

Skill level

Easy - good for all cooks

Intermediate - practice some new techniques

Time required

Quick - 30 minutes or less

Moderate - 1 hour or less

Extra ingredients

Few - primarily MoGro Weekly Share items

Several - 3-5 additional items you might have on hand

Skill level: Intermediate

Time required: Moderate

Extra ingredients: Several



Greek Cucumber Salad

Ingredients

1/3 cup thinly sliced red onion	1 tablespoon fresh lemon juice
1/4 cup olive oil	1 clove of garlic, chopped
1 1/2 teaspoons red wine vinegar	1/4 cup fresh dill, chopped
1 1/3 teaspoons dried oregano	1 teaspoon salt, plus more to taste
2 cucumbers peeled, thinly sliced	Ground black pepper
1 cup plain greek yogurt	

Directions

- 1) In a small bowl, combine the red onion, olive oil, vinegar, and oregano. Let the onions marinate at room temperature while preparing the rest of the salad.
- 2) Slice the cucumbers and place into a large salad bowl.
- 3) Combine yogurt, lemon juice, chopped garlic, dill, salt, and pepper. Pour dressing over cucumbers, add marinated onions, and toss until everything is well coated.
- 4) Add salt & pepper to taste.
- 5) Refrigerate for 20-30 minutes before serving.

Skill level: Easy

Time required: Quick

Extra ingredients: Few



Crispy Parmesan Garlic Chicken & Veggies

Ingredients

4 boneless skinless chicken breasts	2 tablespoons olive oil
Salt & pepper	2 medium zucchini, sliced
4 tablespoons butter	1/2 pound red potatoes, cut into quarters
1/2 cup Italian bread crumbs	
1/3 cup grated Parmesan cheese	
1/2 teaspoon garlic powder	

Directions

- 1) Preheat oven to 350 F. Lightly coat a 9 X 13 inch pan with oil or baking spray.
- 2) In a shallow dish, melt butter. In another shallow dish add bread crumbs, parmesan, and garlic powder. Salt and pepper both sides of the chick breasts.
- 3) Dip chicken breasts into the butter and then coat in the parmesan/garlic crumbs. Lay in the coated 9 X 13 pan.
- 4) In a medium-sized bowl add zucchini and potatoes. Toss in olive oil and add salt and pepper and the remaining breadcrumb mixture from the chicken. Arrange around the chicken breasts in the pan.
- 5) Bake for 30-40 minutes until chicken is cooked throughout and vegetables are tender.