

Myerberg Center – Cooking with Chef Alba
Main Event Sides for the Holidays

Baked Zucchini Fans in Golden Breadcrumbs

4 zucchini	Dried oregano
¾ cup stale breadcrumbs	Ground paprika
½ tablespoon dried garlic powder	Salt and black pepper
Extra virgin olive oil	

1. Preheat oven to 375F. line baking sheet with parchment paper. Drizzle olive oil on parchment paper.
2. To prepare zucchini cut them in half and then cut each half in two again, lengthwise: from each zucchini you will get 4 pieces. At this point, slice each piece into slices, always with longitudinal cuts, but without reaching the end, the slats must remain together to open like a fan.
3. Combine the oil, paprika, dried garlic powder and oregano in a bowl. Mix well with a fork.
4. Crumble the stale bread. Place the zucchini on a baking sheet with parchment paper, placing them on the flat side and opening them slightly in a fan. Spread the breadcrumbs on top, sprinkling them evenly.
5. Brush the zucchini with the sauce. Put them in the oven bake 15-20 minutes until the zucchini are just golden brown.
6. Salt the zucchini only at the end of cooking, once removed from the oven.

Puree of Potatoes Leeks and Fontina Cheese

3 medium golden potatoes with skins	4 tablespoons unsalted butter, <i>divided</i>
2 leeks	few tablespoons milk
½ - ¾ cup shredded fontina cheese	salt and pepper

1. Boil potatoes in plenty of lightly salted water for about half an hour or until tender.
2. Peel the leeks and cut them into thin round slices.
3. Drain the potatoes, peel them and while still warm, mash them.
4. In a saucepan, melt half of the butter and season the leeks with it. When soft and transparent, add the mashed potatoes and the remaining butter. Stir well then add the cheese and let it melt. Mix well and if the consistency is too thick, add a few tablespoons of milk to make the mashed potatoes creamier.
5. When the cheese has melted completely and everything is well blended, remove the mashed potatoes and leeks from the heat. Season with salt if needed complete with a sprinkling of freshly ground pepper.

Smashed Chickpea Salad

1 can chickpeas, drained	Fresh chopped basil
1 ripe avocado, mashed	Fresh chopped mint
1 stalk finely chopped celery	Fresh chopped dill
½ finely chopped red onion	½ chopped green bell pepper (or red if you prefer)
2 finely chopped green onions	Fresh lemon juice
10-12 capers in brine, drained and minced	Red wine vinegar
Extra virgin olive oil	Salt and black pepper

1. Mash chickpeas and avocado: use a fork or potato masher to mash the chickpeas and avocado together.
2. Add rest of ingredients: Then stir the fresh herbs, diced celery, bell pepper, and onions into the mashed avocado and chickpea mixture. Make sure everything is completely mixed together.
3. Season: add salt and pepper to taste. Serve cold or at room temperature.