

### Apple, Cheddar and Bacon Tarts

1 tablespoon olive oil	½ cup ricotta cheese
1 small onion, diced	¼ cup grated cheddar cheese
2 to 3 slices par-cooked bacon, diced	1 teaspoon minced fresh thyme
½ granny smith apple, peeled and cored	½ teaspoon each onion & garlic powder
Sea salt and freshly ground black pepper	Two 5-inch squares puff pastry
	1 egg yolk, mixed with a little water
	¼ cup crumbled feta cheese

- Preheat oven to 350 degrees. Line a sheet pan with parchment paper.
- Bring a pan to medium heat and add the oil.
- Cook the onions and bacon until golden brown. Stir in apples; cook 1 minute more. Remove from heat; let cool slightly.
- Stir together the ricotta, cheddar, thyme and spices; stir in onions. Season with salt and pepper.
- Place puff pastry on sheet pan; brush edges with egg wash. Arrange apple filling on pastry; top with feta.
- Bake until golden; garnish with balsamic glaze.

### Mushroom and Spinach Penne with Spicy Marinara

1 tablespoon olive oil  
3 to 4 mushrooms, thinly sliced  
1 small shallot, finely diced  
2 cups baby spinach  
2 cloves garlic, thinly sliced  
½ teaspoon each onion and garlic powder  
Pinch of crushed red peppers  
¼ cup white wine  
1 cup crushed tomatoes  
2 cups cooked penne  
Fresh basil  
Sea salt and freshly ground black pepper

- Bring a skillet to medium heat and add the olive oil. Cook the mushrooms and onions until nicely caramelized.
- Add the spinach; cook until wilted. Add garlic and spices; cook 1 minute more.
- Add the wine; cook until reduced by half. Add the tomatoes; cook until thickened.
- Stir in penne; cook until heated through. Season with basil, salt and pepper.



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### **Sauteed Chicken or Salmon with Sundried Tomato Cream Sauce**

1 tablespoon olive oil  
2 chicken cutlets or salmon fillets  
½ tablespoon herb mix  
1 shallot, minced  
2 to 3 sundried tomatoes, chopped  
1 plum tomato, diced  
2 cloves garlic, minced  
½ tablespoon Italian seasoning  
Pinch of crushed red peppers  
½ cup red wine  
¼ cup heavy cream  
Fresh rosemary  
Sea salt and freshly ground black pepper

- Place a skillet over medium heat and the oil.
- Season chicken or salmon with herb mix. Saute, turning once, until just cooked through to the center. Remove from pan.
- Add the shallots and sundried tomatoes; cook until nicely softened. Add the tomatoes; cook until softened and liquid has evaporated.
- Add the garlic, spice mix and crushed red peppers; cook 1 minute more.
- Add the wine; simmer until reduced by half.
- Add the heavy cream; continue cooking until flavors combine, about 8 to 10 minutes.
- Season with rosemary, salt and pepper.
- Serve over chicken or salmon; serve with crusty bread.

### **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.

Gratuity is not included but is appreciated.