

### Mixed Vegetable Tart

1 tablespoon olive oil  
1/4 onion, diced  
1/2 small yellow squash, diced  
1/2 small zucchini, diced  
1/4 green pepper, diced  
2 to 3 mushrooms, sliced  
2 to 3 stalks asparagus, cut into small pieces

1/2 cup ricotta cheese  
1 egg, lightly beaten  
2 tablespoons grated parmesan  
1/2 teaspoon herb mix

1 10-inch round pie dough

- Preheat oven to 375 degrees.
- Bring a saute pan to medium heat and add the oil.
- Cook the vegetables until light golden brown. Remove from heat.
- In a bowl, stir together the ricotta, egg, parmesan and herbs.
- Place the pie dough on a sheet pan.
- Spread the filling on the pie dough, leaving a border.
- Scatter the vegetables on top. Fold edges of the pie dough over filling. Bake until golden.

### Pickled Vegetables

1 cup cider vinegar	1/2 baby carrots
1 cup water	1/2 cup cauliflower florets
1 tablespoon sea salt	1/2 cup sliced cucumbers
2 tablespoons sugar	1/2 cup sliced bell peppers
3 cloves garlic, sliced	1/2 cup red onion

- Add vinegar, water, salt, sugar and garlic to a saucepan.
- Place over medium heat and bring to a simmer, stirring to dissolve salt and sugar. Let cool.
- Bring a saucepan of salted water to a simmer. Add carrots and cauliflower and cook 1 minute.
- Drain; transfer vegetables to cold water. When cooled; drain again.
- Add cucumber, pepper, onions and reserved vegetables to a plastic deli container or mason jar.
- Pour brine over vegetables. Let cool completely, cover and refrigerate.



## **Chocolate Fondue**

½ cup heavy cream

Pinch salt

6 ounces dark chocolate

- Heat the cream with a pinch of salt over medium heat in a small saucepan until tiny bubbles show and begins to lightly and slowly simmer.
- Remove from heat, add the chocolate, and whisk until smooth and fully incorporated.
- Serve with strawberries or pound cake.