



ROASTED ZUCCHINI, SNAP PEA & CHERRY TOMATO SALAD WITH FARMER CHEESE

Ingredients

Zucchini, yellow squash, pattypan squash, or a combination, cut into half lengthwise

Olive oil

Salt

Pepper

Cherry tomatoes

Sugarsnap peas, ends and strings removed

Lemon or vinegar

Farmer cheese (I used Sweet Rowen Farmstead's Garlic & Tomato variety)

IF YOU DON'T EAT CHEESE, YOU COULD DRESS THIS WITH ANY VINAIGRETTE OR OTHER SALAD DRESSING THAT YOU LIKE.

Directions

1. Coat the cut side of the squash with oil, season with salt and pepper, and place flat-side down over the fire. Cook until the squash has grill marks and some brown from the flames, and is starting to soften a bit. Flip to the rounded side, and cook a few minutes more. When finished, the squash should be tender, but not mushy. Remove from heat.

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2. In a pan or Dutch oven, heat another bit of oil, and sauté the cherry tomatoes until they have started to burst. Add the peas, and cook, stirring, until the peas are bright green. Remove from heat.

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3. When they've cooled enough to touch, cut the zucchini in half lengthwise, and cut the strips into bite-sized pieces (quarter moons).

IT DOESN'T
GET MUCH
MORE SUMMER-Y
THAN THIS
COMBO, WITH
EACH ITEM
BARELY KISSED
BY THE FLAMES
TO BRING OUT
ITS SWEETNESS.
THERE ARE
PLENTY OF
VEGETABLES
THAT WOULD
MAKE NICE
ADDITIONS,
OR COULD BE
SUBBED IN,
ESPECIALLY
EGGPLANT AND
RED PEPPERS.

Directions (cont.)

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4. Season the vegetables with a squeeze of lemon or a drizzle of vinegar, and more salt or pepper, if needed.

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5. Top with farmer cheese, or toss the vegetables with the cheese to make a creamy coating.

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6. If you're using salad dressing instead of the cheese, skip steps four and five, and mix the veggies with dressing, instead.

