



OCL Cookbook

Read, Cook, and Share!

Pork Sisig



2 hours



5 portions



Madi Bayaca

Ingredients

**For Sisig Sauce*

1 lb Pig ears, Pig snout, and Pork belly	1 quart Water
2 pieces Onions (minced) and Bay leaves	¼ cup Mayonnaise*
2 tsp. Salt	2 tbs. Sukang Iloko*
4 thumbs Ginger (crushed)	¼ tsp. Black Pepper*
1 tsp. Salt and Sugar*	¼ cup Liver Spread*
2 Limes*	1 tbs. Knorr Liquid Seasoning*

- 1) Combine pig ears, snout, pork belly, ginger, bay leaves, 2 teaspoons salt, and 1 quart of water in a cooking pot. Boil for 1 hour. Remove from the pot and drain the water.
- 2) Heat-up your grill. Start grilling the pig parts for around 5 minutes per side. Remove from the grill afterwards and let it cool down.
- 3) Make the dressing by combining all the dressing ingredients. Mix well.
- 4) Chop the grilled pig parts into small pieces. In a large mixing bowl, combine the chopped pork with onion and the dressing mixture. Toss until all the ingredients are well blended.
- 5) Transfer to a serving plate. Share and enjoy!



Roasted Pork Belly



2 hours 30 minutes



5 portions



Angie Leung

Ingredients

2 lb boneless, skin-on pork belly

1 tbs. Olive Oil

1 tsp. Kosher Salt

¼ tsp. Ground Black Pepper and Cayenne Pepper

- 1) Pat the skin of 1 (2-pound) piece pork belly completely dry with paper towels. Place skin-side up on a plate and refrigerate overnight.
- 2) Arrange a rack in the middle of the oven and heat the oven to 300°F. Line a rimmed baking sheet with aluminum foil. Fit a wire rack onto the baking sheet if desired.
- 3) Place 1 tablespoon olive oil, 1 teaspoon kosher salt, 1/4 teaspoon black pepper, and 1/4 teaspoon cayenne pepper in a small bowl and stir to combine. Pat any remaining moisture on the skin of the pork belly off with paper towels. Rub the salt mixture all over the pork belly, concentrating primarily on the skin. Place skin-side up on the baking sheet or rack if using.
- 4) Roast until the pork is tender and has shrunk in size, about 2 hours. Increase the oven temperature to 450°F and continue to roast until the skin forms a deep golden-brown layer of crackling on top, 20 to 30 minutes. Transfer to a clean cutting board skin-side up and let rest for 10 minutes. Slice with a serrated knife.



Tuy Palovi (Wedding Pilaf)



**1 hour 30
minutes**



4 portions



Lleyton Gunter

Ingredients

100 ml oil	250 g lamb (or beef)
350 g carrots	1 yellow onion
50 g chickpeas and raisins	1 garlic head
250 g rice	.5 tbsp salt, coriander, and cumin seeds; 1 tbsp tumeric

- 1) Dice the onions, slice the carrots in long thin strips and cut the meat in big chunks
- 2) On high heat, heat the oil in a big pot and add the meat until brown on all sides
- 3) Add the onions, continue frying. When the onions are light brown, add the carrots. Fry until carrots are half cooked
- 4) Add 500 ml water together with the chickpeas. Bring to a boil, reduce the heat, add in the garlic heads and let cook for 15 minutes. Add the raisins. Continue cooking for another 5 minutes.
- 5) Add turmeric, cumin, coriander and salt, stir well. Take out garlic heads, add the rice; layer it evenly on top of the carrots, then place the garlic heads on top of the rice layer.
- 6) Add enough water to cover the surface of rice for a little less than 2 cm. Set the heat on medium high and wait until all the water is soaked by rice, salt to taste. Mix only the top of the rice and close the lid, reduce the heat on very low.
- 7) After 15 minutes, open the lid and again mix only the top of the rice, close the lid and then cook for another 10 minutes. When rice is cooked, remove from the heat and gently mix all the ingredients together. Serve in large flat plate, along with fresh salad.



Tofu Makhani (Indian Butter Tofu)



40 minutes



6 portions



Mingyuan Wang

Ingredients

2 tbs. fresh lemon juice	1 tbs. ground cumin	1 tbs. + 1 tsp. ground tumeric
2 (14-ounce) packages firm tofu	8 tbs. unsalted butter	2 yellow onions (diced)
1 tsp. ground cayenne	3 tbs. peeled and minced ginger	4 garlic cloves (minced)
1 28 oz. can whole peeled tomatoes	1 cinnamon stick	1 tsp. paprika
1 ½ tsp. Sea Salt	1 ½ cup heavy cream	3 scallions, thinly sliced
¼ cup cilantro leaves and tender stems	Naan, basmati rice, yogurt and quartered cucumbers, for serving	

- 1) In a large bowl, whisk the lemon juice, cumin and 1 heaping tablespoon turmeric with 1 tablespoon water to make a thin paste. Drain and pat the tofu dry then cut it into 1-inch cubes. Add it to the turmeric marinade, gently stirring to coat. Set aside at room temperature while you prepare the remaining ingredients, or cover and refrigerate for up to 1 day.
- 2) In a large pot over medium heat, melt the butter. Add the onions and chile powder, and cook, stirring frequently, until onions are translucent, about 5 minutes. Lower the heat, add the ginger and garlic and cook, stirring occasionally, until the onions are starting to brown, about 5 minutes.
- 3) Add the tomatoes and their juices, gently crushing the tomatoes with your hands as you go. Add the cinnamon stick, paprika and sea salt along with the remaining 1 teaspoon turmeric. Cook until the tomatoes and onions break down and the sauce is the consistency of a thick ragù, about 10 minutes. Blend with an immersion blender, or transfer to a blender and purée until smooth. Return to the pot.
- 4) Gently stir in the cream and the tofu and its marinade. Simmer over low heat, uncovered, until the tofu has taken on the color of the sauce and is flavored all the way through, about 5 minutes. Stir occasionally but gently, so the tofu doesn't fall apart. Transfer the tofu and sauce to a deep platter or large shallow serving bowl and sprinkle with scallions and cilantro. Serve with warm naan, rice, yogurt and cucumbers.

One-Pot Tomato and Egg Udon



30 minutes



2 portions



Ady Lam

Ingredients

2 packages frozen udon noodles	2 large eggs
¼ tsp. white pepper	1/2 tsp. shaoxing wine
1 tbsp. water; ½ cup water	3 tablespoons oil
2 large tomatoes (chopped)	1 ½ tbsp. ketchup
2 tsp. sugar	1 ½ tsp. chicken bouillon powder
½ tsp. MSG	1 scallion (thinly sliced)

- 1) Bring a medium pot of water to a boil. Add the udon noodles and cook for 1 minute until they are just separated. Do not cook for longer or else they will be mushy. Remove from water and set aside.
- 2) In a small bowl, add the eggs, white pepper, shaoxing wine, and 1 tablespoon of water. Mix until thoroughly combined.
- 3) Heat one tablespoon of oil over medium-high heat in a nonstick pan*. Add the eggs and scramble them quickly then remove to a bowl.
- 4) In the same pan, add the remaining two tablespoons of oil. Increase the heat to high, add the tomatoes and fry for 2 minutes
- 5) Add the ketchup, sugar, chicken bouillon powder, MSG, and water. Cook for 2-3 minutes.
- 6) Add the udon noodles and scallions and toss to combine. Cook for 1 minute until the sauce is slightly thickened and coats the noodles.



Simple White Cake



30 minutes



12 portions



Yaewon Woo

Ingredients

1 cup white sugar

½ cup unsalted butter

2 large eggs

2 tsp. vanilla extract

1 ½ cups all purpose flour

1 ¾ tsp. baking powder

½ cup milk

- 1) Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch square cake pan.
- 2) Cream sugar and butter together in a mixing bowl. Add eggs, one at a time, beating briefly after each addition. Mix in vanilla.
- 3) Combine flour and baking powder in a separate bowl. Add to the wet ingredients and mix well. Add milk and stir until smooth.
- 4) Pour batter into the prepared cake pan.
- 5) Bake in the preheated oven until the top springs back when lightly touched, 30 to 40 minutes.
- 6) Remove from the oven and cool completely. Frost and enjoy!



French Toast



30 minutes



12 portions



Tolu Ogun

Ingredients

¼ cup all-purpose flour

1 cup milk

3 large eggs

1 tbsp. white sugar

1 tsp. vanilla extract

½ tsp. ground cinnamon

1 pinch salt

12 thick slices bread

1) Measure flour into a large mixing bowl. Slowly whisk in milk. Whisk in eggs, sugar, vanilla extract, cinnamon, and salt until smooth.

2) Heat a lightly oiled griddle or frying pan over medium heat. Meanwhile, soak bread slices in milk mixture until saturated.

3) Working in batches, cook bread on the preheated griddle or pan until golden brown on each side.

4) Serve hot and enjoy.



Beef Bolognese



**1 hour 20
minutes**



6 portions



Conner Meyer

Ingredients

2 tbsp. olive oil	1 yellow onion (finely diced)
4 cloves garlic (garlic)	1 carrot (diced) and rib celery (diced)
1 lb. lean ground beef	½ lb. lean ground pork
1 1/4 cups red wine	1 cup whole milk
1 cup whole milk	1 can whole tomatoes
4 tbsp. tomato paste	1 tsp. italian seasoning
1 bay leaf	½ tsp. salt `
1/4 tsp. black pepper	pappardelle

- 1) In a large pot, cook onion in oil over medium heat until softened, about 3 to 4 minutes
- 2) Add garlic, carrot, and celery, and cook until softened, about 5 minutes.
- 3) Add beef and pork. Break it up with a wooden spoon, until no pink remains. Drain fat.
- 4) Add the wine and simmer uncovered until evaporated, about 10 minutes. Add milk and simmer uncovered until evaporated, about 8 minutes.
- 5) Stir in tomatoes with juice, tomato paste, Italian seasoning, and bay leaf. Break tomatoes up with a spoon. Cover and simmer for 30 minutes or until thickened. Season with salt & pepper to taste.
- 6) Cook pasta according to package directions. Reserve 1 ½ cups of pasta water and drain the pasta well.
- 7) Toss pasta with sauce, adding pasta water to thin it out if needed.



Chinese Tomato Egg Stir-Fry



10 minutes



2 portions



Patrick Zhou

Ingredients

4 small tomatoes

1 scallion

4 eggs

$\frac{3}{4}$ tsp. salt

$\frac{1}{4}$ tsp. white pepper

$\frac{1}{2}$ tsp. sesame oil

1 tsp. shaoxing wine

3 tbsp. vegetable oil

2 tsp. sugar

$\frac{1}{2}$ cup water

- 1) Start by cutting tomatoes into small wedges and finely chop the scallion.
- 2) Crack 4 eggs into a bowl and season with $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon white pepper, $\frac{1}{2}$ teaspoon sesame oil, and 1 teaspoon Shaoxing wine. Beat eggs for a minute.
- 3) Preheat the wok over medium heat until it just starts to smoke. Then add 2 tablespoons of oil and immediately add the eggs. Scramble the eggs and remove from the wok immediately. Set aside.
- 4) Add 1 more tablespoon oil to the wok, turn up the heat to high, and add the tomatoes and scallions. Stir-fry for 1 minute, and then add 2 teaspoons sugar, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ cup water (if your stove gets very hot and liquid tends to cook off very quickly in your wok, add a little more water). Add the cooked eggs.
- 5) Mix everything together, cover the wok, and cook for 1-2 minutes, until the tomatoes are completely softened.
- 6) Uncover, and continue to stir-fry over high heat until the sauce thickens to your liking. Serve with rice!



Flammekueche (Tarte Flambée)



30 minutes



2 portions



Olivia Kieffer

Ingredients

1 cup all purpose flour	1 tbsp. olive oil
¼ tsp. salt	2 ½ oz smoked bacon
½ yellow onion	½ tbsp. butter
3 tbsp. creme fraiche	1 pinch nutmeg, salt, pepper
¼ cup gruyere cheese	

- 1) Mix together the flour, oil, salt and water in a bowl. If it's too dry and won't come together, add a little more water, but it will be a relatively dry dough. Knead for a minute then set aside while you prepare the toppings.
- 2) Preheat the oven to 450F/230C. Line a large baking sheet/tray (half sheet) with parchment.
- 3) Cut the bacon in to thin strips ('lardons') and cook in a small skillet/frying pan over a medium heat until they are just starting to brown. Remove from pan and set aside.
- 4) Add the onions to the pan, along with the butter, and cook a few minutes until the onions have softened but are only just browning.
- 5) Add the nutmeg, salt and pepper to the creme fraiche and mix well.
- 6) Roll the dough out on a lightly floured surface into a circle/oval as thin as you can (around ⅛in/3mm).
- 7) Transfer the dough to the lined baking sheet then spread the creme fraiche over the top, leaving a space around the edge without any topping.
- 8) Spread over the sauteed onions then top with the bacon, spreading them as evenly as you can. Top with the gruyere, if using, then bake for around 10 minutes until the edges are lightly brown and crisp and the toppings are just starting to color.



Nachos



30 minutes



6 portions



Cara Nugent

Ingredients

**For Spice Mix*

2 tbsp. chili powder*	1 ½ tsp. kosher salt*	4 oz. cheddar cheese (grated)
1 tsp. granulated garlic, onion, ground cumin*	½ tsp. dried oregano*	4 oz. colby jack cheese (grated)
¼ tsp. black pepper*	1 tsp. vegetable oil	1 cup pico de gallo
1 lb. ground beef	16 oz. refried beans	¼ cup chopped cilantro
¼ cup water	14 ½ oz. tortilla chips	1 pickled jalapeño (sliced)

- 1) Preheat the oven to 350°F.
Combine all of the spices (chili powder through cayenne) together in a small bowl.
- 2) Heat the vegetable oil on medium high heat until it begins to shimmer. Add the ground beef to the pan and season it with all of the taco spice blend. As the meat cooks, use a spoon to break the meat up into crumbles.

Cook for about 8 minutes until the meat has browned and drain the fat using a colander.

Return the meat to the pan and add the refried beans and the water. Heat the mixture until the beans are smooth and warmed through. Reduce the heat to low and keep the beef-bean mixture warm while you prepare the chips
- 3) On a 13x18-inch oven-safe platter or sheet pan, arrange the tortilla chips in a single layer, overlapping them slightly. Toast the chips in the preheated oven for 5 minutes, or just until you begin to smell their aroma.
- 4) Carefully remove the pan from the oven and top with one half of the shredded cheeses. Allow the heat from the chips to melt the cheese slightly before topping the chips with the beef and bean mixture.
Sprinkle the remaining cheese over the beef and return the pan to the oven for 5 minutes, or until the cheese has fully melted.
- 5) Top the nachos with the pico de gallo, chopped cilantro, jalapeño slices, or any of your preferred toppings. Serve hot.



Nestle Toll Chocolate Chip Cookies



25 minutes



36 portions



Samantha Smith

Ingredients

1 cup salted butter (softened)	¾ cup granulated sugar & brown sugar	1 tsp. vanilla extract
2 large eggs	2 ¼ cup & 2 tbsp. all-purpose flour	1 tsp. baking soda & salt
2 cups Nestle Toll House semi-sweet chocolate morsels	1 cup chopped nuts (optional)	

- 1) Preheat the oven to 375° F.
- 2) Cream together the butter and sugars in either a large bowl with an electric hand mixer or with a stand mixer.
- 3) Add the eggs one at a time, mixing until thoroughly incorporated. Add the vanilla and mix well.
- 4) Add the flour, baking soda and salt, mixing until a soft dough forms.
- 5) Add in the chocolate morsels and nuts (if using), mix until evenly distributed.
- 6) Drop 1 tbsp rounds of dough on an ungreased cookie sheet.
- 7) Bake at 375° F for 7-9 minutes or until golden brown on the edges.
- 8) Allow the cookies to cool on the pan for 2 minutes before transferring to a wire cooling rack to cool. Enjoy!



Mile-High Apple Pie



**1 hour 50
minutes**



10-12 portions



**Serafina
DeMunno**



Ingredients

**For Filling*
***For Egg-wash*

1 batch Butter Pie Crust	12 large apples (peeled, cored, and sliced)*	1 tbsp. lemon juice*	1 tsp. lemon zest*
½ cup light brown sugar and granulated sugar*	1 ½ tsp. ground cinnamon*	1 tsp. salt*	¼ tsp. grated nutmeg*
3 tbsp. cornstarch*	½ cup & 2 tbsp. apple cider*	2 tsp. vanilla extract*	2 tbsp. unsalted butter*
1 large egg**	1 tsp water**	½ cup coarse sugar**	

- 1) Add apples, lemon juice and zest, brown sugar, granulated sugar, cinnamon, salt, nutmeg and ½ cup apple cider to a large heavy-bottomed pot. Combine and let macerate at room temperature for at least 30 minutes or up to 1 hour.
- 2) Stir the apples one more time then cover the pot, turn the heat to medium-high and begin to cook the apples. Cook for 5 minutes and then stir the apples to make sure the apples on the top are now on the bottom. Return the cover to the pot and cook for 5 more minutes.
- 3) Create a slurry: Place cornstarch in a bowl and add in remaining 2 tablespoons apple cider and whisk until completely combined.
- 4) Remove the lid from the pot, while mixing add the cornstarch slurry to the apples and stir until dissolved. Continue cooking until the mixture is thickened, about 3 minutes.
- 5) Remove from heat and stir in the butter and vanilla. Place apples in a shallow dish and let apples cool completely to room temperature, or overnight in the refrigerator.
- 6) Preheat oven to 425°F and place an oven rack in the lower part of the oven when ready to bake. Roll out the pastry: Roll out 2 pie pastry disks to an 13" circle. Fit 1 pastry in a deep dish ceramic 9" pie plate, making sure to press the pastry into the sides and the bottom.
- 7) Place the completely cooled apple filling inside of the pie, taking care to layer the apples, leaving very little space in between the apple pieces. Pour any remaining apple juices inside of the pie pastry. Top with rolled out pie dough, seal and crimp edges.
- 8) If possible, place entire pie in freezer for 30 minutes to ensure very chilled pastry.
- 9) Make egg wash by whisking egg and water. Brush on the top of pie and sprinkle with coarse sugar, if desired. Pierce the pie with knife to create 4 steam vents.
- 10) Bake in the preheated oven on the lowest rack for 20 minutes. Cover the edges of the crust with aluminum foil, then return to the oven and continue to bake for 30 to 40 minutes or until crust is golden brown. Let rest for at least 6 hours before serving.

Banana Bread



1 hour 10 minutes



10 portions



Emerson Bohlig

Ingredients

3 ripe bananas	½ cup unsalted butter (softened)	¾ cup granulated sugar	2 large eggs (lightly beaten)
1 ½ cup all purpose flour	1 tsp. baking soda	½ tsp. salt & vanilla extract	1 cup walnuts

- 1) Preheat the oven to 350°F. Grease and flour a bread loaf pan (9.25 long x 5.25 wide x 2.75 deep). Lightly roast walnuts on a skillet, continuously stirring so they won't burn. Coarsely chop and cool to room temperature.
- 2) In a mixing bowl, cream together 8 Tbsp softened butter and 3/4 cup sugar
- 3) Mash bananas with a fork until the consistency of chunky applesauce and add them to the batter along with 2 eggs, mixing until blended.
- 4) In a separate bowl, whisk together: 1 1/2 cups of flour, 1 tsp of baking soda and 1/2 tsp of salt then add to batter.
- 5) Add 1/2 tsp of vanilla extract and mix in chopped walnuts. Pour into prepared loaf pan. Bake at 350°F for 55-60 min or until a toothpick inserted into the center comes out clean. Let banana bread rest for 10 min before transferring to a wire rack to cool.



Greek Chicken Tzatziki Bowls



45 minutes



6 portions



Francesca
Argentieri

Ingredients

**For Ginger Tahini*

½ cup tahini*	2 tsp. ginger (grated), tamari, and honey*	1 clove garlic (grated)*	1 tbsp. lemon juice*
⅓ cup full-fat plain Greek Yogurt	¼ cup extra virgin oil	1 ½ lb. boneless skinless chicken breasts or thighs (cubed)	6 cloves garlic (chopped)
2 shallots (chopped) & persian cucumbers (chopped)	1 tbsp. smoked paprika, oregano (chopped), chili flakes, koi	6 oz crumbled feta cheese	1 avocado (diced)
2 tbsp. lemon juice	¼ cup fresh dill (chopped)	2 cups Tzakiki sauce	SERVING: lettuce, peperoncini, onion, tomatoes, pita bread

- 1) In a bowl, combine the yogurt, olive oil, cubed chicken, garlic, shallots, paprika, oregano, chili flakes, and a large pinch each of salt and pepper. Let marinate for 15 minutes at room temperature or up to overnight in the refrigerator.
- 2) Preheat the oven to 425° F. Arrange the chicken on a baking sheet. Bake 15 minutes, toss and bake another 5-10 minutes, or until cooked through. Switch the oven to broil. Broil 1-2 minutes, until the chicken chars on the edges.
- 3) Meanwhile, combine the cucumbers, avocado, lemon, dill, salt, and pepper.
- 4) To make the tahini. Combine all ingredients and 1/4 cup water in a blender and blend until smooth. If needed, add water to thin the sauce as desired. Season to taste with salt.
- 5) To assemble, add lettuce to a bowl. Top with chicken, cucumber/avocado, feta cheese, and any other desired toppings. Add a few dollops of Tzaziki sauce. Drizzle over the tahini.



Earl Grey Tea Cookies



**1 hr 25
minutes**



50 portions



**Margaret Sprigg-
Dudley**



Ingredients

2 cups all purpose flour

2 tbsp. finely ground earl grey tea leaves

½ tsp salt

1 cup unsalted butter (softened

½ cup icing sugar

1 tbsp. finely grated orange zest

- 1) Whisk together the flour, tea and salt in a medium sized bowl.
- 2) Place the butter, icing sugar, and orange zest into the bowl of a stand mixer. Beat at medium speed until light and fluffy.
- 3) Place the butter, icing sugar, and orange zest into the bowl of a stand mixer. Beat at medium speed until light and fluffy.
- 4) Divide the dough in half and transfer each half to a piece of parchment paper.
- 5) Roll each dough half into a log shape about 1 1/4" in diameter. Wrap in parchment paper, twisting the ends shut, and place each log in a paper towel tube. Refrigerate until firm (about 1 hour).
- 6) Pre-heat your oven 350°F.
- 7) Use a sharp knife to cut your dough logs into 1/4 inch thick discs.
- 8) Place cookies 1 inch apart on a parchment lined cookie tray.
- 9) Bake for 9-10 minutes or until the edges are barely golden.



Pizza Casserole



**1 hour 15
minutes**



7 portions



**Hannah
Johnson**



Ingredients

16 oz dry penne pasta	8 oz Italian sausage links	$\frac{1}{2}$ red and green bell pepper (seeded and chopped)
$\frac{1}{2}$ small red onion (chopped)	4 oz. baby mushrooms (trimmed and sliced)	$\frac{1}{4}$ cup black olives (sliced)
24 oz. marinara sauce	$\frac{1}{2}$ cup parmesan cheese (grated)	1 tsp. garlic powder, dried basil, and dried oregano
2 cups mozzarella cheese (shredded)	4 oz. pepperoni slices	

- 1) Preheat the oven to 375°F. Grease a 9x13-inch casserole dish with cooking spray. Set it aside.
- 2) Fill a large pot with water, season the water generously with salt, and bring it up to a boil over high heat. Cook the pasta in the boiling water according to the package instructions, until al dente. Strain the pasta into a colander placed in the sink and set it aside.
- 3) Set the sausage links on a cutting board and use a sharp knife to cut them in half lengthwise. Then, cut them into 1/2-inch thick half moons. If using raw sausages, they may fall apart a little and that's okay.

Heat a medium skillet over medium heat. Add the sausages and cook for 6 to 8 minutes, stirring them every 1 to 2 minutes, until evenly browned. You won't need any oil since the sausages will release enough to keep them from sticking to the skillet. Turn the heat off. Tilt the skillet and use a spoon to scoop out and discard as much grease as possible.

- 4) In a large bowl, add the marinara sauce, Parmesan, garlic powder, dried basil, and dried oregano. Mix with a spoon to combine. You can also do this in the same pot used to cook the pasta!
- 5) Add the cooked pasta and sausages, bell peppers, onions, mushrooms, and olives. Stir to combine. I like to use two large spoons to toss the mixture together until everything is coated in the sauce.
- 6) Pour the pasta mixture into the prepared casserole dish. Sprinkle shredded mozzarella evenly over it and top with pepperoni slices. Tightly cover the casserole with foil and bake for 30 minutes. Remove the foil and turn the oven to broil on high for 2 to 3 minutes, until the cheese is fully melted and lightly browned. Keep a close eye on it so that it doesn't burn! Let it cool for 10 to 15 minutes before serving.

Chicken Noodle Soup



40 minutes



8 portions



Grace Fujinaga

Ingredients

½ tbsp. butter	2 ribs celery (diced)	3-4 large carrots (diced)	1 clove garlic (minced)
10 cups chicken stock	1 tsp. salt	½ tsp. ground black pepper	⅓ tsp. dried rosemary, thyme, and crushed red pepper flakes
4 cups dry egg noodles	3 cups rotisserie chicken	1 tsp. chicken bouillon flavor	

- 1) Add butter, diced celery and carrots to a large stock pot over medium-high heat. Saute for 3 minutes. Add garlic and cook for another 30 seconds.
- 2) Add chicken stock and season the broth with rosemary, thyme, crushed red pepper, and salt (definitely TASTE the broth before adding more salt), and pepper. Taste and add a spoonful of “better than bullion” chicken or chicken bouillon cubes or granules as needed.
- 3) Bring broth to a boil. Add noodles (either uncooked homemade egg noodles, or dry store-bought pasta) and cook just until noodles are al dente.
- 4) If using store-bought noodles, be cautious not to overcook them! Remove pot from heat as soon as they are just barely tender. The noodles will continue to cook once you remove the pot from the heat, and you don't want them mushy.
- 5) Add chicken meat from the rotisserie chicken. Taste the broth again and add more seasonings, if needed.
- 6) Store leftovers in an airtight container in the refrigerator for 4-5 days, depending on the freshness of the chicken you used.



Classic Tuna Noodle Casserole



50 minutes



8 portions



Jack White

Ingredients

1 tbsp. salt and cream	12 oz. wide egg noodles	2 cups chopped broccoli	8 oz. sliced fresh mushrooms
2 tbsp. butter	1 medium onion (chopped)	12 oz. tuna cans (drained)	10.5 oz. can cream of mushroom soup
2.5 cups cheddar cheese (grated)	1/3 cup milk	1 tsp. chicken bouillon flavor	1 cup crushed potato chips

- 1) Preheat the oven to 400 F. In a large (6-quart) pot, bring 4 quarts of water to a boil. Add a tablespoon of salt. Return to a boil, then add the noodles. Cook uncovered on high heat on a rolling boil. Just before pasta is al dente (firm but cooked through, earliest cooking time minus 2 minutes), add the chopped broccoli to the pasta and cook for 2 more minutes. Drain in a colander and set aside.
- 2) While the pasta is cooking, dry saute the mushrooms in a frying pan on medium-high heat (There's no need to add butter or oil. Mushrooms will cook in their own juices.). When mushrooms have given up their moisture (about 5 to 10 minutes), remove from heat and set aside.
- 3) When the pasta is draining in a colander, heat a large oven-proof pan on medium heat. Add 2 tablespoons of butter and melt. Add the onion and cook until translucent.
- 4) Put the pasta and broccoli mixture back into the pot. Stir in the mushrooms, the drained tuna, can of cream of mushroom soup, grated cheese, milk and cream. Add salt and pepper to taste.
- 5) Spread crushed potato chips over the top of the mixture.
- 6) Cook for 20 minutes in the oven at 400°F, until the topping has browned.



Eggplant Parmesan



1 hour



8 portions



Robyn Roth

Ingredients

2 large eggplants (cut into ¼-inch-thick rounds)	2 large eggs (beaten)	¼ cup almond milk	1 ½ cups panko breadcrumbs
1 ¼ cups parmesan cheese (grated)	2 tsp. oregano (dried)	2 tbsp. fresh thyme leaves	½ tsp. red pepper flakes & sea salt
28 oz. Marinara sauce	2 large fresh mozzarella balls (thinly sliced)	⅓ cup fresh basil leaves	Freshly ground black pepper & Extra-virgin olive oil (for drizzling)

- 1) Preheat the oven to 400°F and line 2 baking sheets with parchment paper.
- 2) WIn a medium-sized shallow dish, whisk the eggs and almond milk.
- 3) In another medium-sized shallow dish, combine the panko, 1 cup Parmesan cheese, oregano, thyme, red pepper flakes, salt, and several grinds of pepper.
- 4) Dip the eggplant slices into the egg mixture and then into the panko mixture. Place onto the baking sheets, drizzle with olive oil, and bake for 18 minutes or until tender and golden brown.
- 5) In an 8x12 or 9x13-inch baking dish, spread ½ cup marinara, layer half the eggplant, and top with 1 cup of marinara and half the mozzarella. Repeat with the remaining eggplant, the remaining marinara, and the remaining mozzarella. Sprinkle with the remaining ¼ cup Parmesan cheese, drizzle with olive oil, and sprinkle with a few more pinches of sea salt. Bake for 20 minutes or until the cheese is nicely melted. Turn the oven to broil and broil for 2 to 4 or until the cheese is browned and bubbling.
- 6) Remove from the oven and top with fresh basil.



No-Waste Tacos de Carnitas With Salsa Verde



**4 hour 35
minutes**



8 portions



**Stefan
Radjenovic**

Ingredients

2 medium onions (divided)	½ cup cilantro (chopped)	3 lbs. boneless pork shoulder (cut into 2-inch cubes)	1 tbsp. kosher salt	¼ cup vegetable oil
1 medium orange	6 cloves garlic (halved, divided)	2 bay leaves	1 cinnamon stick (broken into three or four pieces)	6 medium tomatillos (husks removed and halved)
2 jalapeño peppers (stem removed and halved lengthwise)	24 corn tortillas	1 cup queso fresco (crumbled)	3 limes (cut into wedges)	

- 1) Adjust oven rack to middle position and preheat oven to 275°F (135°C). Cut one onion into fine dice and combine with cilantro. Refrigerate until needed. Split remaining onion into quarters. Set aside. Season pork with 1 tablespoon salt and place in a 9- by 13-inch glass baking dish. The pork should fill the dish with no extra space. Split orange into quarters and squeeze juice over pork. Nestle squeezed orange pieces into dish. Add 2 onion quarters, 4 cloves garlic, bay leaves, and cinnamon stick to dish. Nestle everything into an even layer. Pour vegetable oil over surface. Cover dish tightly with aluminum foil and place in oven. Cook until pork is fork tender, about 3 1/2 hours
- 2) Set large fine-mesh strainer over a 1-quart liquid measuring cup or bowl. Using tongs, remove and discard orange peel, onion, garlic, cinnamon stick, and bay leaves. Transfer pork, rendered fat, and cooking liquid to strainer. Let drain for 10 minutes. Transfer pork back to baking dish. You should end up with about 1/2 cup cooking liquid and 1/2 cup fat. Using a flat spoon or fat separator, skim fat from surface and add back to pork. Shred pork into large chunks with fingers or two forks. Season to taste with salt. Refrigerate until ready to serve. Transfer remaining cooking liquid to medium saucepan.
- 3) Add tomatillos, remaining 2 onion quarters, remaining 2 garlic cloves, and jalapeños to saucepan with strained pork liquid. Add water until it is about 1 inch below the top of the vegetables. Bring to a boil over high heat, reduce to a simmer, and cook until all vegetables are completely tender, about 10 minutes. Blend salsa with immersion blender or in a countertop blender until smooth. Season to taste with salt. Allow to cool and refrigerate until ready to use.
- 4) To serve: Preheat broiler to high with oven rack 4 inches below heating element. Broil pork until brown and crisp on surface, about 6 minutes. Remove pork, stir with a spoon to expose new bits to heat, and broil again until crisp, 6 more minutes. Tent with foil to keep warm.

- 5) Meanwhile, heat tortillas. Preheat an 8-inch cast iron skillet over medium-high heat until hot. Working one tortilla at a time, dip tortilla in bowl filled with water. Transfer to hot skillet and cook until water evaporates from first side and tortilla is browned in spots, about 30 seconds. Flip and cook until dry, about 15 seconds longer. Transfer tortilla to a tortilla warmer, or wrap in a clean dish towel. Repeat with remaining tortillas
- 6) To eat, stack two tortillas on top of each other. Add two to three tablespoons carnitas mixture to center. Top with salsa verde, chopped onions and cilantro, and queso fresco. Serve with lime wedges.



Minty Iced Matcha Latte



10 minutes



1 portion



Megan
Mallgrave

Ingredients

1 large medjool date (pitted)	½ cup light coconut milk	⅔ cup water	1 pinch sea salt
1 ¼ tsp. quality matcha powder	8-10 average-size mint leaves	Ice	

- 1) To a small blender add pitted date, light coconut milk, water, sea salt, matcha powder, and mint leaves. Blend on high until creamy and smooth.
- 2) Taste and add more mint for minty flavor, matcha for tea/grassy flavor, or a bit more date for more sweetness. Blend again to combine.
- 3) Serve over ice and garnish with more fresh mint (optional). Best when fresh. Store leftovers covered in the refrigerator for up to 24 hours (vibrant green hue will fade a bit). Not freezer friendly.



Hot Pockets



1 hour



4 portions



Isabelle Scane

Ingredients

1 lb ground beef

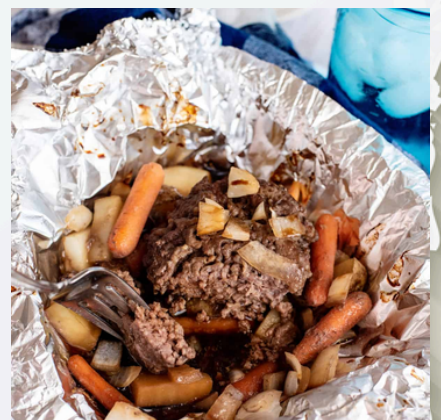
1 large onion

4 large Russet potatoes

16 oz. baby carrots

8 tbsp. Dale's Sauce

- 1) Make patties out of ground beef.
- 2) Peel and slice the onion. Slice potatoes into chunks.
- 3) Place each patty in the center of a large sheet of foil. Top with onion, potatoes, and carrots. Add sauce
- 4) Close the packet and seal it well. Bake it in the oven at 350 for 45 minutes to an hour until done.



Kimchi Fried Rice



15 minutes



4 portions



Aria Hoesley

Ingredients

1 cup kimchi	5.3 oz. bacon (cut into thumbnail size pieces)	1 pack enoki mushrooms (root removed, rinsed, and drained)
3 cups steam short grain rice	4 large eggs	½ tsp. minced garlic
¼ cup Kimchi juice	½ tbsp. sesame oil	1 tbsp. cooking oil
1 tbsp. toasted sesame seeds	½ stalk green onion (thinly sliced)	roasted seaweed (optional)

- 1) Peel and slice the onion. Slice potatoes into chunks. On medium high heat preheat a pan/wok and once heated, add the cooking oil and spread it well with a spatula.
- 2) Add garlic to the pan and stir for 10 seconds. Next, add bacon and stir until half-cooked.
- 3) Add the kimchi to the pan, stirring until it's 80% cooked.
- 4) Add the mushrooms and mix them well for a few seconds. Reduce the heat to medium-medium low.
- 5) Add the rice and the kimchi juice. Mix all of them together well and thoroughly.
- 6) Add the sesame oil and mix them well. Remove the pan from the heat.
- 7) Serve the kimchi fried rice on a plate. Garnish with the sesame seeds, green onions, and seaweed strips (all optional). Place the cooked egg on top. Enjoy!



Unbelievably easy mince pies



40 minutes



18 portions



Olly Paterson

Ingredients

225g cold butter (diced)	350 g. plain flour	100 g. golden caster sugar
280 g. mincemeat	1 small egg	Icing sugar

- 1) To make the pastry, rub the butter into the flour, then mix in the golden caster sugar and a pinch of salt.
- 2) Combine the pastry into a ball – don't add liquid – and knead it briefly. The dough will be fairly firm, like shortbread dough. You can use the dough immediately, or chill for later.
- 3) Heat the oven to 200C/180C fan/gas 6. Line 18 holes of two 12-hole patty tins, by pressing small walnut-sized balls of pastry into each hole.
- 4) Spoon the mincemeat into the pies. Take slightly smaller balls of pastry than before and pat them out between your hands to make round lids, big enough to cover the pies.
- 5) Top the pies with their lids, pressing the edges gently together to seal – you don't need to seal them with milk or egg as they will stick on their own. Will keep frozen for up to one month.
- 6) Brush the tops of the pies with the beaten egg. Bake for 20 mins until golden. Leave to cool in the tin for 5 mins, then remove to a wire rack. To serve, lightly dust with the icing sugar. Will keep for three to four days in an airtight container.



Lasagna Soup



50 minutes



7 portions



Denise Nunes

Ingredients

½ lb. ground beef and ground italian sausage	1 yellow onion	1 tbsp. olive oil	3 cloves garlic (minced)
2 tbsp. tomato paste	24 oz. marinara sauce	¼ tsp. red pepper flakes	2 tbsp. fresh parley (chopped)
½ tsp. dried basil	7 cups low sodium chicken broth	9 lasagna noodles (broken into pieces)	2 cup fresh spinach leaves
10 oz. ricotta cheese	1 cup mozzarella cheese (shredded)	½ cuip grated parmesan cheese	fresh basic (for serving)

- 1) In a large pot over medium-high heat, cook ground beef and sausage until browned. Season with salt and pepper as you cook. Drain grease and remove meat from the pot.
- 2) In a large pot heat olive oil over medium heat. Toss in diced onion and sauté for about 5 minutes, stirring occasionally. Add in minced garlic and cook for another minute or two.
- 3) Stir in tomato paste, marinara sauce, spices, and broth. Return meat to pot.
- 4) Bring to boil then add lasagna noodles (broken into 4ths) to pot and reduce heat to medium-low and cook, stirring occasionally, until noodles are tender. Add spinach, if using.
- 5) In a small bowl, stir together mozzarella, Parmesan and ricotta cheeses
- 6) Ladle the hot soup into bowls, and dollop a scoop of the cheese mixture on top. Garnish with fresh basil



Extra Lofty Griddle Cakes



30 minutes



4 portions



Brooke Stroh



Ingredients

1 ¾ cups buttermilk	1 large egg	2 tbsp. unsalted butter 2 tsp. unsalted butter	1 ½ cups all purpose flour
1 ¼ tsp. baking powder & baking soda	¾ tsp. kosher salt	2 tbsp. granulated sugar	1 tsp. vanilla extract

- 1) Let 1 ¾ cups buttermilk, 1 large egg, and 2 teaspoons unsalted butter sit on the counter until room temperature, 30 to 60 minutes.
- 2) Place the remaining 2 tablespoons unsalted butter in a small microwave-safe bowl and microwave until melted, 15 to 30 seconds. (Alternatively, melt in a small saucepan over medium-low heat). Set aside to cool slightly. Meanwhile, sift 1 ½ cups all-purpose flour through a fine-mesh sieve into a large bowl. Add 1 ¼ teaspoons baking powder, 1 ¼ teaspoons baking soda, and ¾ teaspoon kosher salt, and whisk until combined. Make a well in the center.
- 3) Place the egg and 2 tablespoons granulated sugar in a medium bowl and whisk until frothy, about 1 minute. Add the buttermilk, melted butter, and 1 teaspoon vanilla extract if using. Whisk into a custard-like consistency, about 30 seconds.
- 4) Pour into the well of the dry ingredients, and stir until flour is combined with no streaks (it will look lumpy and similar to soft scrambled eggs). Cover the bowl with a kitchen towel and rest for 15 minutes. Meanwhile, arrange a rack in the middle of the oven and heat the oven to 325°F. Fit a wire rack into a rimmed baking sheet. Five minutes before the resting time is up, heat a griddle or large nonstick skillet over medium heat.
- 5) Brush the griddle or skillet with 1 teaspoon of the softened butter. Carefully wipe away most of the butter from the griddle with a paper towel. Set the remaining butter aside.
- 6) Drop the batter into the pan in 1/3-cup portions (you may need to use a spoon to help get the batter out of the measuring cup), spacing them 2 inches apart. Use the bottom of the measuring cup to flatten each pancake slightly. Cook until the edges start to firm up and the bottoms are golden brown (you may not get the tiny bubbles you get on regular pancakes since this batter is thick and fluffy), 3 to 4 minutes. Use a flat spatula to carefully flip the pancakes. Cook until the second side is golden brown (the centers will not yet be cooked through), about 1 minute more.
- 7) Transfer the griddle cakes to the rack on the baking sheet and place in the oven. Bake until the center and sides are cooked through, at least 5 minutes more. Meanwhile, cook the remaining batter, greasing the griddle or skillet with more butter before each batch as needed. Serve with a pat of butter and drizzled with maple syrup or accompaniments of your choice.