

For additional information on  
Pantry to Plate Chefs' Challenge:  
[www.pantrytoplatechallenge.org](http://www.pantrytoplatechallenge.org)



WINNER OF THE 2016 PANTRY TO PLATE CHEFS' CHALLENGE  
JUDGE'S CHOICE AWARD



Thank you to our 2016 Pantry to Plate Chefs' Challenge competing Chefs:  
Chef Julie Casey, Chef Francesco Aiello and Chef Mark Baize!

*Spezzatino Di Carne*



400 S. Orlando Avenue #104, Maitland, FL 32751



All proceeds from Pantry to Plate Chefs'  
Challenge benefit JFS Orlando's social service  
programs. For information on JFS Orlando, please  
visit: [www.jfsorlando.org](http://www.jfsorlando.org)

# Chef Francesco Aiello's Spezzatino Di Carne (Yields 4 portions)



## Ingredients:

1 Onion

3 Potatoes

1 Carrot

1 Pound Ground Beef\*

1/2 Pound Peas

4oz White Wine

Salt and Pepper to Taste

\*Ground beef can be substituted with Chicken or Skirt Steak depending on your preference.

## Instructions:

Chop onions and carrots into cubes and sauté with 4oz of oil until onions are golden brown.

Add ground beef and salt and pepper to taste.

Cook until ground beef is brown and cooked through.

Add 4oz of white wine, peas and potatoes cut into cubes.

Add 30oz water and salt and pepper to taste.

Let simmer for about 25 min or until potatoes and carrots are soft.

