

# delicious dish

**Ziti and Cookies, Dec 3, 2020 @2:30-4pmET**  
**Grocery, Tool List and Prep list**

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
<b>baked cheesy ziti</b>	1 ball of mozzarella cheese or 3 cups grated mozzarella cheese Grated Parmesan cheese	Kosher salt for the 450-500g of any good quality tube shaped pasta, cut ziti or rigatoni <b>1 jar of your favourite tomato sauce OR MAKE Delicious Dish Pomodoro Sauce AHEAD</b>	9*13 inch baking dish Grater	Fill up a large pot with water and bring to a boil  All ingredients on hand
<b>pomodoro sauce</b> <b>THIS RECIPE WILL NOT BE TAUGHT IN CLASS-IT IS OPTIONAL TO MAKE AHEAD</b>	2 cloves garlic, chopped	Olive oil Freshly ground black pepper 1 28oz can San Marzano whole peeled tomatoes Kosher salt Sugar	Blender Large sauté pan Garlic press or microplane grater	<b>MAKE AHEAD THIS RECIPE IS A LITTLE GIFT, IT WILL NOT BE TAUGHT IN CLASS</b>
<b>one pot chocolate chip cookies</b>	1 large egg, room temp 1 stick unsalted butter, room temp	Light brown sugar Granulated sugar All purpose flour Baking powder Salt Vanilla Chocolate chips Chopped nuts, optional	Oven 2 cookie sheets Parchment paper Medium size pot	butter and eggs at room temp  All ingredients on hand
<b>best ever pull apart garlic bread</b>	Fresh garlic 1 stick of unsalted butter, room temp	1 baguette Kosher salt	Baking sheet Tin foil	<b>Butter at room temp</b>