

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



Linguine with Cherry Tomato & Watercress

Ingredients

1 pound of farfalle (or your favorite pasta)
1 cup crumbled feta cheese
2 pints cherry tomatoes
6 cups watercress leaves

Salt & Pepper to taste
Red pepper flakes for garnish (optional)

Directions

- 1) Cook pasta according to package directions
- 2) Place cheese in a large bowl, top with watercress. Before draining pasta, take $\frac{1}{4}$ cup of cooking water from pot and pour it over the watercress. This will cause the cheese to soften and the watercress to wilt slightly.
- 3) Place tomatoes in a colander. Drain pasta over the tomatoes to quickly blanch them.
- 4) Toss with watercress and cheese; sprinkle with salt & pepper. Serve.

Skill level: Easy

Time required: Quick

Extra ingredients: Few



Zucchini Bread

Ingredients

2 cups flour
1 $\frac{1}{2}$ cups sugar
1 teaspoon salt
2 teaspoons baking soda
1 tablespoon cinnamon
3 eggs

$\frac{3}{4}$ cup oil
1 tablespoon vanilla
2 cups grated zucchini
1 $\frac{1}{2}$ cups chopped walnuts or pecans (optional)

Directions

- 1) Preheat oven to 350 fahrenheit. Prepare two medium loaf pans with parchment paper, or butter and flour.
- 2) Combine flour, sugar, salt, baking soda, and cinnamon in a bowl. Whisk to combine.
- 3) In a large bowl, beat the eggs. Add the oil, vanilla and zucchini and mix together.
- 4) Add the dry ingredients to the wet mixture. Add walnuts and mix until just combined.
- 5) Divide evenly into two medium loaf pans and bake for 1 hour.