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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)

- Stir the salsa verde ingredients together in a small until well mixed; set aside.
- 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 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.

Chorizo, Potato and Manchego Stuffed Piquillo Peppers

1 tablespoon olive oil
¼ pound fresh bulk chorizo
1 small onion, minced
1 clove garlic, minced
1 russet potato, cooked, cooled and coarsely mashed
¼ cup grated manchego cheese, plus ¼ cup for topping
Minced parsley
1 jar piquillo peppers, rinsed and drained
1 cup basic tomato sauce or enchilada sauce

- 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 remaining 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.

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



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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).

Classic Valencian Paella with Chicken, Sausage and Mixed Seafood

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.

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Red Pepper Emulsion

½ cup fresh cilantro
½ cup fresh parsley
1 large roasted pepper
1 tablespoon capers
2 garlic cloves, peeled
Zest of ½ lemon
2 tablespoons white balsamic vinegar
1 tablespoon honey
1 teaspoon each onion and garlic powder
2 teaspoons salt
½ cup olive oil, or as needed
Water, as needed

- Add first ten ingredients to a blender.
- With machine running, add oil (add a little water if too thick). Adjust seasoning.

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