

Menu

Thai Lettuce Wraps

Truffled Gnocchi with Peas and Mushrooms

Grilled Asian Marinated Chicken with Five Spice Couscous

Pork Tenderloin with Dijon and Sherry Sauce

Sauteed Scallops with Sweet Corn Risotto

Thai Lettuce Wraps

1 tablespoon rice vinegar
2 tablespoons vegetable oil
1 teaspoon finely chopped garlic
1 teaspoon finely chopped ginger
1 teaspoon sesame oil
4 chicken thighs, cooked and julienned
1 large carrot, julienned
1 red pepper, julienned
4 scallions, julienned
1 head Boston Bibb lettuce
Salt and pepper

¼ cup sweet chili sauce
Sriracha sauce, to taste

- In a small bowl, stir together the vinegar, oil, garlic, ginger and sesame oil.
- In a large bowl, mix together the carrot, pepper and scallions. Mix in dressing; season with salt and pepper.
- Fill lettuce leaves with chicken mixture. Drizzle with chili sauce. Serve immediately.

Truffled Gnocchi with Peas and Mushrooms

2 packages frozen gnocchi
2 tablespoons olive oil
16 ounces button mushrooms, sliced
2 shallots, finely minced
2 cups heavy cream
¾ cup frozen peas, thawed
2 teaspoons truffle oil
2 tablespoons fresh parsley
Salt and pepper

- Bring a large pot of salted water to a boil. Add the gnocchi and cook until tender but not mushy; drain, reserving ½ cup of the cooking liquid.
- Meanwhile, bring a large sauté to medium-high heat and add the oil. Cook the mushrooms and shallots until caramelized. Add the heavy cream; simmer until reduced by half. Add the peas and cook until heated through.
- Stir in the gnocchi, thinning with reserved water as needed. Remove from heat and stir in the truffle oil, parsley, salt and pepper.

Potato Gnocchi

1-½ pounds baking potatoes
¾ teaspoon salt
1 large egg, beaten well
2 to 2-½ cups all-purpose flour

1. Boil the potatoes in water until tender; drain. Peel the potatoes and pass them through a ricer into the bowl of a mixer. Season with salt and let cool for a few minutes. Pour the beaten egg over the potatoes and then 1 cup of the flour. Knead at low speed, adding just enough flour to bring the dough together. Knead 1 or 2 minutes.
2. Cut the dough into pieces. Roll out each piece into a rope a little less than the thickness of a broomstick. Cut into 2/3-inch pieces and dust with flour. Take each piece of gnocchi and place it cut side down on the tines of a fork. Press and roll it off the end of the fork to form an indentation on one side and ridges on the other.
3. Bring a large pot of salted water to a boil. Drop the gnocchi into the water in batches and until they plump up and float to the surface. Add the gnocchi to the hot pasta sauce and cook 1 minute. Serve immediately.

Grilled Asian Marinated Chicken with Five Spice Couscous

½ cup hoisin sauce
1 tablespoon sambal
2 cloves garlic, minced
1 tablespoon minced ginger
¼ cup water
2 tablespoons sliced scallions
4 boneless, skinless chicken thighs
1 to 2 teaspoons oil

2 cups chicken stock
2 cups plain couscous
1 teaspoon five spice
1 teaspoon salt

- Preheat oven to 400 degrees. Mix together the hoisin, sambal, garlic, ginger, water and scallions. Pour marinade over chicken, turn to coat. Preheat a grill pan to medium heat and brush lightly with oil. Grill the chicken until nicely marked, turn and transfer to oven. Cook until center is cooked. Let rest five minutes.
- Bring broth to a simmer. Add couscous, five spice and salt to a heat-proof bowl. Pour hot stock over couscous and cover with foil. Let stand five minutes. Fluff with a fork and serve with pork.

Pork Tenderloin with Dijon and Sherry Sauce

2 tablespoons olive oil
2 1-pound pork tenderloins
2 tablespoons unsalted butter
¼ cup finely chopped shallots
½ cup Sherry wine
½ cup chicken stock
¼ cup heavy cream
2 tablespoons Dijon mustard
Parsley
Salt and pepper

- Preheat oven to 400 degrees. Bring a sauté pan to medium-high heat and add the oil. Season the pork with salt and pepper. Cook, turning, until browned on all sides. Transfer to oven and cook until internal temperature reaches 150 degrees.
- Remove from oven and transfer pork to cutting board. Place pan over medium heat and add the butter. Cook the shallots until softened. Add the white wine and cook until reduced by half. Add the chicken stock, heavy cream and mustard. Bring to a simmer and cook until sauce consistency. Remove from heat and season with parsley, salt and pepper.
- Slice pork and serve with sauce.

Sauteed Scallops with Sweet Corn Risotto

6 ears sweet corn
6 cups chicken stock
2 tablespoons olive oil
1 small onion, diced
1-¾ cups arborio rice
½ cup dry white wine
2 tablespoons unsalted butter

1 tablespoon oil
16 large scallops
2 shallots, minced
¼ cup white wine
¼ cup white wine vinegar
1 tablespoon heavy cream
2 sticks unsalted butter, cubed
¼ cup diced tomatoes
Salt and pepper

- Cut corn from cobs. Place cobs in a sauce pan, add stock and bring to a simmer; season generously. Place half of the kernels in a food processor and puree. Reserve remaining kernels.
- Bring a heavy Dutch oven to medium heat and add the oil. Cook the onion until translucent; add the rice and cook, stirring, until slightly nutty. Add the wine and cook until almost completely evaporated. Add the stock in 1 cup increments, stirring occasionally, until rice is tender. Stir in the corn puree, corn kernels and butter. Season with salt and pepper.
- Meanwhile, bring a large, nonstick skillet to medium-high heat and add the oil. Season the scallops with salt and pepper; cook turning once, until center is opaque. Remove from pan; keep warm.
- Wipe out the pan and add the shallots, wine and vinegar; bring to a simmer and reduce until almost completely evaporated. Add the heavy cream. Whisk in butter. Stir in tomatoes. Season with salt and pepper.
- Spoon risotto into bowls. Top with scallops and drizzle with sauce.