

National Farmers Market Week

FIVE FRESH RECIPES FROM THE AUGUST MARKET



A FIVE-RECIPE FARMERS MARKET COOKBOOK

MEALBAKE COLLECTION | AUGUST 2-8, 2026



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THE COLLECTION

Five ways to cook the August market

Start with charred corn and tomato panzanella, then set out a crisp zucchini galette and peach-glazed chicken for an easy shared supper. Save the berry sheet-pan pancake for a market-morning brunch, and pack peach-blackberry crumble bars for a picnic-ready finish.

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[VIEW COLLECTION ONLINE](#)

COLLECTION NOTES

Shop with a plan

Choose firm zucchini, fragrant peaches, dry berries, sweet corn, and ripe tomatoes that can still travel home intact.

Sequence the menu

Cool the crumble bars first, then bake the galette; save the panzanella and fresh salsa for close to serving.

Protect texture

Keep toasted bread, delicate herbs, and juicy fruit separate until each recipe's final assembly step.



THE MARKET SALAD

Charred Corn and Tomato Panzanella

Juicy summer tomatoes, smoky sweet corn, and crisp-edged bread meet in a basil vinaigrette for a colorful farmers market salad.

[INGREDIENTS](#)[METHOD](#)[VIEW ONLINE](#)

ACTIVE
30 min

CHILL
10 min

TOTAL
40 min

SERVES
6

LEVEL
Easy

Minimum elapsed time shown; cooling and setup may vary.

Corn Tomato Panzanella

SHOPPING LIST

- 2 lb Mixed ripe tomatoes, cut into bite-size wedges
- 1 1/4 tsp Kosher salt
- 6 cups Rustic country bread, cut into 1-inch cubes
- 6 tbsp Extra-virgin olive oil
- 3 ears Fresh corn
- 1/2 small Red onion, thinly sliced
- 3 tbsp Red wine vinegar
- 1 tsp Dijon mustard
- 1 clove Garlic, finely grated
- 1 tsp Honey
- 1/2 tsp Black pepper
- 1 cup Fresh basil leaves, torn

WHY IT WORKS

Panzanella turns peak-season produce and sturdy bread into a salad with real substance. Here, corn caramelized in a hot skillet brings a smoky sweetness that plays especially well with juicy mixed tomatoes and peppery red onion.

Salting the tomatoes briefly is worth the extra bowl: their released juices become part of the vinaigrette instead of making the bread soggy. Toasting the bread gives each piece a crisp shell that can absorb dressing while keeping a pleasant chew.

This salad is best assembled in two stages. Give the bread, tomatoes, and corn a short rest in the vinaigrette, then fold in the basil just before serving so its fragrance and bright color stay fresh.

Serve the panzanella as a shareable opening salad for a casual summer meal. It travels well when the toasted bread and basil are packed separately and mixed with the dressed vegetables shortly before everyone sits down.

KITCHEN NOTES

- Use a mix of tomato sizes and colors, but cut them into similar bite-size pieces so they season evenly.
- For transport, keep the toasted bread and basil separate; combine them with the dressed vegetables 10 minutes before serving.
- A very hot, uncrowded skillet gives the corn dark spots before the kernels soften.

Corn Tomato Panzanella



1

Place the tomatoes in a colander set over a large bowl and toss with 3/4 teaspoon salt. Let them drain for 15 minutes while you prepare the bread, saving the tomato juices in the bowl.



2

Heat the oven to 400°F. Toss the bread cubes with 2 tablespoons olive oil on a rimmed baking sheet, then bake for 10 to 12 minutes, turning once, until golden at the edges and dry on the surface.



3

Cut the kernels from the corn. Heat 1 tablespoon olive oil in a large cast-iron skillet over high heat, add the corn in an even layer, and cook for 4 to 5 minutes, stirring only twice, until browned in spots but still juicy.



4

Add the red onion, vinegar, mustard, garlic, honey, black pepper, the remaining 1/2 teaspoon salt, and the reserved tomato juices to a large serving bowl. Whisk in the remaining 3 tablespoons olive oil until the vinaigrette looks blended.

Corn Tomato Panzanella



5

Add the drained tomatoes, charred corn, and warm toasted bread to the vinaigrette. Toss gently until every bread cube is lightly coated, then let the salad stand for 10 minutes so the bread absorbs flavor without losing all its crunch.



6

Fold in the torn basil just before serving. Taste and adjust with a small splash of vinegar, a pinch of salt, or more black pepper, then transfer to a wide platter.



THE VEGETARIAN CENTERPIECE

Zucchini, Basil, and Goat Cheese Galette

A crisp, flaky summer galette layered with herbed goat cheese and ribbons of well-drained zucchini, finished with fresh basil and lemon.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE

1 hr 5 min

CHILL

20 min

TOTAL

1 hr 25 min

SERVES

6

LEVEL

Medium

Minimum elapsed time shown; cooling and setup may vary.

Zucchini Goat Cheese Galette

SHOPPING LIST

- 1 9-inch round Refrigerated Pie Dough, Chilled
- 2 Medium Zucchini, Thinly Sliced Crosswise
- 1 teaspoon Kosher Salt, Divided
- 5 ounces Fresh Goat Cheese, Softened
- 1/2 cup Finely Grated Parmesan Cheese, Divided
- 1/3 cup Fresh Basil, Thinly Sliced, Divided
- 1 teaspoon Lemon Zest
- 1 clove Garlic, Finely Grated
- 1/4 teaspoon Black Pepper
- 2 tablespoons Fine Dry Breadcrumbs
- 1 tablespoon Extra-Virgin Olive Oil
- 1 Large Egg
- 1 teaspoon Water

WHY IT WORKS

This free-form tart turns peak-season zucchini into a substantial vegetarian centerpiece. Tangy goat cheese, Parmesan, lemon, and basil give the mild squash enough definition without obscuring its fresh summer character.

Zucchini holds more water than its firm texture suggests. Salting the slices, giving them time to drain, and pressing them thoroughly dry are the essential steps for a crisp base. A thin layer of breadcrumbs adds a final barrier between the vegetables and pastry.

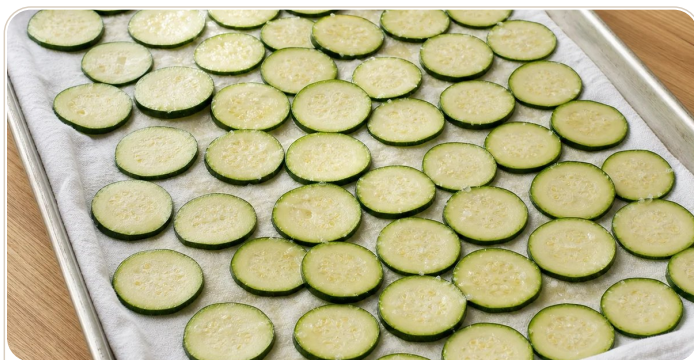
Keep the pastry cold while you prepare the filling, then work directly on parchment so the assembled galette is easy to transfer. Overlapping the zucchini in a single, loose layer helps it roast rather than steam.

Serve the galette warm or at room temperature, when the goat cheese filling has settled enough for clean slices. A leafy salad or a platter of simply dressed market tomatoes makes a natural companion.

KITCHEN NOTES

- A mandoline set to about 1/8 inch makes even zucchini slices, but use the hand guard.
- If the dough softens while you assemble the galette, chill the shaped tart for 10 minutes before baking.
- Reheat leftovers on a baking sheet in a 375°F oven to restore the crust.

Zucchini Goat Cheese Galette



1

Line a rimmed baking sheet with parchment paper. Spread the zucchini slices on a clean kitchen towel, sprinkle them with 3/4 teaspoon salt, and let them drain for 20 minutes.



2

Meanwhile, roll the cold pie dough on a lightly floured surface into a 13-inch round. Transfer it to the prepared baking sheet and refrigerate while you mix the filling.



3

Stir the goat cheese with 1/4 cup Parmesan, half of the basil, the lemon zest, garlic, black pepper, and the remaining 1/4 teaspoon salt until evenly combined.



4

Heat the oven to 425°F with a rack in the lower third. Fold the towel over the zucchini and press firmly to remove as much surface moisture as possible; the slices should feel dry rather than slippery.

Zucchini Goat Cheese Galette



5

Sprinkle the breadcrumbs over the dough, leaving a 2-inch border. Spread the goat cheese mixture over the breadcrumbs, keeping the same border clear.



6

Arrange the zucchini over the cheese in slightly overlapping concentric rings, keeping the layer even. Drizzle with the olive oil and sprinkle with the remaining 1/4 cup Parmesan.



7

Fold the bare pastry edge up over the filling, pleating it as needed. Beat the egg with the water and brush it over the exposed pastry.



8

Bake for 40 to 45 minutes, until the crust is deeply golden underneath and the zucchini edges are lightly browned. Cool on the pan for 15 minutes, scatter with the remaining basil, and cut into 6 wedges.



THE SUMMER MAIN

Peach-Glazed Chicken with Tomato Salsa

Crisp-skinned chicken thighs are brushed with a glossy fresh-peach glaze and served with a juicy tomato-peach basil salsa for an easy summer supper.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE
55 min

CHILL
5 min

TOTAL
1 hr

SERVES
4

LEVEL
Easy

Minimum elapsed time shown; cooling and setup may vary.

Peach-Glazed Chicken

SHOPPING LIST

- 2 1/2 pounds Bone-In Skin-On Chicken Thighs
- 1 1/2 teaspoons Kosher Salt
- 1/2 teaspoon Black Pepper
- 1 tablespoon Olive Oil
- 1 large Ripe Peach Finely Grated
- 2 tablespoons Honey
- 1 tablespoon Dijon Mustard
- 1 tablespoon Apple Cider Vinegar
- 1 clove Garlic Finely Grated
- 1/2 teaspoon Smoked Paprika
- 1 large Ripe Peach Diced
- 1 large Ripe Tomato Diced
- 1 small Shallot Finely Chopped
- 1/4 cup Fresh Basil Leaves Thinly Sliced
- 1 tablespoon Fresh Lime Juice
- 1/4 teaspoon Red Pepper Flakes

WHY IT WORKS

Late-summer peaches do double duty in this dinner: one melts into a tangy, amber glaze while another stays fresh and juicy in the salsa. Tomato, basil, and lime keep the plate firmly savory, balancing the fruit's sweetness.

Bone-in, skin-on thighs are ideal because the skin turns crisp in the skillet while the meat stays succulent in the oven. Starting skin-side down in a cool pan renders the fat gradually and gives the glaze a sturdy, golden surface to cling to.

The glaze needs no bottled preserves. Finely grated peach cooks down quickly with honey, Dijon mustard, apple cider vinegar, and smoked paprika, becoming glossy enough to brush over the chicken during its final minutes in the oven.

Serve the thighs straight from the skillet with generous spoonfuls of salsa, letting its juices mingle with the glaze. Crusty bread, a simple green salad, or charred corn makes an easy farmers market supper alongside.

KITCHEN NOTES

- Choose peaches that yield slightly at the stem but are still firm enough to dice cleanly.
- If the glaze begins to catch in the saucepan, lower the heat and stir in 1 tablespoon of water.
- For the crispest skin, keep the salsa beside and around the chicken rather than directly on top.

Peach-Glazed Chicken



1

Heat the oven to 425°F. Pat the chicken thighs very dry, then season them all over with 1 teaspoon of the salt and the black pepper.



2

Set a large oven-safe skillet over medium heat. Add the olive oil and place the chicken in the skillet skin-side down while the pan is still warming. Cook without moving until the skin is deep golden and releases easily, 10 to 12 minutes.



3

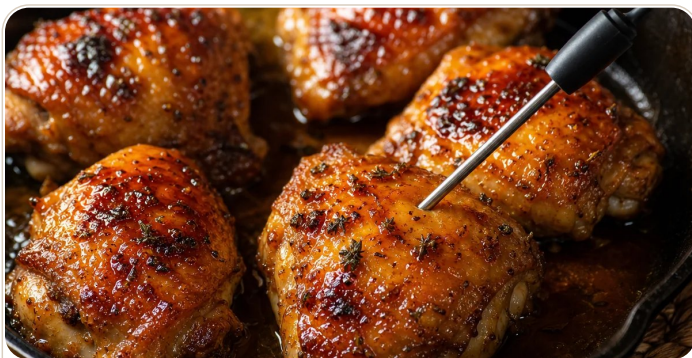
While the chicken browns, combine the grated peach, honey, Dijon mustard, apple cider vinegar, garlic, smoked paprika, and red pepper flakes in a small saucepan. Simmer over medium-low heat, stirring often, until thickened and glossy, 6 to 8 minutes.



4

Turn the chicken skin-side up and carefully spoon off all but 1 tablespoon of fat from the skillet. Brush the thighs with about half of the peach glaze.

Peach-Glazed Chicken



5

Transfer the skillet to the oven and roast for 12 minutes. Brush with the remaining glaze, then roast until the thickest part of each thigh reaches at least 165°F and the juices run clear, 5 to 8 minutes more.



6

Meanwhile, gently combine the diced peach, tomato, shallot, basil, lime juice, and remaining 1/2 teaspoon salt in a medium bowl. Let the salsa stand for 10 minutes so the flavors mingle.



7

Remove the chicken from the oven and let it rest in the skillet for 5 minutes. Check that every thigh has reached 165°F before serving.



8

Spoon the tomato-peach salsa and some of its juices around the glazed chicken, keeping most of the crisp skin uncovered, and serve immediately.



THE BRUNCH BAKE

Mixed Berry Buttermilk Sheet-Pan Pancake

A tender lemon-buttermilk pancake baked on one pan with strawberries, blueberries, and raspberries for an easy family-style summer brunch.

[INGREDIENTS](#)[METHOD](#)[VIEW ONLINE](#)

ACTIVE
30 min

CHILL
3 min

TOTAL
33 min

SERVES
8

LEVEL
Easy

Minimum elapsed time shown; cooling and setup may vary.

Mixed Berry Sheet-Pan Pancake

SHOPPING LIST

- 6 tablespoons Unsalted Butter
- 2 cups All-Purpose Flour
- 1/4 cup Granulated Sugar
- 2 teaspoons Baking Powder
- 1/2 teaspoon Baking Soda
- 3/4 teaspoon Fine Salt
- 3/4 cup Fresh Strawberries, Hulled and Diced
- 3/4 cup Fresh Blueberries
- 3/4 cup Fresh Raspberries
- 1 3/4 cups Cultured Buttermilk
- 2 Large Eggs
- 1 1/2 teaspoons Vanilla Extract
- 2 teaspoons Finely Grated Lemon Zest
- 1/2 cup Maple Syrup
- 1 cup Fresh Mixed Berries

WHY IT WORKS

A sheet-pan pancake keeps the pleasure of a berry-studded breakfast while eliminating the usual batch-by-batch work at the stove. The wide, shallow pan gives everyone a warm square at the same time, making it especially useful for a relaxed market-morning brunch.

Buttermilk supplies gentle tang and reacts with baking soda for an airy crumb. Fresh lemon zest sharpens the flavor without making the pancake sour, while a little melted butter keeps the interior tender and helps the edges turn golden.

Strawberries, blueberries, and raspberries bring different shapes, colors, and levels of sweetness. Patting the fruit dry and tossing it lightly with flour helps it stay suspended in the batter instead of sinking into wet pockets.

Serve the pancake soon after baking with maple syrup and extra berries. If brunch timing is tight, measure the dry ingredients and prepare the fruit the night before, then mix the batter only once the oven and pan are ready.

KITCHEN NOTES

- Choose dry, firm berries without leaking juice; rinse them only shortly before use and dry them well.
- Measure the dry ingredients and refrigerate the prepared berries separately overnight, but wait to combine wet and dry ingredients until just before baking.
- Reheat leftover squares on a sheet pan in a 350°F oven for 6 to 8 minutes so the edges regain some crispness.

Mixed Berry Sheet-Pan Pancake



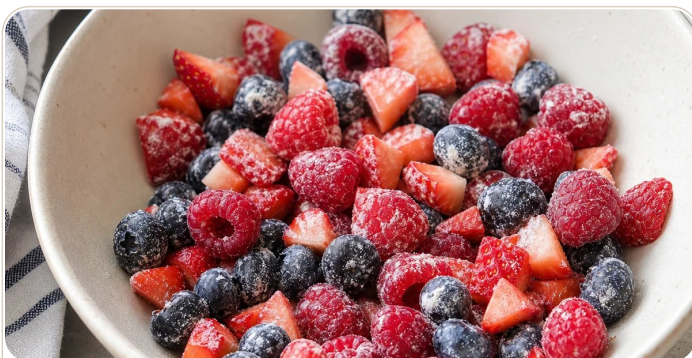
1

Heat the oven to 425°F with a rack in the middle. Place 4 tablespoons butter on a 13-by-18-inch rimmed sheet pan and put the pan in the oven for 3 to 4 minutes, just until the butter melts; carefully tilt to coat the bottom and sides.



2

Whisk 1 3/4 cups flour, the sugar, baking powder, baking soda, and salt in a large bowl until evenly combined. Reserve the remaining 1/4 cup flour for the berries.



3

Pat the strawberries, blueberries, and raspberries thoroughly dry. Gently toss them with the reserved flour in a medium bowl, separating any pieces that stick together; this light coating helps the fruit stay distributed as the pancake rises.



4

Whisk the buttermilk, eggs, vanilla, lemon zest, and remaining 2 tablespoons melted butter in another bowl until smooth. Pour the wet mixture into the dry ingredients and fold just until only a few small flour streaks remain; do not beat the batter smooth.

Mixed Berry Sheet-Pan Pancake



5

Pour the batter into the hot buttered pan and quickly spread it into an even layer with a spatula. Scatter the floured berries evenly over the surface, leaving a little space between clusters so steam can escape.



6

Bake for 15 to 18 minutes, rotating the pan once after 10 minutes, until the pancake is puffed, the edges are deep golden, and the center springs back when lightly pressed. A tester inserted away from a berry should come out clean.



7

Rest the pancake for 3 minutes, then cut it into 8 large squares with a sharp knife. Serve warm with maple syrup and the remaining fresh mixed berries.



THE PICNIC DESSERT

Peach and Blackberry Oat Crumble Bars

Juicy fresh peaches and blackberries bake between a buttery oat crust and crisp cinnamon crumble, then cool into sturdy picnic-ready bars.

[INGREDIENTS](#)[METHOD](#)[VIEW ONLINE](#)

ACTIVE

1 hr

CHILL

1 hr 30 min

TOTAL

2 hr 30 min

SERVES

16

LEVEL

Medium

Minimum elapsed time shown; cooling and setup may vary.

Peach Blackberry Crumble Bars

SHOPPING LIST

- 12 tablespoons Unsalted Butter, Melted
- 1 1/2 cups All-Purpose Flour
- 1 1/2 cups Old-Fashioned Rolled Oats
- 3/4 cup Packed Light Brown Sugar
- 1 teaspoon Ground Cinnamon
- 3/4 teaspoon Fine Salt
- 3 cups Ripe Fresh Peaches, Pitted and Diced
- 2 cups Fresh Blackberries
- 1/4 cup Granulated Sugar
- 3 tablespoons Cornstarch
- 2 tablespoons Fresh Lemon Juice
- 1 teaspoon Vanilla Extract

WHY IT WORKS

These bars turn a generous August fruit haul into a dessert sturdy enough for picnics and market-day sharing. Peaches soften into bright, jammy pieces while blackberries add tart pockets and a deep purple streak through every square.

One brown-sugar oat mixture does two jobs: firmly packed into the pan, it becomes a substantial base; scattered loosely over the fruit, it bakes into crisp clusters. Melted butter makes the mixture quick to assemble and removes the need to cut cold butter into flour.

Cornstarch thickens the fruit juices as they bubble, while lemon and a restrained amount of sugar keep the filling lively rather than candy-sweet. Cutting the peaches into small, even pieces helps them soften on the same schedule as the berries.

Full cooling is part of the method, not an optional pause. The filling continues to set as the slab returns to room temperature, giving clean edges that hold together in a container or on a picnic plate.

KITCHEN NOTES

- Choose peaches that yield slightly at the stem end but are firm enough to dice cleanly; overly soft fruit can make the filling loose.
- If the kitchen is warm, refrigerate the fully cooled slab for 20 minutes before cutting for especially neat edges.
- Store the bars in a covered container in the refrigerator for up to 4 days. For transport, keep them chilled and separate layers with parchment.

Peach Blackberry Crumble Bars



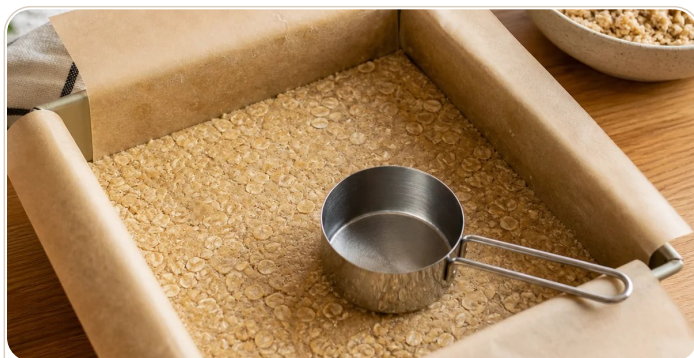
1

Heat the oven to 350°F. Line a 9-by-13-inch metal baking pan with parchment, leaving an overhang on the two long sides, and lightly butter the exposed short sides.



2

Whisk the flour, oats, brown sugar, cinnamon, and salt in a large bowl. Pour in the melted butter and stir until no dry flour remains and the mixture forms moist clumps when squeezed.



3

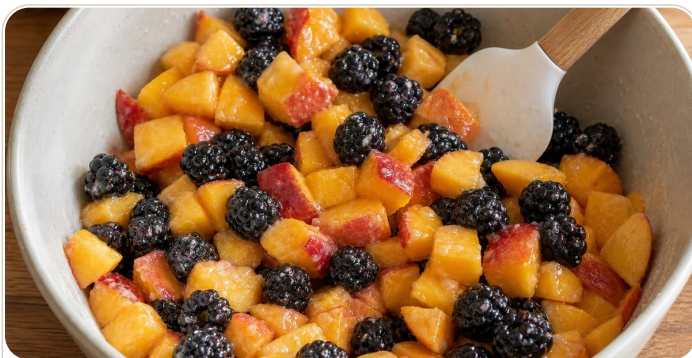
Set aside 2 cups of the oat mixture for the topping. Press the remainder firmly and evenly into the prepared pan, compacting the corners and edges with the bottom of a flat measuring cup.



4

Bake the crust for 12 minutes, until the surface looks dry and the edges are just beginning to color. Transfer the pan to a rack while you prepare the fruit; keep the oven on.

Peach Blackberry Crumble Bars



5

Place the diced peaches and blackberries in a large bowl. Whisk the granulated sugar and cornstarch together in a small bowl, sprinkle it over the fruit, then add the lemon juice and vanilla. Fold gently until the fruit is evenly coated without crushing the berries.



6

Spread the fruit mixture, including any juices, evenly over the warm crust. Break the reserved oat mixture into pieces ranging from pea-size to small walnut-size and scatter them over the fruit without pressing.



7

Bake for 32 to 35 minutes, rotating the pan once, until the topping is deep golden and the fruit bubbles thickly in several places, including near the center. Cool completely in the pan on a rack for at least 90 minutes.



8

Use the parchment to lift the cooled slab from the pan. Cut into 16 bars with a sharp knife, wiping the blade between cuts, and keep the bars in a single layer until serving.