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stop and smell the rosemary

Just like fresh herbs make all the difference in your cooking, Food Network makes all the difference in your entertaining. With everything you need for a perfect place setting plus rave-worthy recipes galore, springtime gatherings have never been so easy, flavorful and fun.

Find everything you need for foolproof entertaining by searching "Food Network Spring" at Kohls.com.

recipes for success

We're putting a fresh spin on springtime cooking with these herb-infused recipes. They'll be sure to please everyone at the table.

skillet chicken

with tomatoes, mushrooms and peas



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spring pea

deviled eggs



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lemon-rosemary

scalloped potatoes



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pull up a chair

Set the table (and the mood) with these five entertaining essentials. Shop by searching "Food Network Spring" at [Kohls.com](https://www.kohls.com).

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Spring Pea Deviled Eggs

12 large eggs
1 cup plus 2 tablespoons frozen peas
3 tablespoons extra-virgin olive oil
2 tablespoons sour cream
1 teaspoon chopped fresh mint,
plus 24 small pretty leaves, for garnish
Grated zest of 1 1/2 lemons
Kosher salt



Bring a large saucepan of water to a boil over high heat; prepare a large bowl of ice water. Gently lower the eggs into the boiling water and cook 10 minutes. Drain the eggs and transfer to the ice water to cool completely.

Microwave the peas according to the package directions; drain and let cool.

Peel the eggs, halve lengthwise and remove the yolks from the whites. Set the whites aside on a plate. Blend the yolks and 1 cup of the peas in a food processor until crumbly. Add the olive oil, sour cream, chopped mint, lemon zest, 1 teaspoon salt and 1 tablespoon water and process until the mixture is smooth and light.

Spoon or pipe the yolk mixture back into the whites. Garnish each egg half with 1 of the remaining peas and a mint leaf. Serve immediately in a **Food Network Deviled Egg Tray** or cover and refrigerate until ready to serve.

Yield: 24 deviled eggs
Active Time: 30 minutes
Total Time: 55 minutes (includes cooling time)

Skillet Chicken with Tomatoes, Mushrooms and Peas

6 chicken thighs (about 2 pounds)
Kosher salt and freshly ground black pepper
1 tablespoon extra-virgin olive oil
3 cups sliced button mushrooms (about 8 ounces)
2 cloves garlic, sliced
2 tablespoons all-purpose flour
1 cup white wine
2 plum tomatoes, diced
1/2 cup frozen peas, thawed
1 tablespoon chopped fresh parsley
Buttered egg noodles, for serving



Preheat the oven to 375°F.

Sprinkle the chicken with some salt and pepper. Heat the oil in a **Food Network 3-quart Stainless Steel Ceramic Skillet** over medium-high heat. Add the chicken skin-side down and cook until golden, about 5 minutes. Flip the chicken, cook 1 minute more and transfer to a plate.

Add the mushrooms to the skillet and cook 1 minute, stirring. Add the garlic and cook, stirring, until fragrant and beginning to color, about 2 minutes. Stir in the flour to coat and cook 30 seconds. Add the wine and cook 2 minutes, then add the tomatoes and 3/4 teaspoon salt. Nestle the chicken back in the sauce skin-side up. Bring to a simmer, then transfer to the oven. Cook until the chicken easily pulls away from the bone, about 40 minutes. Stir in the peas and cook to heat through, 2 minutes more. Sprinkle with the parsley and serve with buttered egg noodles.

Yield: 4 servings
Active Time: 1 hour 10 minutes
Total Time: 1 hour 10 minutes



5 PIECES FOR
THE PERFECT
PLACE SETTING



Lemon-Rosemary Scalloped Potatoes

1 tablespoon unsalted butter
2 3/4 cups heavy cream
1 1/2 teaspoons finely chopped fresh rosemary
1 clove garlic, smashed
Grated zest of 1 lemon
Kosher salt and freshly ground black pepper
2 pounds Idaho potatoes (about 4 potatoes)
1/2 cup grated Parmesan



Preheat the oven to 400°F. Butter the bottom and sides of a **Food Network 1.5-quart Scallop Square Casserole Dish**.

Put the cream, rosemary, garlic, lemon zest, 2 teaspoons salt and some black pepper in a large saucepan. Peel and slice the potatoes 1/8 inch thick and add to the pan. Bring to a boil over medium heat and cook, stirring occasionally so the potatoes do not stick and are completely submerged, until the sauce thickens, about 5 minutes.

Pour the mixture into the prepared baking dish and sprinkle with the Parmesan. Put the dish on a baking sheet and bake until the potatoes are tender and the top is brown and bubbling, about 40 minutes. Let stand 10 minutes before serving.

Yield: 4 to 6 servings
Active Time: 15 minutes
Total Time: 1 hour 10 minutes (includes standing time)