

•Virtual Cooking Class Materials•

Holiday Entertaining: Bite-Sized Nibbles

Thanks so much for signing up for my virtual cooking class with your library! This PDF contains everything you need to get prepared for us to cook together!

•**PRO TIP: print out the recipe cards to keep them handy during class!**•

Please read through the **recipe cards** (pages 2-3 of this PDF) in advance and **have all of your cookware/tools and ingredients out and ready to go** when class starts if you're cooking along with me.

Note that the deviled egg recipe calls for hard boiled eggs. You can feel free to pre-cook them (or buy already cooked eggs). We'll have time to cook them together, so bringing raw eggs to class is just fine!

In addition to the ingredients, here's a list of the cookware/tools you'll need:

- Oven
- Large, rimmed baking sheet
- Cutting board
- Chef's knife
- Measuring cups & spoons
- Medium bowl
- Stovetop and a large saucepan (or an Instant Pot)
- Small bowl and a fork OR food processor for mixing egg filling
- Piping bag, ziploc bag, or small scoop (optional) for filling the eggs
- Serving platter(s)
- Microplane or box grater



If you have any questions, comments, or concerns, feel free to email me at bigflavorstinykitchen@gmail.com.

See you in the kitchen!

-Ashley Covelli

P.S. If you're still craving more, you can [click here to sign up for Extra Helping](#), my **free newsletter**. You'll get delicious recipes, cooking tips, and exclusive content delivered **straight to your inbox** once a week!

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Settino's Italian Stuffed Mushrooms

Recipe from [Big Flavors from a Tiny Kitchen](#)

Category: Appetizer

Makes: About 30 mushrooms

Prep Time: 20 Minutes | **Cook Time:** 15 Minutes

Total Time: 35 Minutes

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

Ingredients

16 ounces button mushrooms
1 tablespoon finely chopped flat-leaf parsley
1 green onion, finely chopped, green and white portions separated
1-2 cloves garlic, minced
3/4 cup plain bread crumbs

2 tablespoons freshly grated Parmesan cheese, plus more for topping
1/4 teaspoon kosher salt
1/8 teaspoon freshly cracked black pepper
6 tablespoons olive oil, plus more as needed
4-5 grape tomatoes, seeded and diced small

Instructions

1. Preheat oven to 375°F.
2. Lightly spray or drizzle a baking sheet with oil.
3. Wipe mushroom caps clean and carefully remove stems. Finely dice a few of the stems until you have 2 tablespoons of diced stems and reserve the rest for another use (see recipe notes).
4. Arrange mushrooms on the prepared baking sheet, cavity-side up. Lightly spray or drizzle each cap with oil.
5. In a medium bowl, combine chopped mushroom stems, parsley, the white part of the green onion, garlic, bread crumbs, 2 tablespoons Parmesan, salt, and pepper. Drizzle in the olive oil, stirring the mixture as you go, until the mixture holds together like wet sand.
6. Stuff each mushroom cap with the mixture, pressing it down into the cavity, making sure that the filling is flush with the top edge of the mushroom (not heaped up - this will give the filling room to grow). Grate a little more Parmesan cheese over each cap, then press a few pieces of tomato and the remaining green onions down into each mushroom. Drizzle lightly with olive oil and sprinkle a little salt over the tops.
7. Bake mushrooms in the preheated oven until golden brown, about 15-20 minutes.

Tips:

- Don't leave the pine nuts in the skillet after they're toasted. The heat remaining in the skillet may cause them to overcook and burn.
- It's OK to use salted pepitas here. Just note that if you do, you may want to taste the salad for seasoning before using any additional salt.
- Feel free to add more nutritional yeast and lemon juice, to taste.

Recipe from Ashley Covelli at
Big Flavors from a Tiny Kitchen



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No Mayo Deviled Eggs



Recipe from [Big Flavors from a Tiny Kitchen](#)

Category: Appetizer

Makes: 24 deviled eggs (1 dozen whole eggs)

Prep Time: 10 Minutes

Cook Time: 10 Minutes

Total Time: 20 Minutes

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

Ingredients

For Eggs:

12 large eggs, peeled and halved
1/4 cup plus 2 tablespoons plain Greek yogurt
2 teaspoons white vinegar
1 tablespoon yellow mustard
3/4 teaspoon kosher salt
1/2 teaspoon garlic powder
1/8 teaspoon freshly cracked black pepper
1 teaspoon granulated sugar

For Garnish:

Paprika
Chives, chopped (optional)
Thinly sliced radishes (optional)
Halved cornichons (optional)

Instructions

1. Place the yolks from the hard boiled eggs in the bowl of a food processor. Add remaining ingredients (Greek yogurt through sugar) and process until smooth.
2. Scoop or pipe the yolk mixture into the egg whites, filling each one evenly. Garnish with a sprinkle of paprika and some chives, if desired.

Tips:

- To boil the eggs, place raw eggs into a large saucepan and cover with cold water by at least 2 inches. Add a splash of white vinegar and bring to a rolling boil over high heat. Put the lid on the pot, turn off the heat, and let sit, covered, for 10 minutes.
- If cooking eggs in an Instant Pot, cook on high pressure for 8 minutes, quick release, then plunge into a bowl of cold water to stop the cooking process before peeling and cutting the eggs.
- You can also mix the filling in a bowl, using a fork to mash everything until smooth.

Recipe from Ashley Covelli at
Big Flavors from a Tiny Kitchen



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