

We're big fans of simple, satisfying dinners, but we always like to add a fun twist. Classic spaghetti with organic heirloom tomato sauce gets paired with healthy, crispy zucchini fries and a Provençal-inspired rouille sauce, making for a dinner that's both familiar and unique at the same time.



Ingredients

spaghetti	grated parmesan cheese
heirloom tomato sauce	rouille
basil	summer salad mix
zucchini	baby heirloom tomatoes
organic pasteurized eggs	persian cucumbers
panko	red wine balsamic vinaigrette

Ingredient Breakdown

Spaghetti: durum semolina, eggs, olive oil, water, salt

Rouille: extra virgin olive oil, pasteurized eggs, aged red wine vinegar, lemon juice, Christopher Ranch garlic, paprika, and cayenne

Organic Heirloom Tomato Sauce: Tutti Organic Farms heirloom tomatoes, garlic, basil, tomato paste

Red Wine Balsamic Vinaigrette: extra virgin olive oil, balsamic vinegar, aged red wine vinegar, champagne vinegar, shallots, agave, and salt

WHAT YOU NEED

chef's knife, cutting board, large pot, medium pot, 3 small shallow bowls, wooden spoon, tongs, baking sheet, colander or strainer

FROM YOUR PANTRY

salt (kosher or sea), olive oil, all-purpose flour



1

Preheat oven to 475° F. Fill a large pot of water 3/4 full and bring to a boil. Add salt to taste and then stir in the spaghetti, stirring gently until the spaghetti folds into the water. Return to a boil, reduce heat to medium and cook for 10-12 minutes, or until al dente. Drain the water and refill the pot 1/3 full with warm water. Drain again and return the spaghetti to the pot. Drizzle one tablespoon of olive oil over the spaghetti. Stir to coat, cover, and set aside.



2

one potato suggests reading through the recipe before you start cooking!

While the spaghetti is cooking, cut the top and bottom off the zucchini and then cut in thirds lengthwise. Cut each third into 1/2" thick slices, and then cut these slices into 1/2" thick fries.

Place the flour, eggs, and Japanese bread crumbs into separate bowls, forming an assembly line. Dip the zucchini pieces into the flour and tapping off any excess flour before dipping them into the eggs. Remove the zucchini fries from the eggs with a pair of tongs, or slotted spoon, and place them into the panko. Toss to coat evenly.*

Place zucchini in a single layer on a lightly oiled baking sheet. Lightly brush the tops of the fries with oil and bake for 8-10 minutes, or until crisp and golden brown. Remove zucchini from oven, sprinkle lightly with salt. Turn off the oven and put the fries back in the oven until ready to serve.



3

Pour the heirloom tomato sauce into a pot, cover and set over medium high heat. Bring just to a boil and then reduce to a simmer. While the sauce comes to a boil, slice the basil leaves into 1/4" thick pieces, rotate the leaves 90 degrees, and slice again into 1/4" squares. Once the sauce is simmering, stir the basil leaves into the sauce and cook for 2 minutes. Remove from the heat and leave covered.

Slice the cucumbers into 1/4 thick circles and cut the tomatoes into halves or quarters depending on their size. Place the salad mix into a bowl and sprinkle the cucumbers and tomatoes over the top.



4

Sprinkle the salad with salt and toss to distribute the salt evenly throughout the salad. Drizzle with the vinaigrette and toss gently. Place the rouille into a small bowl, or ramekin and place the zucchini fries on a large plate.

Serve the pasta topped with the heirloom tomato sauce, and sprinkled with grated parmesan cheese.

Enjoy!



GETTING KIDS INVOLVED

Kids can help with tearing the basil and breading the zucchini.

TIPS



COOKING

*When breading, use one hand for the egg and another for the dry ingredients to prevent clumping.



ENCOURAGING KIDS TO TRY

Kids love to dip their food, so offer their favorite dipping sauce for the zucchini fries. You might be surprised by how much they like zucchini!