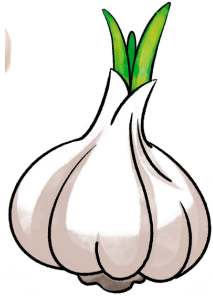


# Fresh Veggie Series

Vine & Fig Educational Outreach Program

## This Week's Produce Items:



### Radical Roots Farm:

Garlic, tomatoes, zucchini, cucumber, onion, peppers, cherry tomatoes, herb, apples, lettuce mix and Jubilee Climate Farm's eggplant and lemongrass

## Recipe of the Week:

### Veggie Tacos



## Ingredients

- 1 tomato
- 1/2 white onion
- 2 garlic cloves
- 1 serrano pepper
- 2 zucchinis
- 1 corn
- cilantro
- queso fresco
- olive oil
- cumin
- oregano
- salt and pepper

## Instructions

1. First, chop all the vegetables. Then heat olive oil on a pan and cook until the tomatoes are saucy, and the onions are translucent. Add the garlic and serrano pepper and mix well.
2. Add the zucchini, corn, vegetable broth, and spices. Let it simmer for 7 minutes and add the cilantro.
3. Add the cheese, cover again, and let it cook for 2 minutes. You can start heating up your tortillas.
4. Finally, build your tacos. You can add avocados and pickled onions. Enjoy!



[vinefigeducation.org/recipes](http://vinefigeducation.org/recipes)