

Cooking with Chef Stacy!

TUNE IN FOR A COOKING DEMO & PRAYER



**PREMIERES ON TUESDAY
MARCH 22 AT 6:30PM**

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Asparagus Gruyere Tart

Tart:

1 to 2 sheets frozen puff pastry defrosted
1 to 2 tbsp honey dijon mustard
2 to 3 cups Gruyere cheese freshly grated (or use any white cheese)
1-1/2 lbs medium asparagus trimmed
1 tbsp extra virgin olive oil
sea salt and cracked pepper

Garnishes:

lemon zest
balsamic glaze

Bake Puff Pastry First:

Preheat oven to 400. Prep a parchment paper lined baking sheet and place the defrosted puff pastry sheets on the baking sheet, (if using TWO: overlap them just an inch in order to connect them.) Using a sharp knife, lightly score the pastry dough 1" in from the edges to make a rectangle. Pierce the dough with a fork all around in the center, not the edges. Bake the pastry dough until lightly golden, for about 12 to 15 minutes.

Remove the pastry from the oven, let it sit for a minute and then spread on the mustard and top with Gruyere cheese.

Toss asparagus in olive oil. Arrange asparagus in a single layer over the Gruyere cheese, alternating ends and tips. Season with salt and pepper.

Bake for about 20 to 25 minutes. Remove from oven and let cool for a few minutes. Add the lemon zest and some balsamic glaze. Slice and serve!

Colored Stuffed Eggs

12 store bought boiled eggs
4 – 5 drops food coloring (your choice of color)
3 cups water

Slice the eggs in half longways. Remove the yolks.

In small bowls, add 4 to 5 drops of food coloring. When using a light color, like yellow or yellow-green, extra drops of color may be needed for more vibrant color.

Add 1 cup of water in each bowl.

Add egg white halves to each bowl. Let sit for 5 minutes.

Remove the dyed egg whites from the bowls. Let them drain on a paper towel.

Fill each dyed egg white with the filling of your choice

Chill the eggs before serving.



Stuffed Crescent Roll Carrots

Carrot-Shaped Cones:

16 12x4" sheets of foil
2 cans (8 count) refrigerated Pillsbury™ Original crescent rolls or 1 qty 8 oz can refrigerated Pillsbury™ Original Crescent Dough Sheet

Salad Filling:

1 lb low fat or vegetable cream cheese, softened
1/2 cup chopped fresh parsley
1/2 cup chopped fresh chives
2 tsp grated lemon peel
2 tsp herbs de Provence
1 tsp garlic powder
1/2 tsp salt

Garnish:

32 small sprigs fresh parsley

Heat oven to 400°F. Roll sheets of foil from shorter ends into cone-shaped molds. Unroll dough on work surface; if using crescent rolls, press seams to seal. Use pizza cutter or knife to cut dough lengthwise into 8 1" strips.

Wrap 1 strip around each foil mold to create carrot shape. Place 1" apart on ungreased cookie sheet. Bake 7 to 9 minutes or until golden brown. Transfer to cooling rack; cool completely before removing foil. In medium bowl, beat cream cheese, parsley, chives, lemon peel, garlic and salt with electric mixer on medium speed until smooth and combined. Pipe or spoon cream cheese mixture into cavity of each crescent. Top with 2 sprigs parsley for carrot top.