

Congrats and Thank You for booking your spot to Cook Along with Claudia in support of Studio Players.

If you plan to cook along, it is helpful to have all the ingredients and equipment organized and set up prior to the class beginning. *Mise en place!* While this class is intended to be a real-time cook along, it's not necessary to do so. You can watch with a glass of wine and make this dish at a later time. A Zoom link will be emailed closer to the event. Questions are highly encouraged during the Cook Along. If you have any questions prior to the event you can reach out as well.

I really hope you learn a thing or two along the way. Afterwards, we would love to see your posts and creations by tagging [@ChowMom](#) and [@studioplayhouse](#)
Thank you for supporting Studio Players!

PORTUGUESE STEW

4 slices of bacon*
2 medium onions
3 links Mexican (fresh not cured) Chorizo*
3 links Linguica (or any Latin sausage)*
1 ½ lbs boneless skinless chicken thighs*
2 lbs red bliss potatoes
3-4 garlic cloves
2-3 bay leaves
2 Tbs Spanish Smoked Paprika
1 cup dry white wine
26 oz of Pomi crushed tomatoes or 28 oz can of crushed tomatoes
4 cups Chicken Stock*
Salt and Pepper to taste
½ bunch of cilantro or parsley
Crusty Bread

**Vegetarian/Vegan Option:* Replace bacon, sausages and chicken with: 10 oz of button mushrooms, 1 small butternut squash, 5 carrots. Replace chicken stock with vegetable stock.

**Seafood Option:* Replace sausages and chicken with: 1 lb cod, 1 lb shrimp and 1lb mussels.

**Kosher Option:* Replace bacon with: 4 slices of turkey bacon. Replace sausages with chicken andouille and chicken chorizo.

GARLIC GREENS

2-4 Tbs grape seed oil
2 bunches of hearty greens like chard, flat leaf kale or collard greens (do not use spinach)
6-8 garlic cloves
2 Tbs orange juice
crushed red pepper to taste
salt to taste
water

EQUIPMENT

Cutting Board (and separate board for cutting raw meat)
Chef knife
Dutch Oven (for stew)
Tall sided pot like a pasta pot or another Dutch Oven (for greens)
Wooden Spoon
Slotted Spoon
Tongs
Bowl
Ladle
Salad Spinner or colander