



Fresh. Food. Fun.



Fresh Chef Experiences are the ultimate private Cooking Classes and Parties and it all happens in your home, office, or event space!

Our private cooking classes and parties are a fresh idea focused on food and fun. We bring the event to you - whether you are hosting a cooking party, teambuilding event, or just want to step up your culinary skills.

Your fun cooking class or party begins when our professionally trained chefs arrive with everything required to have a great cooking event. We provide all the food and all the cooking equipment. With our small chef-to-attendee ratio, we promise to bring out the culinary skills in everyone - whether you and your guests are beginners or advanced foodies. Fresh Chef sets up, entertains, and cleans up - you just have fun!

We offer a wide variety of options, over 150 cooking classes and party ideas, or you can even create your own Fresh Chef cooking event. Your private professionally educated and trained chef will instruct you and your guests how to prepare excellent food with menus ranging from learning basic skills through mastering high-level techniques.

Call or email us to book your cooking class or party at 502-386-5241 or kathy@freshchefexperience.com.

Fresh Chef Experience participates with Dare to Care in support of Share Our Strength's Cooking Matters/No Kid Hungry Program. We donate our chef instruction time to support this much needed community program. Help us in the fight to end childhood hunger. Volunteers are needed; see how you can help by contacting - Kimberly@daretocare.org



Fresh Chef Experience Chefs are college educated culinary school graduates and working professionals. With our small chef-to-attendee ratio, we teach you and your guests how to master the latest from the basics through professional techniques. So whether you are a beginner desiring to learn some new skills, to an advanced foodie who loves to cook, our Fresh Chefs are ready to instruct you on how to combine fresh ideas, food, and a lot of fun!

Learn more about Fresh Chef Experience - go to freshchefexperience.com.

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March 2018

Asian-Spiced Chicken Thighs With Ginger Cilantro Sauce, Lemongrass Glazed Potatoes & Grilled Baby Bok Choy

Asian-Spiced Chicken Thighs

INGREDIENTS

- 4 lemongrass stalks, tough outer layers removed, chopped
- 1 medium shallot, chopped
- 1 teaspoon garlic, chopped
- 3 tablespoons chopped fresh ginger
- ¼ cup fresh lemon juice
- 2 teaspoons fish sauce
- 2 teaspoons light brown sugar
- ½ teaspoon crushed red pepper flakes
- 6 skinless, boneless chicken thighs
- Kosher salt
- Ground pepper
- 2 tablespoons grape seed or canola oil
- Ginger Cilantro Sauce (see recipe)

DIRECTIONS

To make the marinade: process lemongrass, shallot, garlic, ginger, lemon juice, fish sauce, brown sugar, and red pepper flakes in a food processor to a fine paste. Season chicken with salt and pepper and place in a plastic resealable bag. Add lemongrass mixture and rub on the chicken. Chill at least 30 minutes to overnight.

Heat a grill pan or 12" sauté pan over medium-high heat. Remove chicken from marinade and remove any excess rub. Brush with the oil and sprinkle with kosher salt. Cook until the chicken is browned and the internal temperature reaches 165°F, about 5-7 minutes. Remove from the heat, cover with foil, and rest 5 minutes. Serve over the Ginger-Cilantro Sauce with the Lemongrass Glazed Potatoes and Bok Choy in bowls. Serves 6.

Ginger Cilantro Sauce

INGREDIENTS

- 3 tablespoons olive oil
- ½ cup chopped shallots
- 8" piece chopped lemongrass, tough outer leaves removed, center only
- 2 teaspoons finely chopped garlic cloves
- 1 cup white wine
- 2 tablespoons chopped ginger
- ¼ teaspoon kosher salt
- juice one lemon
- 2 tablespoons cilantro leaves

In a saucepan heat the olive oil over medium-high heat until hot, add the shallots and lemongrass and stirring often, cook until softened about 2-3 minutes. Add the garlic and cook for another minute then immediately add the wine, chopped ginger, and salt. Bring to a boil and reduce the wine by half for about 5 minutes. Remove from the heat, add the contents to a high-speed blender with the lemon juice and cilantro leaves. Blend until smooth, adding any additional salt to taste. Add the warm sauce to bowls and top with the chicken, potatoes and baby Bok Choy.

Lemongrass Glazed Potatoes

INGREDIENTS

- ½ cup sugar
- 1 pound small baby potatoes
- 3 stalks of lemongrass, chopped
- 2 tablespoons butter
- Kosher salt

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DIRECTIONS

Lemongrass simple syrup

In a saucepan over medium heat add the sugar with ½ cup water. Bring to a simmer and stir until the sugar melts into the water. Remove from the heat and add the lemongrass stalks; set aside to cool about 30 minutes. When cooled, strain the syrup through a fine mesh sieve into a clean container to remove the lemongrass stalks. Set aside.

Glazed potatoes

Scrub the potatoes clean, put them in a pot, and cover with 2-inches of water. Add 2 tablespoons of salt and bring the water to a boil. Turn down the heat to a gentle simmer and boil until the potatoes are easily pierced with a small thin knife. When cooked, strain and allow the moisture to evaporate off the surface of the potatoes.

Heat a sauté pan over medium high heat until hot; add the butter and melt. Add ¼ cup of the lemongrass syrup and cook until reduced about 5 minutes. Add the potatoes and cook, gently turning occasionally until all the liquid is gone and potatoes are turning golden.

Grilled Baby Bok Choy

INGREDIENTS

- 3 baby Bok Choy
- Olive oil
- Kosher salt
- Black pepper

DIRECTIONS

Heat a grill pan or sauté pan over medium high heat. Cut the Bok Choy in half and brush the cut side with olive oil. Place cut side down in the pan and cook until browned and seared. Brush the back side with olive oil, sprinkle with salt and pepper, then turn over and grill the back side until the Bok Choy has wilted but is still crispy.

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A Fresh Chef Experience Gift Certificate offers everything from cooking with friends, to a private cooking lesson, or even a party!

It's all up to the gift certificate recipient to decide how to use their cooking class or party. Plus, with Fresh Chef Experience, your gift recipient can choose from over 150+ different cooking class ideas!

Contact us to place your order: kathy@freshchefexperience.com, or text/call us at 502-386-5241