

Happy Thanksgiving!

Thank you for purchasing La Spiga's Thanksgiving dinner kit. We are so excited to be a part of your special celebration and hope that this meal brings you joy and ease as you share and give thanks during the holiday.

If you are celebrating with fewer than 4 household members, half of your kit may be stored, according to the storage instructions, for a second meal at a later date. Some items can be frozen if they will not be consumed within 4 days after Thanksgiving. I have indicated these items with an "*".

Antipasto Platter

Components: Coppa, 2 artisanal Italian cheeses, house-made preserves, castelvetro olives, grilled marinated artichokes, roasted eggplant, crostini

Storage: Crostini at room temperature, refrigerate all other components until use

Equipment: Large serving platter or charcuterie board, a couple of dishes for preserves and olives

Time: 10 minutes

Advanced Preparation: Pour yourself a glass of wine, a cocktail or a mocktail!

INSTRUCTIONS

1. Transfer coppa, cheeses, artichokes and eggplant to your platter to make an attractive display, and add crostini on the side.
2. Transfer olives and preserves to little side dishes.
3. Enjoy your appetizers with your preferred beverage before or while you prepare your meal.



Roast Chicken and Potatoes

Components: Whole chicken* (seasoned and raw), cut potatoes (seasoned, packed in brine), extra virgin olive oil

Storage: Refrigerate immediately until use

Equipment: Mixing bowl, baking sheet

Time: 1 hour 15 minutes

Advanced Preparation: Preheat oven to 400°

INSTRUCTIONS

1. Place chicken on baking sheet breast side up.
2. Drain potatoes and transfer to a mixing bowl along with the rosemary and garlic (both left whole).
3. Add all of the extra virgin olive oil to the potatoes and toss to evenly coat.
4. Pour potatoes onto baking sheet closely surrounding the chicken.
(Hint: rub a little of the extra virgin olive oil on the skin of the chicken to help it brown more evenly).
5. Place chicken and potatoes in the oven and roast for 15 minutes before lowering the temperature to 350°.
6. Roast about 40 more minutes or until the chicken is cooked through and the potatoes are tender and nicely browned.
7. To test for doneness: if you have a thermometer, check the temperature in the densest part of the thigh and again in the breast meat close to the rib cage. It is done when the internal temperature reaches 165°. If you do not have a thermometer, you can test for doneness by shaking the leg as if you were shaking someone's hand; a firm handshake means cook a little longer, and a limp handshake means it's done.

Tagliolini with Mushroom Cream Sauce

Components: Frozen tagliolini pasta,* mushroom cream sauce,* Parmigiano Reggiano*

Storage: Store pasta in the freezer until use, sauce and Parmigiano in fridge

Equipment: Pasta pot, colander or pasta basket, sauté pan, tongs, rubber spatula

Time: 30 minutes (15 minutes to boil the water/15 minutes to cook and toss pasta)

Advanced Preparation: Bring pasta water to a rolling boil and salt the water generously (the water should be almost as salty as seawater)

INSTRUCTIONS

1. Add your sauce to the sauté pan and gently heat through, stir with a rubber spatula to heat evenly, turn down and keep warm.
2. In the meantime, drop frozen tagliolini directly into your pot of boiling water.
3. After 30 seconds, stir the tagliolini with your tongs to loosen it up so that it separates properly and cooks evenly, cook for approximately 6 minutes or until desired tenderness.
4. Drain pasta in colander (or pasta basket) and add the pasta to the sauté pan, toss to coat evenly, add half of the Parmigiano and toss again, if the pasta seems a bit dry, add some pasta cooking water or fresh water to the pan and toss again until you achieve your desired consistency.
5. Transfer to a serving platter and serve immediately with Parmigiano for sprinkling tableside.



Spinach and Pear Salad

Components: Fresh baby spinach, Bartlett pear, lemon pear citronette, toasted pumpkin seeds, grated pecorino fresco

Storage: Pumpkin seeds and pear at room temperature, refrigerate all other components until use

Equipment: Mixing bowl and tongs

Time: 10 minutes

Advanced Preparation: Cut Bartlett pear into cubes, bring dressing to room temperature

INSTRUCTIONS

1. Cube the Bartlett pear and add to a mixing bowl with the lemon pear citronette and toss to coat evenly.
2. Add the spinach and toss to coat evenly, then add the pumpkin seeds and half of the pecorino cheese, toss again.
3. Transfer to a serving platter, top with remaining cheese and serve.

Apple Crostata

Components: 2 pre-baked apple tartlets*

Storage: Your tartlets were baked on Wednesday November 25th; for best results store at room temperature overnight

Equipment: cooling rack

Time: 10 minutes

Advanced Preparation: Preheat oven to 350°

INSTRUCTIONS

1. Transfer tartlets to a cooling rack and freshen up in the oven for 5-10 minutes, according to your preference.
2. Remove the cooling rack with the tartlets and let stand at room temperature for at least 5 minutes before eating.

Hint: If desired, freshen up the tartlets as soon as the chicken is done roasting and allow to rest until after dinner.

Buon Appetito!
from Chef Sabrina
and the whole LaSpiga family