
Out of Thyme

KITCHEN STUDIO

Dinner Recipes Kosher For Passover 2021 from Chef Jaime

Sheet Pan Fajitas or Fajita Bowl

Serves 4

2	lb.	Chicken Breast (thinly sliced)
2	ea	Red Pepper (thinly sliced)
1	ea	Onion (thinly sliced)
4	cup	Mushrooms (sliced)
¼	cup	Olive Oil
2	tsp	Chili Powder
1	tsp	Cumin
½	tsp	Garlic Powder
1	pinch	Red Chili Flakes
1	tsp	Salt
½	tsp	Black Pepper

Preheat oven to 400. In a small bowl, combine oil, chili powder, cumin, chili flake, garlic powder, s&p. Toss chicken and veggies into spice oil and stir until coated. Lay a piece of parchment on a sheet pan and spread-out contents of the bowl on the pan. Bake for 25-30 minutes until chicken is cooked through and veggies are soft with crispy edge. Serve w. shredded lettuce, sour cream*, avocado, lime wedges, salsa, shredded cheese*
*Unless kosher then no dairy

Steak Stuffed Peppers

Serves 4

2	#	Ribeye (sliced thin)
1	ea	Red Pepper (sliced)
4	ea	Red Pepper (halved, seeds removed for stuffing)
1	ea	Red Onion (sliced)
2	cup	Mushroom (sliced)
8	cup	Spinach
2	tsp	Garlic (minced)
2	tbsp	Tomato paste with 1 tsp water to thin
		Salt, Pepper, oil
3	ea	Roma Tomatoes (sliced thin)

Heat a large sauté pan over medium high heat. Add the steak and sauté (in batches if needed) until browned, but not cooked through, remove, reserve & repeat as needed. Add the onion & pepper (sliced) to the same pan and sauté until softened, about 5-7 minutes. Stir in the mushrooms and cook until softened. Add the spinach, in batches, to the pan, wilting before adding more. Return the steak to the pan and stir in the garlic. Cook for 30 seconds and then stir in tomato paste. Season w. salt & pepper and remove from the heat to cool slightly. Season to taste. Stuff as much filling into the peppers as you can, lay on a baking sheet. Top each pepper half with 3 slices of tomato. Bake in 350 oven for 15 minutes. Serve w. roasted cauliflower.

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