



MEDITERRANEAN BOWTIE PASTA SALAD WITH GRILLED CHICKEN

By: Simply Creative Chef Rob Scott

INGREDIENTS:

- 12 ounces uncooked bowtie pasta
- 1 English cucumber, diced
- 1 pint cherry or grape tomatoes, halved
- ¼ cup sliced kalamata olives
- 4 ounces crumbled feta cheese
- ½ medium red onion, peeled and thinly sliced
- 1 cup chickpeas, rinsed
- ¼ cup sundried tomatoes in oil, chopped
- 1 9-ounce bag baby arugula

LEMON-HERB VINAIGRETTE INGREDIENTS:

- ¼ cup extra virgin olive oil
- 3 tablespoons red wine vinegar
- 1 tablespoon freshly squeezed lemon juice
- 2 teaspoons dried oregano, minced
- 1 teaspoon honey (or your desired sweetener)
- 2 small garlic cloves, minced
- ¼ teaspoon freshly cracked black pepper
- ¼ teaspoon salt
- Pinch of crushed red pepper flakes

Yields 6-8 servings

DIRECTIONS:

- Bring a large pot of generously salted water to a boil
- Add the bowtie pasta and cook until al dente, according to the package directions
- Drain pasta, then rinse with cold water for about 20-30 seconds until no longer hot
- Transfer the pasta to a large mixing bowl
- Add cucumbers, olives, feta, red onion, chickpeas, sundried tomatoes, and arugula
- To make the Lemon-Herb Vinaigrette: whisk all ingredients together until combined
- Drizzle the vinaigrette evenly on top of the pasta and vegetables then toss until all of the ingredients are evenly coated with the dressing
- Serve immediately, garnish with extra feta and black pepper, if desired



NORTH FORK BAKED STRAWBERRY FROSTED DONUTS

By: Simply Creative Chef Rob Scott

INGREDIENTS:

- 1 cup all-purpose flour
- 6 tablespoons granulated sugar
- 1 teaspoon baking powder
- 4 tablespoons vanilla Greek yogurt (or you can use plain or strawberry)
- 2 tablespoons whole milk
- 1 egg
- ½ teaspoon pure vanilla extract
- 1 tablespoon unsalted butter, melted

Strawberry frosting:

- 1-2 strawberries
- 1/2 tablespoon strawberry jam
- 1 cup confectioners' sugar
- Optional: red sprinkles

Yields 6 donuts

DIRECTIONS:

- Preheat oven to 325 degrees F
- Spray donut pan (or muffin pan) with non-stick spray and set aside
- In a large bowl, mix together flour, sugar, and baking powder and set aside
- In a small bowl, whisk together the yogurt, milk, egg, vanilla, and melted butter
- Slowly mix wet ingredients into dry until just combined – do not overmix
- Use a pastry bag fitted with a large round tip (or a Ziploc bag with a corner cut off) to pipe the batter into a 6-donut pan about 2/3 full
- Bake 8-11 minutes until the donuts are set and golden brown – they will spring back when touched
- Allow to cool slightly before removing from pan, about 5 minutes

NORTH FORK BAKED STRAWBERRY FROSTED DONUTS continued



DIRECTIONS:

- To make the frosting, slice strawberries and puree with 1/2 tablespoon strawberry jam
- Slowly stir in 1 cup confectioners' sugar, adding more if needed to reach the desired consistency and coloring
- Dip donuts into strawberry frosting 1-2 times, depending on how thick you like them frosted and top with sprinkles, if desired
- Donuts are best served immediately - Leftovers keep well covered tightly at room temperature for up to 2 days or frozen for up to 2 months.

WATCH THE VIDEO AND USE THE EXACT INGREDIENTS FOR BEST RESULTS





CARNIVAL FUNNEL CAKE

By: Simply Creative Chef Rob Scott

INGREDIENTS:

- 2 cups all-purpose flour
- 2 tablespoons granulated sugar
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup milk, or more if needed
- 2 large eggs, lightly beaten
- ½ teaspoon vanilla extract
- Vegetable oil for frying
- Powdered sugar for dusting

Yields 5 servings

DIRECTIONS:

- In a medium-sized bowl, whisk together flour, sugar, baking powder, and salt until well combined
- In a separate bowl, whisk together milk, eggs, and vanilla extract until well combined
- While whisking, gradually add dry ingredients to wet, stirring until mixture is smooth and combined then set aside
- Fill a medium-sized saucepan 2-3 inches deep with vegetable oil
- Set on stovetop over medium-low heat and place a candy thermometer in the middle of the oil and not touching the bottom so it reads the actual temperature – heat to 370-375 degrees F.

CARNIVAL FUNNEL CAKE

continued

DIRECTIONS:

- Once the oil is heated, portion about 1/3–1/2 cup of batter into a liquid measuring cup
- Slowly drizzle batter into oil in a thin stream, swirling and criss-crossing the batter over itself
- Fry on each side until golden brown (about 90 seconds per side) then remove to a paper-towel lined plate
- Dust with powdered sugar and serve warm
- Repeat with remaining batter but make sure that oil returns to temperature in between batches

**PLEASE READ RECIPE CAREFULLY AND WATCH VIDEO
- ADULT MUST BE PRESENT WHEN MAKING THIS RECIPE—
WHOLE MILK VERY IMPORTANT.**



TUSCAN-STYLE TOMATO AND SOUR DOUGH BREAD SALAD

By: Simply Creative Chef Rob Scott

INGREDIENTS:

- 1 ½ pounds ripe tomatoes (the best you can find) cut into bite-size pieces
- 1 teaspoon kosher salt, plus more for seasoning (use half as much if using table salt)
- ½ pound rustic sourdough or ciabatta bread, cut into 1 ½ inch cubes (about 3 cups)
- 10 tablespoons extra-virgin olive oil, divided
- 1 small shallot, minced (about 2 tablespoons)
- 2 medium garlic cloves, minced (about 2 teaspoons)
- ½ teaspoon Dijon mustard
- 2 tablespoons white wine vinegar or red wine vinegar
- Freshly ground black pepper
- ½ cup (½ ounce) packed basil leaves, roughly chopped

Yields 3 servings

DIRECTIONS:

- Place chopped tomatoes in a colander set over a bowl and season with 1 teaspoon of kosher salt
- Toss to coat and set aside at room temperature to drain, tossing occasionally for at least 15 minutes
- Preheat oven to 350 degrees F and adjust rack to center position
- In a large bowl, toss bread cubes with 2 tablespoon olive oil and a little kosher salt
- Transfer to a rimmed baking sheet
- Bake about 15 minutes, until crisp and firm but not browned
- Remove from oven and let cool

TUSCAN-STYLE TOMATO AND SOUR DOUGH BREAD SALAD

continued

DIRECTIONS:

- Remove colander with tomatoes from bowl with tomato juice and place in sink
 - Add shallot, garlic, mustard, and vinegar to bowl with tomato juice
 - Whisking constantly, drizzle in remaining 8 tablespoons olive oil
 - Season dressing to taste with salt and pepper
 - Combine toasted bread, tomatoes, and dressing in a large bowl
 - Add basil leaves
 - Toss everything to coat
 - Let rest 30 minutes before serving, tossing occasionally until the dressing is absorbed by the bread.
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