

FOOD

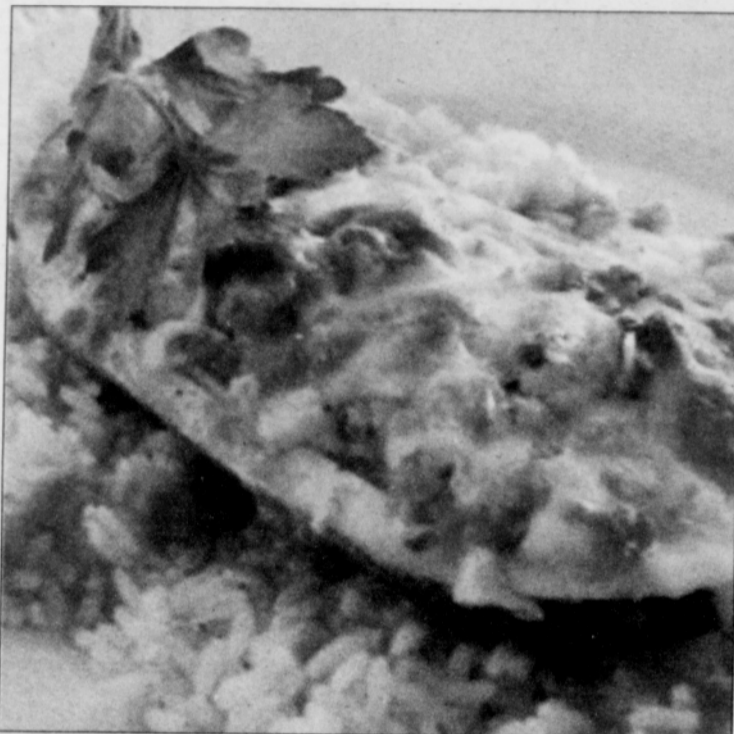
Stuffed Zucchini

Ingredients:

- 3 zucchini
- 1 pound pork sausage
- 1 cup dry bread crumbs
- 1 clove garlic, minced
- 1 (32 ounce) jar spaghetti sauce
- 1/2 cup grated Parmesan cheese
- 1/2 cup shredded mozzarella cheese

Directions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Trim stems from zucchini and slice lengthwise. Scoop out seeds and put in bowl. Mix seeds with sausage, garlic, bread crumbs, and parmesan cheese. Stuff squash with sausage mixture and place in 9x13 inch baking pan. Pour sauce over squash and cover pan with foil.
3. Bake in preheated oven for 45 minutes, or until sausage is cooked. Remove foil and cover with mozzarella cheese. Cook until cheese is melted.



Grilled Zucchini Pizza

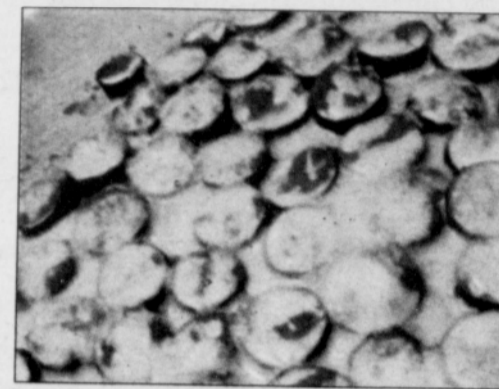
If you grow zucchini you know it's best when young and small. However it grows so fast that sometimes you end up with huge zucchini. Original recipe makes 10 zucchini pizzas.

Ingredients:

- 1 large zucchini
- 1/2 cup butter, melted
- 3 cloves crushed garlic
- 1/2 cup mozzarella cheese
- 1/2 (14 ounce) can pizza sauce

Directions:

1. Slice the Zucchini into thick rounds. Combine the melted butter and crushed garlic in a small bowl. set aside.
2. When the coals on your barbeque are almost burned down, lay your zucchini slices on the grill. Let cook for three minutes then turn over and brush the butter/garlic mixture on each slice. Cook for three more minutes and turn over again and brush the other side with the garlic and butter.
3. Cover the slices with pizza sauce and cheese and let cook until the cheese begins to melt.



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Blueberry Yogurt Pound Cake

Ingredients:

- 1 (18.25 ounce) package yellow cake mix with pudding included
- 1/4 cup brown sugar
- 1 cup low-fat vanilla yogurt
- 1/2 cup applesauce
- 1/4 cup water
- 1/4 cup vegetable oil
- 3 eggs
- 1 teaspoon maple flavoring
- 1/2 teaspoon ground cinnamon, plus more for dusting
- 1 1/2 cups blueberries
- 1/4 cup confectioners' sugar

Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10-inch fluted tube pan (such as Bundt®).
2. Mix cake mix and brown sugar together in a bowl; add yogurt, applesauce, water, vegetable oil, eggs, maple flavoring, and cinnamon. Beat on low speed with an electric hand mixer until blended. Scrape bowl and beat on medium speed for 4 more minutes.
3. Toss blueberries with enough cinnamon to evenly dust each berry in a bowl. Fold blueberries into the batter. Pour batter into the prepared pan.
4. Bake in the preheated oven until a toothpick inserted in the center of the cake comes out clean, 55 to 60 minutes. Let cool in pan for 10 minutes, then turn out onto a wire rack to cool completely. Dust with confectioners' sugar.



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