



## **HERITAGE FARM FRIED ZUCCHINI WITH BASIL AND TOMATO**

Ingredients:

¼ cup olive oil

1 tablespoon of salt

Two tomatoes sliced in ¼ in slices

A few basil leaves for garnish

Two zucchinis peeled and sliced into ¼" slices

Three eggs beaten

Two cups of bread crumbs add romano or parmigiano cheese and or garlic powder for extra taste

Dip Zucchini slices in eggs and cover with breadcrumb mixture

Place Zucchini slices in hot oil and fry till crispy on each side about 3-4 minutes on each side

Remove and place on paper towel to drain

Once cooled stack tomato slice on zucchini slice

Sprinkle with olive oil, salt and basil to garnish

Add fresh sliced mozzarella for a fried zucchini caprese



## **HEIRLOOM TOMATO BRUSCHETTA**

4 medium heirlooms  
25 basil leaf  
2-3 tbsp olive oil  
Salt and pepper  
2 loaf Italian bread

Cut 26 pieces of bread half inch thick and toast. Set aside.

Dice tomatoes into 1/4 cubes taking out white core and shoulder. Mix 3 pinch salt 3 pinch pepper. Pour olive over tomatoes. Gently mix.

Spoon mixture over toast. Place one piece of basil on top.

Add Mozzarella or pecorino cheese on top- optional.

## **KALE SALAD WITH CHIVES ( OR BUNCHING ONIONS)**

4 heads kale  
1/2 bunch chives (or bunching onion)  
2 lemon  
4 tbsp Olive oil  
Smoked paprika  
Salt  
Pepper

Pecorino cheese

Clean, de- stem and chiffonade kale. Squeeze juice of 1 lemon on kale massage for 2-3 minutes set aside.

Dice chives. Drain lemon juice. toss kale and chives. Add olive oil, 3-4 pinch salt, 3 pinch pepper, 1 small pinch smoked paprika.

Mix let sit 5-7 minutes. Add shredded pecorino on top.



## **MELON SALAD WITH MIXED MINT AND MEYER LEMON**

1 large watermelon or 2 honey dew or 3 cantaloupe

1 cup mixed mint

Meyer lemon

White pepper

Salt

Clean and wash melon. Cut melon into cubes. Add juice of one Meyer lemon. Tear mint leaves in half and add to melon. 1 pinch white pepper and 1 pinch salt. Mix and let sit 4-5 minutes.

## **SWISS CHARD WITH CAVA CAVA ORANGES RICOTTA SALAD AND BRONZE FENNEL**

4 bunch Swiss chard

3 oranges, preferably cava cava or blood

1/2 cup shredded ricotta salad

Olive oil tbsp

Salt and pepper

Cut chard into 2 inch strips. Peel, and de-vein oranges, cut wedges into 3 sections. Mix the chard and oranges. Add olive oil, 1 pinch salt (cheese is salty) and two pinch pepper. Finish with shredded cheese on top