



### Empanada Stuffed with Roasted Squash and Cotijo Cheese

1 butternut squash, peeled and seeded	1 cup diced roasted potatoes
2 tablespoon olive oil	¼ cup diced roasted peppers
1 tablespoon Badia seasoning	¼ cup grated jack or cheddar cheese
½ tablespoon smoked paprika	Fresh cilantro
¼ teaspoon cinnamon	6 empanada shells

Vegetable oil, for frying

- Preheat oven to 375 degrees. Toss squash, oil and spices together in a bowl. Transfer to a baking sheet; roast until tender. Let cool.
- Stir together the squash, peppers, cheese, raisins and cilantro. Season with salt and pepper.
- Divide mixture among empanada shells. brush edges with egg wash; fold over and crimp shut with a fork.
- Bring oil to 350 degrees. Fry empanadas until golden. Remove; drain on paper towels. Serve.

### Turkey Lasagna

1 container whole milk ricotta  
2 cups grated mozzarella cheese  
¼ cup grated Parmesan cheese  
2 eggs, lightly beaten  
1 teaspoon garlic and onion powder  
Pinch of nutmeg  
1 batch bechamel sauce  
1 batch turkey Bolognese sauce  
Fresh pasta sheets  
2 tablespoons sliced basil  
Sea salt and freshly ground black pepper

- Preheat oven to 375 degrees. Mix together the ricotta, 1 cup of the mozzarella, parmesan, eggs and spices. Season with salt and pepper.
- Spread half of the bechamel on the bottom of a lasagna dish. Top with a layer of pasta sheets. Spread half of the filling and Bolognese over pasta. Top with another layer of pasta, remaining filling and bechamel. Top with third layer of pasta and remaining Bolognese. Sprinkle with remaining mozzarella and fresh basil.
- Bake covered in 375 degree oven for 30 minutes. Remove cover and continue cooking until bubbling and browned on top. Remove from oven and let stand 15 minutes before serving.

### Bechamel Sauce

4 tablespoons butter  
4 tablespoons flour  
3 cups whole milk  
Fresh nutmeg (optional)  
Salt and Pepper

- Melt butter in a large saucepan over medium heat. Add flour and cook, stirring frequently, three to four minutes.
- Whisk in milk and bring to a simmer; cook until thickened. Season with nutmeg, salt and pepper.



## Turkey Bolognese

1 tablespoon olive oil  
1 pound ground turkey  
½ pound turkey sausage  
1 small onion, finely diced  
2 cloves garlic, minced  
2 teaspoons Italian seasoning  
Pinch of crushed red pepper  
½ cup red wine  
1½ cups crushed San Marzano tomatoes  
Fresh Basil  
Sea salt and freshly ground black pepper

- Bring a Dutch oven to medium heat and add the oil. Cook the turkey and sausage, breaking up with a spoon, until nicely browned.
- Add the onions and garlic; cook until nicely softened and translucent. Add the seasoning and peppers; cook 1 minute more.
- Add the wine; cook until reduced by half. Add the tomatoes (and water as needed to thin sauce); cover and cook until flavors combine and meat is completely tender, about 30 to 40 minutes.

## Pear Tarts with Vanilla Ice Cream

1 cup flour  
6 tablespoons cold butter, cut into cubes  
Pinch of salt  
2 to 3 tablespoons cold water  
  
½ cup almond flour  
½ cup all-purpose flour  
½ cup granulated sugar  
6 tablespoons unsalted butter, melted  
2 large eggs  
2 teaspoons vanilla extract  
½ teaspoon cardamom

2 to 3 firm pears, cored and diced  
¼ cup granulated sugar  
Zest of 1 orange  
1 egg yolk, mixed with a little water  
2 tablespoons coarse sugar  
2 tablespoons butter, cut into pieces  
  
½ cup water  
½ cup sugar  
Juice of 1 orange  
1 tablespoon cornstarch

- Add flour, butter and salt to bowl of a food processor; pulse until mixture resembles a coarse meal (do not overprocess). Add water; continue pulsing until mixture forms a ball of dough. Flatten into a disc, wrap in plastic and chill for 30 minutes.
- Add flours, sugar, butter, eggs and vanilla to bowl of a food processor. Puree until smooth. Transfer dough to a lightly floured board. Roll into an 11-inch circle; transfer to a 9-inch tart pan. Trim excess dough.
- Spread almond filling on bottom of tart pan; arrange apples on top. Brush with egg wash and sprinkle tarts with sugar; dot with the butter.
- Preheat oven to 375 degrees. Bake tarts in oven until golden brown.
- Add water and sugar to a small saucepan and bring to a simmer over medium heat. Stir until sugar is dissolved. Stir together the orange juice and cornstarch. Add to simple syrup and bring back to a simmer. Cook until thickened; let cool. Serve tarts topped with syrup and garnished with ice cream.