

Teen Virtual Cooking Classes – After School Program – Spring Semester Grocery,Tool List and Prep list - for ALL 4 weeks - 3 pages

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
Week 1				
lemony red lentil soup	1 large onion2 garlic cloves1 large carrot1 lemon	 Olive oil Tomato paste Ground cumin Kosher salt Ground black pepper Ground chili powder or cayenne 4 cups chicken or vegetable broth 1 cup red lentils 	 Med size pot Cutting board Knives Measuring cups/spoons 	Have ALL ingredients and TOOLS ready
oven cedar plank blackened salmon with pickled cucumbers	4 baby cucumbers 1 side of salmon, or as much as you need, can be one piece or fillets	Brown sugar Instant espresso powder or cocoa Ancho chili powder Granulated garlic Dried oregano leaves Black pepper Cayenne Honey Kosher salt Toasted sesame seeds, optional	Measuring cups and spoons 1 cedar plank, SOAKED IN WATER FOR SEVERAL HOURS OR OVERNIGHT	Have ALL ingredients ready Soak cedar plank all day or overnight

Week 2				
sheet pan fajitas	 2 lb of chicken tenders (or boneless, skinless chicken thighs, chicken breasts) 1 lime 1 red pepper 1 yellow pepper 1 red onion Sour cream for serving, optional 	8 tortillas, wheat or corn Low-sodium soy sauce or tamari Canola, sunflower or olive oil Chili powder Salt Onion powder Garlic powder Ground cumin Paprika Dried red pepper flakes	Sheet pan Tin foil, optional	Wash veggies Have all ingredients ready
skillet buttermilk cornbread	Buttermilk or non dairy milk + lemon juice Unsalted butter or vegan butter I egg Optional Ingredients I minced jalapeño pepper Shredded cheese	Cornmeal All Purpose flour Sugar Baking powder Sea salt or kosher salt	Large mixing bowl Square baking dish (8*8 or 9*9, metal or pyrex or Oven save skillet - I use cast iron	Have all ingredients ready on hand Preheat oven to 400°F, and place the baking skillet or dish in the oven while the oven preheats (see step 1 of the recipe)

Week 3				
oven "fried" chicken	 2-3 chickens cut in eight's, or 12 boneless chicken breasts 2 lemons 6 garlic cloves 	Kosher salt Honey Sugar Bay leaves Whole peppercorns Matzo meal or breadcrumbs Potato starch or Garlic powder Paprika Oil spray Sunflower oil	 Large cookie sheet Foil (preferably XL Heavy duty) 	If possible, brine the chicken the day before, see step I of the recipe Have ALL ingredients ready
one pot chocolate chip cookies	1 stick unsalted butter or margarine 1 large egg	Light brown sugar Granulated sugar All purpose flour or Cake Meal + Potato Starch for Passover Salt Vanilla Chocolate chips Nuts, optional (pecans or walnuts)	Medium sized pot 2 cookie sheets Parchment paper Mixing spoon or spatula	Have ALL ingredients ready

Week 4				
chicken, veal or eggplant parmesan	 2 cloves garlic 1½-2 lb or 4 butterflied chicken breasts 2 eggs Shredded mozzarella cheese, or vegan mozzarella Grated Parmesan cheese, or vegan Parmesan cheese 	 128-oz can San Marzano whole peeled tomatoes Tomato paste Olive oil Kosher salt or sea salt Sugar Freshly ground pepper Granulated garlic Granulated onion Paprika Flour Fne breadcrumbs (preferably not panko) Sunflower oil 	Parchment	Have ALL ingredients ready
orchietti pasta with broccoli and garlic	 6-8 large garlic cloves 1 head of broccoli Parmesan cheese, optional 	 12 oz./340 gm short pasta, I like orchietti (small ears) Olive oil Kosher salt 	Skillet	Have ALL ingredients ready