



**PRO FOR HOME**  
NON-STICK CAST IRON

**MAC & CHEESE**

# MAC & CHEESE

BY CHEF GEOFFREY ZAKARIAN

Serves: 6–8 People

Cook Time: 40 Minutes

## INGREDIENTS

¼ cup minced shallots

2 teaspoons minced garlic

6 ounces unsalted butter,  
additional for buttering the pan

3 teaspoons salt, additional for  
pasta water

2 teaspoons fresh ground pepper

1 cup flour

2 cups whole milk

4 quarts water

1 box of tube shaped pasta

1 cup grated Parmesan cheese

½ cup goat cheese

½ cup breadcrumbs

## DIRECTIONS

- Preheat oven to 350°F.
  - Butter a 12" round or 9" x 13" non-stick cast iron pan.
  - To start the bechamel sauce, saute shallots, and garlic in butter in a small saucepan and cook until translucent. Season with salt and pepper.
  - Add in flour and whisk, making sure to not create clumps.
  - Heat milk in a small saucepan on the side.
  - Cook flour and butter until golden brown. Begin adding milk in stages to the mixture, whisking constantly. Cook an additional 5–10 minutes stirring to ensure a smooth consistency.
  - Once bechamel has reduced,
- remove from heat and stir in the cheeses.
  - Meanwhile, bring heavily salted water to a boil in a stock pot.
  - Add pasta to boiling water and stir after 1 minute.
  - Cook pasta according to box minus one minute, then drain. Add the pasta right into the sauce, stirring to combine.
  - Pour mixture into the prepared cast iron pan.
  - Sprinkle bread crumbs on top and bake for 15–20 minutes until the bread crumbs are golden brown.
  - Remove pan from oven and serve.

*TIP: To make your own breadcrumbs, start with day old bread, cut into large chunks and toss with olive oil, salt and pepper. Toast in the oven at 325°F for 8–10 minutes. Once out of the oven, pulse in a food processor. Can store in freezer in storage container for up to 6 months.*

For additional Pro For Home Non-Stick Cast Iron sizes and recipes, visit [geoffreyzakarian.com](http://geoffreyzakarian.com) and follow [@gzchef](https://www.instagram.com/gzchef) on Instagram.



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**SKILLET S'MORES DIP**

10" NON-STICK CAST IRON SKILLET

# SKILLET S'MORES DIP

BY CHEF GEOFFREY ZAKARIAN

Serves: 4–6 People

Cook Time: 20 Minutes

## INGREDIENTS

1 bag semi-sweet chocolate chips

1 bag marshmallows (mini or regular)

1 tablespoon butter

graham crackers

## DIRECTIONS

- Preheat the oven to 425°F.
- Melt butter in a 10" non-stick skillet on medium low heat and then add the chocolate chips to completely cover the bottom of the pan.
- Melt chocolate over medium heat on stove.
- Add marshmallows to completely cover the chocolate.
- Bake in the oven on the middle rack.
- Once the marshmallows are golden brown take out of the oven and let cool for 5 minutes.
- Use the graham crackers for dipping and enjoy.

*TIP: To brown marshmallows even further, move the skillet to top rack for 1–2 minutes or turn on the broiler.*

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**SPATCHCOCK CHICKEN**

12" NON-STICK CAST IRON SKILLET

# SPATCHCOCK CHICKEN

BY CHEF GEOFFREY ZAKARIAN

Serves: 3–4 People

Cook Time: 45–55 Minutes

## INGREDIENTS

3½ pound whole chicken

2 tablespoons olive oil, divided

kosher salt

fresh ground pepper

2 garlic cloves

2 rosemary sprigs

2 thyme sprigs

## DIRECTIONS

- Preheat oven to 400°F.
- Rinse chicken and pat dry.
- Flip chicken over on its breast side. Using poultry scissors cut along both sides of backbone. Press down to flatten the bird.
- Heat 12" non-stick cast iron skillet over medium high heat and add 1 tablespoon of olive oil to the pan.
- Rub the chicken with 1 tablespoon of olive oil and generously season the chicken with salt and fresh ground pepper on both sides.
- Place the chicken skin side down into cast iron.
- Cook the skin until it starts to crisp on the edges and the color is golden brown.
- Flip the chicken over and add the garlic, rosemary, and thyme to the pan.
- Place 12" non-stick cast iron in the oven, and roast chicken skin side up for 30–40 minutes.
- Using a thermometer, check the temperature so that the thickest part of the thigh reads around 160°F.
- Let rest for 10–15 minutes. Carve and serve.

*TIPS: A good way of ensuring crispy skin is to place a heavy bottom pan directly on top of the chicken during the first few minutes of stovetop cooking.*

*You can ask your butcher to complete step 3 above.*

*During cooking, you can baste the chicken with pan juices to keep chicken moist and juicy.*

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**PRO FOR HOME**  
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**ROSEMARY POTATO GRATIN**

9" X 13" NON-STICK CAST IRON

# ROSEMARY POTATO GRATIN

BY CHEF GEOFFREY ZAKARIAN

Serves: 6–8 People

Cook Time: 1½ Hours

## INGREDIENTS

4 russet potatoes

1 quart heavy cream

1 rosemary sprig

1 thyme sprig

1 garlic clove, smashed

2 tablespoons unsalted butter

4 cups Parmesan cheese

kosher salt

fresh ground pepper

## DIRECTIONS

- Preheat oven to 425°F.
- In a medium saucepan, add heavy cream, rosemary, thyme, and smashed garlic. Bring to simmer and cook for 5 minutes.
- Strain out herbs and garlic and set aside.
- Wash and peel potatoes. Slice potatoes into 1/8" thick rounds.
- Butter non-stick cast iron pan. Arrange potatoes by shingling, overlapping each row on top of the next row.
- Between layers, season with salt, pepper, a layer of Parmesan cheese, and heavy cream. Repeat until potatoes are all used. When finished, you will have approximately 4 to 5 layers.
- On top of the last layer, sprinkle a heavy amount of Parmesan cheese to help create a golden-brown crust.
- Cover pan with tin foil and bake on middle rack for 15 minutes.
- Remove foil and continue baking for 5–10 minutes or until golden brown and mixture is bubbling.
- Cool for 10–12 minutes and serve directly from baking dish.

*TIP: This dish can be prepped ahead of time or even overnight and then covered and refrigerated until ready to bake.*

*You may substitute Pecorino or Grana Padano for the Parmesan cheese.*

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