



Virtual Cooking Experiences

By One Blonde Chef
www.oneblondechef.com

CESBA Special Pricing

Get your ticket FREE!

Book a virtual cooking experience with a minimum of 8 participants and get your ticket for FREE!

Valid for CESBA Attendee's Only. Valid for all 2021 Bookings.

Turn the Kitchen, into the Classroom!



Virtual Cooking Experiences are a great way to bring your work team, your family and your friends together. We'll learn something new, share some tips and tricks to help making our stay-at-home routine a little easier and have a great time as we do it!

What's Included?

- Fully guided virtual experience
- Pre-experience prep booklet emailed to participants
- Shopping list, divided by grocery store departments for easy shopping (in-person or online)
- Substitutions and alternative options to cover everyone's diets
- Gift Tags (For DIY drop-off gifts only)
- Post-experience recipe booklet
- Access to me for questions at any time!

“FOOD IS
THE COMMON
DENOMINATOR THAT
BRINGS PEOPLE
TOGETHER.”

james beard

Quick & Easy Recipes



Grape & Rosemary Flatbread



Learn how to make a 5-minute dough, with easy ingredients and without yeast! Then, we'll top it with a sweet, creamy and fresh topping!

Red Wine & Mushroom Baked Brie



Take the mystery out of a baked-brie and phyllo! This will be a “crowd-pleaser” (when we can get back to crowds, of course!)

One-Pan Brunch Bake



One pan - leftover ingredients, and a simple way to make breakfast once, and eat it all week.

Chicken & Veggie Parm With Arugula Salad



Making so much homemade bread and don't know how to use the leftovers? Let's have an Italian night and check out this chicky-parm!

These are a few tried and true suggestions - I'm more than happy to work with you and any dietary requirements or requests!

A trio of festive appy's!



**Spicy Maple Walnut
Goat Cheese**
with warm crostini

This is a classic addition to any Fall or Winter Menu and Charcuterie Spreads! The combination of a few simple but predominant flavours really bring sweet, spicy & salty together.



Mushroom Pastry Bites

Buttery layers of pastry topped with a mushroom mixture that's filled with umami, fresh herbs and even some optional red wine are an impressive appetizer that your friends and family will love!



Jalapeno-Cranberry Dip

This is such a great make-ahead recipe that will tickle your taste buds! It's also super easy to make into individual servings so your distance dinner can be both delicious and safe for everyone attending!

Weeknight Dinner Options



Chili-Lime Taco Night With homemade salsa!

Chili-Lime is the star of this show which matches perfectly to Chicken, Pork, Shrimp, Tofu and even Mushrooms! So grab your favorite, a few of the sides, and let's get cooking. We'll even make our own Pico de Gallo or Pineapple Salsa as a topper!



Pasta Night Feat. Noodles or Zoodles

Whether your family loves noodles or zoodles, this fresh bruschetta pasta will highlight some seasonal tomatoes, fresh herbs and will not disappoint.



One Pan Pork or Roasted Cauliflower, Spuds & Peppers With Chimichurri

This will soon be a classic weeknight dish as dinner is done on one-pan in the oven, while you make a delicious and fresh chimichurri on the side. Plus, you'll have enough sauce left for the week to add to some other dishes! Cook once, and enjoy a few times!



These are a few tried and true suggestions - I'm more than happy to work with you and any dietary requirements or requests!

Add an extra snack, for extra fun!



Roasted Shawarma Chickpeas



While there's a bit of technique here, there is a delicious and healthy protein filled snack only 45-mins away!

Toasted Quinoa Bites



Take 5 ingredients, then toast, combine, & roll - these are just that simple! And, they're perfect as a sweet-feeling snack!

Quick Garlicky Hummus



Simple, clean ingredients, wazzed up together, and then topped to make it feel different every time! Learn some new variations to an old classic!

So, how much for us to take part?



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Group of 8	\$20 per person
Group of 9 - 24	\$18 per person
Group 25+	\$15 per person

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WHO LOVE
TO EAT

ARE
ALWAYS
THE BEST PEOPLE.”
- JULIA CHILD