Artichoke Pesto Bruschetta

1. Cook 2 large artichokes by your preferred method (steaming works best). Once cooked and cooled, remove all leaves and thistly choke to produce 2 artichoke hearts.

2. Chop artichoke hearts for approx. 1 cup of hearts... or more!

3. Thinly slice basil.

4. Place first 3 ingredients, basil and tomatoes in bowl, mix in sour cream and mayo to form a thick spread.

5. To serve: spread artichoke pesto on toasted Ciabatta rounds, sprinkle with 4 tbsp of parmesan cheese, put in oven.

6. Broil until pesto is heated and begins to brown, about 3 minutes.

What you’ll need:

- 1/2 cup parmesan cheese, + 4 tbsp
- 1 cup of chopped artichoke hearts
- 1/3 cup red onion
- 1/2 cup basil
- 2 tbsp sour cream
- 1 tbsp mayonnaise
- toasted ciabatta rounds
- 1 tomato, diced
Tomato, Basil & Mozzarella Salad

1. Cut up first three ingredients.
2. In a small bowl, combine vinegar, olive oil, lemon pepper and garlic. Stir, then mix with tomatoes, basil and mozzarella to coat.

What you'll need:
- 5 large tomatoes, cut into bite sized chunks
- 10 basil leaves, cut into thin strips
- 2 cups of mozzarella cheese, cut into same size chunks as tomatoes
- 3 tbsp balsamic vinegar
- 6 tbsp olive oil
- 2 tsp garlic, minced
- 1 tsp lemon pepper

Why Shop Local?
Support your local farmers’ markets, visit www.centralcoastgrown.org
Help reduce the amount of air pollution that is generated through shipping of fruits and vegetables.
Reduce the amount of miles your food has to travel.

Think globally, eat locally!