



Springfield College Reunion 2021

Cooking Class with Executive Chef Rachael LaPorte & Nick Testa - Class of '07

Roasted Garlic & Herb Chicken with Roasted Coconut Sweet Potatoes & Garlicky Kale Recipe

Preheat Oven to 425 degrees F

Garlic & Herb Chicken:

In a saute pan, mix together thoroughly;

2 teaspoons of each, chopped thyme & rosemary

2 garlic cloves chopped

Juice of 1 lemon

1.5 tablespoons of Olive Oil

Season to taste with salt & pepper

Rub olive oil, thyme & rosemary mixture all over the chicken and under the chicken skin

Put chicken in pan, skin down and place in 425 degree oven

Cook chicken for 10 minutes and flip chicken over and cook for 15 minutes or until an internal temp of 165 degrees F

Pull chicken and put it in a clean, baking pan to let it rest. Save pan and drippings for sauce

Roast Sweet Potatoes:

Wash & scrub sweet potatoes thoroughly

Slice into half moons 1/4 inch thick

Toss with 1 tablespoon of melted coconut oil, 1 tablespoon of coconut aminos and salt & pepper to taste

Evenly spread sweet potatoes on half sheet pan

Bake at 425 degrees F for 20-30 minutes or until sticky & tender

Herb Chicken Sauce:

Using the same pan the chicken was cooked in place on stove top

Reduce pan drippings to a fond consistency

Deglaze the pan with 1 cup of Chicken broth

Reduce broth on high heat by 1/3

Add 1 teaspoon of Cassava flour to the sauce, whisking constantly

Let reduce until it coats the back of a spoon

Season to taste with salt & pepper

Seared Kale:

In same pan as sauce, pour 1 tablespoon of olive oil in hot pan

Put chopped garlic in hot oil

Give Kale a rough chop and put in hot pan

Sprinkle Salt & Pepper and saute until tender

Maroon Margarita:

Slice Limes into half moons

Take 3 & muddle limes in bottom of metal shaker

Pour 2 shots of Mezcal Tequila & 1.2 Nip of Sambuca

Shake vigorously

Pour 3 oz of Black Currant or Blackberry Juice

Take a lime wheel and coat glass and dip in Kosher salt on the

butter plate & pour over fresh ice

Garnish with lime half moon

Chocolate Creamsicle:

Slice Blood oranges into half moons

Take 4 slices & muddle oranges in bottom of metal shaker

Pour 1.5 Nip of Creme de Cacao & 1.5 Nip of Vanilla Vodka

Shake vigorously

Pour 2 oz of Blood Orange juice into shaker and strain mixture

Coupe Glass or Martinis Glass

Garnish with blood orange half moon