

Sunday Supper Recipes and Ingredients Lists for April 2024

April 7th

Head Chef Carol Verga

Lemon Chicken

12 oz. baby red potatoes, halved
1 T olive oil, divided
4 (6 oz.) boneless, skinless chicken breasts, pounded
to $\frac{3}{4}$ " thickness
 $\frac{3}{4}$ t salt, divided
 $\frac{1}{2}$ t black pepper, divided
2 thyme sprigs
4 oz. Cremini mushrooms, quartered
1 T chopped fresh thyme
 $\frac{1}{4}$ c whole milk
5 T flour
1 $\frac{3}{4}$ c unsalted chicken stock
8 very thin lemon slices
1 (8 oz.) package French green beans
2 T chopped fresh flat-leaf parsley

Preheat oven to 450.

Place potatoes in a medium saucepan; cover with water. Bring to a boil and simmer 12 minutes or until tender. Drain

Heat a large ovenproof skillet over medium-high heat. Add 1 t oil to pan. Sprinkle chicken with $\frac{1}{4}$ t salt and $\frac{1}{4}$ t pepper. Add chicken and thyme sprigs to pan; cook 5 minutes or until the chicken is browned.

Turn chicken over. Place pan in oven; bake at 450 for 10 minutes or until chicken is done. Remove chicken from pan. Return pan to medium high heat. Add remaining 2 t oil. Add potatoes, cut sides down, mushrooms, and 1 T thyme. Cook 3

minutes until browned, stirring once.

Combine milk and flour in a small bowl, stirring with a whisk. Add remaining salt, remaining pepper, flour mixture, stock, lemon, and beans to pan. Simmer 1 minute or until slightly thickened.

Add chicken, cover, reduce heat and simmer for 3 minutes or until beans are crisp tender.

Sprinkle with parsley.

Greek-Style Salad

3 T olive oil

1 T lemon juice

2 cloves garlic, minced

½ t salt

¼ t pepper

2 zucchini, peeled and trimmed length-wise into ribbons

4 oz. cherry tomatoes, quartered

4 oz. Feta cheese, cut into ½" cubes

½ c pitted kalamata olives

½ c pepperoncino, sliced and cut into rings

¼ c coarsely chopped fresh parsley

2 T coarsely chopped fresh dill

3 scallions, cut into ½" pieces

Whisk oil, lemon juice, garlic, salt, and pepper together in large bowl. Add zucchini, tomatoes, feta, olives, pepperoncini, parsley, dill, and scallions and toss until evenly combined.

Arrange zucchini mix on platter. Serve.

April 14th

Head Chef Kate Dins

Carrot Soup

Olive oil

Onions

Celery

Salt & pepper

Dill and tarragon

Lemon juice

Carrots

Vegetable stock

Coconut milk

Chicken (optional)

Tossed Salad

Lettuce

Tomatoes

Cucumber

Red Cabbage

Olive oil and balsamic vinegar

Assorted fruit for dessert

April 21st

Head Chef Walt Schaffer

Cioppino (Seafood Stew)

Stewed Tomatoes

Seafood Broth

White Wine

Cod

Shrimp

Scallops

Clams

Mussels

Onions

Garlic

Diced Pepper

Butter

Bay Leaves

Thyme

Oregano

Basil