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Sautéed Shrimp with Salsa Verde, Honey-Garlic Aioli and Fried Bread

Salsa Verde

3 tablespoons extra virgin olive oil
¼ cup firmly packed flat leaf parsley, minced
1 teaspoon capers, chopped
¼ teaspoon anchovy paste
¼ teaspoon garlic, minced
1 teaspoon lemon zest
1 teaspoon lemon juice
Pinch of crushed red pepper
Sea salt and freshly ground pepper

Shrimp

3 to 4 tablespoons olive oil, divided
3 to 4 slices of crusty bread (cut about ¾ inch thick)
¼ pound large shrimp, peeled and deveined
Pinch crushed red pepper flake, optional
1 garlic clove, sliced thin

Garlic Aioli (recipe follows)

- **To make the salsa verde:** stir all ingredients in a small until well mixed; set aside.
- **To make the shrimp:** heat 1 tablespoon of oil in a skillet over medium high heat.
- Add bread to skillet; fry on 1 side only until golden around edges; remove from pan.
- Add remaining oil to pan. Cook shrimp, turning once, until pink and slightly charred.
- Add the crushed red pepper and garlic; cook for about 30 seconds.
- Transfer shrimp to bread slices; top with aioli and salsa verde.

Garlic and Chile Marinated Olives

¼ cup extra-virgin olive oil
2 to 3 red chilies, cut into ½-inch slices
1 shallot, thinly sliced
1 clove garlic, thinly sliced
2 to 3 strips lemon zest
1 to 2 cups mixed olives
½ cup chopped artichokes
2 to 3 tablespoons capers
½ cup cubed feta
1 teaspoon lemon juice
Minced fresh thyme
Sea salt and freshly ground black pepper

- Heat the olive oil in a small saucepan over medium heat.
- Add the chilies, shallot, garlic and lemon zest.
- Cook, stirring occasionally, until the garlic is pale golden, about 2 minutes.
- Stir in the olives, artichokes, capers and feta: cook, stirring, until just warm, about 2 minutes.
- Turn off the heat. Stir in the lemon juice and thyme.
- 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.*



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Stuffed Piquillo Peppers

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| 1 tablespoon olive oil | 1 jar piquillo peppers, rinsed and drained |
| ¼ pound fresh bulk chorizo | 1 cup basic tomato sauce or enchilada sauce |
| 1 small onion, minced | 2 to 3 tablespoons grated cheddar cheese |
| 1 clove garlic, minced | |
| 1 russet potato, cooked, cooled and coarsely mashed | |
| ½ cup grated manchego cheese, divided | |
| Minced parsley | |
| Salt and pepper | |

- Bring a saute pan to medium heat and add the oil.
- Cook the chorizo, breaking up with a wooden spoon, until lightly browned.
- Add the onions and garlic; continue cooking until golden brown and sausage is completely cooked.
- Remove from heat; stir in the potatoes and cheese. Season with parsley, salt and pepper.
- Stuff each pepper with some of the filling.
- Spread some of the sauce on the bottom of a casserole dish. Arrange peppers in dish; top with remaining sauce.
- Scatter cheese over peppers.
- Bake in a 375 degree oven until cheese is melted and bread crumbs are light brown.
- Remove; let cool slightly. Serve warm.

Mixed Green Salad with Almonds, Manchego Cheese and Sherry Dressing

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| 1 tablespoon sherry vinegar | 4 cups mixed lettuces |
| 1 tablespoon orange juice | ¼ cup toasted almonds, chopped |
| 1 teaspoon honey | ¼ cup pickled red onions (recipe below) |
| ½ small shallot, minced | ¼ cup manchego cheese, finely julienned |
| 1 small garlic clove, minced | 2 to 3 slices Iberico chorizo, finely julienned |
| ½ teaspoon fresh thyme, picked and minced | |
| ½ teaspoon sweet smoked paprika | |
| ½ teaspoon Dijon mustard | |
| 6 tablespoons olive oil | |
| Sea salt and freshly ground pepper | |

- Add first eight ingredients to a mixing bowl; whisk to combine.
- Add a few drops of oil, whisking constantly, until emulsified.
- Continue whisking; add remaining oil in a slow, steady stream. Season with salt and pepper.
- Transfer dressing to a small container.
- Add remaining ingredients to the bowl.
- Toss with enough dressing to coat the leaves (reserve remaining).

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Classic Chicken and Scallop Paella

2½ cups chicken stock
Pinch of saffron threads
1 tablespoon olive oil
1 small onion, diced
1 small bell pepper, diced
2 garlic cloves, minced
½ pound chicken boneless chicken breast
½ pound chorizo sausage, cut into 1 inch pieces
1 cup rice
1 tablespoon all-purpose spice mix
1/3 pound sea scallops
½ cup frozen peas
Salt and pepper

- Add the stock to a saucepan and bring to simmer. Add saffron; reduce heat and keep warm.
- Preheat oven to 400 degrees. Heat olive oil in a paella pan over medium-high heat.
- Add onions, peppers and garlic to pan; sauté until it begins to brown.
- Add chicken and chorizo; cook until browned.
- Stir in rice and spices; cook 1 minute. Add stock and bring to a simmer; add scallops.
- Cook paella, covered until rice is tender, about 20 minutes. Remove from oven; scatter peas over paella.
- Let stand, covered, until peas are warm.

Quick-Pickled Red Onions

1 cup white wine vinegar
¼ cup sugar
1 teaspoon salt
1 bay leaf
1 teaspoon mustard seeds, optional
1 large red onion, sliced thin

- Bring all ingredients except onions to a boil.
- Remove from heat, add onions and allow to cool to room temperature.
- Transfer to canning jar; refrigerate.

Garlic Aioli

½ cup mayonnaise
½ garlic clove, finely minced
1 teaspoon orange juice
1 teaspoon honey

- Mix together all ingredients in a small bowl. until smooth; season with salt and pepper.

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