

ROMANTIC

DINNER

FOR TWO

@CEEJAIDEE #COOKINGWITHCHELSIE



Sauteed Garlic Broccolini

The Ingredients

- 1 bunch of Broccolini
- 1 tbsp of butter
- 1/2 tsp of garlic
- fresh chopped herbs (rosemary, thyme, parsley)
- 1/2 tsp red pepper flakes (optional)
- salt and pepper to taste
- fresh lemon juice and wedge for serving

Method

1. Rinse broccolini clean and drain in colander
2. Heat a deep skillet over medium high heat and fill with water. Once water reaches a slow boil, add broccolini and cook for 4 minutes.
3. Remove broccolini from skillet and immediately add to a large bowl with iced water to shock the vegetables. Allow to sit for 1 minute then drain the broccolini.
4. When you're ready to finish the broccolini, heat the same skillet over medium high heat and add butter, garlic, herbs and red pepper flakes. Once butter becomes fragrant, add the broccolini tossing to coat in the butter mixture and cook for 4 minutes.
5. Season to taste with salt, pepper, and freshly squeezed lemon juice (half a small lemon) tossing again to coat. Serve with lemon wedges.



Mini Cheesy Herb Potatoes

The Ingredients

- 1 large russet potato, peeled and cut into thin slices
- 1 cups heavy cream
- 1 tsp each: freshly chopped thyme, rosemary and parsley (+more for topping)
- 1/2 tsp each salt & pepper to taste
- 3 oz cheddar cheese + more for topping
- 1 oz Gouda cheese
- butter or oil for ramekins

Method

1. Preheat oven to 400 degrees and line a baking sheet with foil.
2. Set two ramekins on the sheet and spray with oil or coat with butter to prevent sticking.
3. Divide potato slices evenly between the ramekins layering them so they lay flat.
4. In a saucepan over medium high heat, add cream, freshly chopped herbs, salt and pepper and bring to a simmer.
5. Remove from heat and stir in cheese until melted.
6. Using a ladle or measuring cup add the cream mixture to the ramekins ensuring that the potatoes are well covered in the cream sauce.
7. Top each ramekin with more shredded cheese and bake for 30 minutes until potatoes are cooked throughout and cheese mixture is bubbling on the sides.
8. Let potatoes rest for 8-10 minutes then top with fresh parsley and serve!



Rosemary Lamb Chop Recipe

The Ingredients

- 4 Lamb chops
- 1 tbsp grapeseed oil
- 1 Tbsp chopped Rosemary
- 2 sprigs fresh rosemary
- 1 tsp minced garlic
- 1 tbsp butter
- kosher salt and pepper

Method

1. Allow lamb chops to come to room temperature while resting on cutting board
2. Heat cast-iron skillet to medium-high heat and add 1 tbsp of grapeseed oil to cover bottom of skillet
3. Salt and pepper both sides of the lamb chops and sprinkle with fresh chopped rosemary
4. Once the skillet is hot, add the chops searing on the first side for 4mins.
5. Flip the chops and allow them to sear for another 2 mins then add the butter, garlic and fresh rosemary sprigs to the pan
6. Baste the chops with the butter mixture using a spoon by gathering the butter and pouring it over each individual lamb chop
7. Remove the chops from the pan and allow them to rest on a serving plate before cutting into them.



Seared Sea Scallops

The Ingredients

- 1/2 pound of dry sea scallops
- Truffle sea salt or regular sea salt
- pepper
- 1 tbsp grapeseed oil
- 2 tbsp unsalted butter
- fresh lemon juice

Method

1. Preheat a skillet over medium high heat.
2. While the skillet is heating, place scallops on cutting board and pat dry with a paper towel. (Be sure to remove as much moisture as possible since this will help you to achieve a great sear) Salt and pepper both sides of the scallops
3. When the pan is hot, add the grapeseed oil + 1 tbsp of butter, then add your scallops, giving them enough room in between so they don't touch.
4. Sear the scallops for 2 minutes, making sure not to move them. Flip the scallops over and add the remaining butter to the pan.
5. Let the scallops cook for 2 more minutes, basting the scallops with the butter. Squeeze in fresh lemon juice to taste.
6. Remove the scallops from the pan and serve w/ the butter sauce created in the pan!



Stuffed Chicken Breast

The Ingredients

- 2 Chicken Breasts
- 4 oz softened cream cheese
- 1 1/2 tbsp dry ranch seasoning
- 1/2 tsp minced garlic
- 1 tsp Worcestershire sauce
- 2 tbsp shredded cheddar cheese
- 1 tbsp grapeseed oil
- 1 tbsp unsalted butter

Method

1. Clean and pat dry chicken breast
2. In a small bowl, mix together cream cheese, ranch seasoning, garlic, Worcestershire sauce and cheddar cheese until well combined.
3. Starting with the thickest side of the breast, cut the chicken lengthwise to create a pocket being sure not to cut all the way through the breast. Repeat with second piece of chicken.
4. Using a spoon (or your hand) divide cream cheese mixture evenly between the two breasts stuffing to fill the pockets. Salt and pepper both sides of the chicken.
5. Preheat a skillet over medium high heat and add oil and butter once hot.
6. Cook the chicken for about 4-5 minutes or until browned on one side.
7. Flip the chicken and allow to cook for another 4-5 minutes before transferring to the oven (@400 degrees) to finish for 15 minutes (or until internal temperature is 165)