

FARM FRESH

GAZZETTE



Peaches/Summer Squash/Broccoli Rabe/Tomatoes/Butternut Squash/Potatoes/Onions/Corn

Zucchini Lasagna Roll-Ups

From delish.com

Serves 4

Ingredients

- 2 (15-oz.) containers ricotta
- 3/4 c. grated Parmesan
- 2 large eggs
- 1 tsp. garlic powder
- kosher salt
- Freshly ground black pepper
- 1 c. marinara
- 5 large zucchinis, sliced 1/8" thick
- 1 c. grated mozzarella

Directions

1. Preheat oven to 400 degrees F. Make ricotta mixture: In a small bowl, combine ricotta, 1/2 cup Parmesan, egg, and garlic powder and season with salt and pepper.
2. Spread a thin layer of marinara into the bottom of a 9"-x-13" baking dish.
3. On each slice of zucchini, spoon a thin layer of sauce, then top with a thicker layer of ricotta mixture, and sprinkle with mozzarella.
4. Roll up and place in baking dish.

5. Sprinkle with remaining 1/4 cup Parmesan.
6. Bake until zucchini is tender and cheese is melted, 30 minutes.

Broccoli Rabe, Potato and Rosemary Pizza by [TasteFood](#)

Ingredients:

- 2 uncooked pizza crusts
- 1 large yukon gold potato, very thinly sliced
- Salt
- Extra-virgin olive oil
- 1/2 pound broccoli rabe, washed, ends trimmed
- 1 large garlic clove, minced, plus 2 garlic cloves lightly smashed but still intact
- 1/4 teaspoon crushed red pepper flakes
- 8 ounces fresh mozzarella cheese, thinly sliced
- 2 tablespoons fresh rosemary leaves
- 1/2 cup finely grated Pecorino Romano cheese
- Freshly ground black pepper
- Rosemary sprigs for garnish

Directions:

1. Preheat oven to 375 F.
2. Toss potatoes with 1 tablespoon olive oil and 1 teaspoon salt in a large bowl. Arrange potatoes in one layer on a baking tray. Bake until edges begin to turn golden brown, 15 to 20 minutes. Remove from oven and let cool. Increase oven temperature to 475 F.
3. Bring a large pot of salted water to boil. Add broccoli rabe and blanch 30 seconds; drain. Plunge broccoli rabe into a bowl of ice water. Cool and drain again. Lay in one layer on a kitchen towel to thoroughly dry. Cut in 2" pieces.
4. Heat one tablespoon olive oil in skillet over medium heat. Add minced garlic and red pepper flakes. Sauté briefly, 30 seconds. Add broccoli rabe and 1/2 teaspoon salt. Sauté one minute. Remove from heat. Taste and add more salt if necessary.
5. Assemble pizzas: Lightly brush pizza crusts with olive oil. Rub all over with smashed garlic cloves.

6. Arrange one layer mozzarella cheese over crusts. Top with one layer of potatoes and broccoli rabe. Sprinkle one tablespoon rosemary over each crust. Top with grated Pecorino cheese.
7. Bake on pizza stone or on tray on lowest rack in oven until crust is golden brown and cheese is bubbly, about 15 minutes.
8. Before serving, sprinkle with freshly ground black pepper. Garnish with fresh rosemary leaves and drizzle with extra-virgin olive oil.

Southwestern Butternut Squash, Black Beans, Corn, Onion and Peppers

Adapted from [Southwestern Potato Salad, Cooking Light](#)

serves 3-4

Ingredients:

1 butternut squash, carefully peeled and cut (these are dense squash) into ~ 1/3" cubes
 3-4 celery stalks, chopped
 1 red onion, chopped
 1 red pepper, chopped
 2 ears sweet corn
 6 garlic cloves, minced
 1-14.5 oz can black beans
 2 tsp smoked olive oil
 1-2 tsp vegetable broth, as needed
 1/2 to 1 tsp ground cumin
 1/2 to 1 tsp ground Lodo red adobo (or just adobo powder)
 1/2 to 1 tsp ground hot smoked Spanish paprika
 1/4 tsp ground chipotle pepper
 15 shakes liquid smoke
 1/2 to 1 tsp salt
 cilantro

Instructions:

Cook the corn by boiling in water either on the stove or in the

microwave, about 8-10 minutes. Allow to cool, and then cut the kernels off and set aside. Steam the butternut squash until tender, drain and set aside. Heat the olive oil on medium heat, then saute the garlic, onions, and red pepper until the onions start to become translucent. Add the celery and cook for several more minutes. (If the dish seems too dry at any time, add a tsp or so of broth). Add the squash, corn, beans, spices, liquid smoke and salt and cook until heated through. Adjust spices to taste and top with chopped cilantro.

Sausage and Butternut Squash Stuffed Tomatoes

from Leaves of Life.com

Ingredients

- 4 large tomatoes
- 1 tablespoon extra-virgin olive oil
- 1/2 pound mild Italian sausage, casings removed and crumbled
- 1 cup peeled and finely diced butternut squash
- 1/2 cup diced yellow onion
- 4 ounces mushrooms, chopped
- 2 cloves garlic, minced
- 1 tablespoon chopped fresh basil
- 1 teaspoon chopped fresh rosemary
- 1/2 teaspoon sea salt
- 1/4 teaspoon cracked black pepper
- 1/4 cup almond meal

Instructions

1. Preheat the oven to 350 degrees
2. Core the tomatoes, leaving the bottoms intact. Using a small spoon, gently scrape out the seeds and half of the flesh, carefully leaving the skin intact.

3. Drain the tomatoes, cut side down, on paper towels while preparing the filling.
4. Heat the oil in a skillet over medium heat and brown the Italian sausage, about 5 minutes.
5. Add the squash, onion, mushrooms, garlic, basil, rosemary, salt, and pepper and saute until the vegetables are soft, about 15 minutes. Remove from the heat and stir in the almond meal.
6. Spoon the filling into the tomatoes, packing it down slightly.
7. Place the stuffed tomatoes in a lightly greased baking dish, and baked until tomatoes are cooked through and the filling is golden brown on top, about 40 minutes.

Peeling Butternut Squash Just Got Infinitely Easier, Thanks To Your Microwave

- 1) Tell your squash it can forget about giving you a hard time. This go around you're taking control.
- 2) Poke holes in the squash with a fork.
- 3) Slice the top and bottom off the squash.
- 4) Stick the squash in the microwave for three and a half minutes. (You could go a little longer if you want.)
- 5) Let the squash cool slightly and then peel the skin using a vegetable peeler or knife. Delight at how easily the skin comes off.