

Roasted Zucchini & Pesto

Ingredients

- 2 pounds zucchini
- 1 tablespoon extra-virgin olive oil
- 2 tablespoons prepared pesto
- Salt
- Freshly ground pepper

- **Directions**

Place a baking sheet on the middle rack of the oven. Preheat oven to 500 degree .Toss zucchini with oil in a large bowl. Spread the zucchini on the preheated baking sheet in a single layer. Roast until beginning to brown, 5 to 7 minutes. Turn the zucchini and continue roasting until just tender, 7 to 9 minutes more. Return the zucchini to the bowl. Add pesto, salt and pepper; toss to coat.

Zucchini Noodles

INGREDIENTS

4 small zucchini

1 cup prepared pasta sauce

DIRECTIONS

Run a vegetable peeler down the length of zucchini, creating long strips. Steam or microwave for 2 minutes; toss with pasta sauce or salad dressing.

Heirloom Tomato Gazpacho

INGREDIENTS

- 10 large heirloom tomatoes
- 1/4 cup olive oil
- 1/4 cup red wine vinegar
- 3 cloves garlic, minced
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 6 cucumbers, diced
- 2 red onion, diced
- 1 small jalapeno seeded & diced

DIRECTIONS

1. Blanch the tomatoes in a pot of boiling water for about 15 seconds, or until the skins just begin to peel. Immediately remove them from the hot water and plunge them in ice water to stop them from cooking. Peel, core and dice the tomatoes into very small pieces. Being careful to save juice.
2. In a large pot, combine the oil and vinegar and whisk together well. Pour in the tomatoes, garlic, and salt and ground black pepper and stir well again.
3. Stir in the cucumbers, onions and combine all the ingredients together thoroughly. Cover and refrigerate overnight.