

Chef Carla Hall's Cooking Experience



Lemon Rice with Feta

SERVES 4

INGREDIENTS

- 1 cup white long grain rice, rinsed and drained
- 2+ cups water
- 1 TB lemon juice
- 1 tsp salt
- Zest of one lemon
- ½ cup crumbled feta cheese
- ¼ cup flat leaf parsley, leaves and tender stems, finely chopped

INSTRUCTIONS

- Place the rice in a 2-quart sauce pan; put your index finger into the pot so that it touches the top of the rice and pour the water in until it reaches the first joint of your finger. Add the lemon juice and salt and place the pan over medium-high heat.
- When it comes to a boil, reduce to low and allow to simmer, covered, for 20 minutes, or until the water is evaporated. Fluff with a fork, then cover for another five minutes; fluff again with a fork and then add more salt to taste if necessary.
- Place the rice in a serving bowl and top with the crumbled feta and chopped parsley. Serve immediately.

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Perfectly Seared Chicken Thighs with Tomatoes and Onions

SERVES 4 - 6

INGREDIENTS

6 skin-on, bone-in chicken thighs
(about 2 1/4 pounds)

Kosher salt and freshly ground
pepper

1 tablespoon vegetable oil

1 small white onion, diced

2 cloves garlic, smashed

1 14-ounce can diced tomatoes

1 sprig fresh oregano

INSTRUCTIONS

- Place the chicken thighs skin-side down on a clean cutting board and, using a sharp boning knife, cut along either side of the bone to loosen it, but still leaving the bone attached to the thigh. Flip the thighs over and season with salt and pepper.
- Heat oil in a 12" skillet over high heat until hot but not smoking. Nestle chicken in skillet, skin side down, and cook 2 minutes. Reduce heat to medium-high; continue cooking skin side down, occasionally rearranging chicken thighs and rotating pan to evenly distribute heat, until fat renders and skin is crispy and golden brown, about 10-12 minutes.
- Turn the thighs over and sear for two minutes, then remove from pan. Reduce heat to medium-low and add the diced onions and allow to cook for about 5 minutes, or until they begin to become translucent and softened. Add the garlic cloves and cook for another few minutes, until they begin to soften, then stir in the tomatoes with their juices and the sprig of oregano. Nestle the chicken thighs, skin-side up, back in the pan and continue cooking for another 6-8 minutes, until the sauce has reduced and thickened slightly and the chicken registers 165° with a meat thermometer.
- Allow to rest for five minutes, then serve immediately.

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Fast Greek Salad with Lemon Garlic Vinaigrette

SERVES 4

INGREDIENTS

- 2 TB olive oil
- 6 one-inch slices baguette, cut into 1" cubes
- 1 head of romaine lettuce, chopped
- 2 mini Persian cucumbers, quartered and sliced
- 1 cup grape tomatoes, halved
- ½ cup pitted Kalamata olives, halved
- ½ cup flat leaf parsley, leaves and tender stems, chopped
- ¼ cup fresh oregano leaves, lightly chopped
- Salt and pepper to taste
- Lemon Garlic Vinaigrette (recipe below)

LEMON GARLIC VINAIGRETTE

- 2 tablespoons lemon juice
- 2 tablespoons brine (from feta cheese)
- 2 teaspoons lemon zest
- 2 tablespoons shallot, roughly chopped
- 1 small clove of garlic, peeled
- 2 teaspoons Dijon mustard
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- ¾ cup olive oil

INSTRUCTIONS

- Make the croutons: Place a skillet over medium-high heat and add olive oil. When oil begins to shimmer, add cubed baguette and toss in the warm oil to coat. Toast the cubes until golden-brown on each side, then sprinkle lightly with a little salt and allow to drain on paper towels until ready to use.
- Make the vinaigrette: Place all ingredients except olive oil in the carafe of a blender and blend until the ingredients begin to smooth. With the blender running, pour the olive oil slowly through the top of the carafe until the dressing is thickened and smooth. Add more salt and pepper to taste if necessary. Makes 1 cup. Can be refrigerated for up to two weeks.
- Make the salad: Place the lettuce, cucumbers, tomatoes, olives, parsley, and oregano in a large salad bowl and toss to combine. Drizzle a 1/2 cup of Lemon Garlic Vinaigrette over the salad and toss to coat completely, adding more vinaigrette if necessary. Season to taste with more salt and pepper as needed, then top with the croutons.

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Oranges with Honey and Olive Oil

SERVES 4

INGREDIENTS

- 4 whole oranges
- 2 tablespoons extra virgin olive oil
- 2 tablespoons honey
- 1 teaspoon fresh thyme leaves, lightly minced
- ½ teaspoon Kosher salt or fleur de sel

INSTRUCTIONS

- Using a sharp knife, slice off the peel and pith from the oranges, then cut them into round slices, about 1/2" thick.
- Arrange on a platter in an overlapping pattern. Drizzle with the olive oil and honey, then sprinkle with the thyme leaves and salt. Serve immediately.