



Quick Summer Date Night

- Menu -

Pear, Pancetta and Goat Cheese Rounds
Almond Chicken with Orange Cream Sauce
Potatoes Provencal
Kir Royale Cocktail

To access the class video copy and paste the following link into your browser::

www.cookingthymewithstacie.com/video-class-purchase/gsdn822-

www.cookingthymewithstacie.com

Shopping List

Dairy

- 1/2 (4-oz.) package goat cheese
- 3 TB unsalted butter
- 1 ½ cups whipping cream (can substitute coconut milk for dairy-free option)

Pantry

- Honey
- 2 TB orange marmalade
- 1 TB Dijon mustard
- 2 TB sliced almonds, toasted
- 2 TB sliced almonds
- ¼ cup sliced kalamata olives
- ¼ cup olive oil
- 1 Tsp apple cider vinegar
- 1 Tsp white wine vinegar

Produce

- 1 - 2 Bartlett pears (You will need 5 slices)
- Fresh thyme sprigs
- 1 1/2 lbs small mixed medley of potatoes, or just small red potatoes
- 1 medium onion
- 6 cloves garlic
- 3 tomatoes

Protein

- 5 thin slices pancetta
- 4 small, skinless boneless chicken breasts

Spices

- 1/8 tsp ground red pepper
- ¼ - ½ red pepper flakes
- ¼ Tsp garlic powder
- 1 TB herbes de Provence (substitute Italian seasoning if desired)
- Salt and pepper

Specialty – to make 1 cocktail

- ¼ ounce Crème de Cassis
- 5 ounces Champagne or Sparkling Wine

Equipment Needed

Baking

- 2 Large rimmed baking sheets
- Aluminum foil

Pots and Pans

- Large skillet

Utensils

- Chef's knife
- Cutting board
- Measuring spoons and cups
- Mixing bowls
- Spatula

Mis en Place

The French culinary term for “everything in its place”

In order to have a smooth cooking experience, I recommend that you retrieve all the equipment you will need for the class before we begin. In addition, if you have time, group your ingredients by recipe. Most chefs place their components on sheet pans – this is ideal if you have the room.

- Prepare potatoes by washing and cutting into 1 ½” pieces
- Remove chicken from frig and bring to room temperature

Pancetta and Pear Appetizer

(You can easily double this recipe.)

5 thin slices pancetta (they come in a package, sliced)

1 - 2 Bartlett pears (You will need 5 slices)

1/2 (4-oz.) package goat cheese, crumbled

Freshly cracked pepper

Honey

Garnish: fresh thyme sprigs

Arrange pancetta slices in a single layer on an aluminum foil-lined baking sheet.

Bake at 450° for 8 to 10 minutes or until golden. Transfer to a paper towel-lined wire rack using a spatula. Let stand 10 minutes or until crisp.

Core pear with an apple corer. Cut pear crosswise into 5 thin rings. Arrange on a serving platter. Top evenly with pancetta and goat cheese; sprinkle with pepper. Drizzle with honey just before serving. Garnish, if desired.

Saucy Orange Almond Chicken

4 small, skinless boneless chicken breasts
1/8 tsp salt
1/8 tsp black pepper
3 TB unsalted butter
1 ½ cups whipping cream (you can substitute coconut milk for dairy-free option)
2 TB orange marmalade
1 TB Dijon mustard
1/8 tsp ground red pepper
2 TB sliced almonds, toasted

Place the chicken between two pieces of plastic and pound each until it is ¼” thick. Season both sides with salt and pepper.

Melt 3 TB butter in a large skillet over medium-high heat. Cook the chicken pieces 2 minutes on each side or until lightly browned. Remove to a platter.

Reduce the heat to medium and add the whipping cream, marmalade, mustard and red pepper and stir well. Add all the chicken and almonds. Continue to cook for an additional 8 minutes and the sauce is thickened. The chicken should have an internal temperature of 165°.

Provençal Potatoes

1 1/2 lbs small mixed medley of potatoes, cut into 1 1/2" pieces
1 medium onion, sliced
6 cloves garlic, smashed
3 tomatoes, cut into chunks
1/4 cup sliced kalamata olives
1/4 - 1/2 red pepper flakes
1/4 Tsp garlic powder
1 TB herbes de Provence
1/4 cup olive oil
1 Tsp apple cider vinegar
1 Tsp white wine vinegar
1 Tsp kosher salt
Fresh black pepper to taste

Heat the oven to 400°.

Combine all the ingredients in a large bowl. Place the potato mixture on a large baking sheet. Bake 15 minutes. Stir the potatoes. Lower the temperature to 375° and bake an additional 30 - 40 minutes until the potatoes are easily pierced with a fork, stirring occasionally. Remove from oven and taste to check seasoning.

Kir Royale

Perfect cocktail for date night!

¼ ounce Crème de Cassis

5 ounces Champagne or Sparkling Wine

Pour the crème de cassis into a champagne flute, top with champagne.

* For a Kir combine the crème de cassis with white wine.

For something extra special you may add edible glitter to your beverage.

Here is the link:

[Glitter](#)