

To register for a class with Chef Laura, please contact Sweet Basil directly at 480-596-5628. All Lunch and Learns are demonstrations and occur from 12-1 pm. Wednesday classes are hands on and occur from 9:30am-12:30pm. Gourmet Couples are also hands on and occur from 6:30-9:30pm.

4/6 Passover

Wild Mushroom and Asparagus Frittata

Smoked Salmon Matzo Brei with Sweet Onions and Dill

Roasted Chicken with Apricot Glaze over Quinoa Pilaf

Mediterranean Spice Rubbed Lamb Brochettes with Eggplant Pesto Rolls

Sweet Potato Kugel with Apples and Raisins

Chocolate Pudding Cakes

4/20 Wok & Roll

Vietnamese Rice Paper Rolls with Shrimp, Hoisin Peanut Dipping Sauce

Rangoon Spring Rolls in Phyllo with Shiitake Mushrooms, Cabbage, and Cellophane Noodles

Pork Egg Rolls with Water Chestnuts and Bamboo Shoots, Hot Mustard Dipping Sauce

Wok Seared Scallops with Asian Chili Sauce

Stir Fried Chicken with Spicy Peanut Noodles

Garlic Beef and Broccoli with Brown Rice

Wok and Roll Dessert: Chocolate Spring Rolls with Stir Fried Bananas

4/15 Lunch and Learn

Pan Seared Salmon with White Wine, Artichoke Hearts and Sweet Onion served with Fire Roasted Tomato Risotto

Chocolate Graham Cracker Cupcakes with Marshmallow Frosting

5/6 Lunch and Learn

Pan Seared Skirt Steak with Sautéed Poblanos, Red Bell Peppers and Onion with Smashed Avocado, and Smoky Crema. Served with Cotija Polenta

Butterscotch Blondies with Cashews and Toffee Bits

5/11 Celebrate!

Involtini of Artichoke Hearts and Prosciutto

Grilled Bruschetta of Feta, Kalamata Olives, Fire Roasted Tomatoes and Red Onion

Phyllo Wrapped Shrimp with Parsley Pesto Drizzle

Individual Beef Wellingtons with Mushroom Duxelles and Port Reduction

Sweet Potato Wontons with Balsamic Reduction

Sugar Snap Pea Tempura with Soy Dipping Sauce

Vanilla Ice Cream Cupcakes

5/20 Gourmet Couples

Flatbread "Bruschetta" with Balsamic Tomatoes, Garlic and Oregano
Crab and Fennel Salad with Lolla Rossa (greens) and Butter Lettuces
Chicken Saltimbocca with marsala wine sauce
Celery Root and Potato Gratin
Broccoli Florets and Stems Braised in Olive Oil
Rich Chocolate Zabaglione Parfaits with Tuile Cookies

5/25 Indoor Grilling

Ahi Tuna with Gremolata Sauce
Shrimp Po' Boys with Classic Remoulade
Beef Skewers with Chimichurri Sauce
Eggplant And Parmesan Towers with Basil Oil
Prosciutto Wrapped Asparagus With Citrus Aioli
Grilled Homemade Pound Cake, Vanilla Bean Mascarpone Whipped Cream, Strawberry Sauce

6/3 Lunch and Learn

Broiled Cod Fillets With Olive Tomato Crust Over Lemon Pearl Cous Cous With Spring Peas
Blueberry Crumb Cake With Streusel Topping And Vanilla Ice Cream

6/8 Easy Gourmet for Two

Grilled Salmon With Artichoke "Caponata", Quinoa Pilaf
Pan Seared Beef with Red Wine Reduction, Roasted Fingerling Potatoes
Scallops Grenobloise With Pommes Gratinées
Orecchiette With Broccoli, Capers And Tuna
Oven Baked Chicken Breasts With Mushrooms And Smoked Mozzarella
Grilled Smoky Pork Chops with Smashed New Potatoes

6/22 Fabulous Fish

Pineapple Marinated Salmon Over Napa Cabbage Salad With Sesame-Rice Vinaigrette
Seared Tuna Au Poivre With Beurre Rouge Over Roasted Shallot Smashed Potatoes
Linguine With Wine-Marinaded Swordfish, Tomatoes, And Lemon
Cumin Spiced Scallops With Crispy Capers
Spicy Citrus Marinated Shrimp With Salad Of Grilled Onions And Oranges
Roasted Halibut With Mediterranean Herb Sauce