

STATION 1: CHARRED TOMATO, GARLIC & HERB MEAT MARINARA

Yield: Feeds 12–14 Men & Women (Sauce Only) | **Cook Time:** 45-50 Mins

INGREDIENTS

- 1.5 to 2 lbs Ground Beef (80/20 or 85/15 standard)
- 3 lbs Cherry or Grape Tomatoes (raw, whole)
- 1 Whole Garlic Bulb
- 1 Bunch of Fresh Basil
- High-quality Olive Oil
- Coarse Sea Salt & Black Pepper

INSTRUCTIONS

- 1. Pre-heat & Prep (3:00 - 3:15 PM):** Set the church commercial oven to 425°F (218°C) with the convection fan ON. Stem all cherry tomatoes and spread them across a large commercial sheet pan. Cut the top off the entire garlic head to expose the cloves, place it on the pan, drizzle everything generously with olive oil, and season heavily with coarse sea salt.
- 2. Roast (3:15 - 3:35 PM):** Slide the pan into the convection oven. Roast for 20 minutes until the tomatoes are blistered, slightly blackened/charred, and bursting with rich juices.
- 3. Brown the Beef (3:15 - 3:35 PM):** While tomatoes roast, get a large deep pan or skillet screaming hot on the cooktop. Brown the ground beef completely. Mince any extra garlic cloves or fresh herbs on the island and stir them in. Once browned, carefully drain excess fat.
- 4. Combine & Mash (3:35 - 3:50 PM):** Pull the sheet pan from the oven. Carefully squeeze the roasted garlic cloves out of their skins directly into the ground beef. Scrape all the charred tomatoes and their rich sheet-pan juices into the skillet. Use a wooden spoon or potato masher to crush the tomatoes down into the meat.
- 5. Simmer & Finish (3:50 - 4:00 PM):** Lower the heat to a gentle simmer. Tear the fresh basil leaves by hand and fold them into the sauce. Let the flavors marry for 10 minutes. Adjust seasoning with extra sea salt and fresh black pepper to taste. (Serve over separately cooked pasta).

STATION 2: CHICKEN THIGH CREAM CHEESE ALFREDO

Yield: Feeds 12–14 Men & Women (Sauce Only) | **Cook Time:** 40 Mins

INGREDIENTS

- 2 lbs Boneless, Skinless Chicken Thighs
- 2 Blocks (16 oz total) Cream Cheese
- 1 Stick (8 tbsp) Unsalted Butter
- 1.5 Cups Whole Milk (or Half-and-Half for extra richness)
- 1.5 Cups Grated Parmesan Cheese
- 4 Cloves of Garlic
- Pantry Staples: Garlic Powder, Sea Salt, Black Pepper

INSTRUCTIONS

- 1. Trim & Cube (3:00 - 3:15 PM):** Working on the center island, trim any excessive fat from the raw chicken thighs. Cut them into uniform, bite-sized cubes. Season them thoroughly with sea salt, black pepper, and garlic powder. Finely mince the 4 loose cloves of garlic.
- 2. Sear the Thighs (3:15 - 3:30 PM):** Melt 2 tablespoons of butter in a large skillet over medium-high heat on the cooktop. Working in batches if necessary to avoid crowding, sear the chicken thigh cubes until they are fully cooked through and have a beautiful, golden-brown crust (about 8–10 minutes). Move the cooked chicken to a clean plate and set aside.
- 3. Build the Base (3:30 - 3:45 PM):** Turn the burner down to medium. Drop the remaining 6 tablespoons of butter into the same skillet with the chicken drippings. Add the minced garlic and sauté for 1 minute until fragrant (do not burn). Cube the cream cheese and add it to the pan, whisking continuously as it melts.
- 4. Smooth the Sauce (3:45 - 3:55 PM):** Slowly pour in the whole milk or half-and-half, whisking vigorously until the cream cheese completely integrates into a velvety, smooth white sauce. Stir in the grated parmesan cheese until completely melted and smooth.
- 5. Combine & Rest (3:55 - 4:00 PM):** Slide the cooked chicken thighs and any resting juices back into the creamy Alfredo sauce. Reduce heat to low, stir well to coat, and let it thicken slightly for 5 minutes before serving over your separately boiled pasta.