



Mother's Day



**BRUNCH
FROM HOME**

**CREATED BY OUR FOOD & BEVERAGE
PARTNERS AT ARAMARK**

Chopped Spring Salad

Servings: 4

Dressing

1/2 Cup Yogurt, Plain

2 Tbl Olive Oil

1 Tbl Lemon Juice, Fresh

1/4 teaspoon Sriracha

2 Tablespoons Chives, Chopped fine

2 Tablespoons Mint, Chopped fine

Kosher Salt and Pepper

Salad

1 head Butter Lettuce

1/2 Each Cucumber, English, Chopped

1 Each Avocado, Chopped

2 Each Scallion, Chopped

3 Each Radish, Trimmed & Chopped

1 Cup Sugar Snap Peas, Thinly sliced

3/4 Cup Cherry Tomato, Quartered

1 Tablespoon Mint, Chopped

1 Tablespoon Chives, Chopped

Whisk yogurt, oil, lemon juice, garlic, Sriracha, 2 Tbsp. chives, and 2 Tbsp. mint in a small bowl to combine; season with salt and pepper and let dressing sit at least 1 hour to allow flavors to meld.

Just before serving, toss lettuce, cucumber, avocado, scallions, radishes, peas, and tomatoes in a large bowl to combine; season with salt and pepper. Divide evenly among plates and drizzle with dressing. Top with chives and mint.

Do Ahead: Dressing can be made 3 days ahead. Cover and chill.

Yield: 4 each

Per Serving (excluding unknown items): 1066 Calories; 116g Fat (95.5% calories from fat); 3g Protein; 9g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 15mg Sodium. Exchanges: 1/2 Vegetable; 0 Fruit; 23 Fat.

Baked Challah French Toast

Servings: 4

3 tablespoons Brown Sugar
1/2 teaspoon Cinnamon, ground
1/16 teaspoon Cardamom, ground
1/16 teaspoon Nutmet, ground
1/2 cup Milk, Whole
1/3 cup Ricotta Cheese, part skim milk
3/4 teaspoon Vanilla
1/4 teaspoon Salt, Kosher
3 each Eggs, Large
1/2 each Lemon Zest & Juiced
2 tablespoons Butter, unsalted, melted
6 each Challah Bread Slices, 1" Thick
1/2 cup Blueberries, frozen
as needed Powderd Sugar

Combine the brown sugar, cinnamon, cardamom and nutmeg in a small bowl and mix to combine. Set aside. In a large bowl, add the milk, ricotta, vanilla, salt, eggs and lemon zest. Whisk to combine and set aside. Pour the melted butter in a 9-by-13-inch casserole dish. Dip each slice of bread lightly in the egg mixture and shingle the bread in the casserole dish, sprinkling a large pinch of the sugar mixture on each layer. Pour the remaining egg mixture on top of the bread and then pour the remaining sugar mixture on top. Cover with aluminum foil and refrigerate for at least 6 hours and up to overnight.

Preheat the oven to 375 degrees F. Bake the casserole for 30 minutes. Uncover and bake until the custard is set and the bread is golden brown, an additional 15 minutes.

Meanwhile, add the blueberries and lemon juice to a small saucepot. Cook over medium heat until the berries burst and thicken and the sauce begins to bubble, about 15 minutes.

When ready to serve, spoon the blueberries over the center of the casserole and sprinkle with powdered sugar.

Yield: 4 each

Per Serving (excluding unknown items): 118 Calories; 8g Fat (56.5% calories from fat); 2g Protein; 11g Carbohydrate; 1g Dietary Fiber; 22mg Cholesterol; 29mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates.

Broccoli Frittata

Servings: 4

10 each Eggs
2 1/2 Teaspoons Salt, Kosher
1/2 teaspoon Pepper, Black
7 Tablespoons Extra Virgin Olive Oil
1 pound Broccoli floret
1/2 each Red Onion
1 Tablespoon Garlic, Chopped
1/8 teaspoon Chili Flake
1 each Lemon, Juiced
1/2 Cup Parm

Preheat oven to 400°F.

Crack the eggs and whisk together with the Parmigiano Reggiano, 1 teaspoon salt, and black pepper, and set aside.

Trim 1/2 inch off the stem of the broccoli. Using a knife, separate all the florets from the base leaving the stem attached and then cut floret pieces in half (you can cut any especially large ones in quarters so all are evenly sized). In a 10- to 11-inch oven-safe sauté pan over medium-high heat, cook the broccoli in 4 tablespoons of olive oil. Let the broccoli develop a nice brown color on one side, then turn everything over and season to taste with kosher salt.

Transfer the pan to the oven and roast the broccoli until tender, 10 to 15 minutes. In a separate 10- to 11-inch sauté pan, cook the onion in 2 tablespoons of olive oil, adding kosher salt to taste. Cook the onions for about 3 to 5 minutes over medium-high heat until lightly browned. Reserve onions on the side.

Once the broccoli is fully roasted and tender, transfer the sauté pan back to the stovetop and reduce the oven temperature to 300° F.

Over medium heat, add 1 tablespoon of olive oil to the broccoli pan and add the garlic and chile. Cook the garlic and chile for 1 minute carefully so as not to burn the garlic. Add the cooked onions to the sauté pan with the broccoli and mix well. Add the egg and cheese mixture and let cook for 30 seconds over high heat.

Transfer the pan to the 300° F oven and let the frittata cook until the eggs are just set. Should be about 25 to 30 minutes. Remove the pan from the oven and then turn the frittata out with a rubber spatula onto a serving plate. Squeeze lemon juice over the top, drizzle extra virgin olive oil, and sprinkle with Parmigiano Reggiano to taste.

Yield: 4 each

Per Serving (excluding unknown items): 434 Calories; 36g Fat (74.6% calories from fat); 19g Protein; 9g Carbohydrate; 4g Dietary Fiber; 530mg Cholesterol; 206mg Sodium. Exchanges: 2 Lean Meat; 1 1/2 Vegetable; 5 1/2 Fat.

Sheet Pan Chicken

Servings: 4

1 1/2 pounds Chicken Thighs, Boneless and Skinless
1/2 teaspoon Salt, Kosher
9 each Garlic Cloves, unpeeled
2 Tablespoons Extra Virgin Olive Oil
1/4 Tablespoon Lemon Juice
1 Tablespoon Paprika, Sweet
1 teaspoon Oregano, dried
1 teaspoon Brown Sugar
3/4 teaspoon Cumin, ground
1 pint Cherry Tomatoes, halved
2 ounces Pancetta / Bacon
1/4 Cup Herbs: Dill, Parsley
Salt & Pepper, As Needed

Heat oven to 425 degrees. Season chicken all over with salt, and place on a rimmed baking sheet.

Smash all the garlic cloves with the side of a knife and peel them. Finely grate one garlic clove and put it in a small bowl. Stir in the 2 tablespoons olive oil, 1 1/2 tablespoons lemon juice, paprika, oregano, brown sugar (if using) and cumin. Pour over chicken, tossing to coat.

Add tomatoes and remaining smashed, peeled garlic cloves to baking sheet, spreading them out around the chicken. Season tomatoes lightly with salt and drizzle with a little more olive oil. Scatter pancetta on top.

Roast until chicken is golden and cooked through, about 30 to 35 minutes. After 15 minutes, stir the tomatoes and pancetta, but don't disturb the chicken.

Transfer chicken to plates. Stir the tomatoes and pancetta around in the pan, scraping up all the delicious browned bits from the bottom and sides, and stir in the herbs and black pepper to taste. Taste and add salt, if needed, and a squeeze of fresh lemon juice, if you like. Spoon tomatoes, garlic and pancetta over the chicken to serve.

Yield: 4 each

Per Serving (excluding unknown items): 372 Calories; 27g Fat (66.8% calories from fat); 24g Protein; 6g Carbohydrate; 1g Dietary Fiber; 113mg Cholesterol; 110mg Sodium. Exchanges: 3 Lean Meat; 1 Vegetable; 0 Fruit; 3 1/2 Fat; 0 Other Carbohydrates.

Spring Time Spaghetti Carbonara

Servings: 4

3 each Bacon, Slices, cut 1/4" pieces
1/2 pound Peas
1 pound Spaghetti
4 ounces Asparagus, sliced diagonally
10 each Basil Leaves, sliced thin
5 each Eggs, Whisked, room temperature
2 Tablespoons Milk, Whole
1/2 Cup Parmesan Cheese, grated
Kosher & Pepper, as needed

Heat a sauté pan over medium heat and add the bacon, cooking for about 5 minutes, until crispy. Transfer the cooked bacon with a slotted spoon to a paper towel and set aside. Return the pan with the rendered fat to the stove top for future use.

Bring a pot of salted water to a boil. Drop the peas into the water and cook them for 5 minutes. Transfer them to a strainer with a slotted spoon or a spider basket. Add the pasta to the boiling water and cook for 10 minutes, or until al dente.

While the pasta cooks, heat the bacon fat in the sauté pan over medium heat. Add the peas and asparagus, and sauté for about 5 minutes. Remove from the heat, stir in the basil, and set aside.

Whisk together the eggs and milk. Have the egg mixture, vegetables and bacon ready to toss with very hot pasta.

Quickly drain the pasta and transfer immediately to a large serving bowl. Pour the eggs and cheese on top of the pasta, and toss vigorously to coat the strands and gently cook the eggs, forming a creamy sauce. Add the vegetables and bacon, and continue tossing to incorporate them. Season with salt and pepper to taste.

Portion the spaghetti on plates and ladle any sauce left in the bowl over each serving. Grate additional cheese on top if you like.

Yield: 4 each

Per Serving (excluding unknown items): 516 Calories; 5g Fat (8.9% calories from fat); 22g Protein; 94g Carbohydrate; 6g Dietary Fiber; 8mg Cholesterol; 197mg Sodium. Exchanges: 6 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fat.

Bread

Monkey Date Bread

Fleischmann's Yeast

Internet address : <http://www.breadworld.com/index.html>

Servings: 24

**To save up to 50% rising time use Fleischmann's® Rapid Rise Yeast. Follow One-Rise Method on package back.*

Cool Rise Method: Reduce first rise to 20 minutes (ten minutes if using Rapid Rise yeast). Shape loaf as directed. Cover tightly with greased plastic wrap; refrigerate for 2 to 24 hours. When ready to bake, remove from refrigerator, uncover dough and let stand 10 minutes. Bake as directed.

DOUGH

1/4 cup warm water (105° to 115°F)
1 package Fleischmann's® Active Dry Yeast, * see note
3/4 cup warm milk (105° to 115°F)
3 tablespoons sugar
1 teaspoon salt
1 egg, at room temperature
2 tablespoons butter or margarine, at room temperature
4 cups all-purpose flour (4 to 4 1/2 cups)
Cooking spray

TO FILL AND SHAPE

3/4 cup chopped or pitted dates, snipped
1/4 cup chopped walnuts or pecans
1/2 teaspoon cinnamon
1/2 cup butter or margarine, melted
3/4 cup maple syrup

Place warm water in large, warm bowl. Sprinkle in yeast; stir until dissolved. Stir in warm milk, sugar, salt, egg and butter. Add 3 cups flour; beat until smooth. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Place dough in bowl coated with cooking spray. Coat top of bread with cooking spray. Cover; let rise in warm, draft-free place until doubled in size, about 45 minutes.

Meanwhile, make filling: In small bowl, combine dates, walnuts, cinnamon and 1/4 cup melted butter; blend well. Reserve.

Punch dough down; divide into 24 pieces. With palms of hands, flatten to 3-inch circles. Place about 1 teaspoon filling in center of each circle. Pull up edges and pinch to enclose filling. To shape bread: Pour 1/4 cup maple syrup in bottom of 10-inch tube pan coated with cooking spray.

Dip 12 balls in remaining melted butter and arrange in pan. Top with remaining 1/4 cup syrup. Repeat process with remaining balls and place in pan. Top with remaining syrup. Cover; let rise in warm, draft-free place until double in size, about 30 minutes.

Bake at 375°F for 40 minutes or until done. Let cool in pan on rack for 20 minutes. Turn out onto serving plate. Serve warm.

Herb & Cheese Monkey Bread:

Prepare dough as directed above, adding 2 teaspoons Italian seasoning and 1/3 cup grated Parmesan cheese along with flour.

Replace above filling and shaping directions with the following: Sprinkle 1/2 tablespoon poppy seeds in bottom of tube pan. Divide dough into 24 pieces; roll each to smooth ball. Dip 12 balls in 1/3 cup melted butter and arrange in pan. Sprinkle with 1 tablespoon poppy seeds. Dip remaining balls in melted butter and place in pan; sprinkle with additional 1/2 tablespoon poppy seeds. Bake as directed.

Per Serving (excluding unknown items): 182 Calories; 6g Fat (30.5% calories from fat); 3g Protein; 29g Carbohydrate; 1g Dietary Fiber; 23mg Cholesterol; 146mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 1 Fat; 1/2 Other Carbohydrates.

Bloody Mary

Servings: 4

1/4 cup Horseradish
1 fluid ounce Worcestershire Sauce
1 fluid ounce Sriracha
1/2 each Lemon Zest
1 teaspoon Celery Salt
1/2 teaspoon Kosher Salt
Fresh Ground Pepper, as needed
16 fluid ounces Tomato Juice
ICE
8 fluid ounces Vodka
optional Pickled Vegetables

In a pitcher, combine the horseradish, Worcestershire sauce, Sriracha, lemon zest, celery salt, kosher salt and 2 teaspoons ground pepper. Add the tomato juice and stir well. Cover and refrigerate until chilled, at least 2 hours.

Pour the tomato juice mixture into 8 ice-filled rocks glasses. Add 2 ounces vodka to each glass and stir. Garnish each drink with a pinch of ground pepper, a lime wedge and pickled vegetables.

Yield: 4 each

Per Serving (excluding unknown items): 164 Calories; trace Fat (4.4% calories from fat); 1g Protein; 9g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1163mg Sodium. Exchanges: 1 Vegetable; 0 Fruit; 0 Fat; 0 Other Carbohydrates.