Farm Stand Caprese

By Chef Jen Muzzi, RDN/LDN

Ingredients:
- 1 eggplant, chopped into ~1" cubes
- 1 yellow squash, chopped into 1" cubes
- 1 green tomato, chopped into 1" cubes
- Handful of cherry tomatoes, halved or quartered (depending on size)
- ¼ cup pesto (see recipe below)
- 1/3 cup pearl mozzarella

Preparation:
1. Chop and sauté eggplant, green tomato, yellow squash with olive oil, in a large sauté pan. Cook ~5-8 minutes.

2. Add chopped cherry tomatoes, cook until all are softened. Remove from heat, add pesto and fresh mozzarella pearls, toss to coat. Serve immediately.

Options: can serve over tri-colored rotini or serve as a sandwich on ciabatta bread. For sandwich, brush ciabatta bread with pesto, omit adding to pan.

Approx. 1-2 servings per recipe. Serving sizes depend on size of vegetables.

Pesto:
2 cups basil leaves, 1-2 cloves garlic cloves (depending on taste), ¼ cup pine nuts, 2/3 cup olive oil, salt and fresh ground pepper to taste, ½ cup parmesan cheese (fresh grated or in container).

Add basil, cloves and pine nuts to blender or food processor, blend until finely chopped. Remove stopper from lid of blender/processor. Turn machine on low speed and slowly pour in oil. Then add parmesan, salt and pepper and pulse to mix. Serve immediately or place in air tight container. In an air tight container, pesto can keep in freezer for ~3 months or ~ 5 days in the refrigerator (might loss color and start to turn brown, at that point, discard pesto.)