

- Eggs
- Papaya
- Arugula 10x10
- Kale 10x10
- Chervil
- Sage
- Collard Bunch
- Poultry Herb Mix
- Microgreens



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A new take on eating collard greens: Crazy Cajun wraps...Baba Yaga rolls...whatever you call them, they are an easy and quick way to enjoy your collards this week. We took grated ginger, ham, onion, sweet peppers & cardamom, sprinkled this chopped blend with balsamic then wrapped this in a collard leaf and fastened it with a toothpick. Finished by pouring olive oil around and over top a bit...cooked for 15 mins @ 350...then sat for 5 in cooling oven. The collard bunch can also be chopped up for a classic southern dish...fry up some onion in butter, add water (and a meat, such as ham or bacon, Virginia style, or you can use leftover bone like we did in Louisiana. Cook in your pot; add seasoning if you like, and put in your chopped collards. Cover and cook until tender. Personally, i do not prefer over-cooking as is custom. The timing is up to you.



Yummy and nutritious bonuses this week in papaya and a dozen eggs. We like the papaya cubed and dressed in lime juice, which is a traditional approach. Having the eggs included with arugula makes easily one of my favorite combos...try it added to your scrambled eggs this week! Enjoy! ☺