

Roasted Tomato Tarts

1-1/3 cups all-purpose flour
8 tablespoon unsalted butter
Pinch of salt
Ice water, as needed

1 cup ricotta cheese
2 eggs, lightly beaten
1 teaspoon onion powder
1 teaspoon garlic powder
1/2 cup crumbled goat cheese
2 cups roasted tomatoes
Sea salt and freshly ground black pepper

- Add the flour, butter and salt to bowl of a food processor. Pulse until crumbly. Add two to three tablespoons of water; pulse to combine. Continue pulsing, adding a little water as needed, until dough forms a ball.
- Transfer dough to a floured board; divide in two pieces, one two times as large as the other. Flatten each into a disk; wrap in plastic and let rest at least 30 minutes. Roll out the larger piece into an 11-inch and the other piece into a generous 9-inch round.
- Whisk together the eggs and spices. Stir in the vegetables and cheese; season with salt and pepper.
- Preheat oven to 350 degrees. Roll out larger piece of dough into an 11-inch round; fit into a 9-inch tart pan. Spread filling in shell. Top with second piece of dough; pinch edges to seal. Bake until nicely golden, about 50 minutes to an hour. Cut into wedges; served with sauce.

Cheese Tortellini with Creamy Corn and Bacon Sauce

1 tablespoon olive oil
1/4 cup smoked bacon, chopped
1 cup fresh corn kernels
1 shallot, minced
2 to 3 cloves garlic, crushed
1/2 cup white wine
1 cup heavy cream
1/2 cup vegetable stock
1 pound good-quality dried tortellini
Fresh chives, minced
Sea salt and freshly ground black pepper

- Add oil and bacon to pan; bring to medium low heat and cook until bacon is crispy. Remove from pan.
- Discard all but 1 tablespoon of the fat; cook corn until light golden. Add the shallots and garlic; cook until golden.
- Add white wine; cook until reduced by half. Add cream and stock; bring to a simmer and cook until reduced by one-third. Stir in butternut squash.
- Bring a large pot of well salted water to a boil; cook the pasta until tender. Drain, reserving some of the cooking liquid.
- Toss pasta with sauce, adding some of the water as needed to thin the sauce. Season with chives, salt and pepper.



Roasted Chicken Breast Stuffed with Artichokes and Spinach

2 tablespoons olive oil, divided	1 tablespoon olive oil
1 medium onion, diced	1 shallot, minced
2 cloves garlic, minced	1 clove garlic
4 cups baby spinach	½ cup white wine
½ cup diced roasted peppers	1 cup chicken stock
2 cups artichoke hearts, chopped	4 tablespoons cold butter
Fresh bread crumbs, as needed	Fresh thyme, minced
4 boneless chicken breasts, split and pounded lightly	Fresh basil, minced
1 tablespoon melted butter	
2 tablespoons minced fresh herbs	
Sea salt and freshly ground black pepper	

- Preheat oven to 375 degrees. Bring a saute pan to medium heat and add 1 tablespoon of the oil.
- Cook the onions until golden brown; add garlic and cook 1 minute more. Stir in spinach; cook until tender and liquid is evaporated.
- Transfer to a mixing bowl; stir in enough breadcrumbs to bind. Season with salt and pepper; let cool completely.
- Place chicken on a worksurface. Divide filling among cutlets; roll up. Brush with butter; season with herbs, salt and pepper.
- Transfer to a roasting pan. Roast until internal temperature of the rolls reaches 165 degrees. Remove from oven, transfer chicken to a cutting board to rest.
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- Place pan over medium heat; add the remaining oil.
- Add the shallots and garlic; cook until translucent. Stir in the flour; cook one minute more.
- Add the wine; cook until reduced by half. Add the chicken stock; cook until thickened.
- Stir in the tomatoes and peppers. Season with chives, salt and pepper; serve over chicken.