

STEP-BY-STEP RECIPE HEATING 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
- Pecorino Romano cheese, grated
- Lemon-Herb breadcrumbs



You will need to supply:

- Pot with 3 quarts water for pasta with 1 tablespoon salt
- 1 sauté pan or a large frying pan to warm up the pasta and leek sauce
- 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 and add the melted leeks, stirring to warm through.
3. When the pot of salted water comes to the boil, add all the pasta, and give it a stir.
4. 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 of the pasta cooking water to thin out the sauce.
5. Spoon the warmed 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 with carrots, thyme and kale pesto
- Bacon Marmalade
- Spicy Carrot Sweet & Sour
- Pickled Shallots
- Gremolata (herbed breadcrumbs)



You will need to supply:

- Vegetable Oil - 1 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, add the mushroom mixture and stir to warm through.
2. After two minutes, add the bacon marmalade (this is optional depending on whether you want a vegetarian dish). Let it heat through for 2 minutes
3. Remove from heat and serve in 2 bowls or two plates. 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!