The O’Donohue Family Stanford Educational Farm

Peas
Fava greens
Broccoli
Spigarello
Petite chard
Collards
Rosemary

Locally grown

Pea tendrils (pea shoots)
Kohlrabi
Parsnips
Romaine lettuce
6 Glaum organic eggs
D’ anjou pears
Red spring onions
Leeks
Cheddar cauliflower
White and red quinoa
Humboldt Fog goat cheese wedge

From the bakery

Fudge brownies
Notes

Handling pea shoots:
Wash and spin dry harvested pea shoots as you would lettuce. If you see some larger stems, make sure to remove them. The tough stalks are not fun to eat. It's crucial to pinch off just the most tender tendrils from the tops and remove any part of the stem that's remotely woody or tough. Pea shoots are best when prepared simply, so that their gentle sweetness isn't lost.

Storing Pea Shoots:
Wrap pea shoots in a paper towel and place them in an open plastic bag in the refrigerator. Use within a few days.