

# DAN PELOSI

## VALENTINE'S DAY NORDSTROM LIVE

### Cheesy Baked Pasta

#### INGREDIENTS

- 1 lb. rigatoni, cooked
- 128 oz. can crushed tomatoes
- 5 cloves garlic, peeled and smashed
- 4 tbsp. olive oil
- 1 small white onion, cubed
- 1 cup fresh greens like kale, broccoli or spinach
- 4 sweet or spicy Italian sausages
- 2 cup ricotta cheese
- 1 cup shredded mozzarella cheese
- 1 cup grated parmesan cheese
- Kosher salt
- Freshly ground black pepper
- Red pepper flakes

#### INSTRUCTIONS

- 1 Preheat your oven to 400 degrees.
- 2 Add olive oil and garlic to a pan over medium heat. Let garlic cook for 2 minutes then add in chopped onion, and a pinch each of salt, pepper and red pepper flakes. Cook, stirring, until onion is browned. Add in greens and cook in pan until they are gently wilted. Add in can of crushed tomatoes and stir. Taste to adjust seasoning. Let simmer for 5 minutes.
- 3 In a large bowl, add cooked pasta, 2 cups ricotta cheese and 3/4 cup of shredded mozzarella and grated parmesan cheeses. Add in tomato sauce and stir to combine. Place mixture into a dutch oven or baking dish. Sprinkle the top with the remaining mozzarella and parmesan cheese. Bake until cheese is melted and browned, about 20 minutes. Serve warm.

### Garlic Bread

#### INGREDIENTS

- 1 baguette
- 4 large cloves of garlic
- 4 tbsp. butter, softened
- 1/4 tsp. kosher salt
- 1/4 tsp. red pepper flakes
- 1/4 tsp. black pepper
- 1/4 tsp. paprika
- Italian parsley, chopped

#### INSTRUCTIONS

- 1 Set your oven to HIGH broil.
- 2 Grate your garlic cloves into a small bowl. Add 4 tablespoons softened butter, 1/4 teaspoon kosher salt, 1/4 teaspoon red pepper flakes, 1/4 teaspoon black pepper, and 1/4 teaspoon paprika. Stir until very well combined.
- 3 Slice baguette in half lengthwise. Spread garlic butter on both halves of the baguette. Place on baking tray and broil, going as dark as you like. Watch the bread closely as it broils, it will get real dark real fast!
- 4 Slice bread into pieces and cover with fresh parsley. Enjoy!

### Chocolate Covered Strawberries

#### INGREDIENTS

- 2 lb. fresh and gorgeous strawberries\*
- 1 1/2 cups chocolate chips or chunks (dark or semisweet are my favorites)
- 1/2 tsp. coconut oil

#### TOPPINGS:

sprinkles, coconut shavings, chopped nuts, white chocolate drizzle or whatever else you like!

#### INSTRUCTIONS

- 1 Rinse and dry your strawberries. You want all moisture from their rinse to be gone so the chocolate will adhere to them. I like to leave mine out on a towel in a sunny or warm spot for a bit. When your strawberries are dry, we can begin to dip.
- 2 In a small pot on the stove, add 1 1/2 cups chocolate chips or chunks (dark or semisweet are my favorites) and 1/2 teaspoon coconut oil. Place over medium heat and stir until chocolate is melted, glossy, and smooth.
- 3 Place a cooling rack over a pan or sheet of parchment. Grab your strawberries and any toppings you plan to use. One-by-one, dip your strawberries into the melted chocolate (I like to do a half-coating, so you can still see plenty of gorgeous strawberry). Place the strawberry on the rack so the extra chocolate drips off. If you are doing any toppings, you can either sprinkle the strawberry with the topping or dip it into a bowl of the topping. Some toppings work better one way or the other, so play around with it!
- 4 If your chocolate cools too fast before you have dipped all of your berries, just throw it back on the heat.
- 5 Once you have all your strawberries dipped and topped, place them into the refrigerator until the chocolate is firm and matte.
- 6 Store your strawberries in the fridge. They will last for as long as your strawberries last. Chocolate lives longer than fresh fruit.