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ZUCCHINI "RAVIOLI" A TASTE OF THE MARKET RECIPE

If you grow zucchini in your garden, you know it multiplies overnight by the dozen! Or you can buy it from lots of local farmers at the Market! Give half away and save the rest to prepare a light main dish that is simple and looks like you put some effort into it. Serve with a no-cook fresh tomato sauce and a drizzle of olive oil.

ZUCCHINI "RAVIOLI"

4 – 5 zucchinis, trimmed (about 1 ½ lb.) 1 tsp. salt, divided 1 ½ tsp. dried basil
15 oz. part skim ricotta cheese

1. Slice zucchini lengthwise on mandoline into long flat strips about 1/8 to 1/16 inch thick. Lay flat in single layer on baking sheets; sprinkle with ¾ tsp salt. Let rest about 10 minutes at room temperature; layer between paper towels to remove moisture.
2. Combine ricotta, basil and ¼ tsp. salt in a bowl.
3. Lay 2 slices of zucchini flat horizontally; overlap with 2 slices vertically to form a basket-weave pattern. Fill center with 1/2 tsp. of ricotta mixture; fold ends into center to form a square package.
4. Place folded side down on serving dish; repeat until all slices are used. Serve with No-Cook Tomato Sauce.

NO-COOK TOMATO SAUCE

3 – 4 tomatoes, halved (1 lb.) 2 tbsp. olive oil ½ tsp. salt

DIRECTIONS

1. Place box grater in a large bowl. Gently press tomatoes along medium-grate holes, rubbing gently until all pulp is pressed through; discard skins.
2. Drizzle with oil; season with salt.

Serves: 6

Recipe source: Wegmans

A Taste of the Market is brought to you by the Friends of the Rochester Public Market