



### **Ricotta Gnocchi**

1 pound fresh whole milk ricotta  
2 egg yolks  
1 cup grated parmesan cheese  
¼ teaspoon grated nutmeg  
1-½ cups all-purpose flour, or as needed  
Salt and pepper

- Stir together ricotta, egg yolks, parmesan and nutmeg; season with salt and pepper. Add flour, stirring, until it forms a firm dough.
- Transfer to a floured cutting board. Gently knead into a ball; cut into two pieces and shape each piece into a rope about ½-inch in diameter. Cut each rope crosswise into 1/2-inch pieces; transfer to a floured baking sheet.

### **Meatballs and Pasta with Sundried Tomato Pesto**

1 tablespoon olive oil  
6 beef or turkey meatballs  
1 shallot, minced  
2 to 3 cloves garlic, minced  
½ tablespoon Italian seasoning  
½ cup chicken stock  
¼ cup cream  
2 tablespoons sundried tomato pesto  
¼ pound pasta, cooked  
Grated parmesan  
Sea salt and freshly ground black pepper

- Bring a saute pan to medium heat and add the oil.
- Cook meatballs, turning occasionally, until nicely browned and cooked through. Remove from pan.
- Add the shallot and garlic; cook until translucent.
- Stir in the spices.
- Add the stock and cream; simmer until thickened.
- Stir in the pesto and pasta; simmer until heated through.
- Stir in meatballs and parmesan. Adjust seasoning.



### Sauteed Chicken with Orange, Caper and Herb Sauce

1 tablespoon olive oil  
2 chicken cutlets  
1 tablespoon herb mix  
1 shallot, minced  
2 cloves garlic, minced  
Pinch of crushed red pepper  
½ cup chicken stock  
Juice of ¼ orange  
1 tablespoon cornstarch  
1 tablespoon capers  
1 tablespoon cold butter  
1 teaspoon minced fresh thyme  
Sea salt and fresh cracked pepper

- Bring a saute pan to medium heat and add the oil. Season chicken with herb mix, salt and pepper.
- Saute, turning once, until lightly browned and cooked through. Remove from pan.
- Cook the shallot until translucent. Add garlic and crushed red pepper; cook 1 minute more.
- Add the chicken stock; bring to a simmer.
- Mix together the orange juice and cornstarch. Add cornstarch slurry; simmer until thickened.
- Remove from heat; whisk in cold butter. Stir in thyme; season with basil, salt and pepper.
- Serve chicken topped with sauce.