

Ham, Cheese and Caramelized Onion Flatbreads

2 tablespoons oil
½ pound onions, thinly sliced
1 tablespoon minced fresh thyme
4 flatbreads
¼ pound thinly sliced ham, julienned
8 ounces grated fontina cheese
2 to 3 tablespoons minced chives
Sea salt and freshly ground black pepper

- Add oil and onions to a heavy saute pan and bring to medium-low heat. Cook, stirring occasionally, until deep golden brown, about 30 minutes. Season with thyme, salt and pepper. Remove from heat; let cool.
- Preheat oven to 400 degrees. Divide onions among flatbreads. Top with ham and cheese. Bake until golden; serve topped with mustard cream sauce and minced chives.

Grilled Portobello Mushroom Salad

Dijon Shallot Dressing

¼ cup white wine vinegar
1 small shallot
1 clove garlic
1 tablespoon Dijon vinegar
1 teaspoon Worcestershire sauce
Salt and pepper, to taste

2 portobello mushroom caps, grilled
¼ cup thick cut pancetta, cooked and chopped
6 cups mixed greens

- Add first five ingredients to a blender; blend until smooth. Season with salt and pepper.
- With machine running, slowly add olive oil. Adjust seasoning.
- Add mushrooms, pancetta and greens to a mixing bowl. Toss with enough dressing to coat leaves (reserve remaining).



Chicken Stuffed with Roasted Peppers and Spinach

2 tablespoons olive oil
1 package fresh spinach
2 cloves garlic, minced
½ cup diced roasted peppers
1 cup fresh breadcrumbs
¼ cup grated parmesan cheese
4 boneless chicken breasts, split and pounded lightly
1 shallot, minced
2 cloves garlic, crushed
½ cup white wine
½ cup rich chicken stock
Sea salt and freshly ground black pepper

- Bring a saute pan to medium heat and add the oil; cook spinach until wilted. Add garlic; continue cooking until completely tender. Season with salt and pepper. Remove from heat; let cool.
- Transfer spinach to a mixing bowl; stir in roasted peppers, breadcrumbs, and cheese. Adjust seasoning.
- Place chicken on a worksurface. Divide filling among cutlets; roll up. Place on a roasting pan fitted with a flat roasting rack.
- Add stock, wine and garlic to bottom of pan. Roast until internal temperature of the rolls reaches 165 degrees. Remove pan from oven and transfer chicken to a serving platter.
- Remove rack; place pan on stove over medium heat. Skim fat from surface of liquid (add additional stock if necessary). Whisk in cornstarch and bring to a simmer; cook just until thickened. Season with salt and pepper.

Roasted Butternut Squash Gratin

2 pounds butternut squash
1 pound cooked potatoes, mashed
2 eggs, lightly beaten
1 cups fresh ricotta
½ cup sour cream
1 teaspoon minced fresh rosemary
Salt and pepper

- Preheat oven to 350 degrees. Split butternut squash and scoop out the seeds. Place cut side down on a baking sheet lined with parchment. Bake until tender. Let cool.
- Scoop out the flesh and transfer to a food processor. Pulse until smooth. Transfer to a mixing bowl. Mix in potatoes, eggs, ricotta and sour cream. Season with rosemary, salt and pepper.
- Transfer squash to a buttered casserole dish. Bake, covered, for 10 minutes. Remove cover and bake until puffed and set, about 15 minutes more. Serve.

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