

Filasky's Produce

Recipe Of The Week

Italian Dinner Week

No real recipe this week, only some tips!

- The pasta is fresh and only takes a few minutes to cook. Just add pasta to boiling water and let it cook for 2 to 3 minutes and drain.
- You can sauté part of the onion, pepper and zucchini and add it to the marinara sauce. I sometimes bake the sausage and then add it to the marinara.
- If you like meat sauce just cut the casing on the sausage and take it out and sauté it then add to sauce.
- We love Red Acre Farm lettuce for our salad. My sister in law marinates sliced tomatoes in oil and vinegar in a salad bowl all day then adds torn lettuce to it..so simple and delicious!
- Enjoy the cantaloupes nice and cold for dessert or an appetizer wrapped in prosciutto.
- Grilled peached and plums are delicious, especially when drizzled with honey.
- Enjoy your share!