

# Favorite Staff Meals From Our Restaurants To Your Home

Every restaurant has its hidden gems - dishes that the staff crave and order time and time again. These are the dishes that are often not on the menu, but are passed down through generations of kitchen staff.



## Family Table: Favorite Staff Meals from Our Restaurants to Your Home by Michael Romano

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Now, thanks to the rise of home delivery and meal kits, you can enjoy these secret staff meals in the comfort of your own home. We've reached out to some of our favorite restaurants to get the recipes for their most beloved staff meals. From classic comfort dishes to innovative creations, we've got something for everyone.

## 1. The Ultimate Comfort Dish: Mac and Cheese from The Cheesecake Factory



The Cheesecake Factory's mac and cheese is legendary among staff members. It's a classic comfort dish that is sure to please everyone at the table. The secret to this dish is the use of a roux made with butter, flour, and milk. This creates a smooth, creamy sauce that coats the pasta perfectly.

**Ingredients:**

\* 1 pound elbow macaroni \* 1/2 cup butter \* 1/2 cup all-purpose flour \* 4 cups milk \* 1 teaspoon salt \* 1/2 teaspoon black pepper \* 3 cups shredded sharp cheddar cheese \* 1 cup shredded Monterey Jack cheese

### **Instructions:**

1. Preheat oven to 350 degrees F (175 degrees C). 2. Cook macaroni according to package directions. Drain and set aside. 3. In a large saucepan, melt butter over medium heat. Whisk in flour and cook for 1 minute. 4. Gradually whisk in milk until smooth. Bring to a simmer and cook, stirring constantly, until thickened. 5. Stir in salt, pepper, cheddar cheese, and Monterey Jack cheese. 6. Add macaroni to the cheese sauce and stir to combine. 7. Pour macaroni mixture into a 9x13 inch baking dish. 8. Bake for 20 minutes, or until bubbly and golden brown.

## **2. The Perfect Weeknight Meal: Chicken Tacos from Chipotle**



Chipotle's chicken tacos are a staff favorite for their simplicity and flavor. The chicken is marinated in a flavorful blend of spices, then grilled to perfection. The tacos are then topped with your choice of salsa, cheese, sour cream, and guacamole.

**Ingredients:**

\* 1 pound boneless, skinless chicken breasts \* 1 tablespoon olive oil \* 1  
tablespoon adobo seasoning \* 1/2 teaspoon chili powder \* 1/4 teaspoon  
ground cumin \* 1/4 teaspoon salt \* 12 corn tortillas \* Salsa, cheese, sour  
cream, and guacamole, for toppings

### **Instructions:**

1. Preheat grill to medium-high heat.
2. In a large bowl, combine chicken, olive oil, adobo seasoning, chili powder, cumin, and salt.
3. Toss to coat evenly.
4. Grill chicken for 8-10 minutes per side, or until cooked through.
5. Shred chicken and return to bowl.
6. Warm tortillas on the grill or in a skillet.
7. Fill tortillas with chicken and your desired toppings.

### **3. The Chef's Special: Seared Tuna with Wasabi Aioli from Nobu**



Nobu's seared tuna with wasabi aioli is a chef's special that is loved by staff and customers alike. The tuna is seared to perfection and served with a spicy and creamy wasabi aioli. This dish is sure to impress your dinner guests.

**Ingredients:**

\* 1 pound sushi-grade tuna steak \* 1 tablespoon olive oil \* 1 teaspoon salt \* 1/2 teaspoon black pepper \* 1/2 cup mayonnaise \* 1 tablespoon wasabi paste \* 1 teaspoon soy sauce \* 1 teaspoon rice vinegar

### **Instructions:**

1. In a small bowl, whisk together mayonnaise, wasabi paste, soy sauce, and rice vinegar. 2. Refrigerate until ready to use. 3. Pat tuna steak dry with paper towels. 4. Season with salt and pepper. 5. Heat olive oil in a large skillet over medium-high heat. 6. Sear tuna steak for 2-3 minutes per side, or until cooked to desired doneness. 7. Serve tuna steak with wasabi aioli.

### **4. The Vegetarian Delight: Falafel Pita from Cava**



Cava's falafel pita is a vegetarian delight that is packed with flavor. The falafel are crispy and flavorful, and the hummus, tahini, and vegetables add a perfect balance of creaminess and crunch. This dish is perfect for lunch or dinner.

### **Ingredients:**

\* 1 can (15 ounces) chickpeas, rinsed and drained \* 1 onion, chopped \* 1/2 cup chopped fresh cilantro \* 1/2 cup chopped fresh parsley \* 1 teaspoon ground cumin \* 1 teaspoon ground coriander \* 1/2 teaspoon salt \* 1/4 teaspoon black pepper \* 1/4 cup all-purpose flour \* Vegetable oil, for frying \* 4 pita pockets \* Hummus, tahini, and vegetables, for toppings

### **Instructions:**

1. In a food processor, combine chickpeas, onion, cilantro, parsley, cumin, coriander, salt, and black pepper.
2. Process until mixture is finely chopped.
3. Add flour and process until mixture just comes together.
4. Form mixture into 12-15 balls.
5. Heat vegetable oil in a large skillet over medium heat.
6. Fry falafel balls for 2-3 minutes per side, or until golden brown.
7. Drain falafel balls on paper towels.
8. Fill pita pockets with falafel balls and your desired toppings.

## **5. The Sweet Treat: Chocolate Lava Cake from The Melting Pot**





The Melting Pot's chocolate lava cake is a decadent dessert that is sure to satisfy your sweet tooth. The cake is



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