

Gardens and Farmers Markets are now full of all the late-summer goodies.  
This week, we will focus on some delicious recipes to help you make good use of these bounties. Enjoy!

## Parmesan Tomato Zucchini Tart

*Prep Time: 20 min.  
Cook Time: 30 min.  
Total Time: 50 min.  
Servings: 6*

1 pie crust (store-bought), thawed and rolled out into a 12-inch disc  
2 small cloves garlic, finely minced  
1/4 C. extra virgin olive oil  
1/2 tsp. kosher salt, divided  
Black pepper  
1/2 C. finely shredded parmesan cheese  
2 smaller zucchini, sliced into 1/8-inch thick rounds  
4-5 Roma or plum tomatoes, sliced into 1/8-inch thick rounds  
4-6 fresh basil leaves, julienned

Preheat the oven to 400°F and line a large baking sheet with parchment paper.

In a small bowl, stir together the olive oil and minced garlic. Place the rolled-out pie dough on the prepared baking sheet and use a brush to spread half of the garlic oil mixture (we'll use the other half later) over the pie dough, all the way to the edges. Grate half of the parmesan cheese (about 1/4 cup) onto the dough and season with 1/4 teaspoon salt and a few grinds of black pepper.

Starting in the center of the pie dough, layer the zucchini and tomato slices, alternating between the zucchini and tomato and working outward in a spiral, until you've reached the edge of the pie dough.

Gently brush the remaining garlic oil on top of the zucchini and tomatoes, season with 1/4 tsp. salt and pepper, and grate the remaining parmesan cheese (about 1/4 C.) on top. Bake for 30 min. or until the pie crust is golden and crisp. Top the tart with julienned basil and slice into 6 slices.

## Prosciutto Melon Pasta Salad

*Prep Time: 20 min.  
Cook Time: 15 min.  
Total Time: 35 min.  
Servings: 6-8*

### **Pasta Salad:**

12 oz. uncooked farfalle pasta  
8 oz. mozzarella pearls  
3 oz. prosciutto, torn into bite-sized pieces  
2 oz. (about 2 handfuls) fresh baby arugula  
1 sm. cantaloupe, scooped into melon balls  
1 sm. honeydew, scooped into melon balls  
1/2 C. loosely-packed julienned fresh basil leaves  
1/2 C. loosely-packed julienned fresh mint leaves

### **Balsamic Vinaigrette:**

1/4 C. extra virgin olive oil  
1/4 C. white balsamic vinegar  
1 tsp. Dijon mustard  
1 med. garlic clove, minced  
3/4 tsp. fine sea salt  
1/2 tsp. black pepper

**Pasta:** Bring a large pot of generously-salted water to a boil. Add the farfalle and cook until al dente. Drain and rinse with cold water until the pasta is cool. Set aside.

**Vinaigrette:** Whisk together all of the vinaigrette ingredients until emulsified.

**Toss the salad:** Combine the pasta, mozzarella, prosciutto, arugula, cantaloup and honeydew in a large mixing bowl. Drizzle evenly with the vinaigrette and toss gently until evenly combined. Taste and season with additional salt and pepper if needed

Cover and chill for an hour. Serve garnished with the fresh basil, mint and a twist of freshly-cracked black pepper.

## Roasted Corn Caesar Salad w/Parmesan Greek Yogurt Dressing

*Total Time: 30 min.  
Servings: 2*

2 ears sweet corn  
1 T. olive oil  
1 C. whole wheat bread cubes  
2 T. brown butter  
6 C. chopped romaine lettuce  
1/4 tsp. salt  
1/4 tsp. pepper  
1 oz. parmesan cheese, shaved  
3 T. finely grated parmesan cheese  
**Caesar dressing**  
4 garlic cloves, minced  
3 T. Greek yogurt  
2 T. parmesan cheese  
1 T. Dijon mustard

2 tsp. red wine vinegar  
4 anchovies, minced  
1/4 tsp. salt  
1/4 tsp. pepper  
1/2 lemon, juiced  
1/2 C. olive oil

Preheat oven to 425°F. Brush corn with olive oil and place on a baking sheet. Bake for 20-25 min., or until kernels are soft and golden. If you'd like them more charred, you can broil them for 1 to 2 min. While the corn is roasting, you can also add the bread cubes to a baking sheet and bake them for 8 to 10 min., or until they are golden. As soon as removing the croutons from the oven, drizzle them with the brown butter. Cut the corn from the cob.

**Dressing:** add the garlic, yogurt, parmesan, mustard, vinegar, anchovies, lemon juice, salt and pepper to a food processor and blend until pureed. With the processor still on, stream in the olive oil until a creamy dressing forms.

Add the lettuce and corn to a large bowl and sprinkle with salt and pepper. Toss with the dressing, then add the croutons and remaining cheese.

## Ratatouille Bake

*Prep Time: 15 min.*

*Cook Time: 45 min.*

*Total Time: 1 hr.*

*Servings: 6*

1 T. olive oil  
2 C. peeled and diced eggplant  
1 onion, chopped  
5 cloves garlic, minced  
2 C. chopped zucchini  
1 (14.5 oz.) can diced tomatoes  
1 green bell pepper, chopped  
1 T. dried basil  
1 T. dried parsley  
1/2 tsp. salt  
1/8 tsp ground black pepper  
1 (8 oz.) package frozen cheese ravioli  
3/4 C. shredded mozzarella cheese

Preheat the oven to 350°F. Coat a 2-1/2-qt baking dish with cooking spray.

Heat olive oil in a large skillet over medium heat. Add eggplant, onion, and garlic; cook and stir until vegetables begin to soften, about 8 min. Stir in zucchini, tomatoes, bell pepper, basil, parsley, salt, and black pepper; bring to a boil, stirring frequently. Reduce heat to medium-low; simmer until vegetables are tender, about 20 min.

Meanwhile, fill a large pot with lightly salted water and bring to a rolling boil; stir in ravioli and return to a boil. Cook, uncovered, stirring occasionally, until ravioli float to the top and the filling is hot, 3 to 5 min. Drain.

Transfer ravioli to bottom of the prepared baking dish; spoon hot vegetable mixture over top. Sprinkle with mozzarella cheese.

Bake in the preheated oven until bubbling and cheese melted, about 20 min.

## Grilled Zucchini Chicken Burgers

*Prep Time: 25 min.*

*Cook Time: 15 min.*

*Total Time: 40 min.*

*Servings: 4*

1 lb. ground chicken  
1 C. grated zucchini  
1/2 C. seasoned breadcrumbs  
1/3 C. finely grated parmesan cheese  
3 T. chopped fresh parsley  
1 tsp. garlic powder  
salt and pepper  
baby arugula or microgreens, for topping  
4 brioche buns, toasted for serving  
**Creamy feta spread**  
1/4 C. mayonnaise  
3 T. plain Greek yogurt or sour cream  
4 oz. feta cheese, crumbled  
2 garlic cloves  
1/2 lemon, juiced  
salt and pepper

In a large bowl, combine the chicken with the zucchini, breadcrumbs, parm, parsley, garlic powder and a big pinch of salt and pepper. Mix until just combined. Form the mixture into 4 burger patties. Refrigerate for 30 min. After, remove and let sit at room temperature for 5 min.

Preheat your grill to high heat. Once hot, add the chicken burgers. Grill for 5 to 6 min., then flip and grill for 5 to 6 min. more, or until the internal temperature reads 165°F. Remove the burgers.

Serve on brioche buns with creamy feta spread and greens.

**Creamy feta spread:** Add the ingredients to a blender or food processor with a pinch of salt and pepper. Blend until smooth and creamy and spreadable. This stays great in the fridge for 3 to 4 days.

## No-Bake Peach Cheesecake with Wheat Thins® Crust

*Total Time: 45 min., plus chilling and macerating times  
Servings: 8-10*

### **Crust**

3 C. Wheat Thins®  
1 T. granulated sugar  
1/2 tsp. salt  
1/2 cup unsalted butter, melted, slightly cooled

### **Filling and assembly**

12 oz. cream cheese, room temperature  
6 T. sour cream or plain whole-milk Greek yogurt  
6 T. powdered sugar  
2 tsp. fresh lemon juice  
1-1/2 tsp. vanilla bean paste or vanilla extract, divided  
1/2 tsp. salt, divided  
6 T. chilled heavy cream  
1/2 C. peach or apricot jam  
3 large peaches, thinly sliced  
1/4 C. (packed) light brown sugar

**Crust:** Line bottom of a 9"-diameter pie dish or springform pan with a parchment paper round. Pulse Wheat Thins® in a food processor until finely ground. Add granulated sugar and salt, pulse to combine. With motor running, drizzle in unsalted butter, melted, slightly cooled, and process until combined and crumbly. (Alternatively, you can crush crackers in a large resealable plastic bag with a rolling pin until finely ground. Transfer to a medium bowl and stir in sugar and salt, then butter.)

Transfer mixture to prepared pan and press firmly into bottom and halfway up sides with a flat-bottomed measuring cup or glass. Chill crust in freezer while you make the filling, at least 30 min.

Note: Crust can be made 2 days ahead. Keep frozen.

**Filling and assembly:** Using an electric mixer on medium speed or a large whisk, beat cream cheese and sour cream, or plain whole-milk Greek yogurt, in a large bowl until very smooth. Add powdered sugar, fresh lemon juice, 1 tsp. vanilla bean paste or vanilla extract, and 1/4 tsp. salt and beat until incorporated.

Using clean beaters or whisk, beat chilled heavy cream in a small bowl until stiff peaks form. Vigorously stir peach or apricot jam in another small bowl with a spoon to loosen. Using a rubber spatula, fold whipped cream and jam into cream cheese mixture.

Spoon filling into chilled crust and spread into an even layer. Cover cheesecake and chill at least 8 hours and up to 12 hours. (If you are in a hurry, you can freeze 2 hours, then chill in refrigerator 3 hours).

Just before serving, toss 3 large peaches, brown sugar, remaining 1/2 tsp. vanilla bean paste or vanilla extract, and remaining 1/4 tsp. salt in a medium bowl. Let sit until juicy, 30–40 min.

Slice cheesecake into wedges, wiping knife clean between cuts, and top with peach mixture.

Note: Cheesecake (without peach topping) can be made 3 days ahead. Keep chilled, or freeze up to 2 weeks.

## Blackberry Blondies

*Prep Time: 15 min.  
Cook Time: 30 min.  
Total Time: 45 min.  
Servings: 12*

1 C. butter (unsalted, at room temperature)  
3/4 C. sugar  
2 lg. eggs  
2/3 C. lemon juice (fresh squeezed)  
2-1/4 C. flour  
1 tsp. baking powder  
1/2 tsp. salt  
1 C. blackberries (fresh or frozen, chopped)

### **Glaze:**

1 C. blackberries (fresh or frozen)  
2 T. sugar  
2 T. lemon juice (fresh squeezed)  
1 C. powdered sugar

**Blondies:** Preheat oven to 350°F. Line a 9-inch square baking pan with parchment paper or spray with cooking spray.

Beat together the butter and sugar until fluffy. Add the eggs.

Once the eggs are incorporated, add lemon juice and combine.

Whisk together flour, baking powder and salt, then add to the wet ingredients, mixing until just combined.

Fold in blackberries.

Using a rubber spatula, spread the batter into the prepared pan.

Bake 30-35 min., until cooked through. Edges will be slightly browned and a toothpick inserted in the center will come out clean. Let cool completely (about 1 hour).

**Glaze:** In a small saucepan combine blackberries, and lemon juice. Bring to a boil, reduce heat and simmer 2-3 min., until sugar dissolves and the blackberries start to break down. Process with a food processor or blender, then pass through a fine mesh sieve to get rid of any seeds.

Add powdered sugar to a small bowl and start by adding the berry puree, tablespoon by tablespoon, until the glaze is your desired consistency. Spread glaze over cooled blondies and serve.

## Quote of the Week:

*“Treat problems like water balloons—let them go!”*

*~ Unknown*