



Conquering Cuisine

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Pasta with Artichokes, Tomatoes, Olives and Lemons

1 tablespoon olive oil
1 shallot, minced
2 cloves garlic, minced
1 large fresh tomato, diced
½ tablespoons Greek spice mix
½ cup white wine
1 cup vegetable stock, or as needed
¼ cup chopped roasted red peppers
¼ cup chopped artichoke hearts
3 to 4 black olives, sliced
1 tablespoon capers, optional
Zest of ½ lemon
2 cups cooked pasta (penne, orecchiette, etc)
¼ cup crumbled goat cheese, optional
Fresh basil
Salt and pepper

- Bring a sauté pan to medium heat and add the oil.
- Add shallots and cook until light golden brown. Add garlic and cook 1 minute more.
- Add the tomatoes, cook until softened. Add the spices; cook 1 minute more.
- Add wine and cook until reduced by half. Add stock and bring to a simmer. Cook until reduced slightly.
- Add peppers, artichokes, olives and capers to pan; simmer until heated through.
- Stir in the lemon zest and pasta; cook until warmed. Stir in goat cheese.
- Season with basil, salt and pepper.

Cucumber, Tomato and Feta Salad with Creamy Greek Dressing

2 tablespoons buttermilk	½ hothouse cucumber, halved lengthwise and sliced
1 tablespoon olive oil	½ cup thinly sliced red peppers
1 tablespoon chopped fresh dill	½ cup halved cherry tomatoes
1 teaspoon red wine vinegar	¼ sweet onion, thinly sliced
Pinch of sugar	2 pepperoncini, thinly sliced
1 garlic clove, minced	¼ cup diced feta cheese
¼ teaspoon dried oregano	Croutons
Sea salt and freshly ground black pepper	

- Stir together the buttermilk, olive oil, dill, vinegar, garlic, oregano and sugar; season with salt and pepper.
- Add cucumber, peppers, tomatoes, onions, pepperoncini, and feta to a mixing bowl.
- Stir through dressing; adjust seasoning. Garnish with croutons.

*Gratuity is not required but is appreciated.
If you enjoyed the class, please consider tipping your chef/assistant.*



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Seared Spiced Chicken with Herbed Yogurt Sauce

Yogurt Sauce

½ cup Greek yogurt
2 tablespoons chopped fresh dill
1 garlic clove, minced
1 teaspoon olive oil
Lemon juice, to taste
Pinch cayenne pepper
Sea salt and freshly ground pepper

Chicken

1 tablespoon Greek spice mix
1 tablespoon olive oil, divided
2 boneless, skinless chicken thighs, pounded thin
1 small onion, sliced
2 garlic cloves, minced

Warm pita

Chopped tomatoes

- Stir together the yogurt, dill, garlic, olive oil, lemon juice and cayenne. Season with salt and pepper.
- Season chicken with spice mix.
- Bring a saute pan to medium heat and add the oil.
- Saute chicken, turning once, until golden brown and cooked through to center.
- Remove; let rest.
- Add onions and garlic; cook until just softened, about 3 to 4 minutes.
- Dice chicken; serve in warm pitas; top with yogurt sauce and chopped tomatoes.

Greek Spice Mix

2 teaspoons salt
2 teaspoons garlic powder
2 teaspoons onion powder
2 teaspoons dried basil
2 teaspoons dried oregano
1 teaspoon ground black pepper
1 teaspoon dried parsley
1 teaspoon dried rosemary
1 teaspoon dried chives
½ teaspoon ground thyme

- Mix together; store in an airtight container.

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