



ZAKARIAN

BY

DASH



EGGPLANT ROLLATINI

BY CHEF GEOFFREY ZAKARIAN

Nonstick Cast Iron Baker



INGREDIENTS

Yields: 16 Rolls

4 medium eggplants

¼ cup olive oil

10 ounce box frozen chopped spinach, thawed and squeezed

3 cups part-skim ricotta

3 cloves garlic, minced

2 large eggs, beaten

2 cups shredded part-skim mozzarella

1 cup freshly grated Parmigiano-Reggiano

Kosher salt and fresh cracked pepper

Fresh basil, for serving

24 ounce jar marinara sauce

DIRECTIONS

- Preheat the oven to 400° F. Slice off both ends of each eggplant, then cut each lengthwise into ¼ inch thick slices, yielding roughly 16 slices total. Brush both sides of the eggplant slices with olive oil, then place on the rimmed baking sheet (potentially two), in a single layer. Place in the preheated oven and roast for 15 minutes or until tender, turning the slices over halfway through. Allow to cool while you make the filling.
- In a large bowl, combine the spinach, ricotta, garlic, eggs, 1 cup of the mozzarella, and ½ cup of the Parmigiano-Reggiano, then season to taste with salt and pepper.
- Spread ½ cup of the sauce over the bottom of the Nonstick Cast Iron Baker. Divide the spinach and cheese mixture among the eggplant slices, using roughly a ¼ cup for each, spreading down the center. Gently roll up slices and place seam-side down in the Baker. Top with the remaining sauce and sprinkle all over with the remaining mozzarella and Parmigiano-Reggiano.
- Cover the Baker with foil and bake for 30 minutes. Remove the foil and bake until golden brown and bubbling, about 15 minutes longer. Let cool slightly before serving & top with the fresh basil.

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CREAMY FRENCH ONION PASTA BAKE

BY CHEF GEOFFREY ZAKARIAN

Nonstick Cast Iron Baker



INGREDIENTS

Serves: 8 People

- 4 tablespoons butter
- 2 large onions, thinly sliced
- 2 teaspoons sugar
- ¼ cup balsamic vinegar
- 2 cloves garlic, minced
- 2 cups wild mushrooms, sliced
- 2 tablespoons fresh thyme leaves
- ½ cup red wine
- 3 cups broth (beef, chicken or vegetable)
- 1 tablespoon Worcestershire sauce
- 1 pound of any short cut pasta variety
- 1¼ cups heavy cream or whole milk
- 2 cups shredded Gruyere cheese

DIRECTIONS

- Preheat the oven to 400° F. In a large saucepan set over medium-high heat, melt the butter, then add the onions, sugar and a pinch of salt and stir to combine. Cook, stirring occasionally until onions are softened. Slowly add in the balsamic vinegar and continue to cook another 8-10 minutes until the onions are deeply caramelized.
- Add the garlic, mushrooms, thyme and cook for another 3-4 minutes. Season with salt and pepper.
- Add the red wine, broth, Worcestershire sauce and the pasta. Bring the mixture to a boil and stir until the pasta is al dente and the liquid has almost fully absorbed, roughly 8-10 minutes. Add additional broth as needed if the liquid is evaporating before the pasta is al dente. Add in the cream, 1 cup of the Gruyere cheese and remove from the heat. Transfer the pasta mixture to the Nonstick Cast Iron Baker and top with the remaining Gruyere cheese.
- Place the Baker in the oven and bake for 20 minutes or until the cheese has melted and is lightly browned on top. Cool slightly before serving and sprinkle with fresh thyme leaves.

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TRIPLE BERRY AND BRIOCHE FRENCH TOAST CASSEROLE

BY CHEF GEOFFREY ZAKARIAN

Nonstick Cast Iron Baker



INGREDIENTS

Serves: 6 People

12 cups brioche bread, torn

1 ripe banana

1 cup whole milk

3 large eggs

3 large egg whites

2 tablespoons pure maple syrup

1 teaspoon vanilla extract

1 teaspoon ground cinnamon

¼ teaspoon salt

1 ¼ cups mixed berries
(strawberries, raspberries
and blueberries)

⅓ cup walnuts, chopped

2 tablespoons brown sugar

2 tablespoons cold butter,
cut into cubes

DIRECTIONS

- Arrange the bread cubes in the Nonstick Cast Iron Baker.
- In a large bowl, mash the banana until smooth, then whisk in the milk, eggs, egg whites, maple syrup, vanilla, cinnamon and salt until combined. Pour the mixture over the bread cubes and toss to coat. Quarter the strawberries and leave the raspberries and blueberries whole, then sprinkle the mixed berries over the bread mixture. Cover the baker with foil and chill for at least 1 hour or up to overnight.
- Preheat the oven to 375° F. Combine the walnuts and brown sugar in a bowl, then add the butter cubes. Using your fingers, mix until crumbly. Remove foil from the Baker and sprinkle the walnut mixture all over the bread mixture. Replace the foil cover and bake for roughly 30 minutes or until the casserole is set. Remove the foil and bake until the top is golden brown, another 10 minutes or so.
- Allow to stand at room temperature for 10 minutes and serve with an extra drizzle of maple syrup.

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PROSCIUTTO AND CHEESE SOURDOUGH BAKE

BY CHEF GEOFFREY ZAKARIAN

Nonstick Cast Iron Baker



INGREDIENTS

Serves: 6 People

- 1 loaf crusty sourdough bread, cut into 1-inch cubes
- 2 tablespoons butter, sliced
- 2 tablespoons olive oil
- 1 leek, cleaned, split lengthwise and sliced (light green and white parts only)
- 2 cloves garlic, minced
- 2 tablespoons fresh thyme, chopped
- 1 cup heavy cream
- 1 cup whole milk
- 3 eggs, beaten
- 2 tablespoons dijon mustard
- 4 ounces prosciutto, torn
- ½ cup fontina cheese, shredded
- ½ cup Swiss cheese, shredded

DIRECTIONS

- Preheat the oven to 350° F.
- Arrange the torn sourdough in the Nonstick Cast Iron Baker and lay the sliced butter over the bread pieces. Transfer to the oven and bake for 7-8 minutes or until the sourdough is lightly toasted.
- In a large skillet, heat the olive oil over medium heat. Once the oil is shimmering, add the leeks and season with a pinch of salt. Cook until the leeks soften, 2-3 minutes, then add the garlic and thyme and cook for 1 minute more. Remove from the heat and set aside.
- In a large bowl, whisk together the cream, milk, eggs, mustard and a pinch each of salt and fresh cracked pepper. Add the toasted sourdough, leek mixture, prosciutto and fontina cheese. Gently toss to combine.
- Pour the mixture into the 9"x13" Nonstick Cast Iron Baker and sprinkle all over with the Swiss cheese. Cover the Baker with foil and bake for 30 minutes. Remove the foil, then continue to bake for another 10-15 minutes or until the bake is golden brown on top. Serve warm.

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