

•Virtual Cooking Class Materials•

Classic Comfort Food Meal

Thanks so much for signing up for my virtual cooking class with the Rye Free Reading Room! This PDF contains everything you need to get prepared for us to cook together!

•**PRO TIP: print out the recipe card to keep them handy during class!**•

Please read through the **recipe cards** (pages 2-3 of this PDF) in advance and **have all of your cookware/tools and ingredients out and ready to go** when class starts if you're cooking along with me.

In addition to the ingredients, here's a list of the cookware/tools you'll need:

- Stovetop & oven
- Cutting board
- Chef's knife
- Large skillet with a tight-fitting lid
- Measuring cups and spoons
- Large rimmed baking sheet
- Zester
- Large bowl
- Whisk (or fork)
- Tongs (or large spoons/forks for tossing)



If you have any questions, comments, or concerns, feel free to email me at bigflavorstinykitchen@gmail.com.

See you in the kitchen!

-Ashley Covelli

P.S. If you're still craving more, you can [click here to sign up for Extra Helping](#), my **free newsletter**. You'll get delicious recipes, cooking tips, and exclusive content delivered **straight to your inbox** once a week!

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Our Favorite Sloppy Joe Sandwiches



Recipe from [Big Flavors from a Tiny Kitchen](#)

Category: Sandwiches

Makes: 6 Servings

Prep Time: 5 Minutes

Cook Time: 45 Minutes

Total Time: 50 Minutes

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

Ingredients

1 tablespoon unsalted butter
1 small yellow onion, diced (about 1/2 cup)
2 pounds ground meat (we like beef, turkey, bison, or a vegan ground substitute like Beyond Meat)
2/3 cup ketchup
1/2 cup water
1 stalk celery, diced (about 1/4 cup)
1 tablespoon (packed) dark brown sugar
1 1/2 teaspoons Worcestershire sauce
1 1/2 teaspoons kosher salt
1 teaspoon cider vinegar
1/4 teaspoon dried mustard

For serving:

Hamburger buns, brioche rolls, or your favorite bread

Dill pickle chips (optional)

Shredded cheddar cheese (optional)

Instructions

1. Melt butter in a large skillet with a tight-fitting lid over medium-high heat. Add onion and sauté until it begins to soften, about 3 to 5 minutes. Add ground meat and continue cooking, breaking up the large pieces with a wooden spoon occasionally, until browned, draining any excess fat that accumulates in the pan.

Add remaining ingredients (ketchup through dried mustard) and reduce heat to low. Cover and let simmer for 30 minutes.

Serve Sloppy Joe mixture piled atop your favorite bread and top with cheese and pickles, if desired.

Tips:

- A turkey baster comes in handy for removing any excess fat that accumulates in the pan. Have a heat-safe bowl handy for collection.

Recipe from Ashley Covelli at
Big Flavors from a Tiny Kitchen



Get more recipes online at:
bigflavorstinykitchen.com

Creamy Coleslaw

Recipe from [Big Flavors from a Tiny Kitchen](#) | **Category:** Side Dish | **Makes:** 6-8 Servings
Prep Time: 5 Minutes | **Total Time:** 5 Minutes (plus optional chilling time)



Ingredients

1 cup mayonnaise
2 tablespoons milk
1 tablespoon yellow mustard
1 tablespoon apple cider vinegar
1/2 teaspoon celery seed
1/2 teaspoon kosher salt
1/4 teaspoon freshly cracked black pepper
1/4 teaspoon ground paprika
1 (14 ounce) bag classic coleslaw mix
1 (10 ounce) bag shredded red cabbage

Instructions

1. In a large bowl, whisk together mayonnaise, milk, mustard, vinegar, celery seed, salt, pepper and paprika.
2. Pour in coleslaw mix and cabbage and toss well to coat evenly with dressing. If it's a little thick, add more milk, if it's a little thin, add more mayonnaise.
3. Cover and refrigerate until ready to use.

Lemony Roasted Green Beans

Recipe from [Big Flavors from a Tiny Kitchen](#) | **Category:** Side Dish | **Makes:** 8-10 Servings
Prep Time: 5 Minutes | **Cook Time:** 12 Minutes | **Total Time:** 17 Minutes

Ingredients

2 pounds green beans, ends trimmed if necessary
2 tablespoons olive oil
1/2 teaspoon kosher salt
1/4 teaspoon freshly cracked black pepper
1 lemon, zested and cut into quarters

Instructions

1. Preheat oven to 425°F. Place beans on a large, rimmed baking sheet. Add olive oil and season with salt and pepper. Toss well to coat.
2. Spread beans out into a single layer (feel free to use 2 baking sheets if it's too crowded) and transfer to the preheated oven. Bake for 12-15 minutes, or until tender.
3. Toss beans with lemon zest and a squeeze of lemon juice. Taste for seasoning and adjust with more salt, pepper, and/or lemon juice as desired.

Recipe from Ashley Covelli at
Big Flavors from a Tiny Kitchen



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