



CHICKEN BREAST WITH SUN DRIED TOMATO CREAM SAUCE WITH FRESH BASIL

By: Simply Creative Chef Rob Scott

INGREDIENTS:

2 chicken breasts, boneless
5 tablespoons extra virgin olive oil
Kosher salt
Black pepper
2 cloves fresh garlic, chopped

12 sundried tomatoes, chopped
 $\frac{3}{4}$ cup heavy cream
 $\frac{1}{4}$ cup freshly grated parmesan cheese
 $\frac{3}{4}$ cup tomato sauce
 $\frac{1}{2}$ cup fresh basil

YIELDS 2 SERVINGS

DIRECTIONS:

- Take 2 chicken breasts, slice thin, and pound out with a meat mallet – set aside
- Place skillet on medium-high heat
- Add 3 tablespoons olive oil
- When oil is hot, add chicken breasts to the pan and season with salt and pepper – do not overcrowd the pan, you can do this in batches
- Sear on both sides, approximately 2 minutes per side
- Place in a preheated 325 degrees F oven until the chicken reaches 165 degrees F, just a few minutes
- Set aside
- To make the sauce: add 2 tablespoons olive oil and chopped garlic to a skillet over medium-high heat until the garlic is golden, not burned
- Add sundried tomatoes, heavy cream, tomato sauce, and freshly grated parmesan cheese
- Reduce for about 4 minutes until sauce thickens
- Spoon sauce over chicken breast, pasta or ravioli



GREEK PORK CHOPS WITH TOMATOES, FETA, & POTATOES

By: Simply Creative Chef Rob Scott

INGREDIENTS:

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| 11 pound Yukon Gold potatoes, cut into 1-inch cubes | 2 cloves garlic, thinly sliced |
| 5 tablespoons extra-virgin olive oil | ¼ cup dry white wine |
| Kosher salt and freshly ground pepper | 12 pitted kalamata olives, halved |
| 2 boneless pork chops (¾ inch thick – about ¾ pounds) | ¼ teaspoon sugar |
| 1 teaspoon dried oregano | ⅓ cup crumbled feta cheese |
| 1 ½ cups halved cherry tomatoes | ¼ cup chopped fresh dill |

YIELDS 2 SERVINGS

DIRECTIONS:

- Put a baking sheet in the oven and preheat to 475 degrees F
- Toss the potatoes with 2 tablespoon olive oil, ½ teaspoon salt, and a few grinds of pepper
- Spread out on the hot baking sheet and roast, flipping halfway through, until browned and tender, about 25 minutes
- Rub the pork with ¾ teaspoon oregano and season with salt and pepper
- Heat 2 tablespoons olive oil in a large skillet over medium-high heat
- Add the pork and cook until just cooked through, 2-3 minutes per side
- Remove to a large plate
- Add the tomatoes, garlic, and remaining ¼ teaspoon oregano to the skillet
- Cook, stirring, until the tomatoes soften, about 2 minutes
- Add the wine and cook until mostly dry, 1-2 minutes
- Add ¼ cup water and cook, lightly crushing the tomatoes, until slightly thicken 1-2 minutes
- Stir in the olives, sugar, and any juices from the plate of pork
- Season with salt and pepper
- When the potatoes are done, sprinkle with the feta and dill then gently toss
- Divide the potatoes and pork among plates
- Spoon the tomato sauce over the pork and drizzle with the remaining 1 tablespoon olive oil



PUMPKIN PIE MUFFINS IN CINNAMON SUGAR

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INGREDIENTS:

1 cup all-purpose flour
½ teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon ground cinnamon
¾ teaspoon ground nutmeg
½ teaspoon ground ginger
¼ teaspoon ground cloves
¼ teaspoon salt
¼ cup unsalted butter, melted
½ cup baked granulated sugar
¼ cup packed brown sugar

2 tablespoons milk
¼ cup packed brown sugar
2 tablespoons milk
¾ cups canned pumpkin puree
1 large egg
1 teaspoon vanilla extract

Cinnamon sugar coating:

2 tablespoons sugar
2 teaspoon ground cinnamon
3 tablespoons unsalted butter, melted

YIELDS 6 MUFFINS

DIRECTIONS:

- Preheat oven to 350 degrees F and prepare a muffin pan with liners
- In a medium bowl, combine flour, baking powder, baking soda, spices, and salt-set aside
- In a large bowl, combine the melted butter and sugars – whisk to combine
- Add the milk and whisk together to combine
- Add the pumpkin puree, eggs, and vanilla extract and whisk until well combined
- Add the dry ingredients to the wet ingredients and whisk together just until combined
- Fill the muffin liners about ¾ full
- Bake in preheated oven for 18-24 minutes (the time will vary depending on your oven and how full your muffin liners are)
- Remove muffins from the oven and allow to cool
- To coat the muffins with cinnamon and sugar, combine the sugar and ground cinnamon in a small bowl
- Brush the tops of the muffins with the melted butter, then turn the muffin upside down and dip into the cinnamon sugar to coat
- Store muffins in an airtight container at room temperature up to 3 days



PUMPKIN SOUP WITH CRAN-APPLE CHILI RELISH

By: Simply Creative Chef Rob Scott

YIELDS 6 SERVINGS

INGREDIENTS:

SOUP

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| 1 tbsp with extra virgin olive oil | 2 tsp poultry seasoning |
| 2 tbsp butter | 1 tsp hot sauce |
| 1 bay leaf | 6 cups chicken broth |
| 2 celery stalks with greens, finely chopped | 1 28 oz. can pumpkin |
| 1 medium yellow onion | 2 cups heavy cream |
| Salt and pepper | ½ tsp nutmeg |
| 3 tbsp flour | |

DIRECTIONS:

- Heat a medium soup pot over medium high heat
- Add oil and butter
- Add bay leaf, celery and onion
- Season with salt and pepper
- Cook 6 minutes, until tender
- Add flour, poultry seasoning, hot sauce to taste
- Whisk in pumpkin to incorporate in the broth
- Simmer soup 10 minutes to thicken a bit
- Add in cream and nutmeg
- Reduce heat to low and keep warm until ready to serve

PUMPKIN SOUP WITH CRAN-APPLE CHILI RELISH

continued

INGREDIENTS:

RELISH

1 crisp apple, finely chopped

¼ red onion, finely chopped

2 tbsp lemon juice

2 ½ cup dried cranberries, chopped

½ tsp chili powder

2 tsp honey

½ tsp cinnamon

DIRECTIONS:

- Combine apple, onion, lemon juice, cranberries, chili powder, honey and cinnamon
 - Serve in soup bowls
 - Top evenly with relish
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