



## Fresh Summer Dinner Recipes

Eggplant Zucchini Lasagna with Fontina from Big Girls Small Kitchen

Nectarine Pizza with Fresh Basil and Reduced Balsamic  
from Alexandra Cooks

Mexican Street Corn Fritters from The Foodie Physician

Pesto Pasta with Burrata from How Sweet It Is

Fig and Prosciutto Pizza with Balsamic Drizzle  
from Spache the Spatula

### Produce

- eggplant (1 large)
- zucchinis (2 large zucchinis)
- plum tomatoes (7)
- garlic cloves (2) (3)
- nectarine (1)
- fresh corn (4 ears)
- limes (4 t juice)
- figs (5-6)

### Herbs

- fresh basil (topping) (4 C + garnish)
- chives or scallions (1/4 C)
- cilantro (2 T)

### Spices

- dried oregano (1/2 t)
- chili powder (1 t)
- garlic powder (1/2 t)
- red pepper flakes (1/4 t)

### Dairy

- whole-milk ricotta (12 oz)
- fontina (6 oz)
- parmesan (shavings) (2 T) (1/4 C)
- ricotta, buffalo mozzarella, goat cheese, OR mascarpine (topping)
- egg (1)
- milk (1/2 C)
- queso fresco (1 C)
- plain yogurt (1/2 C)
- burrata (2)
- asiago (1/2 C)
- fresh mozzarella (10 oz)

### Pasta & Grains

- no-boil lasagna noodles (1/2 lb)
- bucatini (1 lb)

### Nuts

- toastd pin nuts (1/4 C)

### Meat

- prosciutto thinly sliced (10 slices)

### Bread & Tortillas

- pizza dough (1 ball) (1 ball)

### Pantry Items

- olive oil (1/2 C) (1 T) (4 t) (3/4 C) (2 T)
- balsami vinegar (1/2 C) (3 T)
- fine cornmeal (1/3 C)
- white whole wheat flour (1/3 C)
- baking powder (1/2 t)