

Stumped on how to use some of the items in your Weekly Share, or need some inspiration to keep it exciting? Here are some tips!



Peaches are great sliced and tossed on top of hot & cold cereal. If you're into oatmeal, try adding sliced peaches when your oats have 2-3 minutes left to cook to soften them up and release more juice and sweetness!

Fruit can be a great way to balance out something savory. Try toasting a piece of bread, topping with cream cheese or plain yogurt, and adding thinly sliced **pears** to the top and drizzling with honey.



Pasta doesn't always have to be covered in a thick red sauce. Embrace the vibrant flavors of summer with a no-cook fresh pasta sauce! Chopped **tomatoes**, garlic, **basil**, salt, pepper and parmesan cheese make a great sauce that's also quick & easy!

Skill level

Easy - good for all cooks

Intermediate - practice some new techniques

Time required

Quick - 15 minutes or less

Moderate - 30 minutes or less

Extra ingredients

Few - primarily MoGro Weekly Share items

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

Skill level: Easy

Time required: Quick

Extra ingredients: Few



Chunky Guacamole with Serrano Pepper

Ingredients

3 Avocados, chopped
2 medium-size ripe tomatoes
diced into ½ in. pieces
½ large white onion, chopped or 3
sliced green onions
½ bunch fresh cilantro, chopped

½ serrano pepper, finely
minced
Juice of 2 small lemons (about
4 tablespoons)
Salt to taste

Directions

- 1) Cut avocado in half lengthwise, slice through the skin until you feel the knife hit the pit. Twist to release the two halves and remove the seed. Chop into pieces and remove skin.
- 2) In a large bowl, place chopped avocado, tomato, onion, cilantro, serrano, lemon juice and salt.
- 3) Stir gently until combined.
- 4) Serve with blue corn tortilla chips, or try adding to tacos and burritos!