

## KIDS COOKING LOCAL AT HOME: WEEK OF APRIL 5-9, 2021



### ITEMS IN THE KCL BAG

#### ***Provided by C&S Wholesale Grocers***

1 bottle olive oil (if not already received in Week 1)  
1 bottle balsamic vinegar  
1 bottle parsley flakes  
1 package pine nuts  
1 container parmesan cheese (if not already received in Week 1)

#### ***Produce and other***

1 loaf French baguette  
1 tomato  
1 zucchini  
1 bunch of basil  
1 English cucumber  
1 red onion  
1 yellow bell pepper  
1 lemon

## Vegetable Bruschetta

*Demonstration by Chef Ronnie Nasuti of Tiki's Grill and Bar*

**Find the link to the video on this page:** <https://www.hawaiiagfoundation.org/kids-cooking-local-hawaii/>

*NOTE: If this is your first time to access this site, SIGN UP to gain access.*

**Please fill out the post-cooking survey once you are done:** <https://forms.gle/WdpByAYec46VDD1z8>

### **Ingredients**

1 French baguette, or equivalent crusty bread  
Extra virgin olive oil  
1 ripe tomato, diced  
1 tbsp balsamic vinegar  
1 small zucchini, diced  
1 small English cucumber, diced  
1/2 small red onion, diced  
1 small yellow bell pepper, diced  
1/4 cup chopped golden raisins (  
1/4 cup pine nuts, roasted and chopped  
Juice and zest of 1 lemon  
Sweet basil, chiffonade  
Italian parsley, chopped  
Salt and Pepper (to taste)  
Parmesan cheese

### **Directions**

Pre-heat oven to 350 degrees F. Cut the baguette into 1/2 -1" slices and drizzle with extra virgin olive oil. Season with kosher salt. Bake the bread 10-12 minutes until golden brown and toasty.  
Dice zucchini, tomatoes, red onion, cucumber, yellow bell pepper  
Zest a lemon, then add in juice into the bowl.  
Cut basil and mint. Add in vinegar and olive oil into the bowl and mix.  
Mix diced vegetables, herbs, raisins, pine nuts, vinegar, and lemon juice with a generous drizzle of olive oil.  
Add vegetable mix to the top of each bread (bruschetta)  
Top with grated parmesan cheese.