

Cooking Thyme with Stacie

SHARING THE JOY OF



COOKING & HOSPITALITY

NOVA CC
October, 16, 2025
5:30 – 6:30 pm EST

Menu
Jambalaya Pasta
Individual Raspberry Tiramisu

www.cookingthymewithstacie.com

Shopping List

Dairy

- 2 cups heavy whipping cream
- 1/2 cup cream cheese, softened and divided
- ¼ cup Parmesan cheese, for garnish
- 2 TB butter

Pantry

- 12 ounces (3/4 box) penne pasta
- 1, 14.5 ounce can petite diced tomatoes
- 3 TB olive oil
- 1/3 cup seedless raspberry jam
- ¼ cup granulated sugar

Produce

- ½ cup yellow onion, chopped fine
- 1 yellow pepper, chopped fine
- 3 cloves of garlic, minced
- 2 green onions, green parts only
- 2 TB fresh squeezed orange juice- 1 orange
- 1-pint fresh raspberries
- Optional garnish: fresh mint leaves

Protein

- ½ pound shrimp, shells and tails removed
- ½ pound smoked andouille sausage, sliced in ¼” rounds (2 links)
- 1 chicken breast, sliced thin

Spices

- 2 TSP Cajun seasoning
- Salt and pepper

Specialty

- ½ cup white wine or substitute vegetable or chicken broth
- 8 soft ladyfingers, halved **Look for these in the bakery section

Equipment Needed

Baking

- Small ramekins

Electric

- Hand mixer

Pots and Pans

- Skillet, 12” preferred
- Large pasta pot

Utensils

- Chef’s knife
- Cutting Board
- Measuring cups
- Measuring spoons
- Cheese grater
- Ladle
- Spatula
- Can opener
- Ziploc bag

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.

- Prep the shrimp, thaw if frozen, remove shells
- Soften cream cheese to room temperature
- Rinse raspberries and dry them

Jambalaya Pasta

Makes 4 servings

12 ounces (3/4 box) penne pasta
2 cups heavy whipping cream
¼ cup cream cheese, softened
½ pound shrimp, shells and tails removed
½ pound smoked andouille sausage, sliced in ¼” rounds (2 links)
1 chicken breast, sliced thin
½ cup yellow onion, chopped fine
1 yellow pepper, chopped fine
3 cloves of garlic, minced
1, 14.5 ounce can petite diced tomatoes
2 TSP Cajun seasoning
½ cup white wine (can substitute with chicken or vegetable broth)
2 green onions, green parts only, sliced on the diagonal
¼ cup Parmesan cheese, for garnish
3 TB olive oil
2 TB butter

Season the raw shrimp and the chicken with salt and pepper.

In a large pot of salted water cook the penne about 9 – 10 minutes, until al dente. Reserve 1 cup of the pasta water. Drain and set aside.

While the pasta is cooking, in a large skillet, heat 1 TB olive oil over medium-low heat. Add the shrimp and 1 TSP Cajun seasoning. Cook the shrimp about 2 minutes on each side until no longer opaque and remove to a platter.

In the same skillet add 1 more TB of olive oil and then the thinly sliced chicken breast. Stirring frequently until the chicken is almost cooked through. Remove the chicken to the platter. Next place the sausage rounds in the skillet and fry two minutes per side. Remove the sausage to the platter.

Add 2 TB of butter, the onions and the bell pepper to the skillet. Cook 7 – 8 minutes until the onions are cooked through and translucent. Push them to the side and add the garlic, cooking about 30 seconds until fragrant.

Deglaze the pan with 1/2 cup of wine. Scrape the bottom of the pan with a wooden spoon to remove any cooked-on bits. Next add the can of tomatoes and 1 TSP Cajun seasoning. Stir in the softened cream cheese followed by the heavy whipping cream. Once combined and bubbly, stir in the pasta, shrimp, chicken and sausage. Coat everything well in the sauce.

Taste the sauce and adjust the seasoning to your taste. You may add more Cajun seasoning if you prefer it hotter and some salt and pepper to taste. Simmer a few minutes until everything is heated through. If you feel it needs to be a little “saucier” add a few tablespoons of the pasta water until it is your desired consistency!

Garnish with parmesan cheese and green onions.

Raspberry Tiramisu Bites

Makes 8 small servings or 4 large servings

1/3 cup seedless raspberry jam
2 TB fresh squeezed orange juice
4-ounces cream cheese, softened
1/4 cup granulated sugar
1/2 cup heavy cream
8 soft ladyfingers, halved
1-pint fresh raspberries
Garnish: fresh mint leaves

Microwave raspberry jam in a microwavable bowl on high, 20 seconds or until runny. Stir in orange juice.

Beat cream cheese and sugar at medium speed with an electric mixer until creamy, about 1 minute.

Beat heavy cream with an electric mixer until soft peaks form. Fold into cream cheese mixture. Spoon into a Ziploc bag. Cut one corner of the bag with scissors to make a small hole.

To assemble 8 small servings:

Press one ladyfinger half into the bottom of a shot glass. Repeat the procedure with 7 more shot glasses. Pour 1 TSP raspberry mixture into each glass. Squeeze a small amount of cream cheese mixture evenly into each glass. Repeat the layers with the remaining ladyfingers, raspberry mixture, and cream cheese mixture. Top each glass with fresh raspberries. Cover and chill 2 hours. Garnish with mint if desired.

To make 4 large servings (I use glass ramekins)

Follow the steps above, doubling the amounts of the ingredients in each serving dish.