

MOZZARELLA, TOMATO AND BASIL QUESADILLA WITH PARMESAN CRUST

By: Simply Creative Chef Rob Scott

Ingredients:

Serves 8 - 12

3 tablespoons unsalted butter, room temperature
1 oz finely grated Parmigiano-Reggiano
4 9 – 10 inch flour tortillas
8 oz mozzarella, coarsely grated
2 medium tomatoes, seeded and coarsely chopped (about 1 cup)
1/3 cup coarsely chopped fresh basil
Kosher salt and freshly ground black pepper

Directions:

- ❖ Position a rack in the center of the oven
- ❖ Heat the oven to 200 degrees F
- ❖ In a small bowl, mix the butter and Parmigiano
- ❖ Spread this on one side of each tortilla and set the tortillas on a work surface, buttered side down
- ❖ Distribute the mozzarella among the tortillas, covering only half of each and leaving a 1-inch margin at the edge
- ❖ Follow with the tomatoes and basil and sprinkle with ¼ teaspoon each of salt and black pepper
- ❖ Fold the tortillas in half to enclose the filling, creating a half-moon
- ❖ In a 10 – 12 inch nonstick skillet over medium heat, cook two of the quesadillas, covered, until golden brown on the first side, about 3 minutes
- ❖ Uncover, flip and cook until the second side is golden brown and the cheese has melted completely, about 2 minutes (watch carefully as the Parmigiano crust can burn easily – lower the heat if it's getting too dark)
- ❖ Transfer the quesadillas to the oven to keep warm (up to 30 minutes) and repeat with the remaining two quesadillas
- ❖ Cut the quesadillas in half (or smaller wedges if serving as an hors d'oeuvre) and serve

PANKO CHICKEN MILANESE WITH BLISTERED TOMATOES AND BASIL

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4 servings

Chicken:

4 chicken cutlets, pounded thin
1 ¾ teaspoons kosher salt
¼ cup flour
2 large eggs, beaten
¾ cup panko
3 tablespoons olive oil, plus more as needed
¼ teaspoon freshly ground black pepper, optional

Sauce:

2 tablespoons olive oil, plus more as needed
1 ½ teaspoons kosher salt
½ red onion, chopped
1 yellow bell pepper, diced
1 ½ cups cherry tomatoes, halved
2 tablespoons capers, drained
¼ teaspoon dried oregano
¼ teaspoon crushed red pepper flakes, optional
½ cup fresh basil leaves, chopped

Directions:

- For the chicken: season the pounded cutlets evenly on all sides with ½ teaspoon salt
- Put the flour, eggs, and panko in 3 separate bowls
- Season the flour with ¼ teaspoon salt, the eggs with ¼ teaspoon salt and the breadcrumbs with ½ teaspoon salt
- Working with one piece at a time, dredge the seasoned chicken cutlets in the flour, then the egg mixture and finishing with the breadcrumbs, pressing gently to make sure the breadcrumbs adhere evenly
- Heat a large skillet over medium heat, add the oil to the hot pan, heat another 10 seconds and then add the breaded chicken
- Cook until the first side is deep golden brown and the chicken begins to look cooked around the edges, 4-5 minutes
- Flip the cutlets and continue to cook on the second side until golden brown and crispy, about 3 minutes more
- Remove the chicken to a wire rack and season with the remaining ¼ teaspoon salt and pepper if desired
- For the sauce: wipe out the pan and return to medium heat
- Add the olive oil, onion, bell peppers and ½ teaspoon salt and cook to soften slightly, about 3 minutes
- Stir in the tomatoes, capers, oregano, crushed red pepper flakes if using, and the remaining ½ teaspoon salt
- Cook until the tomatoes start to release their juices, about 3 minutes longer
- Spoon the sauce over the crispy cutlets and serve topped with the basil

THE ULTIMATE CHOCOLATE OATMEAL COOKIE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 20 cookies

½ cup old fashioned oats
2 ¼ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
¼ teaspoon ground cinnamon
1 cup unsalted butter, melted
¾ cup brown sugar, packed
¾ cup granulated sugar
1 tablespoon vanilla extract
½ teaspoon lemon juice
2 large eggs
3 cups chocolate chips – use your favorite kind
1 ½ cups chocolate walnuts

Directions:

- Place oats in a small food processor or blender and grind until they turn powdery
- Place them in a medium bowl and whisk in the flour, baking soda salt, and cinnamon and set aside
- Stir together melted butter, brown sugar, and granulated sugar until smooth (no mixer needed – just a wooden spoon or spatula)
- Stir in vanilla, lemon juice, and eggs
- Stir until smooth, then stir in flour mixture – it may be slightly lumpy because of the ground oats
- Stir in chocolate chips and walnuts
- Line a cookie sheet with wax or parchment paper or a silicone baking mat
- Scoop ¼ cupfuls of the dough into balls and place on the cookie sheet (you do not need to space them – this is just for chilling)
- Cover well with plastic wrap and chill at least 4 hours or overnight before baking
- Preheat oven to 350 degrees F
- Place cookies well-spaced on cookie sheets lined with parchment paper or silicone baking mats
- Slightly depress each ball with the palm of your hand
- Bake for 13 – 17 minutes
- Do not overbake – these are best a bit under done