

For additional information on Pantry to Plate: A Chef's Challenge, visit: [www.pantrytoplatechallenge.org](http://www.pantrytoplatechallenge.org)



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!



*Grilled Lemongrass Mojo  
Chicken with Triple "A"  
Sweet Potato Hash*



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](http://www.jfsorlando.org)

*Emeril's*  
**TCHOUP CHOP**



**Chef Ryan Vargas'**  
**Grilled Lemongrass Mojo Chicken  
with Triple "A" Sweet Potato Hash**

**Asian Mojo Chicken**

- 2 chicken breasts
- 2 kaffir lime leaves
- ¼ cup cilantro chopped
- ½ can fruit cocktail pureed
- 1 orange cut into quarters
- 1 lime cut into quarters
- 1 lemon cut into quarters
- 1 teaspoon of garlic powder
- ¼ teaspoon of cayenne powder
- ¼ cup olive oil
- 2 pieces of lemongrass (chopped fine)
- Salt (to taste)
- Pepper (to taste)

**Method of preparation**

Combine all the ingredients together season and mix well and marinate 2-3hrs. Bake chicken at 450° for 20 minutes.

**Triple "A" Sweet Potato Hash**

- ¼ cup sweet potato (dice medium , cooked)
- ¼ cup potato (dice medium, cooked)
- ½ cup onions (sliced)
- 1teaspoon garlic powder
- ½ bunch of Italian parsley
- ¼ cup of apple (dice medium)
- 4 pieces of asparagus (1 inch cut)
- 4 slices of artichoke (blanched)
- Salt (to taste)
- Pepper (to taste)

**Method of preparation**

Heat up a suitable sauté pan with 3 tablespoons of olive oil on medium heat. Place all of the ingredients into the pan season and cook for 3-4 minutes. Add to chicken.



**Cucumber Radish Mint Relish**

- ½ cup cucumber (small dice)
- ¼ cup onion (small dice)
- ¼ cup tomato (small dice)
- ¼ cup radish slice
- 1 tablespoon of white vinegar
- 2 limes (juiced)
- 1Tablespoon of cilantro chopped
- 2 tablespoons of olive oil
- 8 pieces of mint medium leaves rough chopped
- Salt (to taste)
- Pepper (to taste)

**Method of preparation**

Combine all the ingredients together season and mix well. Add to chicken.

**Spicy Peanut Butter Sauce**

- ½ cup of peanut butter
- ¼ cup of water
- 1 can fruit cocktail (pureed)
- ¼ cup apple cider vinegar
- 2 tablespoon soy sauce
- 1 tablespoon Togarashi spice
- Salt (to taste)
- Pepper (to taste)

**Method of preparation**

Place all of the ingredients into a small sauce pot on medium heat and mix well till a smooth maple syrup consistency. Adjust consistency by adding water and re-seasoning. Add to chicken.

