•Virtual Cooking Class Materials•

Shortcut One Pot Pasta

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.

We'll be making a creamy balsamic vinaigrette to go on whatever side salad you'd like to serve with this meal. Feel free to have **your favorite salad greens and toppings** ready.

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

- Stovetop & oven
- Large nonstick skillet with a tight fitting lid
- Cutting board
- Chef's knife
- Measuring cups & spoons
- Silicone spatula or large wooden spoon
- Serrated bread knife
- Small bowl
- Medium bowl
- Butter knife or spoon
- Large, rimmed baking sheet (broiler-safe, don't use nonstick)
- Whisk

If you have any questions, comments, or concerns, feel free to email me at 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!

Skillet Lasagna

Recipe from Big Flavors from a Tiny Kitchen

Category: Main Course
Servings: 4-6
Prep Time: 5 Minutes
Cook Time: 20 Minutes

Shopping online? Visit the Big Flavors Amazon shop page to stock up on ingredients and kitchen tools!

Ingredients

1 tablespoon olive oil
1 small yellow onion, finely chopped (about 1/2 cup)
1 carrot, finely chopped (about 1/4 cup)
3 cloves garlic, minced
Kosher salt
1 teaspoon minced fresh rosemary
One pinch red pepper flakes (optional)
1 pound ground beef (feel free to use turkey, pork, lamb, or ground meat substitute)
10 curly-edged lasagna noodles
1 (28-ounce) can diced tomatoes
1 (8-ounce) can tomato sauce
1/2 cup white wine (or water)
1/4 cup freshly grated Parmesan, plus more for serving (or a few pinches of nutritional yeast)
8 ounces ricotta cheese (or vegan substitute)
Freshly cracked black pepper
1/4 cup fresh basil, torn or roughly chopped right before using

Instructions

1. **Heat** oil in a large nonstick skillet with tight fitting lid over medium heat. **Add** onion, carrot, garlic, and 1/2 teaspoon salt and **cook** until soft, about five minutes. **Add** rosemary and red pepper flakes and cook until fragrant, about 30 seconds. **And** ground meat (or meat-free substitute) and cook until browned throughout, breaking the meat up with a wooden spoon or spatula as you go, about 5 minutes. **Drain** any excess fat from pan.

2. One at a time, **break** lasagna noodles into roughly 2-inch long pieces and **sprinkle** evenly over meat. Pour diced tomatoes, tomato sauce and wine (or water) on top. Without stirring, **cover** the skillet with the lid and bring to a simmer. Reduce heat to medium-low and continue to simmer, **stirring** occasionally, until the pasta is tender, about 20 minutes.

3. **Turn off** the heat. **Stir** in Parmesan (or a few pinches of nutritional yeast) and season to taste with salt and freshly cracked black pepper. **Dot** heaping tablespoons of ricotta over the pasta and place the lid back on the skillet. **Let stand** for 5 minutes. Taste and season with additional salt, if needed.

4. **Sprinkle** with freshly torn basil leaves and serve with extra grated Parmesan on the side. Enjoy!

My Favorite Garlic Bread

Recipe from Big Flavors from a Tiny Kitchen

Category: Side Dish
Cuisine: Italian
Servings: 4-6
Prep Time: 5 Minutes
Cook Time: 3-5 Minutes

Shopping online? Visit the Big Flavors Amazon shop page to stock up on ingredients and kitchen tools!

Ingredients

Bread (see notes)
1 stick unsalted butter, softened
1 teaspoon garlic powder
2 teaspoons dried parsley

Notes:
Feel free to use your favorite bread here. Brioche rolls, a crusty sourdough, one full or 2 demi-baguettes, even potato rolls work well here.

Instructions

1. **Preheat** broiler to high heat.

2. **Cut** bread in half horizontally or into 1-inch thick slices.

3. In a small bowl, **mix** together butter, garlic powder, and dried parsley. **Slather** the cut side of each piece of bread with a layer of the butter mixture.

4. **Place** bread, cut-side up, onto a large, rimmed baking sheet. **Broil** until golden brown, about 3-5 minutes.

Creamy Balsamic Vinaigrette

Recipe from Big Flavors from a Tiny Kitchen

Category: Condiment
Cuisine: Italian
Servings: 4-6
Prep Time: 5 Minutes

Ingredients

1/4 cup balsamic vinegar
1 teaspoon dried parsley
1/2 teaspoon dried basil
1/4 teaspoon dried oregano
1/8 teaspoon garlic powder
1 teaspoon Dijon mustard
1 teaspoon granulated sugar
3 tablespoons plain Greek yogurt 1/4 teaspoon kosher salt
1/8 teaspoon freshly cracked black pepper
1/2 cup extra virgin olive oil

Instructions

1. In a medium bowl, whisk together all ingredients except oil. Once combined, slowly drizzle in the oil, whisking as you go, until the dressing emulsifies and comes together. Refrigerate until ready to serve.