



Pasta with Sautéed Tomatoes & Zucchini, Spinach Salad, and Crisp

Market Fresh Meals 2017 Episode Two

Serves a family of 4



Spinach Salad

4 c. Spinach
Fresh Strawberries
Chopped Pecans

Strawberry Vinaigrette Dressing

3 T Olive Oil
1 T Strawberry Vinegar
1/8 cup Vinegar
Sugar/Salt to taste

Strawberry Vinegar

Immerse cleaned and sliced strawberries in white wine vinegar. Cover and chill for 24-48 hours. Strain.
Toss salad with dressing. Top with strawberries and nuts to taste

Pasta with Sautéed Tomatoes and Zucchini

1lb. Fusilli Pasta
2 Tomatoes, chopped
2 Medium zucchini, sliced
1 Small onion, chopped
2 Cloves garlic, crushed
2 T Olive oil
Freshly grated parmesan cheese

Cook pasta according to package directions. Drain. Preheat oil in pan over medium heat. Add tomatoes, zucchini, onion, and garlic. Sauté until softened. Add

Strawberry Rhubarb Crisp

Strawberries
Rhubarb
1 1/2 c. Flour
1 Stick butter
1 c. Brown sugar
1 c. rolled oats
1/2 t. Cinnamon
1/4 t. Nutmeg

Cover bottom of a 9" square glass baking dish with sliced strawberries and rhubarb. Combine flour, butter and sugar in bowl. Blend ingredients with pastry cutter or fork, until crumbly. Lightly toss in oats and spices. Cover fruit with desired amount of topping. Place pan in preheated oven for 45 mins, or until golden brown. Serve warm with ice cream

You can view this episode online at www.sheboygancountyinterfaith.org/farmers-market or through the WSCS Website.

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