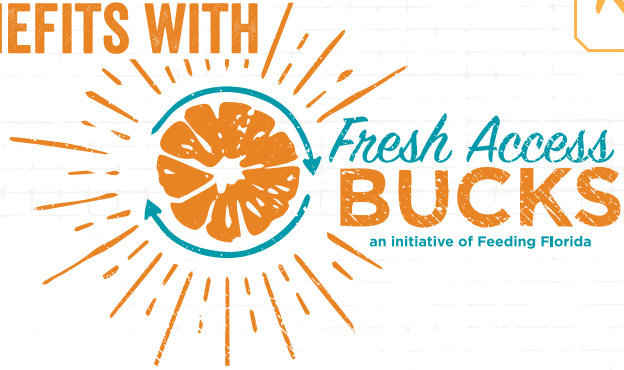


DOUBLE YOUR SNAP BENEFITS WITH



HOW IT WORKS

Recipes with FAB



Eggplant and Roasted Pepper Caprese

(full recipe on back of card)

Step 1



Visit the EBT booth at your local FAB market before you shop

Vaya a la caseta de SNAP al mercado participante antes de comprar

Swipe your SNAP Card and receive up to \$40 extra to buy Florida-grown fruits and veggies



Step 2

Use su tarjeta de SNAP y reciba hasta \$40 más para comprar en frutas y verduras cultivadas en Florida

Step 3



Buy fresh, local produce and SNAP eligible items!

¡Compre productos locales frescos y artículos elegibles para SNAP!

Fresh Access Bucks (FAB) is a statewide incentive program designed to encourage Supplemental Nutrition Assistance Program (SNAP, formerly known as food stamps) recipients to redeem their benefits at farmers markets to purchase fresh, healthy foods directly from Florida farmers. Visit [freshaccessbucks.com](https://www.freshaccessbucks.com) to learn more.



Chef Gaetano Cannata

Ortygia Restaurant • ortygiarestaurant.com
Bradenton Farmers Market • realizebradenton.com/farmers_market

Ingredients

1 eggplant	1 fresh pepper
1 red bell pepper	1 tablespoon olive oil
8 ounces mozzarella cut ¼ inch thick	sea salt, balsamic vinegar
	fresh basil leaves

RECIPE

Steps

1. Place bell pepper on a low open flame and turn on all sides w/ tongs until charred all over.
2. Put in a paper or plastic bag until cool.
3. Peel off bell pepper skin, remove seeds and cut into strips.
4. Peel eggplant. Cut into ¼ inch strips.
5. Heat oil in sauté pan, when a drop of water in the pan causes it to sizzle, drop in the eggplant. Brown eggplant lightly then turn over.
6. Place the slice of mozzarella on top of the eggplant with a slice of roasted pepper. Continue to cook until mozzarella starts to melt.
7. Remove from pan and drizzle balsamic vinegar. Add torn leaves of basil. Salt and pepper lightly to taste. Serve warm.

A healthy summer classic!