



Sauteed Corn, Pepper and Tomatoes with Pasta

2 teaspoons olive oil
1 shallot, finely chopped
1 cup fresh corn kernels
1 cup diced tomatoes
 $\frac{3}{4}$ cup chicken stock
 $\frac{1}{4}$ cup heavy cream
2 cups cooked penne pasta
2 tablespoons parmesan cheese
Fresh basil
Salt and pepper

- Bring a heavy sauté pan to medium-high heat and add the oil.
- Add the shallots and corn; cook until tender, about 5 minutes.
- Add the tomatoes and cook 1 minute more.
- Add the chicken stock and heavy cream; bring to a simmer. Cook 3 to 4 minutes or until thickened.
- Add the pasta; cook until heated through.
- Stir in the parmesan cheese.
- Season with basil, salt and pepper.

Chopped Mexican Salad with Tomatoes, Cucumbers, Frito and Lime Dressing

Dressing

Juice of $\frac{1}{2}$ lime
1 tablespoon vinegar
1 tablespoon honey
1 garlic clove, peeled and minced
 $\frac{1}{4}$ cup extra virgin olive oil
2 tablespoons finely chopped fresh cilantro
Salt and pepper

Salad

$2\frac{1}{2}$ cups chopped romaine lettuce
 $\frac{1}{2}$ cup chopped seeded tomato
 $\frac{1}{2}$ cup chopped cucumber
1 radish, thinly sliced
Half a ripe avocado, diced
 $\frac{1}{2}$ small red bell pepper, chopped
 $\frac{1}{4}$ cup crumbled queso fresco cheese
 $\frac{1}{2}$ cup corn chips

- In a small bowl mix together the lime juice, vinegar, honey and garlic.
- Whisk in the olive oil.
- Season with cilantro, salt and pepper.
- Add the remaining ingredients to a large bowl.
- Toss with dressing. Serve.



Peach and Almond Tarts

7 tablespoons unsalted butter, softened
1/3 cup almond paste
1/2 cup sugar
2 large eggs
1/3 cup cake flour
1 egg yolk, mixed with a little water
Coarse sugar

1 prepared circle of pie dough
2 large peaches, each peeled pitted and cut into 6 wedges

- Add butter and almond paste to bowl of a food processor; pulse until combined.
- Add sugar; pulse to combine.
- Add egg; process until smooth, scraping down sides of bowl if necessary.
- Add cake flour; mix until well combined.
- Fit dough into a nine inch round tart pan.
- Spread almond filling on bottom of tart shell.
- Arrange peaches in filling.
- Sprinkle with coarse sugar.
- Bake tarts for about 50 minutes, or until the crust is golden.
- Transfer to racks to cool for 20 minutes.