



Farmer's Cheese Dumplings with Garden Fresh Veggies

Easy to make dumplings mixed with fresh zucchini and tomatoes

- 1 egg, separated
- 1 cup whole milk ricotta or farmer's cheese
- 3/4 cup all-purpose flour, divided
- 1/4 teaspoon salt
- 3 to 4 Tablespoons melted butter
- 2 Tablespoons minced chives
- 1 medium zucchini, sliced thin, quartered
- 12 grape tomatoes, halved
- 2 Tablespoons minced chives
- 2 to 3 Tablespoons crushed garlic croutons

In narrow bowl, beat egg white until soft peaks form. Set aside.

Place cheese on paper towels to remove excess moisture. Pat dry.

Place cheese in medium sized mixing bowl. Stir in egg yolk, 2/3 cup flour, and salt to form soft dough. Slowly add remaining flour if needed. Fold reserved beaten egg white into mixture. Place in refrigerator for about 1 hour or until firm enough to handle.

Lightly flour work surface. Take half of dough, form into 1-1/2-inch thick rope. Diagonally cut into 1-inch pieces.

Place melted butter and chives in medium sized bowl.

Bring large pot of lightly salted water to a boil. Add dumplings a few at a time; stir occasionally. They will rise to the surface when cooked. With a slotted or spider spoon, remove from pot to bowl with melted butter; toss to coat. Transfer butter coated dumplings to serving bowl. Continue cooking dumplings, following same procedure.

Toss zucchini into boiling water to blanch about 1-1/2 minutes. With slotted spoon, remove to bowl with melted butter; toss to coat. Place tomatoes in hot water; cook for 1 minute and warm. With slotted spoon, remove to bowl with zucchini. Toss with melted butter as desired. Place in serving bowl; drizzling with any remaining melted butter. Before serving, sprinkle with additional chopped chives and crushed croutons. Serves: 4

About the Recipe: Some older ethnic recipes might call these lazy dumplings but in Eastern European countries that really means that they are easy to make. The mild cheese dumplings are light, flavored with chives, and coated with butter. Fresh zucchini and tomatoes make this a great vegetarian supper dish or first course.