Winter Wonderland
RECIPES

TOOLS

- 2 mugs for hot chocolate
- 1 shot glass
- Baking sheet
- with edges
- Cutting board
- Small & large bowl
- Large pan
- Large pot
- Whisk
- Tongs
- Small saucepan
- Parchment paper

date NIGHT IN BOXES

Access your shopping list online at datenightinboxes. com/winter-wonderland

SPIKED PEPPERMINT HOT CHOCOLATE

PREP: 2 MIN
TOTAL: 2 MIN

INGREDIENTS

- 1-2 shots of peppermint schnapps

DIRECTIONS

Make the hot chocolate according to the packaging. Add a half shot to one shot of peppermint schnapps to each mug and stir with a spoon.

BRUSSELS SPROUT & KALE SALAD WITH TAHINI DRESSING

PREP: 10 MIN
TOTAL: 35-40 MIN

INGREDIENTS FOR SALAD

- 6 slices of thick bacon (vegetarian option: leave out bacon)
- Parchment paper
- 4 cups of kale, chopped finely
- 1/2 cup of slivered almonds
- 4 cups of finely shredded Brussels sprouts (you can normally find them already shredded at the store)
- 1/2 cup of shredded Parmesan cheese

INGREDIENTS FOR MAPLE TAHINI DRESSING

- 1/4 cup of olive oil
- 2 tbsp of tahini
- 2 tbsp of maple syrup
- 1/2 tsp of salt
- 1/4 tsp of pepper
- Juice of 1 lemon

DIRECTIONS

First, preheat the oven to 425 degrees. Line a baking sheet with parchment paper and add the slices of bacon. Bake in the oven for 25-30 minutes until crisp. Let cool, crumble and set aside.

Next, make the maple tahini dressing by combining the oil, tahini, maple syrup, salt, pepper and lemon juice in a small bowl with a whisk. Set aside.

Add the kale, Brussels sprouts, bacon, parmesan and almonds to a large bowl. Add the dressing and stir to combine, letting the dressing soak for 5 minutes or so before serving. Season with salt and pepper. You will likely have salad leftover, but it's just as delicious the next day.

CREAMY FETTUCCINE ALFREDO

PREP: 5-7 MIN
TOTAL: 15-17 MIN

INGREDIENTS

- 8 oz of fettuccine
- Salt
- 1 cup of heavy cream
- 4 tbsp of butter
- 1 cup of Parmigiana-Reggiano cheese
- Black pepper
- Oregano for garnish

DIRECTIONS

Fill a large pot with water and bring it to a boil. Once boiling, add a tablespoon of salt. Place the pasta in the pot and cook until 2 minutes before the al dente time listed on the box.

While the pasta is cooking, place the heavy cream and butter in a large skillet, and cook it over medium-high heat. Melt the butter completely and bring the heavy cream to a simmer. Whisk the cream and butter mixture for 2-3 minutes until it begins to thicken slightly. Lower the heat slightly until the pasta is ready.

When the pasta is ready, transfer it straight from the pot to the skillet using tongs (do not drain because the pasta water will help with the sauce's consistency). Stir to combine and continue heating for another minute or two. Remove from the heat and add the parmigiano reggiano. Stir to combine.

To serve, top each plate with pasta, and top it with oregano and freshly cracked black pepper.

HINT | Any time you cook pasta, it's important to add a good amount of salt to the boiling water. Doing so will bring a delicious flavor to the pasta and will prevent you from having to season as much when your dish is complete.

POWDERED CHOCOLATE TRUFFLES

PREP: 3-5 MIN
TOTAL: 2-2/12 HOURS

INGREDIENTS

- 1 cup semisweet melting chocolate, chopped or chips
- 3/4 cup of heavy cream
- 1/4 tsp of peppermint extract
- 1/4 cup of powdered sugar

DIRECTIONS

Place dark chocolate in a heat-proof bowl.

In a small saucepan, heat the heavy cream for 1-2 minutes, until it just begins to boil. Pour the hot cream over the chocolate and add the peppermint extract. Using a whisk, stir until the chocolate and cream is completely combined. Let the bowl sit for about an hour at room temperature.

Using a cookie scoop, scoop tablespoon size scoops of the chocolate and place on a baking sheet. Place the balls in the fridge for an hour to harden. Place powdered sugar into a small bowl.

Take the chocolate out and roll it with your hands to form a ball. Your hands will get messy, but it's so worth it! Roll the balls in the bowl with the powdered sugar and place on a baking sheet to set.