

## Sue's Greek Meatballs

1 tablespoon olive oil  
2 slices high-quality white sandwich bread,  
torn into small pieces  
1/3 cup plain standard yogurt (not Greek)\*  
1 1/2 pounds 85 percent lean ground beef  
1 small red onion, grated  
1 garlic clove, minced  
1 tablespoon chopped fresh dill  
1 tablespoon chopped fresh mint  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 cup crumbled feta cheese

In a large bowl mash bread with yogurt until smooth. Add beef, onion, garlic, dill, mint, salt and pepper. Form mixture into 1 1/2 inch meatballs (this size should give you 24). Heat the oil in a large nonstick skillet over medium heat. Add 5-6 meatballs and cook gently, shaking pan and turning meatballs with tongs, until browned on all sides and cooked through, about 10 minutes. Repeat with remaining meatballs.

## Feta-Mint Penne with Tomatoes and Capers

1 pound penne pasta  
1 tablespoon olive oil  
1 medium yellow onion, diced  
2 cloves garlic, minced  
1 pint cherry or grape tomatoes, halved  
1 tablespoon capers, drained  
1/2 cup crumbled feta  
2 tablespoons finely chopped fresh mint  
Salt and ground black pepper, to taste

Bring a large saucepan of salted water to a boil. Add the pasta and cook according to package directions. Drain and set aside.

Meanwhile, in a large skillet over medium-high, heat the olive oil. Add the onion and garlic and saute for 4 minutes.

Add the tomatoes to the skillet and cook until just softened, about 2 minutes. Add the capers and cook for another minute.

Remove the skillet from the heat and stir in the feta and mint. Season with salt and pepper. To serve, spoon the sauce over the pasta.

## Peach Mint Soup

### Ingredients

1 tablespoon vegetable oil  
3 cups sliced peaches, drained and chopped  
1/4 cup packed brown sugar  
1 cup vegetable broth  
1/2 cup coconut milk  
3 tablespoons chopped fresh mint  
1 cup peach yogurt  
5 tablespoons vanilla yogurt  
5 fresh mint leaves

### Directions

Heat the vegetable oil in a saucepan over medium heat. Cook the peaches in the hot oil until softened, about 5 minutes. Stir the brown sugar and vegetable broth with the peaches; continue cooking until the sugar dissolves, 10 to 15 minutes; remove from heat and allow to cool. Stir the coconut milk and chopped mint through the peach mixture. Pour the soup into a blender, cover, and puree until smooth. Pour the pureed soup into a large bowl, stir the peach yogurt thoroughly into the soup, and refrigerate until completely chilled. Top each serving with 1 tablespoon vanilla yogurt and a fresh mint leaf to serve.