



# FARM TO TABLE

# ZUCCHINI LASAGNA

# ROLL UPS

By: Simply Creative Chef Rob Scott

**YIELDS 6-8 SERVINGS**

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## INGREDIENTS

- 3 large zucchini (about 4 lbs) trimmed and sliced lengthwise into 24 1/8-inch-thick strips
- Kosher salt and freshly ground black pepper
- ¾ pound ground Italian sausage, casing removed
- 1 cup part skim ricotta cheese
- 1/3 cup freshly grated parmesan
- 1 large egg
- ¼ cup chopped fresh basil leaves
- 2 cloves garlic, minced
- 1 ½ cups marinara sauce, divided
- 2 cups shredded mozzarella

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## DIRECTIONS

- Line a baking sheet with paper towels
- Lay zucchini slices flat in a single layer onto the prepared baking sheet
- Sprinkle each side with ¼ teaspoon salt and let stand 15 minutes
- Heat skillet and add Italian sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks
- Drain excess fat from sausage

# FARM TO TABLE ZUCCHINI LASAGNA ROLL UPS

continued

- In a medium bowl, combine sausage, ricotta, parmesan, egg, basil, and garlic
- Season with salt and pepper, to taste
- Preheat oven to 400°F
- Spread 1 cup marinara sauce onto the bottom of a 10-inch oven-proof skillet and set aside
- Spread 1 tablespoon ricotta mixture evenly along each zucchini slice
- Roll up and place in the prepared skillet
- Repeat with remaining zucchini slices and filling
- Top with remaining ½ cup marinara sauce and top with mozzarella
- Place into oven and bake for 25-30 minutes or until lasagna rolls are heated through and the cheese is beginning to brown
- Serve immediately



# MUSSELS, CLAMS AND SHRIMP IN FIRE ROASTED TOMATO BROTH

By: Simply Creative Chef Rob Scott

**YIELDS 3 SERVINGS**

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## INGREDIENTS

- ¼ cup olive oil
- 3 garlic cloves, minced
- 1 bay leaf
- 1 teaspoon dried crushed red pepper
- 1 cup dry white wine
- 1 14 ounce can fire roasted tomatoes, diced
- 12 small littleneck clams (about 2 ½ pounds total) scrubbed
- 12 mussels (about 1 ½ pounds total) debearded
- 10 large shrimp (about 1 pound) peeled and deveined
- ½ cup fresh basil leaves, torn
- Warm crusty bread

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## DIRECTIONS

- Heat the oil in a heavy large pot over medium heat
- Add the garlic, bay leaf, and crushed red pepper
- Sauté until the garlic is tender, about 1 minute
- Add the wine and bring to a boil
- Add the tomatoes and bring to a simmer
- Simmer until the tomatoes begin to break down and the flavors blend, about 5 minutes

# MUSSELS, CLAMS AND SHRIMP IN FIRE ROASTED TOMATO BROTH

continued

- Stir in the clams, mussels, and shrimp
- Cover and cook for 5 minutes until the clams and mussels open and shrimp are cooked
- Using tongs, transfer the opened shellfish to serving bowls (discard any shellfish that do not open)
- Divide the shrimp and tomato broth among the bowls
- Serve with warm crusty bread



# ORCHARD AND CREAM PEACH BREAD

By: Simply Creative Chef Rob Scott

**YIELDS 1 LOAF**

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## INGREDIENTS

### Crumb Topping

2 tablespoons packed light or dark brown sugar  
3 tablespoons all-purpose flour  
¼ teaspoon ground cinnamon  
2 tablespoons unsalted butter, cold and cubed

½ cup sour cream (or plain yogurt, Greek yogurt),  
at room temperature  
½ cup whole milk, at room temperature  
1 teaspoon pure vanilla extract  
½ teaspoon almond extract

### Bread

2 cups all-purpose flour  
1 teaspoon baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
1 large egg, at room temperature  
¾ cup granulated sugar  
1/3 cup vegetable oil

### Peach Layer

1 ½ cups peeled and chopped peaches (about 2  
medium/large peaches)  
1 tablespoon granulated sugar  
½ teaspoon ground cinnamon

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## DIRECTIONS

- Preheat oven to 350°F
- Spray a 9x5 inch loaf pan with cooking spray
- **Crumb topping:** make the crumb topping first
- Mix the brown sugar, flour, and cinnamon together
- Add the cold butter and using a pastry cutter, fork, or your hands, cut the butter into the brown sugar mixture until pea-sized crumbled form
- Refrigerate or freeze until ready to use later in recipe – the colder it is the less likely it will sink down into the bread and lose its crumbly texture

# ORCHARD AND CREAM PEACH BREAD

continued

- **Bread:** whisk the flour, baking powder, baking soda, and salt together in a large bowl
- In a medium bowl, whisk the egg and granulated sugar together until combined
- Whisk in the oil, sour cream, milk, vanilla extract, and almond extract
- Pour the wet ingredients into the dry ingredients, then whisk to completely combine – avoid over-mixing
- **Peaches:** mix the peach layer ingredients together
- Pour/spread half of the batter into prepared loaf pan
- Spoon/spread the peaches and any juices evenly on top
- Carefully pour/spread remaining batter evenly on top
- Using a knife, swirl the batter down the center of the loaf pan
- Evenly sprinkle crumb topping on top
- Bake the bread for 60-65 minutes, covering loosely with foil about halfway through to prevent the top from over-browning
- Poke the center of the bread with a toothpick-if it comes out clean, the bread is done
- Cool bread completely in the pan set on a wire rack
- Once completely cooled, slice and serve (the portions of the bread around the peaches can taste gummy since peaches are so wet but warming a slice in the microwave for 10 seconds helps)



# PICK YOUR OWN FRUIT GALETTE

By: Simply Creative Chef Rob Scott

**YIELDS 6 SLICES**

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## INGREDIENTS

### Galette Crust

1 ½ cups all-purpose flour  
1 tablespoon granulated sugar  
½ teaspoon salt  
9 tablespoons unsalted butter, very cold and cut into 9 or more pieces  
6 tablespoons sour cream

### Fruit Filling

1 to 1 ½ pounds various fruits (rinsed, dried, pitted, skin removed, etc) cut into bite sized pieces  
¼ cup granulated sugar  
2 teaspoons lemon juice  
1 ½ tablespoons corn starch  
1/8 teaspoon salt

### Egg Wash/Topping

1 large egg  
2 teaspoons water  
Coarse or granulated sugar for sprinkling  
1 ½ tablespoons unsalted butter, cold and cut into small pieces

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## DIRECTIONS

### Crust

- Combine flour, sugar, and salt in the basin of a food processor and pulse to combine
- Scatter butter pieces over the top or your dry ingredients and pulse until butter is cut into the dry ingredients and the mixture resembles coarse crumbs
- Add sour cream and pulse again until the mixture begins to clump together
- Transfer to a piece of plastic wrap or wax paper and form into a ball
- Lightly flatten into a disc and chill for at least 30 minutes in the refrigerator

# PICK YOUR OWN FRUIT GALETTE

continued



## Filling

- While the crust is chilling, preheat oven to 400°F and prepare your fruit filling
- Combine all fruit ingredients together in a large bowl and stir until well-combined and set aside

## Assembly

- Once dough has finished chilling, remove from refrigerator and transfer to a clean, lightly floured surface
  - Dust with additional flour and roll out to a 12"-13" circle
  - Transfer to a baking sheet
  - Prepare egg wash by whisking together egg and water in a small bowl
  - Use a pastry brush to lightly brush your pie dough with egg wash to help keep the galette from getting soggy (don't discard egg wash yet)
  - Give your fruit one more stir in the bowl and then carefully transfer to the center of your galette crust, leaving a 2" perimeter of fruit-free crust
  - Fold the perimeter/border of your crust carefully over the fruit filling and pinch together to secure (it will not completely cover it-you should have a nice circle of exposed fruit in the center)
  - Dot the fruit with the buttery pieces
  - Brush the folded-over pastry with egg wash and sprinkle with sugar, if desired
  - Bake for 30-35 minutes or until the fruit is bubbling and the crust is a nice golden color
  - Allow to cool before slicing and serving
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