

Zucchini Pizza Bites

3 zucchini, cut into 1/4-inch thick rounds

Kosher salt and freshly ground black pepper, to taste

1/3 cup marinara sauce

1/2 cup finely grated mozzarella

1/4 cup pepperoni minis

1 tablespoon Italian seasoning

1. Preheat oven to 350 degrees.
2. Spray Cooking Spray (or lightly wipe olive oil) baking sheet.
3. Place zucchini rounds onto a large baking sheet. Top each zucchini round with marinara, mozzarella and pepperoni minis. Sprinkle with Italian seasoning, if desired
4. Place into oven and cook until the cheese has melted and golden brown, remove and cool.
5. Serve immediately.

Parmesan Zucchini and Corn

2 tablespoons olive oil

2 cloves garlic, minced

4 zucchinis, diced

1 cup corn kernels, frozen, canned or roasted

1/4 teaspoon dried basil

1/4 teaspoon dried oregano

1/4 teaspoon dried thyme

Kosher salt and freshly ground black pepper, to taste

Juice of 1 lime

2 tablespoons chopped fresh cilantro leaves

2 tablespoons grated Parmesan, or more, to taste

Heat olive oil in a large skillet over medium high heat. Add garlic to the skillet, and cook, stirring frequently, until fragrant, about 1 minute.

Add zucchini, corn, basil, oregano and thyme. Cook, stirring occasionally, until zucchini is tender and cooked through, about 3-4 minutes; season with salt and pepper, to taste. Stir in lime juice and cilantro.

Serve immediately, sprinkled with Parmesan.

Corn and Zucchini Casserole

1 stick butter
1 box Jiffy cornbread mix
1 egg
1/3 cup milk
1 cup chopped onion
1 can cream-style corn
2 cups shredded zucchini (about 2 small zucchini)

1. Preheat oven to 375.
2. Place stick of butter in a 7 x 10 baking dish. Place in oven to melt butter while the oven preheats.
3. In a large mixing bowl, mix cornbread mix, egg, and milk until combined.
4. Mix in onion, cream-style corn, and shredded zucchini.
5. Once butter has melted, remove from oven. Pour batter onto butter in casserole dish.
6. Bake for 30 minutes or until golden brown.

Tomato-Cucumber Bread Salad

3 crusty artisan sourdough bread slices
3 cups mixed salad greens
1 cup halved grape tomatoes
1 medium cucumber, peeled, seeded, and chopped
1/2 cup loosely packed fresh basil leaves, thinly sliced (see how-to below)

1/2 cup thinly sliced red onions

Red Wine Vinaigrette

1. Preheat oven to 425°. Cut bread into 1-inch cubes (about 2 1/2 cups), and place on a jelly-roll pan. Bake 5 to 7 minutes or until lightly toasted. Transfer bread to a wire rack, and cool completely (about 10 minutes).

2. Toss bread cubes with salad greens and next 4 ingredients. Serve with Red Wine Vinaigrette.

Marinated Tomato-Cucumber Bread Salad: Omit salad greens. Increase bread slices to 6, and toast as directed in Step 1. Increase grape tomatoes to 1 pt., halved. Toss together 4 medium-size ripe tomatoes, chopped; grape tomato halves; and next 3 ingredients in a large bowl. Toss in 1/3 cup Red Wine Vinaigrette. Let stand 10 minutes. Toss in bread cubes. Let stand 15 minutes. Makes 8 servings. Prep: 25 min., Bake: 5 min., Stand: 25 min., Cool: 10 min.

Note:

How To Chiffonade

Step 1: Stack several basil leaves together; roll the stacked leaves lengthwise.

Step 2: Slice the roll into thin strips.

No Bake Kool Aid Pie

1 graham cracker crust ([homemade](#) or store bought)

1 (14 oz) can sweetened condensed milk

1 (8 oz) container Cool Whip

1 package Kool-Aid drink mix (flavor of your choice)

1. In a bowl mix together sweetened condensed milk and kool-aid packet. Fold in Cool Whip.

2. Pour into graham cracker crust.

3. Place in fridge for 4 hours or in freezer until set and ready to serve.

Citrus Iced Tea

Orange slices and mint sprigs (optional)

4 lemons, divided

4 oranges, divided

8 cups (2 L) water, divided

2/3 cup (150 mL) sugar

2 family-size black tea bags

8 cups (2 L) Ice

1. Juice the lemons and oranges; pour the juice into the pitcher with 4 cups (1 L) of the water.
2. Bring the remaining 4 cups (1 L) of water and all of the sugar to a boil in a small saucepan. Add the tea bags and boil for 1 minute, or until the sugar has dissolved, stirring occasionally. Remove from the heat and let stand for 1 minute.
3. Discard the tea bags; pour the tea mixture into the pitcher. Top with ice, and serve immediately.