



OLIVE ROSEMARY AND SUNDRIED TOMATO FOCACCIA

BY CHEF GEOFFREY ZAKARIAN

TruPro™ Try-Ply Nonstick
Stainless Steel 12" Fry Pan



INGREDIENTS

Serves: 8

For the dough:

- 2 ½ cup warm water
- 2 tsp honey
- 2 ¼ tsp dry active yeast
- 6 cup all-purpose flour
- ½ tsp salt
- 2 tbsp oil from sundried tomatoes
- 2 tbsp extra virgin olive oil

For the toppings:

- ¼ cup Kalamata olives, halved
- ¼ cup green olives, halved
- ¼ cups sundried tomatoes in oil, julienned
- ¼ cup chopped Rosemary
- 1 tbsp extra virgin olive oil for drizzling
- 1 tbsp flaky salt for garnish

DIRECTIONS

- Preheat your oven to 425°F.
- Mix water and honey in a bowl until dissolved. Add the yeast and let it sit and bloom for 2 minutes.
- Add all-purpose flour 1 cup at a time, then add the salt and sun dried tomato oil. Mix together until a wet dough is formed. Place dough into an oiled bowl, cover and let rise in a warm place for 45 minutes.
- After the dough rises, punch it down and let rise once more until it has doubled in size. The time it takes will vary based on humidity levels.
- After the second rise, place the dough into your 12" Stainless Steel Fry Pan and use your finger to poke dimples all over the top of the dough.
- Arrange all of the olives, sundried tomatoes and rosemary on top of the dough, pressing them in with your fingers.
- Bake in the oven for 25 minutes or until golden brown.
- Remove from oven, drizzle with olive oil and sprinkle with flakey sea salt. Let cool for about 10 minutes before serving.

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HANGER STEAK WITH SHALLOTS AND RED WINE

BY CHEF GEOFFREY ZAKARIAN

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INGREDIENTS

Serves: 5

- 1 hanger or flank steak
- 2-4 tbsp extra virgin olive oil
- Salt and pepper to taste
- 6 shallots halved lengthwise
- 3 sprigs fresh rosemary
- 3 sprigs fresh thyme
- 1 cup red wine
- 2 tbsp butter

DIRECTIONS

- Take your steaks out of your refrigerator about 1 hour before you are ready to cook it. When you're ready to cook, preheat your oven to 400°F.
- Pat your steak dry and coat both sides with the olive oil, then generously salt and pepper both sides.
- In your 12" Stainless Steel Fry Pan, over medium heat, sear both sides of the steak 4 to 5 minutes per side or until a digital thermometer inserted into the thickest part of the steak reads 120°F for medium rare or 130°F for medium. Remove only the steak and let it rest.
- While the steak is resting, add the shallots (faced down) and sprigs of herbs to the pan. Add more olive oil if the pan is dry.
- Place the pan in the oven and roast for 20-25 minutes, or until the shallots are very tender and caramelized.
- Remove shallots from pan and return pan to stovetop over medium heat. Add the red wine to deglaze the pan, scraping up the bits and stirring as it reduces.
- Once wine is reduced by half, remove herbs, add butter and stir until the sauce is thickened and glossy. Remove from heat.
- Slice steak against the grain and serve with sauce and roasted shallots.

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MIDDLE EASTERN CHICKEN AND RICE

BY CHEF GEOFFREY ZAKARIAN

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INGREDIENTS

Serves: 4-5

2 tbsp olive oil

4 chicken thighs

4 chicken drums

Salt and pepper to taste

2 tbsp minced garlic

1 medium yellow onion, diced

1 ½ cup white rice

3 cups chicken stock

½ cup fresh lemon juice

2 tsp turmeric

1 tbsp oregano

1 tbsp cumin

1 lemon and chopped parsley
for garnish

DIRECTIONS

- Preheat your oven to 400°F.
- Pat chicken dry and generously salt and pepper on all sides.
- In your 12" Stainless Steel Fry Pan, over medium heat, sear chicken pieces in 2 tbsp oil until golden brown on all sides and set aside.
- In the same pan, add the onions and cook for 6-8 minutes or until they have some color. Add garlic and cook for one minute more.
- Add stock, rice, lemon juice, and all seasonings to the pan. Arrange chicken pieces on top.
- Place the pan in your oven to bake for about 40 minutes or until all the liquid has been absorbed into the rice.
- Garnish with lemon slices and chopped fresh parsley.

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BRUSSELS SPROUT MUSHROOM CASSEROLE WITH LEEKS AND ITALIAN SAUSAGE

BY CHEF GEOFFREY ZAKARIAN

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Stainless Steel 12" Fry Pan



INGREDIENTS

Serves: 8

1 tablespoon butter, unsalted

2 sweet Italian sausage links,
removed from casing and
broken up

1 cup leeks, white and light
green parts, sliced ¼ inch,
washed and drained

8 ounce package mushrooms,
white or brown, washed and
sliced ¼ inch

1 teaspoon Kosher salt

15 turns fresh cracked pepper

1 garlic clove, minced

3 cups Brussels sprouts, bottom
stem trimmed, and quartered

10.5 ounce can creamy
mushroom soup

2.8 ounce can of crispy onions,
French's

DIRECTIONS

- Preheat oven to 375°F.
- Melt the butter in the 12" Stainless Steel Fry Pan. Add the sausage and cook over a medium flame until browned. Remove the sausage from the pan, leaving the drippings behind.
- Add the leeks and mushrooms, and cook over a medium flame until the vegetables are browned, about 6 minutes. Season the mushrooms with Kosher salt and fresh cracked black pepper, add the garlic and cook for 1 more minute.
- Add the Brussels sprouts and return the sausage to the pan. Cook the mixture for about 8-10 minutes, stirring, until the sprouts are almost tender.
- Add the mushroom soup, and stir to combine. Top with the crispy onions and place in the oven. Bake for 20 minutes, or until the casserole is bubbly and lightly browned on the edges.

TIP: You may shorten the cooking time of the sprouts in the pan by first blanching them in boiling water for 1 minute, then shocking in ice water, and draining the excess water.

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