

Rustic Spaghetti with Tuna and Lemon
Chef Anthony Hsia
Fairmont San Jose

1 packet dried pasta of your choice
1 can of tuna, broken into chunks, juice reserved
1 bunch Italian parsley
2 cloves garlic
2-3 cups grated parmesan (or more if you like cheese)
1 pack cut vegetables
1-2 lemons
4 tablespoons

1. Cook pasta in a pot of boiling water with a pinch of salt. Check pasta box for timing as pasta sizes affect cooking time. Once cooked, drain off water in colander and hold.
2. Heat olive oil in sauté pan until just under smoking, and add garlic and cut vegetables and chopped Italian parsley. Should be very fragrant. Remove from heat and pour entire contents onto the pasta.
3. Gently fold in the crumbled tuna and its juice, the parmesan, and the juice of lemons.
4. Season with salt and pepper, and enjoy.



Anthony Hsia
Executive Chef

Tuna Noodle Casserole “Croquettes” with Tomato Dipping Sauce
Chef Andrew Cain
Fairmont Sonoma Mission Inn

Ingredients:

- 3 tablespoons unsalted butter
- 1 1/4 cups all-purpose flour
- 2 cup whole milk
- 1/4 teaspoon salt
- 1 (6-oz) can Bumble Bee Chunk Light Tuna, drained
- 2 cups of Del Monte Family Size Frozen Peas, Thawed and drained
- 4 oz coarsely grated White Cheddar Cheese (1 cup)
- 6 oz dried Safeway Pantry Essentials Ditalini Pasta
- 4 cups Fine Ground fresh bread crumbs (from dried white sandwich bread)
- 4 ea eggs



- 4 oz. Grated Parmesan Cheese (Optional)
- 64 oz. Canola Oil (For Frying)
- 4 oz can Hunt's pasta sauce (For Dipping)

Method:

- 1) In a medium sauce pot prepare a basic white roux by first melting the butter over a low heat, then whisking in a ¼ of cup of the flour. Slowly cook the roux for about 5 minutes stirring constantly being careful not to scorch, or caramelize the flour.
- 2) Add the milk to the roux in three parts, whisking thoroughly at each addition to ensure that the ingredients are well incorporated. Bring the mixture to a simmer, stirring constantly.
- 3) Slowly add in the cheese, stirring constantly to ensure that the cheese sauce is well incorporated and does not stick or burn at the bottom of the sauce pot.
- 4) Season the cheese sauce with salt to taste, remove from the heat, keeping covered.
- 5) Boil the pasta per the instructions on the box. When the pasta is cooked, drain it well.
- 6) Combine the frozen peas, drained tuna, as well as the cooked pasta with the prepared cheese sauce. The mixture should be a bit dryer than a traditional casserole.
- 7) Allow the finished casserole to cool to room temperature.
- 8) Using a large tablespoon, portion the casserole into approximately 1 oz. portions. Then using your hands roll the tuna casserole portions into balls, flattening each side of the portion to form a puck like form, (Croquettes). Place the formed croquettes in the freezer for at least 1 hour to firm up.
- 9) Whip the eggs with about 3 tablespoons water to form an egg wash.
- 10) Evenly flour the croquettes on all sides being sure to pat off any excess flour. Next, coat the croquettes evenly in the egg wash, again allowing any excess egg wash to drip off. Finally, coat the croquettes on all sides with the prepared bread crumbs.
- 11) In a large stock pot with tall sides bring the oil up to 350 degrees.
- 12) Deep fry the croquettes until golden brown, then place in a 350 degree oven on a sheet tray lined with absorbent paper towels for 10 minutes. Insert a paring knife into one croquette to make sure they are hot throughout.
- 13) Serve the croquettes on a bed of grated parmesan cheese with warm Hunts Pasta dipping sauce.

Note: The croquettes can be stored in the freezer in a zip lock for up to 3 months.

Chef Andrew Cain
Santé at the Fairmont Sonoma Mission Inn

THE
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*Winter Bread Pudding,
Pantry Essentials Orzo Pasta & Shredded Chicken,
Hunts Pasta Sauce & Fresh Basil.*

2 Portions

8 oz Brioche Loaf- Cubes

8 oz Mixed Winter Mushrooms

1 ½oz White onion, finely chopped

2 oz Unsalted Butter
Fresh Parsley, Thyme
2 tsp Garlic, minced
6 oz Del Monte Mixed Vegetables – Low Sodium
4 oz Poached Chicken Breast
½-1tsp Juniper Berries, roasted and ground
2 oz Pantry Essentials Orzo Pasta, cooked
2 ea Eggs
9 floz Half & Half
5 oz Parmesan, Shredded

Prepared Day Prior;

Poach Chicken breast in seasoned chicken stock till tender drain and reserve, store in refrigerator overnight.

Prepare Day of;

Preheat oven to 350°F with rack in middle.

Bake bread cubes in 1 layer in a large shallow baking pan until golden-brown, about 4 minutes

Tear or cut mushrooms lengthwise into 1/4-inch-thick pieces.

Shred Chicken breast by hand, into ¼ oz pieces.

Cook onion in butter in a skillet over medium heat, stirring occasionally, until beginning to soften, about 3 minutes. Add mushrooms, 1/2 teaspoon salt, and 1/4 teaspoon pepper and cook until the liquid the mushrooms give off has evaporated, about 6-8 minutes. Add parsley, thyme, juniper, drained vegetables and garlic. Cook while stirring, 2 minutes. Add shredded chicken, toss lightly and Remove from heat.

Whisk together half-and-half, eggs, cheese, add salt, and pepper in a large bowl. Stir in mushrooms, orzo and bread cubes until coated well and let stand 10 minutes for bread to absorb some of egg mixture.

Butter pan, and line with parchment in bottom of each.

Spoon mixture into pan or ramekins, and bake on a baking sheet until firm to the touch, 30 minutes.

Let cool to touch, and remove from pan. Cut pudding to desired size, and place on plate.

Serve with prepared tomato sauce, fresh basil and micros greens & herbs.

Porter Molasses Chicken

Half Moon Bay Brewing Company
Gaston Alfaro, Executive Chef



Serves: 4

- 4 chicken thighs with legs attached, skin on
- 2 cups Mavericks Chocolate Porter
- 1/2 cup vegetable oil
- 6 cups Yams
- 1/2 cups molasses
- 1 ½ teaspoons kosher salt
- 1/4 teaspoon black pepper
- 1c Sherry
- 3 tablespoons butter
- 2 ½ cups manufacturing cream
- 1/4 teaspoon white pepper

- 2 cups chicken broth from Safeway Chicken Noodle Soup
- 3 cups Hunts Pasta Sauce
- 4 tablespoons pickled ginger juice
- 3 teaspoons Skippy Peanut Butter
- 6 pears cut in half and cored
- 1/2 teaspoon dry oregano
- 1 cup balsamic vinegar
- 1/2 teaspoon crushed pepper

-Chicken: Marinate 4 chicken legs with thighs for 4 hours in: 2 cups Mavericks Chocolate Porter, ¼ cup molasses, ½ teaspoon of kosher salt and ¼ teaspoon black pepper. In a large skillet with ½ cup vegetable oil, bring pan to temp then sear both sides of chicken. Once seared, bake chicken for 25 minutes on a cookie sheet; save drippings for sauce.

-Sauce: Take drippings and pour oil out. Heat up skillet, add drippings, then deglaze with 1 cup of sherry (reduce 75%). Add 1 ½ cups manufacturing cream, 3 tablespoons butter, 1/4 cup molasses, 2 cups chicken broth from the chicken noodle soup and 3 cups Hunts pasta sauce; reduce for 8 minutes.

-Yams: Take 6 cups of yams, peel, dice then boil until soft. In a pan add 4 tablespoons of pickled ginger juice, 1 cup manufacturing cream, 3 teaspoons peanut butter, 1 teaspoon kosher salt and ¼ teaspoon white pepper. Reduce cream (50%), add boiled yams then whisk.

-Pears: Core and cut 6 pears in half. Marinate pears for an hour in 1cup balsamic, ½ teaspoon oregano and ½ teaspoon crush pepper; cook on grill until ½ way done.

Garnishes: ½ large carrot cut in fine strings, floured and deep fried; and 3 green onions cut in fine strings.

Created by: Jeff Anderson, Executive Chef, Safeway Culinary Kitchens

Tortilla Noodle Casserole	unit	quantity	note
Tortillas; soft corn tortillas or crispy tostada shells	each	12-15	each
Macaroni Kraft Blue Box	each	1	
Del Monte Corn; drained of liquid	each	2	
Hunts Pasta Sauce	cup	2	
Chili Powder	tablespoon	2	
Cheese; cheddar or Monterey jack, etc.	cup	2	
Non-stick spray			

Method

Pre-heat oven to 350 'f.

In a mixing bowl combine pasta sauce with chili powder, stir well.

Prepare the macaroni per the instructions on the box, once cooked stir in corn and 3/4 cup of the pasta-chili powder mixture, reserve.

Spray a Pyrex casserole dish (9x11) with non-stick spray.

Build layers starting pasta-chili sauce, tortillas, macaroni -corn mixture, cheese and pasta-chili sauce, repeat for 3-4 layers.

Top last layer with tortillas, pasta-chili sauce and cheese

Cover with aluminum foil and bake for 25-30 minutes; allow cheese to melt and casserole to warm completely through.

Remove foil for last minutes to allow for browning, remove from oven and let rest 5-10 minutes before serving.

Serve with salad, steamed vegetables, your favorite salsa or as a side dish for grilled chicken or pork.

Enjoy!