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Appetizers

Appetizer



Focaccia

Appetizer

★★★★★

Serving size: 4-10 | **Prep time:** 5 mins | **Cook time:** 23 hours 15 mins

Ingredients

1lb (16oz) Safeway Signature Cafe Traditional Pizza Dough
A handful of pitted and halved Kalamata olives
A handful of pitted and halved Castelvetrano olives
A handful of halved cherry tomatoes
Fresh rosemary
Olive oil
Kosher salt

Directions

- 1) Lightly cover an 8" baking pan in olive oil
- 2) Separate dough into two 1/2 lb chunks
- 3) Fold dough over 2-4 times and roll into a ball, then place one ball in pan and cover with cling film. You can either do two at a time (in a 2nd pan) or place the 2nd ball back in the bag into the fridge.
- 4) Let it sit 8-16 hours depending on temperature; it should rise and mostly fill the tin. We usually prep the night before, but will start earlier if it's cold out.
- 5) Lightly cover the dough with olive oil and poke it down with fingers roughly 1" apart until flat-ish (not too flat)
- 6) Poke toppings into dough and cover again with cling film (reuse if possible)
- 7) Let it sit for another 6-10 hours until the toppings have

been enveloped in the dough. This could be less time, online says 20 minutes minimum, but we find that prepping first thing in the morning for an afternoon or evening bake works best.

8) Bake at 475F for ~15 mins until desired level of brown on top

9) Top with a dusting of kosher salt

10) Cut and serve with olive oil and balsamic (our recommendation is infused/flavored olive oil/balsamic from Amphora in the Castro Valley Marketplace)

Notes

Bread dough can be either homemade or store bought. We've done both and the extra work is not worth the effort in our opinion. However, the fresher the dough, the better rise you get and more light and airy the final product.

Toppings: can be whatever you like in your focaccia; in addition to the above we've liked garlic olives and fresh thyme

Photos





Side Dish



Fancy Tzatziki

Side Dish • Sauce, Vegetable, Vegetarian • European
cookieandkate.com

★★★★★

Serving size: 2 1/2 cups | **Prep time:** 15 mins

Ingredients

2 cups grated cucumber (from about 1 medium 10-ounce cucumber, no need to peel or seed the cucumber first, grate on the large holes of your box grater)

1 1/2 cups plain Greek yogurt
2 tablespoons extra-virgin olive oil
2 tablespoons chopped fresh mint and/or dill
1 tablespoon lemon juice
1 medium clove garlic, pressed

Directions

1. Grate 2 cups of cucumber, then working with one big handful at a time, lightly squeeze the grated cucumber between your palms over the sink to remove excess moisture. Transfer the squeezed cucumber to a serving bowl, and repeat with the remaining cucumber.
2. Add the yogurt (1.5c), olive oil (2T), herbs (2T mint and/or dill), lemon juice (1T), garlic (2 cloves), and salt (1/2 t) to the bowl, and stir to blend. Let the mixture rest for 5 minutes to allow the flavors to meld. Taste and add additional chopped fresh herbs, lemon juice, and/or salt, if necessary (I thought this batch was just right as-is).

or minced
1/2 teaspoon fine sea salt

3. Serve tzatziki immediately or chill for later. Leftover tzatziki keeps well, chilled, for about 4 days.

2 pita packets (6 pitas)

Nutrition

Amount per serving

Serving size: 1/4 cup

Calories: 78

Total Fat: 5.4g

Saturated Fat: 1.4g

Cholesterol: 4.6mg

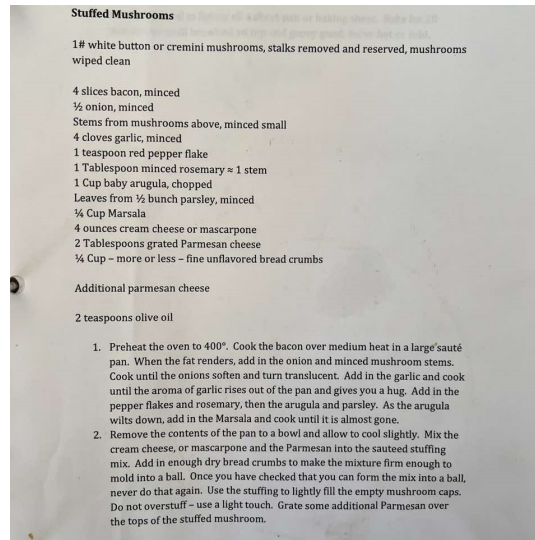
Sodium: 154.2mg

Total Carbohydrate: 4.5g

Dietary Fiber: 0.4g

Sugars: 2.7g

Protein: 3.8g



Stuffed Mushrooms

Appetizer, Side Dish, Snack • Mushrooms

Ingredients

1# white button or cremini mushrooms, stalks removed and reserved, mushrooms wiped clean
4 slices bacon, minced
½ onion, minced
Stems from mushrooms above, minced small
4 cloves garlic, minced
1 teaspoon red pepper flake
1 Tablespoon minced rosemary ≈ 1 stem
1 Cup baby arugula, chopped
Leaves from ½ bunch parsley, minced
1/4 Cup Marsala

Directions

1. Preheat the oven to 400°. Cook the bacon over medium heat in a large sauté pan. When the fat renders, add in the onion and minced mushroom stems.

Cook until the onions soften and turn translucent. Add in the garlic and cook until the aroma of garlic rises out of the pan and gives you a hug. Add in the pepper flakes and rosemary, then the arugula and parsley. As the arugula wilts down, add in the Marsala and cook until it is almost gone.

2. Remove the contents of the pan to a bowl and allow to cool slightly. Mix the cream cheese, or mascarpone and the Parmesan into the sauteed stuffing mix. Add in enough dry bread crumbs to make the mixture firm enough to mold into a ball. Once you have checked that you can form the mix into a ball, never do that again. Use the stuffing to lightly fill the empty mushroom caps.

Do not overstuff - use a light touch. Grate some additional

4 ounces cream cheese or
mascarpone

2 Tablespoons grated Parmesan
cheese

1/4 Cup - more or less - fine
unflavored bread crumbs

Additional parmesan cheese

2 teaspoons olive oil

Parmesan over the tops of the stuffed mushroom.

3. Use the olive oil to lightly oil a sheet pan or baking sheet.
Bake for 20 minutes, or until browned on top and gooey
good. Serve hot or cold.