



This recipe was made with love by Food Network's *Chopped* winner Chef Roshara Sanders. It was Chef Roshara's mother, Sharon, a Habitat homeowner, who fed the decorated Army veteran's growing appetite for cooking and preparing meals.

"The kitchen is the center of the home. It's a place of inspiration, love and nourishment for both body and soul," Roshara says. That's why she joined Habitat for Humanity to celebrate 20 years in partnership with Whirlpool Corporation and to help launch Home Cooking with Love, which will inspire homeowners to cook delicious and healthy meals with flavor, spice and love without breaking the budget.

"Habitat doesn't just partner with homeowners to build their dream of a decent and affordable home; it provides a sense of security that goes far beyond brick and mortar," Roshara says. "Along with partners like Whirlpool and Habitat, together we can change the destinies of so many. My story is proof of that."

For two decades, Whirlpool Corporation has donated more than \$107 million and over 197,300 ranges and refrigerators to new Habitat for Humanity homes in the U.S. and Canada. Keeping affordability and simplicity in mind, Chef Roshara developed this original recipe for homeowners like you to enjoy in your kitchen using your donated Whirlpool appliances.

Enjoy!

FOLD IN HALF FOR SELF-STANDING RECIPE TENT

"Totally Loaded Baguette" 5 servings



INGREDIENTS

- 3 cups cooked chicken, shredded. Can substitute for store-bought rotisserie chicken and shred at home.
- 1½ cups shredded mozzarella cheese, divided
- ¼ red onion, chopped
- ¼ cup fresh cilantro, chopped
- ¾ cup barbecue sauce, divided
- 1 baguette crusty bread

INSTRUCTIONS

1. In a large mixing bowl, add shredded chicken, 1¼ cups mozzarella cheese, onion, cilantro and ½ cup of barbecue sauce. Stir well to combine.
2. Add a tiny bit more barbecue sauce if the mixture seems too dry.
3. Cut the top edge of the bread loaf off and hollow out 1½ inches deep to create a well for the filling.
4. Spoon the BBQ chicken mixture into the loaf.
5. Sprinkle with the remaining ¼ cup mozzarella cheese. Drizzle with remaining BBQ sauce.
6. Place on a baking tray and bake at 325 F for about 20 minutes or until warmed through.



Chef Roshara Sanders



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"A Journey to a Distant Place" 6 servings



INGREDIENTS

STEAK

- 1 cup low-sodium soy sauce
- ⅓ cup brown sugar
- 1 tablespoon Gochujang or substitute Korean chili paste (Sriracha) or equivalent store-bought sauce
- 1 tablespoon fresh ginger grated
- 4 cloves garlic, minced or grated
- 2 tablespoons sesame oil
- 2 pounds flank or skirt steak, thinly sliced
- 2 tablespoons toasted sesame seeds, white and black (optional)
- ½ cup cilantro (optional)

GOCHUJANG DRESSING

**Substitute Korean chili paste or equivalent store-bought sauce if desired (Sriracha)*

- ⅓ cup creamy tahini
- 2 tablespoons Korean Gochujang
- 2 tablespoons rice vinegar
- 1 tablespoon low-sodium soy sauce
- Juice of 2 limes
- 1 tablespoon hoisin
- ½ teaspoon oyster sauce
- ½ teaspoon fish sauce

BOWLS

- 3-4 cups steamed white rice, brown rice or quinoa
- 1 cup of your favorite mix of vegetables (steamed broccoli, shredded carrots, sliced radishes, chopped scallions, etc.)
- 1 cup pickled red cabbage (optional)
- 1 mango, thinly sliced (optional)
- 1 avocado, sliced (optional)
- Large handful of favorite herbs (basil and/or cilantro)
- 1 fried egg (optional)
- Garnish with your favorite toppings (toasted sesame seeds, kimchi, limes or fried wonton strips)

INSTRUCTIONS

STEAK

1. In a large bowl or gallon zip-close bag, combine the soy sauce, brown sugar, Gochujang (or equivalent Korean chili paste), ginger, garlic and sesame oil. Add the steak and toss well to coat. Try to make sure that almost all the steak is submerged in the sauce.
2. Cover and place in the fridge for one hour or overnight.
3. Once marinated, heat a large wok or skillet over high heat. Add 1 tablespoon sesame oil, remove the steak from the marinade, and add it to the hot pan. Let the steak get a nice caramelization on one side, then turn and let it caramelize another 2 minutes. Add in a few tablespoons of the marinade and cook 2-3 minutes or until the sauce has thickened slightly and coats the steak. Remove from the heat and stir in a handful of toasted sesame seeds if adding.

GOCHUJANG DRESSING (if making from scratch)

1. In a food processor or blender, combine all the ingredients for the Gochujang sauce along with ¼ cup water.
2. Process until smooth and creamy, adding more water, 1 tablespoon at a time, until your desired consistency is reached.

BOWLS

1. Divide the rice or quinoa among bowls and top with equal amounts of steak.
2. If adding, toss the cabbage, mango and a pinch of salt and pepper in a separate bowl, then add to the rice bowls.
3. Layer on your vegetables and herbs.
4. Finish each rice bowl with desired additions and toppings, such as a fried egg, chopped green onions, kimchi, limes, fried wonton strips, sesame seeds and a good drizzle of the spicy sauce.



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"That's a Wrap, Folks" 6 servings



INGREDIENTS

- 1 pound bacon
- ¼ cup brown sugar
- ¼ cup maple syrup
- 2 tablespoons course black pepper
- Kosher salt to taste
- ½ cup onions
- 1 tablespoon balsamic vinegar
- 1 pound diced chicken breast
- 2 tablespoons olive oil
- 1 tablespoon chili pepper or paprika
- 1 ounce goat cheese crumbles
- 1 bunch radicchio (or lettuce-type cups)
- Dried basil, parsley, cilantro herbs to top
- 2-4 tablespoons creamy raspberry (or plain) balsamic dressing

INSTRUCTIONS

1. Cook the bacon in a sauce pan until crispy.
2. Drain any extra grease from the bacon and remove to a towel to drain the oil.
3. Add olive oil and diced chicken breast to the sauté pan and cook three hours until chicken is done. Set aside.
4. Add chopped onions, maple syrup, balsamic and brown sugar to the pan. Cook until the onions are caramelized.
5. Add chicken and bacon to the onion mixture. Turn off the heat.
6. Spoon bacon and chicken mixture into each wrap. Drizzle with any leftover juice from the pan. Sprinkle with goat cheese and dried herbs.
7. Top your lettuce wraps off with raspberry balsamic or other similar dressing.