

EARLY GIRL TOMATO & ZUCCHINI PASTA

WITH BEETS AND FRESH BASIL

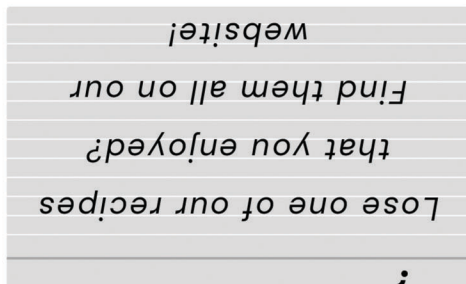
Ingredients:

- Early Girl tomatoes (4-5, diced)
- Garlic (3 cloves, minced)
- Zucchini (2, sliced)
- Beets (2, roasted and diced)
- Fresh basil (a handful, chopped)
- Olive oil (2 tbsp)
- Pasta of your choice (200g)
- Grated Parmesan cheese (optional)
- Salt and pepper to taste

Directions:

- Boil a pot of salted water and cook the pasta according to package instructions. Drain and set aside.
- Preheat your oven to 400°F (200°C). Wrap the beets in foil and roast for 45 minutes or until tender. Once cooled, peel and dice them.
- In a large skillet, heat olive oil over medium heat. Add minced garlic and sauté until fragrant. Add the zucchini slices and cook until tender.
- Stir in the diced Early Girl tomatoes and roasted beets. Cook until the tomatoes soften and release their juices. Add salt and pepper to taste. Toss in the chopped basil.
- Add the cooked pasta to the skillet and toss to combine. Cook for an additional 2-3 minutes to let the flavors meld.
- Transfer to a serving dish and sprinkle with grated Parmesan cheese if desired. Enjoy hot.

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Blueberries | Mulligan Gardens, Laytonville

BOX ONLY

Beets | Rhizing Ground, Caspar

Cilantro | Buttercup Farm, Willits

Garlic | Irene's Garden, Laytonville

Purple Daikon | Big Mesa Farm, Comptche

Early Girl Tomatoes | Wavelength Farm, Manchester

Little Gem Lettuce | Golden Rule Gardens, Willits

Mixed Zucchini | Big Mesa Farm, Comptche

Cucumber | Nye Ranch, Fort Bragg

Basil | Black Dog Farm, Willits



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