delicious dish

## Make Ahead Quarantine Seder (again)
## Grocery,Tool List and Prep list

| Recipe Title | Grocery Fresh | Grocery Dry | Tools Needed | Prep Ahead |
|---|---|---|---|---|
| **braised mushroom and spinach stuffed chicken breasts with baby potatoes** | 1 onion<br>2 cloves garlic<br>2 cups mixed mushrooms<br>Frozen spinach<br>6 chicken supremes<br>6 small shallots<br>Fresh thyme<br>12 baby potatoes or fingerling | Kosher salt<br>Freshly ground pepper<br>Olive oil<br>Matzo farfel<br>Dry white wine<br>Low or no sodium chicken stock<br>Yellow raisins<br>Dried porcini mushrooms | Large fry pan<br>Dutch oven or braiser or roasting pan with heavy duty foil | Parboil baby potatoes, see reicipe<br>Defrost spinach<br><br>Have all ingredients ready |
| **quinoa mujadara** | 1 medium onion<br>Mixed chopped herbs (a mix of dill, parsley and/or cilantro) | 2½ oz egg vermicelli or other very thin noodles or 1 cup of vermicelli noodles (kosher for passover)<br>Currants<br>Handful of chopped roasted almonds or chopped pistachios or pine nuts<br>Potato starch<br>Neutral oil (sunflower, canola, grapeseed)<br>Tri-coulored quinoa<br>4 cups chicken broth (or vegetable broth)<br>Olive oil<br>Cumin seeds (omit it if you don't use kitnyot on passover)<br>Curry powder<br>Matzo farfel | Fry pan<br>Pot for quinoa | Have all ingredients ready |
| **passover lemon tart** | 2 sticks unsalted butter, margarine, or coconut oil<br>4 lemons<br>4 eggs | Matzo cake meal<br>Potato starch<br>Brown sugar<br>Cinnamon<br>Sugar<br>Passover icing sugar for garnish | Food processor<br>11-inch fluted tart pan or spring from pan | Have all ingredients ready |

carolyn tanner cohen | www.deliciousdish.ca | deliciousdishcookingschool@gmail.com | (416) 200. 3522
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