

Chef Aleks' Simple Asparagus Salad

[Prairie Farm Corps](#), Grayslake

Aleks' spin on Jamie's [Boiled Eggs and Asparagus Soldiers](#) recipe

1 lb Asparagus
4 oz Parmesan cheese
2 shallots
¼ c Balsamic vinegar
½ c extra virgin olive oil
2 oz Kalamata olives (3-4 per plate)
Sea salt & pepper to taste

1. Prepare a pot with boiling water. Add a generous amount of sea salt to the water. You can also grill or roast your asparagus.
2. Trim the asparagus and peel if needed.
3. Make the dressing by mixing the balsamic vinegar and olive oil. Season with salt and pepper. Add the finely chopped shallots.
4. Boil the asparagus for 2-3 minutes, until tender but still crisp. Remove the asparagus from the water and transfer them to serving plates.
5. Cut the olives into halves and arrange on the plates.
6. Spoon over some of the dressing. Use a vegetable peeler to cut thin strips of the cheese and lay them on top each plate.

Chef Rob's Healthy Hummus Wrap

[Youthage Culinary Cooking School](#), Mundelein

Rob's spin on Jamie's [Simple Hummus](#) recipe

2 - 8 in whole grain tortilla wraps (spinach or tomato)

1/3 cup shredded carrots

1/3 cup fresh thin sliced stick zucchini or squash

1/3 cup fresh thin sliced radishes

1/3 cup each assorted bell peppers cut into thin sticks (orange, red, yellow)

2 cup baby spinach

1/3 cup shredded cheddar (optional)

Chipotle Hummus:

1 - 15 oz can chickpeas drained / reserve liquid

1 tbsp - 1/4 cup chipotle sauce (1 small can of Chipotle peppers)

3 tbsp tomato paste

1 tsp minced garlic

1 tbsp kosher salt

1/2 tsp black pepper

1/4 cup extra virgin olive oil

1.5 tsp fresh lemon juice

1. Using a cutting board and a 10 in chef's knife (if available), cut vegetables into sticks as thin as you can (or use a food processor). Leave skin on for appearance and nutrients.
2. Wash spinach/greens and let air dry, set aside.
3. Shred carrots on a box grater or in a food processor. Strain any moisture using a dry towel.
4. Using a food processor or blender, pulse all hummus ingredients together (start with one tbsp of chipotle at a time and add more at end to determine how hot you may want it to complete the full 1/4 cup) except for the olive oil.
5. Drizzle in olive oil slowly with food processor running. Add reserved chickpea/garbanzo bean liquid a little at a time to thin out hummus to desired thickness.
6. Spread hummus on wrap covering entire tortilla except for the edges.
7. Place spinach/greens in center and continue to add other cut/grated vegetables on top of the spinach.
8. Once all ingredients have been added start rolling from one edge to the next. Cut to the desired size. BON APPETITE!

Chef Lee's Hard Boiled Eggs with Roasted Tomato Salsa & Radish pico de gallo

[Milwalky Trace](#) & [Milwalky Taco](#), Libertyville

Lee's spin on Jamie's [Mexican-style Omelette Wrap](#) recipe

Roasted tomato-guajillo salsa: yield 4 cups

8 ripe plum tomatoes(stem removed)
4 guajillo chiles
1 arbol chile
1 small white onion
4 cloves garlic(keep in papery skin)
juice from 3 limes
salt, to taste

Radish pico de gallo: yield 1 cup

6 radishes
½ red onion
1 tbsp chopped cilantro

Method:

To boil eggs:

Bring a large pot of water to a rapid boil. While waiting for the water to boil ready a bowl of ice water. Gently place large eggs in boiling water and set a timer for 10 minutes. After ten minutes remove eggs from boiling water and immediately place in ice water to stop the cooking. Peel eggs when cool and store submerged in cold water in an airtight container

For the salsa:

Preheat a cast iron pan on medium heat. Put the garlic in the pan and turn occasionally until softened and black in spots, remove from pan and peel when cool. Using gloves, remove the stems and seeds from dried chiles. Place chiles in the pan and press with a spatula toast until fragrant. Place the chiles in a bowl and cover with hot water to hydrate. Remove after 30 minutes. Start coals on grill or preheat broiler. While waiting for coals peel and slice the onion

into 1/4" rounds. Grill tomatoes and onions until softened and black in spots. Add all salsa ingredients to food processor and pulse until desired consistency is achieved.

For the pico de gallo:

Finely dice red onion. Julienne radishes using a mandolin or by hand. Add all ingredients to a bowl and mix

To assemble:

Cut boiled egg in half. Season cut side with salt and pepper. Top with salsa then with pico de gallo. Drizzle with extra virgin olive oil.

Chef John's Soft Scramble Quiche with Pesto on Flatbread

[Pizzeria Deville](#), Libertyville

John's spin on Jamie's [Silky Masala Eggs](#) recipe

John's Basil Pesto

8 cloves of garlic

2 oz pine nuts

Juice of one lemon

1/2 Parmesan (Reggiano or SarVecchio)

8-10 Oz Fresh Basil Leaves

Salt to Taste

1. In a food processor, chop garlic, then add pine nuts and lemon juice.
2. Blend until a paste is formed.
3. Add Parmesan and Basil and continue to blend.
4. Slowly add 1 Cup Lonely Tree Organic Olive Oil while blending to emulsify.
5. Season with Salt to taste. If garlic taste is too strong, slowly add the juice of another lemon.

John's Flatbread

Day 1:

600 G Flour (Four level cups)

360 G Water (13 Ounces)

12 G Kosher Salt (Two Level Teaspoons)

7-8 G Dry Active Yeast (Two Level Teaspoons)

1. Mix very cold water and yeast and let bloom for 5 minutes.
2. Add 1/2 cup of flour and combine well, let sit for a few minutes.
3. Add the remaining flour and salt on top and mix until smooth and supple.
4. Place entire dough mass in a large container lightly coated in olive oil or cooking spray.
5. Put into refrigerator and allow to proof overnight.

Day 2:

1. Portion dough balls into 10 oz-12oz dough balls, Roll into ball, careful to ensure it is closed on the bottom.
2. Set dough balls in covered container in the refrigerator overnight or freeze in plastic wrap.

Day 3:

1. Allow dough to come to room temper for 1 -2 hours depending on ambient temp of cooking area.
2. Stretch, top and bake.

Cooking:

1. Preheat oven to 500+ for 30 minutes with pizza stone in oven. (Carefully open oven - very hot air coming!)
2. Quickly Slide pizza onto the pizza stone.
3. Allow to bake until crust has risen and dough has developed a shell.
4. Turn pizza 180 degrees halfway through cooking process.

Chef Shulames' "Gjelina's Honey Garlic Dressing"

[Pilot Light Chefs Organization](#), Chicago
Shulames' spin on [Jamie's Simple Salad](#)

¼ cup red wine vinegar
3 Tbsp fresh lemon juice
3 cloves garlic
1 shallot
1 tbsp honey
¾ cup extra virgin olive oil

1. In the medium bowl, combine the vinegar and lemon juice.
2. Stir in the garlic and shallot, and let stand several minutes.
3. Whisk in the honey, then the olive oil.
4. Season with salt and pepper
5. There should be a noticeable sweetness that balances the acidity of the vinegar and lemon.
6. Keep in a warm spot until ready to use.