

# .....Summer Produce Recipes.....

## Cheesy Zucchini Casserole



- 4 slices bread, cubed
- 1/4 cup melted butter
- 2 cups cubed zucchini
- 1 large onion, chopped
- 1 teaspoon garlic salt
- 1 egg, beaten
- 2 cups shredded Cheddar cheese

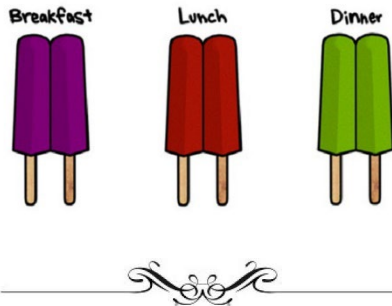
### Directions

1. Preheat oven to 350 degrees F.
2. Place bread cubes in a medium bowl and pour melted butter over the bread. Add the zucchini, onion, garlic salt and egg; mix well. Transfer the mixture into a 9x13 inch baking dish and top with the cheese.
3. Bake, covered, in preheated oven for 30 mins. Then uncover the dish and bake for another 30 min.

<https://www.allrecipes.com/recipe/20867/cheesy-zucchini-casserole-i/>



### EASY SUMMERTIME MEAL PLANNING:



## Watermelon-Cucumber Salad

- 1/2 red onion, thinly sliced
- 4 cups watermelon, diced
- 1 cucumber, sliced & seeded
- Cashews
- 1/4 olive oil
- 1/2 lemon, juiced
- Goat Cheese



1. Soak 1/2 thinly sliced red onion in cold water.
2. Pat dry 4 cups diced watermelon and 1 seeded and sliced cucumber; toss with a handful of thinly sliced mint.
3. Drain the onion, squeeze dry and add to the salad along with some chopped cashews.
4. Add 1/4 cup olive oil and the juice of 1/2 lemon; season with salt and toss. Top with crumbled goat cheese.

<https://www.foodnetwork.com/recipes/food-network-kitchen/watermelon-cucumber-salad-recipe-2104667>

## Bacon, Peach and Arugula Sandwiches



- 8 slices thick-cut bacon (more if you're a bacon lover ☺)
- 1/4 cup packed fresh basil
- 2 tbsp. extra-virgin olive oil
- 1 tsp. fresh lemon or lime juice
- Kosher salt and freshly ground pepper
- Kosher salt & freshly ground pepper
- 3 tbsp. mayonnaise
- 8 thick slices multigrain bread
- 2 peaches, halved, pitted and thinly sliced
- Baby arugula, for topping

### Directions

1. Cook bacon in a large skillet over medium heat, turning a few times until crisp, about 8 min. Transfer to a paper towel-lined plate to drain, then cut each slice in half. While the bacon is cooking, pulse the basil, olive oil, lemon juice, 1 tbsp. water, 1/4 tsp. salt, and pepper to taste in a mini food processor (or finely chop the basil and whisk with the other ingredients) until smooth. Add mayonnaise and pulse until just combined. Toast bread and spread evenly with the basil mayonnaise. Divide the peaches, bacon and arugula among half of the bread slices; top with the remaining bread slices. Makes 4 sandwiches.

<https://www.foodnetwork.com/recipes/photos/the-best-of-summer-produce>

## Broken Lasagna With Zucchini-Tomato Sauce

- Kosher salt
- 2 large zucchini (about 1 3/4 pounds), coarsely grated
- 12 oz. lasagna noodles (not no-boil), broken into bite-size pieces
- 3 tbsp. unsalted butter
- 2 cups cherry tomatoes (1 cup whole, 1 cup halved)
- 1/2 tsp. finely grated lemon zest
- Freshly ground pepper
- 1/2 cup grated parmesan cheese, plus more for topping
- 1 small bunch chives, cut into 1-inch pieces



1. Bring a large pot of salted water to boil. Meanwhile, toss zucchini with 1/2 tsp. salt in a colander set over a large bowl. Let stand 10 min., then gently squeeze out excess moisture.
2. Add pasta to boiling water and stir vigorously to prevent it from sticking. Cook until al dente, about 12 min. Reserve 1/2 cup of cooking water, then drain pasta.
3. Meanwhile, heat butter in a large skillet over medium-high heat. Add the cherry tomatoes and cook until blistered and slightly softened, about 4 min. Stir in zucchini and lemon zest and cook, lightly crushing the tomatoes with a wooden spoon, until the zucchini is crisp-tender, about 4 min. Season with salt and pepper.
4. Transfer zucchini-tomato mixture to a large bowl. Add the pasta and cheese and toss. Stir in half of the chives and about 1/4 cup of the reserved cooking water, adding more to loosen, if needed. Season with salt and pepper. Divide among bowls and top with more cheese and the remaining chives.

<https://www.foodnetwork.com/recipes/food-network-kitchen/broken-lasagna-with-zucchini-tomato-sauce-recipe-2042883>

## Zucchini Pancakes



- 2 medium zucchini (about 3/4 pound)
- 2 tbsp. grated red onion
- 2 extra-large eggs, lightly beaten
- 6 to 8 tbsp. all-purpose flour
- 1 tsp. baking powder
- 1 tsp. kosher salt
- 1/2 tsp. freshly ground black pepper
- Unsalted butter and vegetable oil

### Directions

1. Preheat the oven to 300°.
2. Grate zucchini into a bowl using the large grating side of a box grater. Immediately stir in onion and eggs. Stir in 6 tbsp. of flour, baking powder, salt, and pepper. (If the batter gets too thin from the liquid in the zucchini, add the remaining 2 tbsp. of flour.)
3. Heat a large (10 to 12-inch) saute pan over medium heat and melt 1/2 tbsp. butter and 1/2 tbsp. oil together in the pan. When the butter is hot but not smoking, lower heat to medium-low and drop heaping soup spoons of batter into the pan. Cook the pancakes about 2 min. on each side, until browned. Place pancakes on a sheet pan and keep warm in the oven. Wipe out the pan with a dry paper towel, add more butter and oil to the pan, and continue to fry the pancakes until all the batter is used. The pancakes can stay warm in the oven for up to 30 min. Serve hot.

<https://www.foodnetwork.com/recipes/photos/the-best-of-summer-produce>

## Garlic-Caper String Beans

- 1 Lb. green and wax beans
- 3 cloves garlic, chopped
- 2 tbsp. capers
- Zest of 1 lemon
- Olive oil
- Salt & Pepper to taste



Boil 1 pound mixed green and wax beans in salted water until crisp-tender, 6 minutes; drain. Chop 3 garlic cloves, 2 tablespoons capers and the zest of 1 lemon and mash together to make a coarse paste; saute in olive oil, 2 minutes. Add the juice of the lemon and bring to a boil. Add the beans and toss until glazed, 2 mins. Season with salt and pepper.

<https://www.foodnetwork.com/recipes/food-network-kitchen/garlic-caper-string-beans-recipe-2108100>

