



# Howard County

## RECREATION & PARKS

EXPRESS YOURSELF



**ADULT  
PROGRAMS**  
RECREATION & EDUCATION

### Family Taco Time with Chef Ravi

Adult 18 yrs + Virtual Cooking Class

#### Ingredients List

##### Garlic naan

- 2 cups All-purpose Flour
- 1 pinch Baking powder
- 1 tablespoon dry yeast
- 2 tablespoon plain yogurt
- 1 tablespoon sugar
- 1/2 cup warm water
- 1 tablespoon oil (veg or olive)
- salt to taste
- 3 cloves chopped garlic
- Butter to taste
- chopped cilantro- 2 tablespoons

##### Spicy Pico de Gallo

- finely chopped tomatoes - ½ lb.
- finely chopped cilantro - 2 tablespoons
- finely chopped mint - 1 tablespoons
- lemon juice - ½ lemon
- salt to taste
- chopped onion - 2 tablespoons
- finely chopped green chilies - 1 tablespoon
- olive oil - 3 tablespoons
- chopped peanut/ground peanut - ¼ cup

##### Brown rice

- 2 cups uncooked long-grain brown basmati rice
- 4 tablespoons butter
- 6 whole cardamom seeds
- 4 whole cloves
- 3 cinnamon sticks
- 1 onion, chopped
- 4.5 cups boiling water, 1 teaspoon salt

## **Malai tikka**

4 lbs. boneless chicken breast

Marinade:

- ¼ cup yogurt + ¼ cup sour cream
  - Ginger garlic paste - 3 tablespoon
  - Coriander powder – ¼ teaspoon
  - Garam Masala - ¼ teaspoon
  - Chili powder ¼ teaspoon
  - Lemon juice - 1 Lemon
  - Salt- to taste
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- Wheat tortilla - 1 each or any tortilla (at least 10 inches in diameter)
  - Mozzarella cheese - 1 tablespoon
  - Cotija cheese - 1 tablespoon

## **Tandoori Paneer and Aloo**

- Paneer Cubes - 2 by 2-inch pieces (2 lb.)
  - red skin potatoes- small size - boiled in salted water- and cut into wedges - 1 lb.
  - Garam Masala - 4 teaspoons
  - Red chili powder - 1 teaspoon
  - Chaat masala - 1 teaspoon
  - Lemon - 2 each
  - Ginger garlic paste - 2 tablespoon
  - Sour cream - 1 lb.
  - Salt - to taste
  - Oil - 2 tablespoons.
  - Tandoori color - 1 pinch (orange color)
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- Indian cheese-Paneer - ½ lb.
  - Mozzarella cheese - ½ lb.

## **Mustard slaw**

- Finely shredded white cabbage - 1 cup
- Finely shredded - 1 cup
- Mustard seeds - 1 teaspoon
- Olive oil - 1 tablespoon
- chopped cilantro - 1 tablespoon
- Fresh lime juice - 1 lime
- Finely chopped green chilies - ¼ teaspoon

## **Equipment**

- Mixing bowls- 3 small,1 large
- Convection oven
- Sheet pans
- Rice cooker
- Spatulas
- Chopping board/knife
- Tongs