

delicious dish

Monday Night Dinner Series – Pappardelle and Caesar, Oct 26, 2020 @5pm-6pm Grocery, Tool List and Prep list

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
cherry tomato caesar salad	Romaine lettuce ½ pound cherry tomatoes Garlic 1 lemon Oil-packed anchovy fillets 2 eggs Shaved Parmesan cheese	Dijon mustard Freshly ground black pepper, to taste Dash of Tabasco or other hot sauce ½ tsp. Worcestershire sauce Extra virgin Olive oil		wash lettuce
pappardelle with sausage and mushroom ragu	1 onion or 2 large shallots 4 cloves garlic 1½ lbs. assorted mushrooms (oyster, chanterelles, shitake, portobello) 1 lb sausage, I like Italian sausage or Moroccan merguez	1 ounce or 30 grams of dried porcini mushrooms Extra virgin olive oil or a mix of unsalted butter and olive oil Red wine or marsala Low sodium chicken broth Kosher salt and black pepper Cinnamon or espresso powder 1 14-ounce/400 ml can crushed or cherry tomatoes 1 pound/454 g of pappardelle pasta or another long wide noodle	Large fry pan Pot for pasta	Clean mushrooms and discard stems Remove casings from the sausage