

**Daniella Silver**, a fresh name in the world of kosher food, joins forces with **Norene Gilletz**, the matriarch of kosher cookbooks, to create an outstanding cookbook.

Over 160 wholesome, family-friendly recipes that you'll make again and again

Nutritional information included for every recipe

Turn fresh, healthy, and easy to find ingredients into spectacular dishes

## DANIELLA SILVER

comes from a long line of talented artists; her culinary creativity lies in transforming simple ingredients into spectacular dishes. When she learned that two of her children had food allergies, Daniella modified many of her family's favorite recipes. In doing so, she became inspired to create

a new repertoire of wholesome, delectable dishes for everyday and special occasions. Although she had little formal culinary training, Daniella has combined her talent, determination, and optimism, resulting in a magnificent cookbook that offers up a variety of delicious choices for everyone at your table. These spectacular, easy-to-follow recipes will make life a little more simple for cooks of all levels.

Daniella lives in Toronto with her husband and children. You can visit her website at www.daniellasilvercooks.com.

### NORENE GILLETZ

is a leading author of kosher cookbooks and the owner of Gourmania Inc. (www. gourmania.com). She divides her time between her work as a food writer, culinary consultant, cooking teacher/lecturer, food manufacturer, and culinary spokesperson. Norene is a

Certified Culinary Professional with IACP (International Association of Culinary Professionals) and has expertise in a wide variety of health concerns and special diets. Norene has done hundreds of personal appearances and demonstrations throughout North America.

The mother of three and grandmother of five, Norene lives in Toronto and can usually be found in or nearby a kitchen. Her motto is "Food that's good for you should taste good!"

Many recipes are **naturally** gluten-free or offer a glutenfree option

Daniella shares anicdotes and serving tips

Each dish indicates if it's freezer-friendly, for make-ahead cooking.

This unique combo of leeks, red pepper, and mango is perfect with roast chicken. The tropical taste of mango adds a sweet flavor and a pop of bright color. Be bold in the kitchen and try new things — that's the best way to cook.

## Mango Chicken

### Ingredients

2 chickens (about 3 lb/1.4 kg each), cut into eighths kosher salt

freshly ground black pepper

2 tsp sweet paprika

2 tsp onion powder

2 tsp garlic powder

2 tsp dried basil 1/4 cup honey

2 Tbsp olive oil

3 large leeks, thinly sliced (see Norene's Notes, below)

2 red bell peppers,

peeled and thinly sliced

1/2 tsp kosher salt, or to taste freshly ground black pepper

- 1. Preheat oven to  $400^{\circ}\text{F}$ . Coat a large roasting pan with nonstick cooking
- 2. Trim and discard excess fat from chicken pieces. Arrange chicken, skin side up, in a single layer in prepared pan. Sprinkle with salt, pepper, paprika, onion powder, garlic powder, and basil. Drizzle honey over chicken. Rub chicken on all sides to coat with spices and honey. (Can be prepared up to 24 hours in advance and refrigerated, covered.)
- 3. Roast, uncovered, for 1 hour and 20 minutes, until cooked through and juices run clear. Baste occasionally.
- 4. Topping: Meanwhile, in a large wok or skillet, heat oil over medium-high heat. Sauté leeks and red peppers for 7-8 minutes, until golden. Stir in mangoes. Season with salt and pepper; cook until heated through, about
- 5. Transfer chicken to a serving platter; pour on topping.

### Norene's Notes

- To clean leeks, trim off most of the green part of each leek. Make 4 lengthwise cuts almost to the root so that the leek resembles a broom. Swish leeks in a sink filled with cold water to remove any sand or grit. Dry well. Cut
- Shortcut: Substitute 2 cups frozen mango chunks. No need to thaw first just add an extra minute to the cooking time so they are heated through.

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Each recipe includes cooking tips, techniques, and advice from best-selling cookbook author Norene Gilletz



Mouthwatering full-color photo accompanies every recipe



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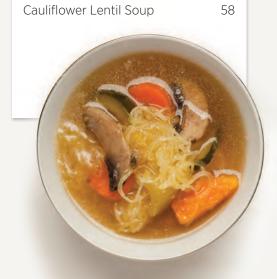
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