

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: Moderate

Extra ingredients: Several



Kiwi
Quickbread

Ingredients

2 cups all-purpose flour	⅔ cup sugar
1 teaspoon baking powder	2 eggs
¼ teaspoon baking soda	1 cup peeled & mashed kiwi
½ teaspoon salt	
½ cup butter (softened) or coconut/canola oil	

Directions

- 1) Preheat oven to 350 F. Grease and flour a loaf pan.
- 2) Sift together flour, baking powder baking soda and salt and set aside.
- 3) In large bowl cream butter and sugar together until light and fluffy. Add eggs one at a time to creamed mixture beating well after each one. Stir in kiwis. Fold in dry ingredients gently, stirring only until batter is completely moistened. Spoon batter into pan, place sliced kiwi (optional) along top, and bake for 55-65 minutes or until toothpick inserted comes out clean. Cool for 10 minutes on wire rack. Remove from pan and continue cooling on rack.

Skill level: Easy

Time required: Moderate

Extra ingredients: Several



Roasted Zucchini &
Mushrooms with
Feta & Thyme

Ingredients

½ lb white button mushrooms (all of your share)	Marinade:
1 lb. zucchini (all of your Share)	⅓ cup olive oil
1 oz. crumbled feta cheese	1 tablespoon balsamic vinegar
3 teaspoons chopped fresh parsley	½ tsp dried thyme
	Black pepper to taste

Directions

- 1) Preheat oven to 400 F. Wash the mushrooms with cold water and let drain. While mushrooms are draining, cut zucchini lengthwise and take a spoon to scrape out the seeds (it's also okay to leave them in if you prefer), dice into bite-sized pieces.
- 2) Whisk together olive oil, balsamic vinegar, dried thyme, and black pepper to make the marinade and place zucchini and mushrooms in bowl and cover with the marinade. If you're preparing ahead you can let the zucchini and mushrooms marinate for 1-2 hours for extra flavor. If you don't have time, they're still delicious cooked right away!
- 3) When you're ready to cook, spread veggies on baking sheet - try to keep in one layer. You can use two baking sheets if one is too crowded. Place in the oven and turn after 15 minutes. Place in the oven for 15-20 minutes more or until the the zucchini and mushrooms are tender and slightly brown. Place in serving dish, sprinkle crumbled feta and chopped parsley on top. Sere hot!