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Pantry to Plate Chefs' Challenge:
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WINNER OF THE 2016 PANTRY TO PLATE CHEFS' CHALLENGE
PEOPLE'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!

BALSAMIC CHICKEN & HASH



2603 Edgewater Dr., Orlando, FL 32804



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

**Chef Julie Casey's
Balsamic Chicken and Hash
(Yields 7-8 portions)**

Brussels Sprout & Potato Hash

- 2 cups quartered Brussels sprouts
- 2 cups cubed russet potatoes
- 2 cups cubed sweet potatoes
- 3 cups diced onions
- 2 tablespoons brown sugar
- ½ tablespoon crushed red pepper
- ½ tablespoon smoked paprika
- ½ tablespoon cumin
- 1 tablespoon salt
- ½ tablespoon fresh ground black pepper

Peel and cube potatoes. Peel off a couple of the Brussels leaves and barely cut the stem. Quarter the Brussels. Blanch the Brussels and potatoes in boiling water that is salted and has 1 tablespoon of white vinegar per quart of water.

Heat a skillet or flat top with oil. Sear the potatoes and Brussels until they have a nice golden color but still have some of their natural color too. Add the onions – they should be cooking with the potatoes and Brussels.

Towards the end of the cooking process, add the rest of the ingredients. Toss well so all potatoes and Brussels are well coated.

Balsamic Chicken

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| 2 lbs boneless chicken breasts | 2/3 cup balsamic vinegar |
| 1 cup chicken broth | ¼ cup honey |
| 2 tablespoons sugar | 2 garlic cloves, minced |
| 1/8 dried rosemary or ¼ fresh rosemary finely chopped | |

Combine all ingredients (except chicken) for marinade. Marinate chicken for at least an hour.

Grill or bake chicken till done. (165 internal temp)

Grilled Watermelon Salsa

- 2 cups diced seedless grilled watermelon
- 2 tablespoons lime juice
- 1 cup diced green peppers
- 1 cup diced yellow onion
- ½ tablespoon kosher salt

Slice watermelon and grill each watermelon both sides. Place in fridge immediately to cool. After it has cooled, cut off the rind and dice the pink meat. Add this to the other ingredients.

Garlic Butter Matzos Toast Points

- Matzos
- Butter or Margarine
- Garlic Powder or Granulated Garlic

Place Matzos on sheet trays. Brush melted butter or margarine generously on matzos. Sprinkle garlic powder or granulated garlic on matzos. Place in oven on 350 for 5-6 minutes until golden brown.

Remove from oven and set aside to cool slightly. Break matzos into pieces.

Building the plate

Place about 1 cup of hash on the middle of the plate. The chicken breast will be stacked on top. About 1 ½ tablespoons of watermelon salsa will be placed on the chicken. Two toast points will be placed sticking out of the hash and behind the chicken giving the plate some additional height.

