

# sample menus

COOK, LEARN, FEAST

*(individuals will cook in small teams and come together for family-style feast)*



## ITALIAN

### Bruschetta for the Seasons

While traditional bruschetta calls for tomatoes, we use seasonal produce for amazingly tasty results!

### Vegetarian Lasagna

A tasty dish featuring a variety of seasonal produce (with or without noodles), a mix of three cheeses and homemade pesto.

### No-Bake Cannoli Tart

A fun twist on a traditional classic! An incredible dessert with ricotta and cream cheese and a spiced pie crust.

## MEDITERRANEAN MEZZE

### Romesco (Roasted Red Pepper) Sauce

Combine simple ingredients to make an extremely flavorful sauce that's just as versatile as it is delicious! Serve with toasted pita chips.

### \*Asparagus with Balsamic Tomato Reduction

A seasonal favorite featuring blanched asparagus with tangy balsamic and juicy tomatoes topped with feta cheese.

### Tahini Brownies with Caramel Sauce

A Mediterranean twist on classic fudgy brownies featuring a swirl of tahini and a gooey caramel sauce. So tasty, you won't want to stop at just one!

*\*Seasonal Dish*

*Please note that due to availability of ingredients, substitutions may occur.*

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