butternut Ravioli with Brown Butter & Crispy Sage

Sweet butternut squash is a classic combo with toasty brown butter and fragrant fried sage. But in ravioli form, it couldn't be easier to slide into a pan sauce and get dinner on the table.

Salt and freshly ground pepper  
12 oz butternut squash ravioli  
¼ cup butter  
1 handful sage leaves

8 oz ricotta cheese  
¼ cup almonds, toasted and chopped  
Grated Parmesan cheese (optional)



20 minutes active

20 minutes total



Makes 3 servings



Vegetarian

- 1 Bring a pot of salted water to a boil. Set the ravioli by the stove, but don't add them yet. (They cook quickly).
- 2 In a wide skillet over medium heat, melt the butter. Add the sage, turn to coat, and fry until dark and fragrant, about 1 minute. Using a spoon or tongs, transfer the sage to a plate lined with paper towels. Leave the brown butter in the pan but remove from the heat.
- 3 Add the ravioli to the pot of boiling water and cook until they float to the top, 5 minutes or according to package instructions. Using a slotted spoon, transfer them to the pan with the brown butter, along with ¼ cup of the pasta water. Return the pan to low heat, and toss gently to coat and let the sauce thicken, 2 minutes.
- 4 Heap the ravioli in bowls, dollop with the ricotta, and season the ricotta with salt. Sprinkle with the almonds, crispy sage, and Parmesan cheese, if using. Grind with pepper and serve warm.

# Wild Mushroom Ragù with Polenta & Eggs

Rainy showers bring wild mushrooms, which sauté quickly into a silky sauce. Spoon them into warm bowls with creamy polenta and a dusting of cheese.

Salt and freshly ground pepper

1 cup polenta

1 cup milk

1 tablespoon butter, plus 2 tablespoons

8 oz wild mushrooms

2 tablespoons olive oil, plus 1 teaspoon

1 shallot, sliced

2 or 3 cloves of garlic, chopped

¾ cup vegetable broth or dry white wine (optional)

3 sprigs thyme

3 eggs

Grated Parmesan cheese (optional)



30 minutes active

30 minutes total



Makes 3 servings



Vegetarian

- 1 In a small pot, bring 3 cups water and a pinch of salt to a simmer. In a bowl, whisk together the polenta, milk, and a pinch of salt and let soak. When the water is simmering, whisk in the polenta, along with the soaking liquid. Turn down the heat to low, cover, and simmer until tender, stirring occasionally, about 10 minutes. Remove from the heat and whisk in 1 tablespoon butter and ½ teaspoon salt.
- 2 Meanwhile, to clean the mushrooms, depending on the variety, either brush away any pine needles or grit, or if they have hollow centers, split them in half and quickly rinse to remove any grit inside. Tear or slice the mushrooms into bite-size pieces.
- 3 In a large sauté pan over medium heat, warm 2 tablespoons olive oil. Add the mushrooms and sauté until they release their moisture and start to brown, about 8 minutes. Add the shallot and garlic and stir until fragrant, 1 minute. Add the broth (or ¾ cup water) and the thyme and simmer until the liquid has reduced by about half, 3 to 5 minutes. Add 2 tablespoons butter and stir until melted and glossy. Remove and discard the thyme sprigs. Season to taste with salt.
- 4 Just before serving, in a nonstick frying pan over medium-high heat, warm 1 teaspoon olive oil. Add the eggs and fry until done to your liking, 3 minutes for sunny-side up.
- 5 Spoon the polenta and creamy wild mushrooms into bowls and slide the eggs on top. Sprinkle with Parmesan, if you have some on hand, grind with pepper, and serve warm.

# Blossom Bluff Orchards

## Persimmon Cookies

Around the orchards, these are known as Grandma Elsie’s “world-famous” cookies. After waiting all year for persimmons, and then still waiting until they’re ripe and sweet, they’re a true autumn treat.

- |                                                      |                                           |
|------------------------------------------------------|-------------------------------------------|
| <b>Canola oil</b>                                    | <b>1 teaspoon ground cinnamon</b>         |
| <b>1 cup Hachiya persimmon pulp (see note below)</b> | <b>½ teaspoon ground cloves</b>           |
| <b>1 teaspoon baking soda</b>                        | <b>½ teaspoon ground nutmeg</b>           |
| <b>1 cup sugar</b>                                   | <b>½ teaspoon salt</b>                    |
| <b>½ cup butter, at room temperature</b>             | <b>1 cup walnuts, toasted and chopped</b> |
| <b>1 egg, beaten</b>                                 | <b>1 cup raisins</b>                      |
| <b>2 cups all-purpose flour</b>                      |                                           |



20 minutes active

45 minutes total



Makes 3 dozen cookies



Vegetarian



Little Helper Tip

Little ones can drop the dough on the baking sheets

- 1 Preheat the oven to 375°F. Grease 3 baking sheets with canola oil.
- 2 In a large mixing bowl, beat the persimmon pulp, baking soda, sugar, and butter until creamy. Beat in the egg until combined.
- 3 In a separate bowl, stir together the flour, cinnamon, cloves, nutmeg, and salt. Add the dry ingredients to the wet ingredients and stir until just combined. Fold in the walnuts and raisins.
- 4 Drop the mixture by spoonfuls onto the prepared pans. Bake until the cookies are golden, 12 to 15 minutes.
- 5 Let cool slightly, transfer to plates, and serve warm. Or let cool completely, transfer to an airtight container, and store for up to 5 days.



San Joaquin Valley, CA

Since 1931, Blossom Bluff has been producing excellent fruit on their family farm in the heart of California’s San Joaquin Valley, which is widely known to be one of the most fertile areas in the world. Over the past four generations, their farm has seen a lot of changes, but the quality of their fruit has remained consistent and outstanding. They organically grow over 150 varieties of tree fruit on just under 80 acres — much

of it is certified by CCOF. They harvest fruit at peak maturity and sort, size, and pack all of it by hand. Because of this delicate care, they are able to achieve a level of quality that many other farms simply cannot compete with. A lot of love and hard work goes into everything they produce. Blossom Bluff grows fruit the way it used to be grown — try it out and taste the difference.



*Note: Start with completely ripe Hachiya persimmons. You’ll know they’re ready to use when they are almost too soft to pick up without breaking open. The skin should be translucent and the pulp should have the consistency of jam. If it looks like your persimmons won’t be going to ripen by the time you want to use them, put them in the freezer to speed up the process.*

# Potato Pizza with Bacon & Rosemary

A fluffy potato is a surprisingly delicious pizza topping—especially with smoky bacon and fabulously buttery fontina cheese.

**1 par-baked pizza crust**

**¼ cup sliced shallot**

**6 oz fontina cheese, sliced**

**1 cup steamed potatoes**

**¼ lb bacon ends, sliced**

**Olive oil**

**1 teaspoon chopped rosemary leaves**

**Salt and freshly ground pepper**



15 minutes active

25 minutes total



Makes 3 servings



Omnivore



Little Helper Tip

Little ones can top the pizza dough with the toppings

- 1 Preheat the oven to 450°F. Make sure the rack is in the center of the oven. Place a pan underneath to catch any drips from the cooking pizza.
- 2 Remove the pizza crust from the package, but leave it on the cardboard. Sprinkle lightly with water around the edges. Sprinkle with the shallot and fontina, crumble the potatoes over, and top with the bacon (you may not need all of it). Drizzle with olive oil, scatter with the rosemary, and season with salt and pepper. Gently shimmy the pizza from the cardboard directly onto the oven rack and bake until the potatoes and bacon are golden and the crust is crispy at the edges, 12 to 15 minutes.
- 3 Using a clean towel or the cardboard, transfer the pizza to a cutting board. Drizzle with fresh olive oil and grind with pepper. Cut the pizza into wedges and serve warm.





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groceries, delivered.  
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