

# CHICKEN CACCIATORE FOR TWO

WITH CHEF STEPHANIE PYKA-SMITH

In this class, you'll learn how to prepare Chicken Cacciatore for two. These checklists will help you prepare for a successful evening of great food and fun!

## INGREDIENTS

- Chicken thighs (bone-in, skin-on preferred), 4 pieces or about 2 lbs
- Porcini mushrooms (dried), ½ oz
- Fresh button or crimini mushrooms, 8 oz
- Dry wine (red or white), 1 cup
- San Marzano whole tomatoes, one 28 oz can
- Chicken stock, 1-2 cups
- Extra virgin olive oil, 2 tbsp
- Butter (unsalted), 1 tbsp
- Flour, ¼ cup
- Yellow onion (large), ½
- Celery, 2 to 3 stalks
- Carrots (peeled, medium-sized), 2
- Garlic cloves (large), 4
- Green or black olives (large, pitted), ½ cup
- Fresh parsley, 1 bunch
- Crushed red pepper, 1/8 tsp
- Salt and pepper, for seasoning
- Any other fresh herbs of your choice such as basil, rosemary, oregano or marjoram

## COOKWARE CHECKLIST

- Large sauté pan, cast iron skillet or Dutch oven\*
- Cutting board
- Sharp chef's knife
- Tongs
- Spatula
- Can opener
- Measuring cups and spoons
- Medium sauce pot
- Whisk
- Wooden spoon
- Microplane grater
- Small sauté pan
- Small roasting pan or baking dish
- Plates for serving

\*Anything with sides to avoid overflowing sauce. Non-stick pans are okay but not preferred.

# PORK CACCIATORE FOR TWO

## VEGETARIAN AND PROTEIN SUBSTITUTIONS

Please prepare your ingredients before the class begins so that you're ready to follow along with the chef. The amount of sauce from this dish will be enough for 4 servings.

### INGREDIENTS

- Bone-in pork chops, enough for 2 to 4 people
- Porcini mushrooms (dried), ½ oz
- Fresh button or crimini mushrooms, 8 oz
- Dry wine (red or white), 1 cup
- San Marzano whole tomatoes, one 28 oz can
- Chicken stock, 1-2 cups
- Extra virgin olive oil, 2 tbsp
- Butter (unsalted), 1 tbsp
- Flour, ¼ cup
- Yellow onion (large), ½
- Celery, 2 to 3 stalks
- Carrots (peeled, medium-sized), 2
- Garlic cloves (large), 4
- Green or black olives (large, pitted), ½ cup
- Fresh parsley, 1 bunch
- Crushed red pepper, 1/8 tsp
- Salt and pepper, for seasoning
- Any other fresh herbs of your choice such as basil, rosemary, oregano or marjoram

### COOKWARE CHECKLIST

- Large sauté pan, cast iron skillet or Dutch oven\*
- Cutting board
- Sharp chef's knife
- Tongs
- Spatula
- Can opener
- Measuring cups and spoons
- Medium sauce pot
- Whisk
- Wooden spoon
- Microplane grater
- Small sauté pan
- Small roasting pan or baking dish
- Plates for serving

\*Anything with sides to avoid overflowing sauce. Non-stick pans are okay but not preferred.

### SPECIAL INSTRUCTIONS

Do a dry brine on the pork chops overnight or up to 1 hour before cooking. Season liberally with salt and allow to air dry in the fridge overnight or on your counter for an hour; do not cover with wrap. The thicker the pork chop, the more salt you use versus a thinner chop.

Turn your grill to high heat and brush off any extra salt while heating and brush on a little oil of your choosing. Grill until almost done—around 135°F or 57°C internal temperature.

Allow to rest before class begins, or chill if made much earlier. This temperature is not yet safe to eat because we will finish it in the sauce.

# BEEF CACCIATORE FOR TWO

## VEGETARIAN AND PROTEIN SUBSTITUTIONS

Please prepare your ingredients before the class begins so that you're ready to follow along with the chef. The amount of sauce from this dish will be enough for 4 servings.

### INGREDIENTS

- Bone-in steak, enough for 2 people
- Porcini mushrooms (dried), ½ oz
- Fresh button or crimini mushrooms, 8 oz
- Dry wine (red or white), 1 cup
- San Marzano whole tomatoes, one 28 oz can
- Chicken stock, 1-2 cups
- Extra virgin olive oil, 2 tbsp
- Butter (unsalted), 1 tbsp
- Flour, ¼ cup
- Yellow onion (large), ½
- Celery, 2 to 3 stalks
- Carrots (peeled, medium-sized), 2
- Garlic cloves (large), 4
- Green or black olives (large, pitted), ½ cup
- Fresh parsley, 1 bunch
- Crushed red pepper, 1/8 tsp
- Salt and pepper, for seasoning
- Any other fresh herbs of your choice such as basil, rosemary, oregano or marjoram

### COOKWARE CHECKLIST

- Large sauté pan, cast iron skillet or Dutch oven\*
- Cutting board
- Sharp chef's knife
- Tongs
- Spatula
- Can opener
- Measuring cups and spoons
- Medium sauce pot
- Whisk
- Wooden spoon
- Microplane grater
- Small sauté pan
- Small roasting pan or baking dish
- Plates for serving

\*Anything with sides to avoid overflowing sauce. Non-stick pans are okay but not preferred.

### SPECIAL INSTRUCTIONS

Opt for a bone-in steak or another cut with good, marbled fat. Avoid any cuts that are too lean.

Do a dry brine on the steak overnight or up to 1 hour before cooking. Season liberally with salt and allow to air dry in the fridge overnight or on your counter for an hour; do not cover with wrap. The thicker the steak, the more salt you use versus a thinner cut of beef.

Turn your grill to high heat and brush off any extra salt while heating and brush on a little oil of your choosing. Grill until almost done—around 135°F or 57°C internal temperature.

Allow to rest before class begins, or chill if made much earlier. The steak will continue to cook in the sauce.

# VEGETARIAN CACCIATORE FOR TWO

## VEGETARIAN AND PROTEIN SUBSTITUTIONS

Please prepare your ingredients before the class begins so that you're ready to follow along with the chef. The amount of sauce from this dish will be enough for 4 servings.

### INGREDIENTS

- Whole portobellos or eggplant slices, grilled
- Porcini mushrooms (dried), ½ oz
- Fresh button or crimini mushrooms, 8 oz
- Dry wine (red or white), 1 cup
- San Marzano whole tomatoes, one 28 oz can
- Vegetable stock, 1-2 cups
- Extra virgin olive oil, 2 tbsp
- Butter (unsalted), 1 tbsp
- Flour, ¼ cup
- Yellow onion (large), ½
- Celery, 2 to 3 stalks
- Carrots (peeled, medium-sized), 2
- Garlic cloves (large), 4
- Green or black olives (large, pitted), ½ cup
- Fresh parsley, 1 bunch
- Crushed red pepper, 1/8 tsp
- Salt and pepper, for seasoning
- Any other fresh herbs of your choice such as basil, rosemary, oregano or marjoram

### COOKWARE CHECKLIST

- Large sauté pan, cast iron skillet or Dutch oven\*
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- Plates for serving

\*Anything with sides to avoid overflowing sauce. Non-stick pans are okay but not preferred.

### SPECIAL INSTRUCTIONS

Vegetable stock will be used to substitute chicken stock in this vegetarian version of our chicken cacciatore recipe.

For the protein of the dish, you can use grilled whole portobellos or eggplant slices.

To prepare your portobello mushrooms or eggplant slices, season with oil, some balsamic vinegar, salt and pepper. Grill to likeness.

The vegetables have a lot of moisture in them, so make sure they're fully cooked before starting the class. Adding undercooked vegetables could leak out water into the sauce and impact the flavour.