

STEP-BY-STEP RECIPE COOKING GUIDE

FIRST COURSE CREATED BY CHEF JUSTIN FLIT

FUSILLI WITH MELTED LEEKS, LEMON-HERB BREADCRUMBS AND PECORINO ROMANO

Ingredients in meal kit:

- Fusilli pasta
- Melted leeks
- Butter
- Pecorino Romano cheese, grated
- Lemon-Herb breadcrumbs
- Lemon



You will need to supply:

- Pot with 3 quarts water for the pasta with 1 tablespoon salt
- 1 sauté pan or a large frying pan or a Dutch oven
- 2 appetizer or dinner plates or pasta bowls

Method:

1. Set a pot with the three quarts of water and one tablespoon of salt over high heat.
2. While it is coming to a boil, heat a saucepan or a large skillet over medium heat, add 1/4 cup (1 ladle-full) of water from the pasta pot and one tablespoon of butter and stir it to combine.
3. Add the melted leeks to the saucepan, stirring to warm through.
4. When the pot of salted water comes to the boil, add all the pasta, and give it a stir.
5. As soon as the pasta is cooked through (1-2 minutes), use a strainer or slotted spoon to scoop the pasta into the pan with the leeks. You may want to add a little more pasta water.
6. Add the juice of half a lemon and the final bit of butter to the pasta, then spoon the pasta and leeks onto two plates. Add some of the grated cheese on top of each plate of pasta, and then sprinkle the breadcrumbs. Add more of the cheese if you wish and enjoy your first course!

SECOND COURSE CREATED BY CHEF BRIAN NASAJON

WILD MUSHROOMS AL PESTO

Ingredients in meal kit:

- Mushroom Blend
- Roasted Carrots
- Bacon Marmalade
- Lacinato Kale Pesto
- Thyme, pickled
- Spicy Carrot Sweet & Sour
- Pickled Shallots
- Gremolata (herbed breadcrumbs)



You will need to supply:

- Salt - 1 teaspoon
- Vegetable Oil - 2 tablespoon
- 1 large sauté pan, frying pan or other pan with at least 10 inches diameter
- 2 pasta bowls or dinner plates

Method:

1. In a sauté pan, heat vegetable oil on high – let it start to smoke a little. Once oil is hot, add the mushrooms in a single layer.
2. Do not stir mushrooms for 1 minute to let them sear.
3. After the minute, add the salt, roasted carrots and thyme. Stir everything together with a silicone spatula or wooden spoon.
4. After two minutes, add the bacon marmalade and kale pesto. Let the pesto come to a simmer and stir for 2 more minutes.
5. Remove from heat and serve in 2 bowls. Finish each dish with a drizzle of carrot sweet & sour (taste it first – it's spicy!), and top with the pickled shallots, and sprinkle with the gremolata.

THIRD COURSE CREATED BY CHEF NIVEN PATEL

PORCHETTA WITH GIARDINIERA

Ingredients in meal kit:

- Porchetta (precooked)
- Giardiniera (pickled vegetables)

You will need to supply:

- Olive oil - 1 tablespoon
- Sauté pan, frying pan or roasting pan
- Dinner plates



Method:

1. In a skillet or sauté pan add a drizzle of olive oil and warm over medium heat.
2. When the oil is hot, add the 2 slices of porchetta.
3. Let them warm through on one side, then flip them with a spatula and warm the other side (you can also do this in a 325°F oven for 5 minutes, just to warm the meat through).
4. Put each slice of porchetta on a plate and decorate each with half the giardiniera, then drizzle with some of the liquid from the giardiniera container.
5. Enjoy!