

## Lemon Ricotta with Kalamata Olives

### Ingredients:

- 1/2 cup ricotta cheese
- zest of 2 small lemons and 1 tsp of juice
- pepper
- 1/2 Tbs olive oil
- 1 pinch red pepper flakes
- 2 medium zucchini or yellow squash, spiralized into thin noodles
- 1/3 cup halved Kalamata olives

Mix cheese and olives in a bowl.

Add the lemon zest, season with pepper and set aside.

Sauté the garlic and red pepper flakes in olive oil for about 30 seconds.

Add the squash, toss and cook for about 3 minutes.

Using tongs so excess moisture can drip off, transfer the squash to the bowl of cheese/olive mixture and toss to combine.

*Taste This!*

Howard County Farmers' Market  
June 15, 2018

## Elote-style Zucchini Noodles

Mix together in a large bowl and toss:

- 3/4 cup fresh corn kernels
- 2 Tbs chopped fresh cilantro
- 1 1/2 Tbs olive oil
- 1 Tbs fresh lime juice
- 1/4 tsp salt
- 1 large zucchini, spiralized into thin noodles

Combine following and drizzle over the zucchini mixture:

- 2 Tbs sour cream or mayo
- 2 tsp water

Top with crumbles of queso fresco cheese and 1/8 tsp ground red pepper

*Recipe source: Cooking Light*

*Taste This!*

Howard County Farmers' Market  
June 15, 2018