



Conquering Cuisine

www.conqueringcuisine.com

Bacon, Ricotta Salata and Arugula Salad

2 tablespoons white balsamic vinegar	3 to 4 cups romaine or spring mix
½ small shallot, minced	1 cup shredded arugula
2 teaspoons Dijon mustard	2 to 3 slices cooked pancetta or bacon, chopped
1 teaspoon anchovy paste	¼ small onion, thinly sliced
1 teaspoon Worcestershire sauce	¼ cup grated ricotta salata or feta
1 clove garlic, mashed	
1/3 cup extra-virgin olive oil	
Sea salt and freshly ground black pepper	

- In a small bowl, stir together the vinegar, shallot, mustard, anchovy, Worcestershire, garlic and mustard.
- Season with thyme, salt and pepper.
- Slowly whisk in the olive oil.
- Add lettuce, arugula, bacon, apple, onion and cheese to a mixing bowl.
- Toss with dressing (reserve remaining); adjust seasoning.

Shrimp and Linguine in Spicy Fra Diavolo

¼ pound medium shrimp, peeled and deveined
¼ onion, thinly sliced
2 garlic cloves, roughly chopped
½ teaspoon crushed red pepper flakes
¼ teaspoon dried oregano
½ cup white wine
1 cup crushed San Marzano tomatoes, with juices
½ cup water
¼ pound cooked linguine
2 to 3 basil leaves, chopped
Salt and pepper

- Pre heat a sauté pan over medium heat; add 1 tablespoon olive oil.
- Season shrimp lightly with salt and pepper; cook, turning once until center is no longer translucent (do not overcook). Remove from pan.
- Add onions; cook until soften but not browned. Stir in garlic, peppers and oregano; cook 1 minute.
- Add white wine; cook until reduced by half. Add tomatoes and water; bring to a simmer and cook until flavors combine.
- Add pasta; cook until heated through. Add shrimp and simmer 1 minute more.
- Add basil, season with salt and pepper.

*Gratuity is not required but it is appreciated.
If you enjoyed the class, please consider leaving a tip for your chef/assistant.*



Seared Chicken with Garlic and Rosemary Sauce

1 to 2 tablespoons oil, divided
2 chicken breasts, cut into thin medallions
1 shallot, minced
½ cup mushroom, sliced
2 clove garlic, minced
½ cup white wine
½ cup rich chicken stock
Minced Rosemary
Salt and pepper

- Bring a heavy skillet to medium-high heat; add oil.
- Cook chicken breasts, turning once, until they are browned and just cooked through. Remove from pan.
- Add shallots and mushrooms; cook until nicely browned.
- Add the garlic and cook 1 minute more.
- Add the wine and cook until reduced by half.
- Stir in the stock; bring to a simmer and cook, stirring, until thickened.
- Season with herbs, salt and pepper.
- Serve chicken topped with sauce.

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