

Myerberg Center – Cooking with Chef Alba 'Dishes from Athens Greece'



Watermelon Olive Pesto Feta Salad

1 small watermelon, remove skin, cut in cubes
3-4 ounces feta, cut in cubes

pesto:

extra virgin olive oil
2 ounces seeds (pumpkin/sunflower)
Fresh Mint
4 ½ ounces pitted green olive, chopped

1. In a mortar and pestle add the seeds and mash. Add chopped olives and mint leaves and mash. Add 2-3 tablespoons olive oil and mix with a spoon.
2. In a serving bowl add the cubed watermelon, fold in the olive pesto and add the feta cheese. Serve cold or at room temperature.

Potatoes in Lemon and Garlic

12 baby Yukon Gold potatoes, cut in half
4 large cloves of garlic, minced
2 tablespoons chopped cilantro
Juice of 2 lemons
3-4 tablespoons extra virgin olive oil
Kosher salt and black pepper
½ - 1 teaspoon paprika

1. Preheat oven to 375 ° F. Line a baking sheet with parchment paper.
2. In a bowl add the potatoes, the garlic, oil, salt, pepper and paprika, and mix well.
3. Transfer the potatoes to the baking sheet. Cook until the potatoes are golden and cooked thru.
4. Remove pan from the oven, add the lemon juice, cilantro and mix well. Taste for seasoning and adjust as needed. Serve hot.

Greek Garlic Chicken with Olives

1 onion, cut into small cubes
5 cloves garlic, halved
2 chicken breast or 6 tenderloins, cut in pieces
salt and pepper
1 lemon
6-8 sprigs fresh oregano or ½ tablespoon of dry
1/4 cup olive oil, *divided*
1/2 cup white wine
3/4 cup kalamata olives, pitted and coarsely chopped

1. In a large skillet cook the onion with a drizzle of olive oil until soft and just golden. Add the garlic and cook 1-2 minutes. Remove and reserve.
2. Cut the chicken into small pieces and add to the same skillet. Drizzle a little olive oil on top and season with salt and pepper. When cooked add the wine and ½ of lemon juice and reduce by half.
3. Return onion and garlic back in the pan with the chicken, add oregano and kalamata olive and heat for 2-3 minutes. Taste for seasoning and adjust as needed. If you need more lemon add to the skillet the remaining ½ lemon.