



Mt Lorne Summer Market

Tonight's dinner by your local chef :
Shiela Alexandrovich



Wheaton River Gardens

Forage Pesto

- Soak 1/2 cup of sunflower seeds for 6-8 h, drain and buzz in blender/grinder with
- 2-3 cloves garlic
- 1/2 cup olive oil
- 1/2 tsp salt
- 1tsp lemon juice
- 1.5 cups wild greens—**Forage Blend**

Add more oil if needed, store in a jar with a layer of oil on top in fridge



Marrow pasta

Take one marrow squash– clean and cut as pasta– spaghetti or use potato peeler to create tagliatelle

Top fresh squash pasta with pesto...
Add some shaved parmesan
ENJOY

