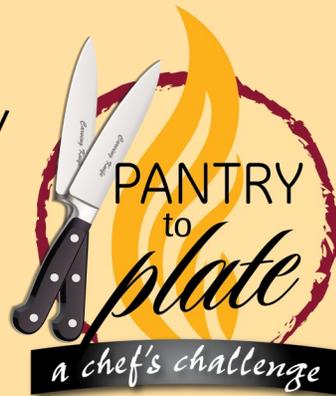


For additional information on Pantry to Plate: A Chef's Challenge, visit: www.pantrytoplatechallenge.org



WINNER OF THE 2015 PANTRY TO PLATE: A CHEF'S CHALLENGE
PEOPLE'S CHOICE AWARD



Thank you to our 2015 Pantry to Plate: A Chef's Challenge competing Chefs:
Chef Kevin Fonzo, Chef Isabella Morgia Di Vicari, and Chef Ryan Vargas!

*Chicken Meatballs with
Marinara Sauce over a
White Bean Ragu*



All proceeds from Pantry to Plate: A Chef's Challenge benefit JFS Orlando's social service programs. For information on JFS Orlando, please visit: www.jfsorlando.org





**Chef Isabella Morgia Di Vicari's
Chicken Meatballs with Marinara
Sauce over a White Bean Ragu**

Chicken Meatballs
Makes 18-20 meatballs

- 2 lbs of ground chicken
- 4 large cloves of garlic
- Handful of fresh basil
- 1/2 cup milk
- 3/4 cup breadcrumbs
- 1 teaspoon salt
- 1/8 teaspoon cayenne
- 2 eggs
- 3/4 cup pecorino Romano cheese
- 2 cups Chef Isabella's Marinara Sauce

Preheat oven to 350° F.

Put the chicken in bowl and set aside. In a food processor, add all the ingredients except breadcrumbs. Puree. Add the breadcrumbs to the meat and top with pureed ingredients.

Gently mix with hands but do NOT over mix.

In a baking pan, ladle enough sauce to cover the bottom. Using a 2.5 oz ice cream scoop, add meatballs to the pan. Cover with the remaining sauce and bake 35-40 minutes until tender.

Chef Isabella's Marinara Sauce

Makes 8 cups

- 1/4 cup extra virgin olive oil
- 10 large cloves of garlic (chopped)
- 3 (28 oz) cans whole, peeled tomatoes chopped (1 pulse in food processor)
- 1 small bunch fresh basil rough chopped
- 4 teaspoons kosher salt
- 1 teaspoon red pepper flakes
- 1/2 cup dry white wine

Heat oil in a medium sauce pan. Sauté garlic until lightly golden. Add tomatoes, basil, wine, salt and red pepper flakes and bring to boil. Reduce heat and simmer approximately 45 minutes or until thickened.

White Bean Ragu

Serves 6

- 2 medium onions
- 1 red bell pepper (chopped)
- 1/2 cup extra virgin olive oil
- Kosher salt
- Cayenne pepper
- 5 garlic cloves chopped
- 2 teaspoons Chef Isabella's Marinara Sauce
- 4- 6 1" thick slices toasted ciabatta bread
- 8-10 tablespoons Romano Cheese
- 3 15-ounce cans small white cannellini beans, drained and rinsed
- 4 cups vegetable broth
- 1 cup cherry tomatoes (halved)
- 2 tablespoons chopped flat-leaf parsley

Preheat oven to 375°F. Rub bread slices with cut side of one garlic clove. Place bread on a baking sheet and sprinkle 1 tablespoon Romano over each slice. Toast until cheese begins to brown (about 5 minutes). Set aside.

Pulse onions in a food processor until finely chopped. Transfer to a medium bowl. Pulse bell pepper in processor until finely chopped. Add to bowl and mix well. Heat oil in a large heavy skillet over medium heat. Add onion mixture and season with salt and pepper.

Simmer, stirring often, until vegetables are softened (about 20 minutes). Add garlic and Marinara sauce and cook, stirring often for about 3 minutes. Add beans in same skillet over medium-high heat. Cook, stirring often, until heated through (about 2 minutes). Stir in 3 cups broth; bring to a boil. Simmer, scraping up browned bits, until liquid is slightly thickened, 3-4 minutes. Add tomatoes and remaining 1 cup broth; simmer until tomatoes are tender (3-4 minutes). Stir in 2 tablespoons Romano Cheese and chopped parsley. Season with salt and cayenne. Ladle beans in a bowl, top with Chef Isabella's Chicken Meatballs in Marinara Sauce. Place ciabatta in bowl and garnish with Romano cheese and fresh basil.

