

COURSE NAME	The Perfect Poach and Sauces Simplified
INSTRUCTOR	
DATE	
STUDENT NAME	

Warm Tomato-Ginger Vinaigrette

NOTES FOR THE HOME COOK

A good sauce transforms poached chicken into a satisfying main course. Prepare this sauce (or the next one) in advance or while the chicken is poaching.



INGREDIENTS

- 1 shallot
- 1 (1-inch) piece fresh ginger
- 1/8 teaspoon ground cumin
- 1/8 teaspoon ground fennel
- 12 ounces cherry tomatoes
- 1/4 cup extra-virgin olive oil
- Salt
- Pepper
- 1 tablespoon red wine vinegar
- 1 teaspoon packed light brown sugar
- 1 bunch fresh cilantro or parsley

EQUIPMENT

- Chef's knife
- Cutting board
- Grater
- Small bowl
- Measuring spoons
- 10-inch nonstick skillet
- Liquid measuring cup
- Wooden spoon

INSTRUCTIONS

PREP INGREDIENTS

- Peel and mince shallot to yield 2 tablespoons. Peel and grate ginger. (You should have about 1 1/2 teaspoons.) Transfer shallot and ginger to small bowl. Add cumin and fennel.
- Halve cherry tomatoes and set aside.

BLOOM SPICES AND MAKE SAUCE

- Heat 2 tablespoons oil in skillet over medium heat until shimmering. Add shallot mixture and cook until fragrant, stirring constantly, about 15 seconds.
- Stir in tomatoes and 1/4 teaspoon salt and cook, stirring frequently, until tomatoes have softened, 3 to 5 minutes.
- Off heat, stir in vinegar and sugar and season with salt and pepper to taste; cover to keep warm.
- Chop enough cilantro to yield 2 tablespoons. Stir in cilantro and remaining 2 tablespoons oil just before serving.

RECIPE SNAPSHOT

TOTAL TIME	10 minutes
PREPARATION TIME	5 minutes
ACTIVE COOKING TIME	2 minutes
YIELD	Makes 2 cups
MAKE AHEAD	Sauce can be refrigerated in an airtight container for up to 3 days.
DIFFICULTY	Easy

NOTES
