

Green Shakshuka

Makes 4 servings

Ingredients:

- 1 ½ tablespoons extra virgin olive oil, divided
- 1 tablespoon tomato paste
- ½ onion, diced
- 1 green pepper, diced
- 1 pound tomatillos, diced
- 1 bunch swiss chard, chopped
- 3 cloves garlic, minced
- 1 teaspoon kosher salt
- 4 large eggs
- 3 tablespoons cilantro, chopped



Directions:

1. Preheat the oven to 375°F.
2. Heat the oil in a 12-inch cast iron pan or ovenproof skillet over medium heat. Add the tomato paste, onion, pepper, tomatillos, and chard; sauté for 3 to 4 minutes. Add the garlic and cook until fragrant, about 30 seconds. Add the salt and simmer for about 10 minutes.
3. Make 4 wells in the sauce and gently break one egg into each. Transfer to the oven and bake until the whites are cooked, and yolks are set, 10 to 12 minutes.
4. Allow to cool for 3 to 5 minutes, garnish with cilantro, and carefully spoon onto plates.

Pomegranate-Poached Pears

Makes 6 servings (half a pear with topping)

Ingredients:

- 1 ½ cups pomegranate juice
- ¾ cup dry red wine, such as Cabernet Sauvignon or Pinot Noir (or red grape juice)
- 1/3 cup maple sugar
- 1 cinnamon stick
- 4 whole cloves
- 3 medium pears, peeled and cored
- 1 tablespoon orange zest
- 4 orange slices

Optional topping:

- ½ cup plain Greek yogurt
- 2 tablespoons ricotta (or creme fraiche or mascarpone)
- 1 teaspoon orange zest

Directions:

1. Combine pomegranate juice, wine, sugar, cinnamon stick, and cloves in a large saucepan. Cover, bring to a boil, reduce heat and simmer, stirring until sugar dissolves.
2. Meanwhile peel pears, leaving stem attached. Using a melon baller (or metal spoon) core the bottom of the pear.
3. Add pears, orange zest, and orange slices to the saucepan, return to a simmer, cover and cook 15 to 20 minutes, turning pears occasionally, until tender when pierced in thickest part.
4. Cool pears in saucepan, then transfer with poaching liquid to a container. Cover and refrigerate until chilled.
5. As pears are chilling, in a small bowl whip together Greek yogurt, ricotta, and orange zest.
6. To serve, cut pears in half, top with yogurt mixture, and spoon some poaching liquid around pears.



Marinated Strip Steak

Makes 4 servings

Ingredients:

- 1/2 cup balsamic vinegar
- 2 tablespoons maple sugar (or maple syrup)
- 2 garlic cloves, minced
- 1 teaspoon crushed dried rosemary
- 1 teaspoon kosher salt
- ½ teaspoon ground pepper
- 1 1/2 pounds skirt steak, cut crosswise into 2-4 equal pieces
- 1 tablespoon avocado or grapeseed oil

Directions:

1. In a resealable plastic bag, combine vinegar, sugar, garlic, rosemary, 1 teaspoon salt, and 1/2 teaspoon pepper. Add meat to marinade and turn to coat. Let marinate at room temperature at least 15 minutes or cover and refrigerate up to 1 day.
2. In a grill pan over medium-high heat, add oil. Remove steaks from marinade, allowing excess to drip off. Grill steaks 2 to 3 minutes then flip and cook another 2-4 minutes for medium-rare. Transfer to a plate; cover loosely with aluminum foil and let rest 5 minutes.

