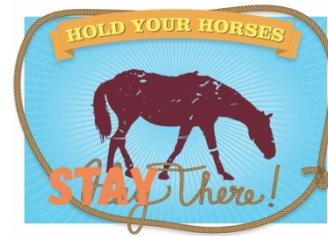


Asparagus and Brie Puff Pastry with Thyme Honey

Ingredients

1 bunch asparagus, ends trimmed
1 tablespoon extra virgin olive oil
kosher salt and pepper
2 sheets frozen puff pastry, thawed
8 ounces brie, cut into 8 slices
1 egg, beaten
1 pinch crushed red pepper flakes
THYME HONEY
1/4 cup honey
2 tablespoons salted butter
1 tablespoon fresh thyme leaves
1 ½ T flour for dusting the surface



Equipment Needed

Baking sheet
Parchment paper
Pastry brush
Large and small bowl
Rolling pin
Small sauce pan

Instructions

1. Preheat the oven to 375 degrees F. Line a baking sheet with parchment paper.
2. Toss together the asparagus, olive oil, salt and pepper.
3. Roll the pastry sheets out on a floured surface and cut into 8 squares. Place a piece of brie on each square and then add a handful of asparagus. Take 2 corners of the pastry and wrap up and over the asparagus to enclose. Transfer to the prepared baking sheet. Repeat with remaining squares. Brush each pastry with egg. Transfer to the oven and bake 20-25 minutes or until golden brown.
4. Meanwhile, melt together the honey, butter, and thyme in a small saucepan over low heat.
5. Serve the pastries warm, drizzled with thyme honey and crushed red pepper.

Skillet Creamy Cajun Chicken Lazone with Herby Corn

Ingredients

1 large egg, beaten
1/4 cup all-purpose flour or gluten-free flour
4 boneless skinless chicken breast cutlets (about 3/4 inch thick)
kosher salt and black pepper
3 tablespoons extra virgin olive oil
2 tablespoons salted butter
4 ears corn, kernels removed from the cob
2 cloves garlic, minced or grated
2 tablespoons fresh thyme leaves
1/2 cup dry white wine, such as Pinot Grigio or Sauvignon Blanc
1 cup canned coconut milk, cream, or whole milk
2 teaspoons smoked paprika
1 teaspoon onion powder
1 teaspoon chili powder
1/4-1/2 teaspoon cayenne pepper using more or less to your taste
1/2 cup fresh basil
lemon wedges, for serving

Equipment Needed

Shallow bowls
Large skillet
Plate
Measuring cups and spoons
Large sharp knife
Big and small bowl

Instructions

1. Place the egg and flour in separate shallow bowls. Season the chicken with salt and pepper. Dredge both sides of the chicken through the egg, and then through the flour, tossing to coat. Place the chicken on a plate.
2. In a large skillet set over medium heat, add 2 tablespoons olive oil and 1 tablespoon butter. When the oil shimmers, add the chicken and cook on both sides until golden, about 5 minutes per side. Remove the chicken from the pan.
3. Add the remaining 1 tablespoon olive oil, 1 tablespoon butter, the corn, garlic, and thyme. Cook another 5 minutes or until the corn is golden.
4. Reduce the heat to medium-low and pour in the wine. Simmer over medium heat for 2-3 minutes, then add the coconut milk, onion powder, paprika, chili powder, and cayenne. Season with salt and pepper. Slide the chicken into the sauce, simmer 5 minutes, until the chicken is cooked through and the sauce has thickened slightly. Remove from the heat.

5. Serve the chicken topped with fresh thyme, basil, and a squeeze of lemon.

Simple Blueberry Basque Cheesecake

Ingredients

1 sheet frozen puff pastry, thawed
2 (8 ounce) packages cream cheese, at room temperature
3/4 cup granulated sugar
3 large eggs, at room temperature
3/4 cup heavy cream
1 teaspoon vanilla extract
1/2 teaspoon kosher salt
3 tablespoons all-purpose flour
2 cups fresh blueberries
granulated sugar and confectioner's sugar, for dusting (optional)

Equipment Needed

Simple Blueberry Basque Cheesecake:

9" springform pan
Parchment paper
Scissors
Cooking spray
Rolling pin
Medium size mixing bowl
Spatula
Sifter or small strainer
Measuring cups and spoons

Instructions

1. Place a rack in the middle of the oven. Preheat the oven to 400 degrees F. Grease a 9-inch spring-form pan and line the bottom with parchment paper.
2. Gently roll the puff pastry out on a clean surface to 1/4 inch thickness. Press the pastry inside the pan and up the sides of the pan. It is OK if the pastry does not go all the way up the pan. Transfer to the fridge and chill while you prepare the batter.
3. In a medium-sized mixing bowl, beat together the cream cheese and sugar on medium speed, scraping down the sides of the bowl until very smooth and creamy, about 2 minutes. Add the eggs, 1 at a time until the eggs are fully incorporated. Scrape down the sides of the bowl, then reduce the mixer speed to medium-low. Add cream, vanilla, and salt, and beat until combined, about 30 seconds.
3. Sift the flour into the batter, then beat again to combine, about 30 seconds. Pour the batter into the prepared pastry-lined pan. Gently sprinkle the blueberries over the batter, some will sink. Gently fold the corners the pastry over the berries. Sprinkle the top of the cake with 1-2 tablespoons granulated sugar.

4. Transfer to the oven and bake for 55-65 minutes, until deeply golden brown on top and still very jiggly in the center. Let the cake cool 5 minutes, then unmold. Let cool completely. Slice into wedges and serve at room temperature or chilled.

Special Thanks to Chef Carole Garrigos, sous chef Julie Sinykin,
videographer Dale Bluestein and www.halfbakedharvest.com