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3 Healthy Recipes for a Labor Day Cookout

Certified nutritionist Franci Cohen's created delicious dishes for you to use at a Labor Day barbecue.



Looking for healthy but tasty recipes when it comes to meal times? Certified nutritionist, personal trainer and physiologist [Franci Cohen](#) has come up with three fabulous dishes that you can make for a Labor Day feast and beyond.

Eggplant Rollups



Ingredients:

2 medium long eggplants

2 tablespoons extra virgin olive oil

1/2 cup ricotta cheese

1 cup pesto sauce

2 tsp lemon juice

Homemade Pesto (combine all in food processor):

2 cups packed fresh basil leaves

2 cloves garlic

1/3 cup pine nuts

2/3 cup extra-virgin olive oil, divided

Kosher salt and freshly ground black pepper, to taste

1/2 cup freshly grated Parmesan cheese

2 T lemon juice

Directions:

Preheat stove top grill pan or outdoor grill over high heat. Cut the eggplants lengthwise into 1/4-inch thick slices (about 6 slices each eggplant). Brush the eggplant slices evenly with olive oil on both sides. Grill the eggplant slices in batches for 2-3 minutes each side, then let cool. Mix ricotta cheese, pesto and lemon juice together in a small bowl and spread a heaping tablespoon of the mixture evenly over each eggplant slice. Roll up the eggplant slices, place on a plate seam-side down and serve!

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Greek Quinoa Tomato Bowls



Ingredients:

3 tablespoons freshly squeezed lemon juice

1 tablespoon red wine vinegar

1/4 teaspoon dried oregano

1 tsp garlic paste

Kosher salt and freshly ground black pepper to taste

1/4 cup extra-virgin olive oil

1 cup quinoa

2 cups red and yellow grape tomatoes, halved

1 cup pitted kalamata olives

2 scallions thinly sliced

1 small red onion, diced

3 English cucumber, diced

4 oz. feta cheese, crumbled

8 beefsteak tomatoes, insides scooped out, but leave shell on bottom

Directions:

Whisk together the lemon juice, vinegar, oregano, garlic and some salt and pepper in a small bowl.

Slowly whisk in the oil until emulsified. Let sit at room temperature while you prepare the salad to allow the flavors to meld. Combine the quinoa, 2 cups water, 1 teaspoon salt and 1/4 teaspoon pepper in a small saucepan, bring to a boil and cook until the water is absorbed and the quinoa is tender, about 15 minutes. Transfer to a bowl, fluff with a fork and let sit for 5 minutes to cool slightly. Add the tomatoes, olives, green onions, red onions, cucumbers, feta cheese, and dressing and toss to coat. Cover and refrigerate for at least 1 hour and up to 8 hours before serving. The longer it sits the better the flavor. Fill tomatoes, arrange on platter and serve!

Stuffed Zucchini Logs

Ingredients:

1 onion

1 cup short grain brown rice

1/2 cup canned chickpeas rinsed and drained

1/2 tsp allspice

1 Tbsp olive oil

6-8 skinny green zucchini squash

Sauce:

8 dried apricots

2 tsp mint

3 cloves garlic

1 heaping tsp salt

1/2 cup maple syrup

1 cup lemon juice

1 cup water

1 Tbsp apricot preservatives-optional

Directions:

Sauté onion on med-high heat, add 1 cup rice and sauté together. Then add 1 1/2 cups boiling water and salt.

While rice is cooking, wash and peel the squash, leaving stripes of the green peel.

Cut squash in 1/2 lengthwise and scoop out insides with a spoon.

In a bowl mix cooked rice, chick peas, allspice and olive oil, then fill the squash.

Line baking dish with stuffed squash in one layer.

Sprinkle dried apricots on top along with crush garlic, salt and mint.

For sauce: In a bowl mix water, fresh lemon juice, maple syrup and 1 tbsp. apricot preserves. Taste and adjust to your liking. Pour over stuffed squash and cover with aluminum foil lined with parchment paper and put it in the oven at 350°F. Cook for 1 -1.5 hours.