

# Farmers' Market Dinner

*With only olive oil, salt, pepper and pasta from our pantry, we found everything else we needed from the farmers' market for our Local Goodness dinner party*

## The Menu

### First Course

*Cold Greek Rice Salad with Tomatoes and Cucumbers*

### Main Course

*Angel Hair Pasta with*

*Roasted Tomatoes, Eggplant, Yellow Zucchini and Fresh Herbs*

*Served with bread and dipping sauce*

### Dessert Course

*Local Pastries and Farm Fresh Fruit*

## The Recipes

### First Course

*Cold Greek Rice Salad with Tomatoes and Cucumbers*

- 1 Package Evelyn's Elegant Edibles *Popie's Pine Nut Basil Rice Mix\**
- ¾ cup Evelyn's Elegant Edibles *Athenian Spice Mix*, prepared \*
- 1 farm fresh red tomato, chopped
- 1 farm fresh medium cucumber, chopped

Prepare Rice Mix according to package directions and let cool. Toss with prepared Athenian Spice Mix. Add chopped tomatoes and cucumbers and gently toss to combine. Chill in refrigerator until ready to serve (can be made several hours ahead).

Notes: For additional Greek flavors, add cubed feta and pitted kalamata olives. With the addition of some grilled chicken, this would make an outstanding main course!

\*available at a variety of farmers' markets and local Shop-n-Saves; or order on-line at [www.evelynselegantedibles.com](http://www.evelynselegantedibles.com)

### *Farm Fresh Bread and Dipping Sauce*

- 1 tablespoon Evelyn's Elegant Edibles dry *Athenian Spice Mix*
- 1/3 cup extra virgin olive oil
- 1 loaf fresh bread from the market

Stir spice mix and olive oil together. Serve along side sliced bread for dipping.

## Main Course

### *Angel Hair Pasta with*

### *Roasted Tomatoes, Eggplant, Yellow Zucchini and Fresh Herbs*

- o 3 quarts grape tomatoes
- o 1 medium eggplant, peeled and cut in ½-inch dice
- o 1 medium yellow zucchini, cut in ½-inch dice
- o 5 cloves garlic, chopped
- o 4 tablespoons olive oil
- o salt and pepper to taste
- o 4 sprigs fresh thyme, leaves removed
- o 2 tablespoons fresh basil leaves, torn into small pieces
- o 1-pound box whole wheat angel hair pasta, cook according to package directions
- o 1 cup of the water used to cook the pasta

Place tomatoes, diced eggplant, zucchini and chopped garlic in a large bowl. Drizzle with olive oil, add salt and pepper. Toss to coat vegetables evenly with the oil and seasonings.

Spread mixture evenly on a baking sheet and roast at 400 degrees for approximately 45 minutes or until the vegetables are a nice golden brown, the eggplant and zucchini are tender, and the natural sugars of the tomatoes have caramelized. Stir occasionally to ensure even cooking.

When vegetables are roasted, remove from oven (note, this recipe can be made one day ahead up to this point. Put roasted vegetables and any accumulated juices in a container and keep in the refrigerator until ready to complete). Place roasted vegetables and any accumulated juices in a saucepan. Add the reserved pasta water (water in which pasta has been cooked) to the roasted vegetables. Cook over medium heat for approximately 5 minutes (a few minutes longer if vegetables have been refrigerated), stirring occasionally.

Add cooked pasta and fresh herbs to the roasted vegetable sauce; add more salt and pepper if necessary. Toss to coat. Garnish with more fresh herbs and top with grated Parmesan cheese if desired.

## Dessert Course

### *Local Pastries and Farm Fresh Fruit*

- o Fresh cookies and pastries from the market (we got ours from Joyce's Homemade Cookies in McKees Rocks that we found at the farmers' market)
- o Fresh fruit (we found tiny sweet yellow plums and plump blueberries...use what ever is in season!)

Arrange pastries and fruit on a platter and enjoy!