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CSA Showcase Appetizer

This recipe is from CSA member, Amy Armbrust, to help give you new ideas for your zucchini and summer squash bounty!

6 medium zucchini, halved lengthwise
1/3 cup olive oil, divided
1 medium onion, chopped
salt and pepper
1 medium yellow squash, chopped
8 ounces feta cheese, crumbled
2 cups tomatoes, chopped
1/4 cup fresh parsley, finely chopped

1. Preheat oven to 475 degrees F.
2. Using a spoon, scoop out flesh of zucchini, leaving a 1/4-inch border, forming "boats". Chop zucchini flesh and reserve.
3. Brush zucchini lightly with oil and place hollowed sides down, on a parchment-lined baking sheet; bake 15 minutes. Remove from oven; cool.
4. In the meantime, heat 1/4 cup oil in saute pan over medium-high heat. Add onion, salt, and pepper; saute until soft and slightly browned, 3 to 5 minutes. Add reserved zucchini and yellow squash; saute until liquid is evaporated, about 10 minutes. Remove from heat and allow mixture to cool slightly. Fold in feta cheese, tomatoes and parsley.
5. Arrange zucchini, cut sides up, in two 9 x 13 baking dishes. Fill with squash-feta mixture.
6. Bake until top is lightly browned, about 20 minutes.
7. Serve immediately.