

Tangy Green Zebra Gazpacho

Green Zebras are heirloom tomatoes with a striped pattern; they are sweet like red tomatoes but give this gazpacho a lovely jade hue. To make the chilled soup extra tangy, use tomatillos or unripe red tomatoes instead of Green Zebras. [More Tomato Recipes](#)

By [Katie Lee](#)

Updated on March 5, 2018

Total Time:

30 mins

Ingredients

- 2 pounds Green Zebra tomatoes, cored and coarsely chopped, plus 1 Green Zebra tomato cut into small wedges for garnish
- 1 seedless cucumber, unpeeled and coarsely chopped, plus finely diced unpeeled cucumber for garnish
- 1 medium sweet onion, coarsely chopped
- 1 Hass avocado—halved, pitted and peeled
- 1 small jalapeño, stemmed and seeded
- 2 garlic cloves
- 2 tablespoons freshly squeezed lime juice
- 2 tablespoons mint leaves, plus more for garnish
- 2 tablespoons cilantro leaves
- 1/4 cup extra-virgin olive oil, plus more for drizzling
- Salt and freshly ground pepper

Directions

1. In a blender, combine half each of the coarsely chopped green tomatoes, cucumber and onion with the avocado, jalapeño, garlic, lime juice and 1 cup of cold water and puree until smooth. Transfer the puree to a large bowl.
2. Add the remaining coarsely chopped green tomatoes, cucumber and onion to the blender along with the 2 tablespoons of mint, the cilantro and 1/4 cup of olive oil and pulse to a chunky puree. Add the puree to the bowl and stir well. Refrigerate the soup until well chilled, about 1 hour. Season the gazpacho with salt and pepper and ladle it into chilled bowls. Garnish the cold soup with the tomato wedges, diced cucumber, mint leaves and a drizzle of olive oil and serve.

Make Ahead

The green gazpacho can be stored in an airtight container and refrigerated overnight.

Bacon, Peach and Arugula Sandwiches

foodnetwork.com

MAKES: 4 servings

PREP TIME: 12 mins

COOK TIME: 8 mins

INGREDIENTS

8 slices thick-cut bacon
1/4 cup packed fresh basil
2 tablespoons extra virgin olive oil
1 teaspoon fresh lemon or lime juice
Kosher salt and freshly ground pepper
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3 tablespoons mayonnaise
8 thick slices multigrain bread
2 peaches, halved, pitted and thinly sliced
Baby arugula, for topping
Cornichons or other pickles, for serving

DIRECTIONS

Cook the bacon in a large skillet over medium heat, turning a few times until crisp, about 8 minutes. Transfer to a paper towel-lined plate to drain, then cut each slice in half.

While the bacon is cooking, pulse the basil, olive oil, lemon juice, 1 tablespoon water, 1/4 teaspoon salt, and pepper to taste in a mini food processor (or finely chop the basil and whisk with the other ingredients) until smooth. Add the mayonnaise and pulse until just combined.

Toast the bread and spread evenly with the basil mayonnaise. Divide the peaches, bacon and arugula among half of the bread slices; top with the remaining bread slices. Serve with cornichons.

NUTRITIONAL INFO

399 calories; total fat 25g; saturated fat 5g; carbohydrates 30g; dietary fiber 5g; protein 13g;

Blackberry Galette

This blackberry galette is bursting with seasonal flavor. If you're a beginner at working with pie dough, galettes are a great place to start! They're super easy to shape.



5 from 3 votes

Prep Time

20 mins

Cook Time

30 mins

Dough Chill Time

40 mins

Total Time

1 hr 30 mins

Course: **Dessert** Cuisine: **American** Keyword: **Blackberry Galette**

Servings: **8 slices (approximately)** Calories: **257kcal** Author: **Jennifer Farley**

Ingredients

For the Tart Dough (store-bought pie dough may be substituted)

- 6 ounces all-purpose flour (approximately 1 1/3 cups)
- 1/2 teaspoon kosher salt
- 3 1/2 ounces unsalted butter, very cold and cut into small pieces
- 2-3 tablespoons ice cold water

For The Blackberry Filling

- 3 cups blackberries
- 1/3 cup granulated sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon fresh-squeezed lemon juice
- 1 teaspoon grated lemon zest
- 1/8 teaspoon kosher salt
- 1 large egg, whisked
- 1 1/2 teaspoons turbinado sugar
- Optional for serving: vanilla ice cream

Instructions

1. Prepare the dough: Add the flour and salt to a food processor, pulsing several times to combine. Add the butter and pulse on and off until the mixture is crumbly. Slowly add the

water with the machine running until the dough begins to form a ball (see notes). Wrap in plastic wrap and press flat into a disc. Chill for at least 30 minutes before using so the butter can firm back up.

2. Place an oven shelf on the center rack, then preheat the oven to 400 degrees Line a sheet pan with parchment paper.
3. In a large bowl, combine the blackberries, sugar, cornstarch, lemon juice, lemon zest, and salt. You don't want the filling to sit for very long before going into the oven, so do this right before rolling out the dough.
4. Roll the dough onto a lightly floured surface until it's approximately 12 inches in diameter. You can optionally roll it a bit thinner and then use a pizza cutter to clean up the edges. Transfer the rolled dough to a baking sheet covered in parchment paper. (The best way to do this is to roll the dough around the rolling pin, then unroll it on top of the baking sheet).
5. Spread the berries evenly onto the dough, leaving about 2 inches around the edges. Fold the excess dough on top of the cherries in a circle, until you have a tightly formed tart.
6. Chill the tart for 10 minutes to firm up the dough. Brush the top of the dough with a light coating of egg wash and a sprinkle of turbinado sugar.
7. Bake for 10 minutes, then lower the oven temperature to 375 degrees. Continue baking for an additional 20 minutes, or until the dough is firm and the berries are bubbling.
8. Allow to cool briefly before serving. Top slices with vanilla ice cream, if desired.

Notes

When using a food processor to make dough, you want the machine running for the least amount of time possible once you add the water. This will help keep the dough flaky. You can let the dough form a ball, but it will be a tougher crust. If you stop the machine once the ingredients are just combined and flaky, you can press them together by hand for more tender results. I press them together while wrapping the dough in plastic wrap.

Nutrition

Calories: 257kcal | Carbohydrates: 31g | Protein: 4g | Fat: 13g | Saturated Fat: 8g | Cholesterol: 55mg | Sodium: 192mg | Potassium: 119mg | Fiber: 3g | Sugar: 12g | Vitamin A: 149IU | Vitamin C: 11mg | Calcium: 22mg | Iron: 1mg

Blackberry Galette -<https://www.savorysimple.net/blackberry-galette-recipe/>

Savory Zucchini Muffins

- 2½ cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons garlic powder
- 1¼ teaspoon kosher salt
- 1½ teaspoon sugar
- 2 large eggs, room temperature
- 1¼ cups buttermilk
- 5 tablespoons unsalted butter, melted
- 1¾ cup zucchini, grated with skin (do not squeeze)
- 1 cup grated parmesan cheese
- 1-2 tablespoons fresh chives, chopped

PREPARATION STEPS

1. **PREP:** Position a rack in the center of the oven and preheat the oven to 375°F. Spray a standard nonstick muffin pan generously with cooking spray and brush it well so that all the sides are evenly coated with oil. See notes about muffin liners.
2. **MIX:** In a large bowl, combine flour, baking powder, garlic powder, salt, and sugar together. In a 4-cup measuring cup mix together the buttermilk, eggs, and melted butter. Whisk the wet ingredients then add them to the dry ingredients and stir until halfway combined.
3. **FOLD:** Then add the grated zucchini and grated cheese and chives. Fold until the ingredients are ***JUST*** combined. Overmixing will produce dry muffins.
4. **BAKE:** Divide the batter out into the muffin pans. Bake for 24-30 minutes or until the muffins are golden and a toothpick inserted in the center doesn't have any wet batter. Allow to cool for several minutes before removing from pan. Gently use an offset spatula to loosen any stuck on muffins.

Cucumber–Dill Salad

SERVES Serves 6 to 8

TIME 15 minutes, plus 30 minutes salting

WHY THIS RECIPE WORKS

To make this bright, creamy, refreshing salad, we started by salting thin-sliced cucumbers to remove excess water. We then tossed them with a lush, tangy yogurt-based dressing and a load of fresh dill.



INGREDIENTS

- 2 English cucumbers, halved lengthwise and sliced thin
- 2 teaspoons kosher salt
- ½ cup plain Greek yogurt
- 4 teaspoons cider vinegar
- 1 tablespoon extra-virgin olive oil
- 2 teaspoons Dijon mustard

BEFORE YOU BEGIN

- * The fat percentage of Greek yogurt doesn't matter here; use what you prefer.

INSTRUCTIONS

- 1** Place cucumbers in colander and toss with salt. Set colander in sink and let stand for 30 minutes. Whisk yogurt, vinegar, oil, and mustard together in large bowl and set aside.
- 2** Gently shake colander to drain excess liquid, then blot cucumbers dry with paper towels. Add cucumbers, shallot, and dill to bowl with dressing and toss gently to combine. Season with salt and pepper to taste, and serve.