

Summer Tapas

Wednesday, August 13, 2025

6:30pm CT

What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!

How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation. Kitchen tools are **bolded** in each recipe.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- I will want to see your work and cook stations as much as possible. Try to prop your device on a stack of cookbooks or use a tripod to give a good view to me.

Pan Con Tomate (Spanish Tomato Bread)

Ingredients:

1 loaf ciabatta bread, or similar hearty bread
3 tomatoes, large and **very ripe**
Extra virgin olive oil
1 to 2 garlic cloves, **sliced** in half
sea salt, or kosher salt
splash of fresh lime juice (optional)

Instructions

Turn the **broiler** function of your oven and position a rack about 6 inches away from the heat source.

Slice the bread loaf in half length-wise then in 2-inch slices. **Brush** the bread generously with extra virgin olive oil and arrange on a sheet pan. Toast in the heated oven about 6 inches from the broiler for 3 minutes or until the bread is lightly golden brown.

Slice a small part at the very tip of the tomatoes and **grate** the tomatoes over the large holes of a box grater. Discard the peels. Season the tomato puree with salt and a splash of lime juice, if you like.

When the bread is ready, rub the garlic cloves over the hot bread, then **spread** the grated tomatoes over the bread. Serve.

Patatas Bravas with Garlic Aioli

Ingredients:

Potatoes:

2.5 pounds yukon gold potatoes cut into a 3/4 inch dice

1/2 **tsp** baking soda

1/4 cup olive oil

salt and pepper

chopped parsley for garnish

Salsa Brava:

2 **tbsp** olive oil

28 ounce can crushed tomatoes

3 garlic cloves, **minced**

1 sweet or yellow onion, **diced**

2 tsp smoked paprika

1/4 tsp cayenne pepper

2 to 3 dashes hot sauce to taste
salt

Garlic Aioli:

1/4 **cup** mayonnaise

1 garlic clove, **grated or pressed**

1 tsp lemon juice

Instructions

Potatoes: Place a large **baking sheet** in cold oven and preheat oven to 500 degrees Fahrenheit.

Add baking soda and salt to a **pot** of water and bring to a boil. When boiling, add potatoes, **cover**, and bring back to boil. As soon as water is boiling, set a timer for 1 minute. After potatoes have been boiling for one minute, drain in a **colander**.

Return potatoes to pot and stir for 30 seconds, then add 1/4 cup olive oil, salt and pepper, stir to make sure potatoes are fully coated.

Carefully remove hot baking sheet from oven and pour potatoes onto the hot baking sheet, arranging them in a single layer. Return to oven and bake for 15 minutes.

Remove sheet from oven and use a **spatula** to flip the potatoes, then return to the oven for another 15-25 minutes, or until potatoes are golden and crispy.

Salsa Brava: Heat olive oil in a **saute pan** over medium heat. Add onion and sauté until soft and golden, about 8 minutes. Add garlic and stir for 30 seconds, until fragrant. Add tomatoes, salt, paprika, cayenne pepper and hot sauce, stir to combine and bring to a simmer. Reduce heat and allow to simmer on low for about 20 minutes, stirring occasionally. Taste and adjust seasonings if needed.

Garlic Aioli: Add mayonnaise, lemon juice and garlic to a **bowl** and stir to combine. Add salt and pepper if desired.

Chorizo Stuffed Mini Peppers

Ingredients:

12 mini sweet peppers (multicolor), **halved** lengthwise and **seeds removed**
6 oz fresh chorizo
1 small onion, finely **diced**
1 garlic clove, **minced**
1/3 cup cream cheese
1/4 cup **shredded** Manchego or sharp cheddar
1 **tbsp** chopped fresh parsley (plus extra for garnish)
Olive oil
Salt & pepper, to taste

Instructions

Preheat oven to 375°F. Line a **baking sheet** with **parchment or foil**.

In a **skillet** over medium heat, drizzle a bit of olive oil and cook the diced onion until softened (about 3–4 minutes). Add chorizo and garlic. Cook until chorizo is browned and crumbly (about 5 minutes). Remove from heat. Let cool for a minute or two.

In a **bowl**, combine the chorizo mixture with cream cheese, shredded cheese, and chopped parsley. **Mix** until smooth and well-blended. Season to taste with salt and pepper.

Spoon the filling into each pepper half, mounding slightly.

Arrange stuffed peppers on the baking sheet and bake for 12–15 minutes, until the peppers are tender and the tops are slightly golden.