

# The Shoemaker's Chicken



## Chicken Scarpariello

- 1.5 # boneless/skinless chicken
- S&P TT
- 1-2 tbsp olive oil
- 4 oz ground pork/sausage
- 4 cloves garlic, smashed
- 2 shallots, sliced
- 2 scallions, sliced
- 1 cup mixed sweet peppers, sliced
- 2 potatoes, small dice
- 2 oz pickled hot peppers in juice
- 1 bay leaf
- 1 sprig thyme
- Pinch red pepper flakes
- 1 cup broth
- 1-2 tbsp red wine vinegar
- Sriracha, optional

1. In a large bowl, season chicken with S&P.
2. Heat oil in heavy bottom pan, on medium heat cook chicken on both sides, remove, set aside.
3. To same pot, add pork, break up and brown, add more oil if needed.
4. Add fresh vegetables to pan, sweat for 3 minutes.
5. Then add pickled peppers, bay, thyme and red pepper flakes.
6. Deglaze with broth, add vinegar, bring to a boil.
7. Return chicken to pot, discard chicken tongs. Liquid should almost cover pan contents.
8. Lower to a simmer, cook covered on stovetop for apx. 20-30 mins.
9. Add water if liquid evaporates.
10. Adjust seasoning with S&P, **remove bay and thyme sprig**, keep covered until ready to eat.

## Creamy Cheesy Polenta

- 2 ½-3 cups milk
- 1 tsp garlic puree'
- ¾ cup coarse cornmeal
- ½ cup heavy cream
- 2 oz grated parm/pecorino cheese
- S&P TT

1. In a heavy bottom stainless-steel pot, on medium heat, scald milk with garlic.
2. With a whisk steadily stir in the cornmeal to the hot milk until combined and lump free.
3. Continue to stir constantly until polenta thickens, apx 10-15 minutes.
4. When liquid is absorbed, add cream. Turn off heat, then add cheeses.
5. Spoon and eat or transfer to a pan to chill, cut as desired the next day.

## Baby Arugula Salad

- Baby arugula/greens
- Fresh mozzarella, diced
- Sun dried tomatoes in oil
- Pine nuts
- Kalamata olives
- Balsamic glaze
- S&P TT

1. Toss everyone together. **ENJOY.**

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