



ZAKARIAN

CHARRED BROCCOLI WITH FRESNO PEPPERS

10" PRO CARBON SKILLET
WITH SILICONE SLEEVE

CHARRED BROCCOLI WITH FRESNO PEPPERS

BY CHEF GEOFFREY ZAKARIAN

Serves: 2-3 people

INGREDIENTS

1 broccoli head, cut into florets (about 4 cups)

¼ cup fresno or jalapeño pepper, sliced thin

1 garlic cloves, sliced thin

1 tablespoons extra virgin olive oil

2 tablespoons lemon juice, fresh

Kosher salt and freshly ground pepper to taste

DIRECTIONS

- Preheat oven to 400°F. Heat Pro Carbon Skillet over medium high heat and add extra virgin olive oil. Add broccoli florets and garlic slices. Saute until lightly caramelized.
- Place skillet into oven and roast for 8-10 minutes or until edges are starting to brown and get crispy.
- Remove from oven and toss with lemon juice and fresno or jalapeño peppers.
- Season with kosher salt and freshly ground pepper and serve.

TIP: Carbon steel is the perfect pan for roasting vegetables, caramelizing the edges and creating tons of flavor. Try other vegetables such as cauliflower with this preparation.

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GLAZED SHRIMP WITH GRAPEFRUIT

10" PRO CARBON SKILLET
WITH SILICONE SLEEVE

GLAZED SHRIMP WITH GRAPEFRUIT

BY CHEF GEOFFREY ZAKARIAN

Serves: 4 people

INGREDIENTS

2 tablespoons agave, or honey

2 tablespoons grapefruit juice,
freshly squeezed

1 lime, zested and juiced (about 2
tablespoons juice)

¼ teaspoon chipotle powder

¼ teaspoon kosher salt

1 pound extra large or jumbo shrimp,
tails on, about 16-20 pieces

¼ cup mezcal, or tequila

2 tablespoons extra virgin olive oil

DIRECTIONS

- Whisk together agave (or honey), grapefruit juice, lime juice and zest, cumin, chipotle powder, kosher salt and mezcal (or tequila) in medium sized bowl. Add shrimp and toss to coat. Marinate for 15 minutes at room temperature. Set a strainer over another bowl and drain shrimp completely, reserving marinade.
- In Pro Carbon Skillet, heat extra virgin olive oil over medium high. Working in batches, grill shrimp on both sides until charred and no longer opaque in the middle, about 1-2 minutes per side. Remove shrimp to plate and wipe out skillet.
- Return skillet to medium high heat and add reserved marinade. Simmer until reduced by half, about 3 minutes. Add in cooked shrimp and stir to coat. Divide amongst plates and serve.

TIP: Taco tuesday never looked so good. Just remove the tails and use the shrimp and sauce as a taco filling along with your favorite toppings.

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RHUBARB GINGER OAT CRUMBLE

**10" PRO CARBON SKILLET
WITH SILICONE SLEEVE**

RHUBARB GINGER OAT CRUMBLE

BY CHEF GEOFFREY ZAKARIAN

Serves: 6 People

INGREDIENTS

7 tablespoons cold butter, cut into pieces, plus more for pan

2 pounds rhubarb, chopped

½ cup granulated sugar

¾ cup all purpose flour, divided

1 orange, zested and juiced, about 4 tablespoons juice

1 inch knob of fresh ginger, peeled and grated

½ cup steel cut oats

½ cup light brown sugar, packed

¼ cup flaked sweetened coconut

¼ teaspoon ground cinnamon

Pinch of kosher salt

Lightly whipped cream, for serving

DIRECTIONS

- Preheat oven to 375°F. Butter Pro Carbon Skillet generously.
- In a separate bowl, toss together chopped rhubarb, granulated sugar, ¼ cup flour, orange juice and zest, and grated ginger. Set aside while you make topping.
- In food processor, combine oats, remaining ½ cup of flour, and brown sugar. Pulse to grind oats into small crumbs. Add coconut, cinnamon, and salt. Pulse to combine. Add 6 tablespoons of butter pieces and pulse until a crumble forms, with largest pieces of butter the size of peas.
- Pour rhubarb mixture along with juices into carbon steel pan. Sprinkle the crumble over rhubarb and dot with remaining 1 tablespoon of butter. Place into oven and bake until topping is browned and rhubarb mixture is thickened and bubbly, about 40-45 minutes. Serve warm with whipped cream.

TIP: This crumble is best served warm from the oven, but you can assemble it earlier in the day and pop it in the oven when your guests arrive to make entertaining easier.

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SHAKSHUKA WITH HALOUMI

10" PRO CARBON SKILLET
WITH SILICONE SLEEVE

SHAKSHUKA WITH HALOUMI

BY CHEF GEOFFREY ZAKARIAN

Serves: 6 People

INGREDIENTS

2 tablespoons extra virgin olive oil
1 medium onion, chopped, about 1 cup
1 large red bell pepper, chopped
¼ teaspoon kosher salt
3 cloves garlic, roughly chopped
2 tablespoons tomato paste
1 teaspoon ground cumin
½ teaspoon smoked paprika
¼ teaspoon red pepper flakes
1 28-ounce can San Marzano tomatoes with juice, crushed by hand
2 tablespoons cilantro, chopped, plus additional for garnish
6 large eggs
4 ounces haloumi cheese, sliced
Toasted pita bread, for serving

DIRECTIONS

- Preheat oven to 375°F. Place Pro Carbon Skillet over medium heat and add extra virgin olive oil. Once hot, add onion, red bell pepper, and kosher salt. Cook, stirring often, until onions are tender and turning translucent, about 4 to 6 minutes.
- Add garlic, tomato paste, cumin, paprika and red pepper flakes. Cook, stirring constantly until well combined, 1 to 2 minutes.
- Add crushed San Marzano tomatoes with their juices along with cilantro, stir and let simmer for about 5 minutes. Remove from heat and season with kosher salt if necessary.
- With wooden, silicone or nylon spoon make 6 wells in sauce. Crack eggs, one at a time, in a separate bowl and pour into individual wells. Season eggs with kosher salt and freshly ground pepper. Scatter haloumi slices on top of sauce avoiding the eggs.
- Transfer Pro Carbon Skillet to oven and cook for 8-12 minutes, checking after 8 minutes. Whites should be set but yolk should remain runny. Remove from oven and garnish with additional cilantro. Serve with toasted pita bread.

TIP: If you can't find haloumi cheese, replace it with your favorite style of feta.

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