



ZAKARIAN

BY

DASH



BREAKFAST TOSTADA WITH CUCUMBER- AVOCADO SALSA

BY CHEF GEOFFREY ZAKARIAN

TruPro™ Tri-Ply Nonstick
Stainless Steel 8" Fry Pan



INGREDIENTS

Makes: 4

¾ cup diced Persian cucumbers

1 large avocado

¼ cup red onion, diced small

3 tbsp extra virgin olive oil

½ cup minced parsley leaves

¼ cup minced dill leaves, plus
more for garnish

1 lemon, juiced

½ cup feta cheese, crumbled

2 radishes, sliced thin

2 tablespoons canola oil

4 gluten-free corn tortillas

1 tbsp butter

6 eggs

Kosher salt, to taste

Fresh black pepper, to taste

DIRECTIONS

- In a medium-sized mixing bowl, combine the cucumber, avocado, onion, parsley, dill, olive oil and lemon juice. Season with salt and pepper to taste. Set aside.
- In your 8" fry pan, heat 2 tablespoons of canola oil over a medium-high flame. Fry the tortillas until crispy, turning once. This will take around 1 minute per side. Drain the tortillas on paper towels. Season with salt on both sides right when they come out of the pan and are still hot.
- In a medium bowl, crack the eggs and season with salt and pepper. Add about a tablespoon of water and whisk to combine thoroughly.
- Get rid of any excess oil and heat the butter over a medium flame in the same pan. Then, add the eggs. Scramble, stirring often, for about 4 minutes, or until cooked soft.
- Divide the eggs by placing them on the tortillas. Divide the cucumber-avocado salsa on top of the eggs, followed by the radishes, feta, and dill sprigs to garnish.

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JAPANESE SWEET POTATO, GREEN ONION AND CORN FRITTERS

BY CHEF GEOFFREY ZAKARIAN

TruPro™ Tri-Ply Nonstick
Stainless Steel 8" Fry Pan



INGREDIENTS

Makes: 6-10

½ cup brown rice flour

½ teaspoon baking powder

½ tsp Kosher salt

½ tsp garlic powder

¼ tsp paprika

¼ cup oat milk or unsweetened
milk of choice

1 egg, beaten

¾ cup frozen corn, thawed and
dried on paper towels

⅓ cup green onions, thinly sliced

¾ cup Japanese sweet potato,
shredded

3 tablespoons canola oil

Lime or lemon wedges for
serving

DIRECTIONS

- In a medium-sized bowl, combine the flour, baking powder, salt, garlic powder, paprika and freshly cracked black pepper to taste. Add the milk and beaten egg and mix until smooth.
- Add the corn, onions and sweet potato.
- Heat the 8" fry pan with half of the canola oil over a medium-high flame. Scoop a spoonful of the batter and press lightly into the oil to form a small pancake; you should fit about 2-3 per batch depending on the size you choose to make. Caramelize on one side, about 2-3 minutes, over a medium flame. Flip and repeat until heated through. Place on a wired rack, season with a pinch more salt and allow to cool slightly.
- Repeat with the remaining batter and serve with lime or lemon wedges while still warm.

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OATMILK DUTCH BABY WITH RASPBERRIES AND AQUAFABA

BY CHEF GEOFFREY ZAKARIAN

TruPro™ Tri-Ply Nonstick
Stainless Steel 8" Fry Pan



INGREDIENTS

Serves: 4

¾ cup gluten-free flour

¾ cup oat milk

3 eggs

2 ½ tbsp sugar

2 tsp vanilla extract

Slightly heaping ¼ tsp clove

2 tbsp butter

The liquid from 14 oz can of chickpeas

½ teaspoon cream of tartar

Kosher salt

Raspberries, for serving

Maple syrup, for serving

DIRECTIONS

- Preheat oven to 400°F.
- In a mixing bowl fit for a stand, add the flour, oat milk, eggs, sugar, vanilla and cloves. Whisk on high for 4 minutes until the volume has increased and the mixture is well combined. Place in the fridge for 15 minutes. Then, place your 8" fry pan in the oven to preheat, for 15 minutes.
- Take the pan from the oven and melt 2 tablespoons of butter in the pan. Immediately pour the batter into the center and allow it to even out on its own until it fills the pan ½ of the way up the side. You will have a bit of extra batter that can be refrigerated and used to make pancakes.
- Place the fry pan in the oven and bake for 20-25 minutes or until golden.
- Clean the mixing bowl and return to the stand. Add the chickpea liquid, cream of tartar, remaining tablespoon of sugar and remaining teaspoon of vanilla. Beat on high for 4-6 minutes, or until the peaks are stiff to create aquafaba.
- Remove the Dutch baby from the oven and place on a trivet to serve. Serve with raspberries, maple syrup and aquafaba on the side.

Chef Tip: Aquafaba is a perfect whipped dessert pairing that utilizes the liquid from chickpeas.

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SALMON WITH MISO-SCALLION SALSA VERDE

BY CHEF GEOFFREY ZAKARIAN

TruPro™ Tri-Ply Nonstick
Stainless Steel 8" Fry Pan



INGREDIENTS

Serves: 2

- 5 tbsp orange extra-virgin olive oil
- ½ tsp white miso paste
- 2 tsp rice wine vinegar
- ½ tsp honey
- ¼ cup minced pitted Castelfranco olives
- ¼ cup thinly sliced scallions
- ¼ cup thinly sliced chives
- ¼ cup roughly minced parsley
- ¼ cup roughly minced cilantro
- (2) 4-6 oz salmon filets, skin-on
- 2 tsp extra virgin olive oil
- A few cracks of fresh black pepper
- Kosher salt

DIRECTIONS

- Combine orange olive oil, miso, vinegar, honey, ½ tsp Kosher salt and a few cracks of black pepper in a small bowl until the miso is completely mixed in. Add olives, scallions, chives, parsley and cilantro. Taste for seasoning and cover to sit while you cook the salmon.
- In your 8" fry pan, heat 1 tsp olive oil over medium to medium-high heat until the oil moves freely around the pan. Place the salmon skin-side up and do not move. Allow to cook for 3-4 minutes on the first side depending on how big your salmon is. Flip, and allow to cook skin-side down for 4-5 minutes. When a digital thermometer inserted into the thickest part of the fish reads 120°F, the salmon should be removed from the pan and will rest up to 125°F. Serve with salsa verde on top of the salmon.

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