



Summer Vegetable Radical Ratatouille + Dreamy Dunkable Dinner Rolls + Lemon Sorbet Shakes

By Erin Fletter

Prep Time 32 / **Cook Time** 35 / **Serves** 4 - 6

Shopping List

FRESH

3 green onions

3 garlic cloves

3 ripe tomatoes

1 red, yellow, or orange bell pepper

2 green or yellow zucchini

10 fresh basil leaves

2 to 4 lemons

FROZEN

1/2 C frozen peas

DAIRY AND EGGS

3/4 C grated Parmesan or asiago cheese, optional **** (see allergy subs below) ****

1 egg **** (see allergy subs below) ****

PANTRY

3/4 C olive or vegetable oil ******

1 1/4 C granulated sugar or honey

1 pinch mild chili powder

- 3 tsp salt + more to taste
- 2 T active dry yeast
- 3 1/2 C all-purpose or bread flour ******(see allergy subs below)******
- HAVE ON HAND
- 1 C + 2 T of warm water

Fun-Da-Mentals Kitchen Skills

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

knife skills: Bear Claw (growl), Pinch, Plank, and Bridge (look out for trolls).

mince: to chop into teeny tiny pieces.

snip: to use scissors to cut something with quick, sharp strokes.

tear: to pull or rip apart a food, like basil leaves, into pieces instead of cutting with a knife; cutting breaks cell walls more, so herbs can discolor faster.

Equipment

- Large skillet
- Clean kid-safe or kitchen scissors (optional)
- Cutting board
- Kid-safe knife
- Measuring spoons
- Wooden spoon
- Dry measuring cups
- Oven
- Muffin pan (1-2)
- Medium mixing bowl
- Liquid measuring cup
- Small bowl
- Large mixing bowl

- Clean, dry kitchen towel, paper towel, or plastic wrap
- Blender (or pitcher + immersion blender)
- Citrus juicer (optional)

Ingredients

Summer Vegetable Radical "Ratatouille"

- 3 green onions
- 3 garlic cloves
- 3 ripe tomatoes
- 1 red, yellow, or orange bell pepper
- 2 green or yellow zucchini
- 7 fresh basil leaves
- 1/4 C olive oil
- 1 pinch sugar
- 1 pinch mild chili powder
- 2 tsp salt + more to taste
- 1/2 C frozen peas
- 1/4 C grated Parmesan or asiago cheese, optional ******(for DAIRY ALLERGY sub 1/4 C dairy-free/nut-free shredded Parmesan, like Daiya brand)******

Dreamy Dunkable Dinner Rolls

- 1 C + 2 T of warm water
- 1/3 C vegetable oil ******
- 2 T active dry yeast
- 1/4 C granulated sugar
- 1 egg ******(for EGG ALLERGY sub vegetable oil + water + baking powder—more info below)******
- 1/2 C Parmesan or asiago cheese, optional ******(Omit for DAIRY ALLERGY)******
- 3 1/2 C all-purpose or bread flour ******(for GLUTEN ALLERGY sub gluten-free/nut-free all-purpose flour + extra sugar + more water—more info below)******
- 1 tsp salt

2 tsp Italian seasoning

2 tsp garlic powder

Fancy Lemon Sorbet Shakes

2 to 4 lemons

1/2 C granulated sugar or honey

1 C cold water

2 C ice

2 to 3 fresh basil leaves

Food Allergen Substitutions

Summer Vegetable Radical "Ratatouille"

Dairy: For optional 1/4 C grated Parmesan or asiago cheese, substitute 1/4 C dairy-free/nut-free shredded Parmesan, like Daiya brand.

Dreamy Dunkable Dinner Rolls

Soy: Substitute canola oil or other nut-free oil for vegetable oil.

Egg: For 1 egg, substitute 1 1/2 T vegetable oil + 1 1/2 T water + 1 tsp baking powder.

Dairy: Omit optional Parmesan or asiago cheese.

Gluten/Wheat: For 3 1/2 C all-purpose flour, substitute 3 1/2 C gluten-free/nut-free all-purpose flour + 2 extra T sugar + 2 T to 1/4 C more water.

Fancy Lemon Sorbet Shakes

Instructions

Summer Vegetable Radical "Ratatouille"

intro

"Bonjour" (BOHN-zhoor) or "Hello" in French! We're making "Ratatouille" today! Say it out loud with your kids and exaggerate the sounds until they can consistently produce them: RAH + tuh + too + ee.

snip + mince + dice + tear

Snip or slice **3 green onions**. Mince **3 garlic cloves**. Dice **3 tomatoes, 1 red, yellow, or orange**

pepper, and **2 green or yellow zucchini**. Tear **7 basil leaves** into small pieces.

sauté + sprinkle + stir

Use a large skillet to sauté green onions in **2 tablespoons of olive oil** over medium heat until soft. Sprinkle in **1 pinch of chili powder**, **1 pinch of sugar**, and **2 teaspoons of salt**.

add + sauté + pour + sprinkle

Add the **minced garlic** and **diced veggies** and stir. Then cover and let cook over medium-low heat until tomatoes break down and veggies are soft, about 10 minutes. During the last 2 minutes of cooking, add **1/2 cups of frozen peas**. Add more salt if needed. Just before serving, pour in **2 tablespoons of olive oil** and sprinkle with torn basil leaves and **1/4 cup of grated Parmesan cheese** if using. "Bon appétit" (Bohn AHP-peh-tee) or "Enjoy your meal" in French!

Dreamy Dunkable Dinner Rolls

preheat + measure + mix + rest

Preheat the oven to 400 F. To a mixing bowl, measure and mix together **1 cup plus 2 tablespoons warm water**, **1/3 cup oil**, **2 tablespoons active dry yeast**, and **1/4 cup sugar**. Allow this mixture to rest, covered, for 8 to 15 minutes.

scrumptious science

Even though yeast looks like large grains of sand, it is actually a living organism. Yeast is a label broadly used to describe about 1,500 different kinds of fungi. This means that yeast makes up about one percent of the fungus you would come across in the world. The type we are using today is called active dry yeast. It means that the yeast is alive but sleeping in its container. To "wake up" the yeast, you will need to feed it its favorite breakfast: sugar! Once the yeast begins eating the sugar, it creates a byproduct: carbon dioxide. (I like to think of the yeast as burping little, itty bitty burps from eating the sugar too fast!) This carbon dioxide will later be trapped inside the naan dough you are creating in this recipe, which is super important for making a light, fluffy texture.

crack + whisk + add

Crack **1 egg** and whisk it in a bowl. Add whisked egg to the yeast mixture. Add **1/2 cup of grated Parmesan cheese**. Measure **3 1/2 cups of flour**, **1 teaspoon salt**, **2 teaspoons Italian seasoning**, and **2 teaspoons garlic powder** together in a separate mixing bowl. Add the dry ingredients 1/2 cup at a time to the wet ingredients, mixing well after each addition to form a dough.

rest + oil + bake

Let dough rest, covered, for 5 to 20 more minutes. Brush two muffin pans with oil. Then shape the dough into 24 balls and nestle one into each well of the muffin pan. Bake until bread rolls rise and are golden brown on top, about 15 to 20 minutes.

Fancy Lemon Sorbet Shakes

slice + squeeze

Slice **2 to 4 lemons** in half and squeeze the juice into a blender (or pitcher for use with an immersion blender).

measure + blend + pour

Measure and add **1/2 cup sugar or honey, 1 cup cold water, 2 cups ice**, and **2 to 3 basil leaves** to the blender. Blend until the shakes are thick and smooth, then pour into cups and enjoy!

Featured Ingredient: Tomato!

Hi! I'm Tomato!

"I'm a beautiful, juicy red Tomato. Do you pronounce my name: "tuh-may-tow" or "tuh-mah-tow?" Either way you slice it (or say it), we tomatoes are wonderfully adaptable. You'll find us fresh or cooked on sandwiches, in salads, tacos, soups, stews, sauces, and much more."

History & Etymology

The tomatoes we have now descended from the pea-size fruit of wild plants that grew in western South America. Mesoamericans were the first to domesticate the tomato plant sometime before 500 BCE.

Hernán Cortés, a Spanish conquistador, may have brought tomatoes back to Europe in the 16th century after conquering the Aztec city, Tenochtitlan (now Mexico City).

Tomatoes cultivated in North American colonies in the early 1700s may have been introduced from the Caribbean. Thomas Jefferson also brought tomato seeds back from France. Before tomatoes were used in cooking, the plants were used ornamentally due to some people's beliefs that they were poisonous. One reason for this error was that tomatoes come from the nightshade family, including the belladonna plant (or deadly nightshade), which has highly toxic leaves and berries. Another reason may be that the pewter plates they used back then adversely reacted to the acid in tomato juice.

China is by far the largest producer of tomatoes in the world. In the United States, California and Florida produce the most tomatoes.

The American and British pronunciations of "tomato" were made famous by an Ira and George Gershwin song from 1937 called "Let's Call the Whole Thing Off." Americans pronounce the word "tuh-may-tow," and the British say "tuh-mah-tow."

The word "tomato" comes from the Spanish, French, or Portuguese "tomate," from the Nahuatl "tomatl."

Anatomy

The tomato is a berry from the tomato plant (*Solanum Lycopersicum*), a perennial vine. It is part of the Solanaceae family, like the potato, pepper, eggplant, and petunia. Since it is a berry, it is a fruit, although

mainly used as a vegetable.

A tomato's color is usually red but can also be yellow, orange, green, or purple. Tomatoes can be spherical, oval, or pear-shaped. Their flesh is pulpy with cavities, called locules, that hold the seeds.

There are more than 10,000 tomato varieties. Some are hybrids, and some are heirlooms. An heirloom tomato is a variety that has been grown for generations on a family farm rather than commercially.

Unfortunately, in the past 40 years, many heirloom varieties have been lost, along with the smaller family farms that grew them. However, hundreds of heirloom tomato varieties are still available.

How to Pick, Buy, & Eat

If you are growing your own tomatoes, pick them from the vine while still firm, with a slight give, and before their ripe color (usually red) deepens too much. While holding the fruit, twist it off the stem until it snaps off. The leaf on top of the tomato (the calyx) and part of the stem will come with it. You can also snip it off using garden scissors.

When you choose tomatoes at the store, pick fruit that has smooth, brightly colored skin with no cracks or bruises, is firm but gives with slight pressure, is heavy for its size, and has a pleasant, aromatic smell.

Avoid tomatoes with pale or dark spots.

Store tomatoes at room temperature, as their flavor will decrease in a refrigerator's cold temperature. Wait to wash them until you are ready to use them.

If you plan to make a tomato sauce or soup using fresh, raw tomatoes, you will want to peel them first.

This can be difficult without some preparation: First, put a pot of water on the stove to boil and fill a large bowl with cold or icy water. Next, after washing the tomatoes, use your knife to cut a shallow 'X' through the skin at the top or bottom of each one. Then use a slotted spoon to place the tomatoes into the boiling water until the skin begins to loosen and peel back at the incision, about 30 to 60 seconds. Finally, immediately dunk them into the ice water. The skin should peel easily now. You can also remove the seeds by cutting the peeled tomatoes in half and scooping the seeds out with a spoon.

Tomatoes are versatile vegetables for cooking. Ripe tomatoes can be prepared fresh, stuffed, baked, boiled, or stewed, and they are the base for many sauces. You can also pickle green, unripe tomatoes, add them to salsa or bread and fry them.

Nutrition

Tomatoes are a moderate source of vitamin C, and cooked tomatoes are high in lycopene, an antioxidant, which may help protect your body's cells from damage, strengthen your immune system, and prevent some diseases.