

Summer Turkey Burgers

2lbs Ground Turkey
1lb Mushrooms chopped fine
1 onion chopped
3 Zucchini Shredded
6oz Swiss Cheese shredded
Montreal seasoning to taste

Mix well. Form into patties and grill or fry.

Roasted Potato Salad

6 medium Yukon Gold Potatoes, cut into cubes
1/4 cup olive oil, divided
1 tsp. Dijon mustard
1/2 tsp red chile flakes
1/2 cup flat-leaf parsley leaves

Toss potatoes in 1 Tbsp oil, roast in oven at 350 until tender.
Wisk remaining 3 Tbsp oil, mustard, vinegar, and chile flakes
in a large bowl. Gently mix in remaining ingredients.

Serves 8

Lemon and Shrimp Pasta with Feta

6 oz pasta
3 Tbsp extra virgin olive oil
5 plum tomatoes, coarsely chopped
1/2 cup sliced pitted kalamata or ripe olives
8 oz grilled shrimp
1/2 Tbsp lemon juice
1/4 tsp salt
1/4 tsp pepper
1 (4oz) pkg crumbled feta cheese with sun-dried tomatoes and basil
2 Tbsp chopped fresh basil

Cook pasta according to package directions, drain. Meanwhile, heat oil in large skillet over medium-high heat until hot. Cook tomatoes and olives 5 minutes or until tomatoes are soft. Stir in shrimp, lemon juice, salt and pepper, simmer 1 minute or until heated through. Serve over pasta, sprinkle with cheese and basil.

Serves 4