

# •Virtual Cooking Class Materials•

## Mediterranean Picnic Spread

Thanks so much for signing up for my virtual cooking class with your library! This PDF contains everything you need to get prepared for us to cook together!

•**PRO TIP: print out the recipe cards to keep them handy during class!**•

Please read through the **recipe cards** (pages 2-3 of this PDF) in advance and **have all of your cookware/tools and ingredients out and ready to go** when class starts if you're cooking along with me.

**In addition to the ingredients, here's a list of the cookware/tools you'll need:**

- Oven & Stovetop
- Medium saucepan
- Measuring spoons and cups
- Cutting board
- Chef's knife
- 2 Large bowls
- Spoon and/or flexible spatula for mixing
- Baking sheet
- Can opener (if needed)
- Strainer
- Food processor or blender
- Bowl for serving



If you have any questions, comments, or concerns, feel free to email me at [bigflavorstinykitchen@gmail.com](mailto:bigflavorstinykitchen@gmail.com).

**See you in the kitchen!**

*-Ashley Covelli*

P.S. If you're still craving more, you can [click here to sign up for Extra Helping](#), my **free newsletter**. You'll get delicious recipes, cooking tips, and exclusive content delivered **straight to your inbox** once a week!

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# Dill Chicken Salad



Recipe from [Big Flavors from a Tiny Kitchen](#)

**Category:** Sandwiches

**Makes:** 4-6 Servings

**Prep Time:** 7 Minutes

**Cook Time:** 15 Minutes

**Total Time:** 22 Minutes

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

## **Ingredients**

- 4 boneless, skinless chicken breasts (about 1 1/2 pounds total)
- 1 dried bay leaf
- 1 teaspoon grill seasoning (or adobo seasoning or seasoned salt)
- 1 cup mayonnaise
- 1/2 cup (lightly packed) chopped fresh dill
- 1/3 cup thinly sliced red onion
- 1/2 cup chopped cornichons
- 1/4 cup sliced green onion (about 2 large or 3 small)

## **Serving Suggestions:**

- Sandwich rolls
- Pita bread
- Butter lettuce leaves
- Potato chips (especially kettle-style)

## **Instructions**

1. Place chicken in a medium saucepan and cover with cold water by a few inches. Add bay leaf and adobo or seasoned salt and bring to a boil over high heat.
2. Once boiling, reduce heat to medium-low and simmer until chicken is fully cooked, about 10-15 minutes, depending on the size of your chicken.
3. Drain chicken and cover with cold water to cool off. Once chicken is cool enough to handle, dice chicken into 1/2-inch pieces, trimming off any fat or gristle.
4. Add chicken to a large bowl along with mayonnaise, dill, red onions, cornichons, and green onions. Stir to combine, cover, and refrigerate until ready to serve.

Recipe from Ashley Covelli at  
**Big Flavors from a Tiny Kitchen**



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[bigflavorstinykitchen.com](http://bigflavorstinykitchen.com)

# Homemade Hummus

 Recipe from [Big Flavors from a Tiny Kitchen](#)

**Category:** Appetizers & Snacks | **Servings:** Makes about 1 1/2 cups | **Prep Time:** 10 Minutes

## Ingredients

1 (15-ounce) can chickpeas  
1 clove garlic  
1/4 cup freshly squeezed lemon juice (about 1-2 lemons)  
1/4 cup tahini  
2 tablespoons olive oil  
1/2 teaspoon kosher salt  
1/2 teaspoon ground cumin  
2 tablespoons cold water  
Ground paprika or sumac, for serving (optional)



## Instructions

1. Drain chickpeas in a colander or sieve. Rinse well and drain again.
2. Peel garlic clove. With the motor of a food processor running, drop the garlic through the feed chute and let process until minced.
3. Add the drained chickpeas, lemon juice, tahini, olive oil, salt, cumin, and water. Process for 1 minute.
4. Scrape down the sides and bottom of the bowl, close the lid, and continue to process until smooth.
5. Transfer hummus to a bowl. Drizzle with a little more olive oil and sprinkle with ground paprika or ground sumac if desired.

# Seasoned Pita Chips

 Recipe from [Big Flavors from a Tiny Kitchen](#)

**Category:** Appetizers & Snacks | **Servings:** 4 | **Prep Time:** 5 Minutes | **Cook Time:** 8 Minutes

## Ingredients

2 pieces pocket-style pita bread  
3 tablespoons olive oil  
1 teaspoon dried parsley  
1/2 teaspoon dried oregano  
1/2 teaspoon kosher salt  
1/4 teaspoon ground paprika  
1/8 teaspoon freshly cracked black pepper

## Instructions

1. Preheat oven to 400°F.
2. Cut each piece of pita bread into triangles and separate the layers.
3. In a large bowl, whisk together oil, parsley, oregano, salt, paprika, and pepper.
4. Add pita to the bowl and toss with your hands until all of the pieces are coated with the mixture.
5. Spread into a single layer on a baking sheet.
6. Bake until golden brown and crispy, about 8 minutes total.

Recipe from Ashley Covelli at  
**Big Flavors from a Tiny Kitchen**



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