

Hill and Hollow CSA  
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In your basket:

lettuce

tomato

summer squash

basil

garlic

green beans

Peppers

#### Skillet Green Beans

16 ounces green beans, cooked  
1 red bell pepper, sliced in strips  
1 yellow or orange bell pepper, sliced in strips  
1 small onion, halved and sliced  
2 cloves garlic, minced  
2 tablespoons butter  
salt and pepper

Melt butter in a large skillet over medium-low heat. Add cooked green beans, peppers, onion, and garlic. Cook slowly, stirring, until peppers are crisp tender, about 8 to 10 minutes. Add salt and pepper to taste.

#### Heirloom Tomato Salad

Heirloom tomatoes, sliced  
Fresh basil, leaves carefully chopped as not to bruise  
Fresh mozzarella cheese, sliced  
Extra virgin olive oil  
Balsamic wine vinegar  
Salt and pepper

Assemble the salad with slices of tomatoes, basil leaves, and mozzarella slices. Sprinkle extra virgin olive oil over the salad. Add a dash of vinegar and a very light sprinkling of salt and pepper. For a completely different flavor, you can substitute the mozzarella with thin slices of Parmesan.

#### Zucchini & Tomato Casserole

2 tablespoons of butter  
1/2 cup of green pepper  
1/4 cup of chopped onion  
2 cups of sliced zucchini, 1/2 inch thick  
1/2 cup of soft bread, diced  
1/4 cup of grated Parmesan cheese  
1 teaspoon of salt  
a dash of pepper  
2 cups of tomato wedges  
1/2 cup of shredded Cheddar cheese

Sauté the green pepper and onion in melted butter. Add zucchini, bread crumbs, Parmesan cheese, salt, pepper. Turn into a covered 1 quart casserole, bake at 375°F. oven for 20 minutes. Add tomatoes. Bake for 10 minutes more. Remove from oven, and sprinkle cheddar cheese on top.