

**MYERBERG CENTER – COOKING WITH CHEF ALBA**  
**“ITALIAN AND GREEK FUSION DISHES”**

**ZAATAR SPICE BLEND:** Combine all ingredients in a small glass jar. Store in a cool dark place

- 1 tablespoon sesame seeds
- 1 tablespoon ground sumac
- 1 tablespoons dried thyme
- 2 tablespoons dried oregano or marjoram
- 1 teaspoon coarse salt (adjust to taste)
- 1 teaspoon ground cumin
- ½-1 teaspoon black pepper
- 1 tablespoon ground pistachios

**ZAATAR WITH FETA CHEESE IN PUFF PASTRY**

- 1 sheet puff pastry (thaw overnight in frig)
- 1 tablespoon plain whole yoghurt
- 2 tablespoons zaatar blend
- ½ teaspoon red pepper flakes
- 6 ounces crumbled feta cheese
- 1 tablespoons extra virgin olive oil
- 8 – 10 cherry tomatoes, cut in half

1. Preheat the oven to 375F. Line baking sheet with parchment paper.
2. Before use, take out pastry from the fridge 10 minutes before using and remove from its carton. To prevent sticking, unroll the pastry on a lightly floured surface, using a lightly floured rolling pin. Place on parchment covered baking sheet and refrigerate.
3. In a bowl, combine the crumbled feta, yogurt, olive oil, zaatar and red pepper flakes.
4. Place the puff pastry on parchment lined baking sheet and spread the mix evenly. Top and decorate with sliced tomatoes. Bake about 30 minutes until pastry starts to turn golden and cooked thoroughly. Serve the pastry warm immediately. Optionally you can drizzle with balsamic vinegar.

**RIGATONI FETA AND SUNDRIED TOMATOES**

- 1/2 pound Rigatoni or penne pasta
- 2-3 tablespoons extra-virgin olive oil
- 12-14 sundried tomatoes in oil, cut into ribbons
- 1/2 cup Kalamata olives, pitted and roughly chopped

- 1/4 - 1/3-pound Greek Feta, cut into small cubes
- 1/2- 3/4 teaspoon dried oregano
- Fresh ground black pepper

1. In a large pan, add 2 tablespoons kosher salt; bring water to a boil. Add pasta, cook to package directions or to al dente.
2. Heat the extra-virgin olive oil on medium heat in a large sauté pan. Add the sun-dried tomatoes and black olives, toss for a few minutes to heat through. Add the feta, pepper, and oregano, toss in the pan while the cheese just starts to melt.
3. Drain the pasta and reserve 1 cup of pasta water. Once the pasta is ready, transfer to the pan with the sauce and mix well. If too dry, add a little pasta water at a time and toss. Serve hot.

**GREEK SPINACH SALAD WITH SHALLOT VINAIGRETTE**

- 4 mini cucumbers, cut in ½ lengthwise, thin ½ moon slices
- 2 tomatoes, cut into segments
- 1 small red onion, cut in thin rings
- 1 orange or yellow pepper, cut into fine rings
- 1 bunch baby spinach, roughly chopped
- 1/3 bunch Italian parsley, roughly chopped
- 6 ounces feta, cut in small cubes
- 15-20 pitted kalamata olives

- Dressing:
- 2-3 tablespoons extra virgin olive oil
  - Salt and Black pepper
  - ½ teaspoon dried oregano
  - 1 small shallot, finely minced
  - 1 garlic cloves, finely minced

1. On a serving platter, arrange the parsley and spinach. Add cucumbers around the edge, then the bell pepper, tomatoes, feta in the center. Add the slices of onions around the outer edges. Scatter the olives.
2. Mix all ingredients for dressing, pulse in food processor a few times. Drizzle dressing over the top of salad.