

## Zucchini-Ribbon Lasagna

Strips of zucchini stand in for lasagna noodles, adding texture and flavor to the new twist on vegetarian lasagna.

### **Ingredients for the Sauce**

1 can (28 ounces) crushed plum tomatoes with juice  
2 tbsp extra-virgin olive oil  
1 small onion, finely chopped (about 1 cup)  
1/4 tsp red-pepper flakes  
12 ounces ground turkey, preferably dark meat (optional)  
2 tbsp chopped fresh oregano  
2 tsp sea salt (or coarse salt)

### **Ingredients for the Lasagna**

2 medium zucchini trimmed  
1 cup part-skim ricotta cheese  
1/4 tsp extra-virgin olive oil  
Freshly ground pepper  
Garnish: Fresh oregano

**TO PREPARE:** First make the sauce. Heat oil in a large straight-sided skillet over medium heat. Cook onion and red-pepper flakes, stirring occasionally, until onion is tender, about 8 minutes. Add turkey; cook breaking up any large pieces, until browned, 3 to 4 minutes. Add tomatoes, bring to a boil. Reduce heat; simmer until thick, about 20 minutes. Stir in oregano and salt. Let cool.

**Then make the lasagna.** Preheat the oven to 375° F (198° C). Slice zucchini lengthwise into thin strips (about 1/8" thick) using a mandolin or a sharp knife. Place 5 or 6 zucchini strips, overlapping slightly, in the bottom of an 8" square baking dish. Top with 1 cup sauce. Dot with 1/4 cup ricotta cheese. Repeat twice with zucchini, remaining sauce and 1/2 cup ricotta cheese, alternating direction of zucchini. Top with remaining zucchini, alternating direction; brush with oil. Dot with remaining 1/4 cup ricotta cheese. Season with pepper. Bake, uncovered, until lasagna bubbles and top browns, 50 to 60 minutes. Let stand for 10 minutes. Garnish with oregano.

Source: [wholeliving.com](http://wholeliving.com)



## SIDE DISH: Spicy Seared Broccolini with Garlic

A delicious side dish to serve with any kind of grilled meat.

### **Ingredients**

1 pound broccolini  
2 minced garlic cloves  
4 tsp olive oil  
Pinch of red pepper flakes

**TO PREPARE:** Peel stems off the broccolini; cut spears in half lengthwise. In small cast-iron fry pan over medium-high heat, warm 2 tsp of olive oils until almost smoking.

Add half of broccolini; cook, stirring occasionally, until lightly charred and crisp-tender, 3-4 minutes. Season with salt; transfer to plate.

Warm 2 tsp of olive oil in pan; cook remaining broccolini. Season with salt; add 2 minced garlic cloves and pinch of red pepper flakes.

Cook, stirring constantly, for 1 minute. Return first batch of broccolini to pan; toss to rewarm for about 30 seconds. Serve immediately.

Source: [Williams-sonoma.com](http://Williams-sonoma.com)

## Herbed Pork Tenderloin

A delicious and healthy entrée.

### **Ingredients**

3 tbsp olive oil  
2 pork tenderloins and 1 ½ pounds total  
1 tbsp chopped fresh thyme leaves  
Kosher salt and black pepper

1 cup faro  
1/2 bunch arugula, torn  
1/4 cup chopped dried cherries  
1 tbsp fresh lemon juice

**TO PREPARE:** Heat oven to 400° F (225° C). Heat 1 tbsp of the oil in a large ovenproof skillet over medium-high heat. Rub the pork with the thyme, 1/2 tsp salt, and 1/4 tsp pepper. Cook the pork, turning occasionally, until browned for 6 to 8 minutes.

Transfer the skillet to oven and roast the pork, turning once, until an instant-read thermometer inserted into the center registers 145° F (63° C), 12 to 18 minutes. Transfer to a cutting board and let rest for 5 minutes before slicing; reserve the skillet.

Meanwhile, cook the faro according to the package directions; drain and transfer to a medium bowl. Add the arugula, cherries, lemon juice, the remaining 2 tbsp of oil and the 1/4 tsp each of salt and pepper.

Serve the faro topped with the sliced pork and any pan juices.

Source: [realsimple.com](http://realsimple.com)