INGREDIENTS

Serving: This list should accomodate for 2 people.

GAMBAS AL AJILLO (GARLIC SHRIMP)

6 CLOVES GARLIC
1/2 POUND LARGE SHRIMP (U21-25)
1/4 CUP EXTRA-VIRGIN OLIVE OIL
KOSHER SALT
1/4 TEASPOON BAKING SODA
PINCH RED PEPPER FLAKES
1 & 1/2 TEASPOON BRANDY OR SHERRY VINEGAR
2 TABLESPOONS CHOPPED FRESH PARSLEY LEAVES
BREAD OF YOUR CHOICE FOR SERVING

CHICKEN & CHORIZO PAELLA

4 CUPS VEGETABLE STOCK OR WATER
1 PINCH SAFFRON
1/2 POUND CHORIZO
1/2 POUND CHOPPED CHICKEN THIGH/BREAST
3 TABLESPOONS OLIVE OIL
4 CLOVES GARLIC (SMASHED)
2 OUNCES GREEN BEANS (CHOPPED)
2 OUNCES FROZEN PEAS (THAWED)
1 RED BELL PEPPER (CHOPPED)
1 LARGE TOMATO (CHOPPED)
1 TEASPOON SMOKED PAPRIKA
1 & 1/2 CUPS SHORT-GRAIN RICE
SALT
PEPPER

SIMPLE MIXED GREENS SALAD

1 TEASPOON DIJON MUSTARD
1 TABLESPOON BALSAMIC VINEGAR
1/2 CUP OLIVE OIL
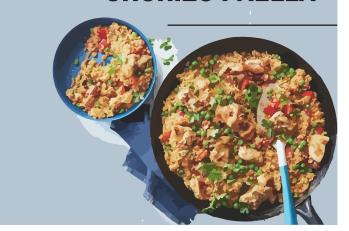**2-3 OUNCES** MIXED SALAD GREENS
SALT
PEPPER

RECOMMENDED SET UP

PRIOR TO STARTING THE VIDEO, WE RECOMMEND PREPARING YOUR COOKING AREA WITH THE FOLLOWING STEPS:

- UNPACK AND PRE-MEASURE INGREDIENTS BASED ON RECIPE
- GATHER NECESSARY EQUIPMENT (LISTED BELOW)
- SET UP A CUTTING BOARD & CHEF'S KNIFE
- PLACE AN EMPTY BOWL FOR TRASH NEAR CUTTING BOARD
- WASH PRODUCE WITH RUNNING WATER
- SET UP COMPUTER/TABLET NEAR COOKING AREA TO VIEW THE CLASS

EQUIPMENT NEEDED: **GENERAL USE**

- CUTTING BOARD & KNIFE
- ASSORTED SIZED MIXING BOWLS & (1) TRASH BOWL
- MIXING & TASTING SPOONS
- ASSORTED SERVING PLATES
- HOT PAD/OVEN MITT
- KITCHEN TOWEL

EQUIPMENT NEEDED: **CHICKEN & CHORIZO PAELLA**

- 10-12" SAUTE PAN, CAST IRON OR HEAVY-BOTTOM STAINLESS STEEL (LARGER GROUPS MAY NEED A LARGER PAN)
- TONGS & SPOON
- 2 QT. SAUCE POT
- 2-4 OZ. RAMEKIN OR SMALL BOWL

EQUIPMENT NEEDED: **GAMBAS AL AJILLO (GARLIC SHRIMP)**

- 8-10" HEAVY-BOTTOM SKILLET
- SPOON OR HIGH-HEAT RUBBER SPATULA
- SLOTTED SPOON

EQUIPMENT NEEDED: **SIMPLE MIXED GREENS SALAD**

- MEDIUM-SIZED BOWL