

# Resort Report

February 2021

The team at St. Moritz hopes you are staying healthy and safe during these times.

For maintenance work order or emergencies, please call(866)730-6844.

Looking for new a Netflix series or movie to cuddle up to? Make sure to check out these Netflix binge-worthy shows!

- **Bridgerton** - Shonda Rhimes' first big flashy Netflix show is out, following the Bridgerton family through trials of love, loss, and everything in between.
- **Cobra Kai** - A nostalgia-fueled dive back into the world of the Karate Kid, Netflix's Cobra Kai brings back Johnny Lawrence to reopen the Cobra Kai dojo. There, he finds himself back at odds with his old rival, Daniel LaRusso.
- **Love** - Rebellious Mickey and good-natured Gus navigate the thrills and agonies of modern day relationships in this bold comedy.



## The Resort Report

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### Ingredients:

- 4 chicken breasts
- 8 tablespoons pesto
- 8 slices tomato
- 1/2 cup fresh spinach
- 1 cup grated mozzarella cheese
- 2 tablespoons olive oil
- salt and pepper



1. Preheat oven to 400 degrees.
2. Cut chicken breasts horizontally but do not cut all the way through.
3. Spread entire open surface of chicken with 2 tablespoons pesto.
4. Add 2 sliced tomatoes to half of the chicken.
5. Top with 1/4 cup of grated mozzarella and a few spinach leaves.
6. Sprinkle with salt and pepper and drizzle on a bit of olive oil.
7. Heat oven proof skillet over medium high heat. Add 1 tablespoon of olive oil.
8. When olive oil is sizzling, carefully add chicken. Sear on each side for 2-3 minutes using tongs to turn.
9. Finish baking in oven for about 8 minutes or until meat thermometer reads 165 degrees.

## Churizo Gnocchi Bake



### Ingredients

- 1 tbsp olive oil
- 1 onion, finely chopped
- 2 garlic cloves, crushed
- 120g chorizo, diced
- 2 x 400g cans chopped tomatoes
- 1 tsp caster sugar
- 600g fresh gnocchi
- 125g mozzarella ball, cut into chunks
- small bunch of basil, torn

### Instructions:

- Heat the oil in a medium pan over a medium heat. Fry the onion and garlic for 8-10 mins until soft. Add the chorizo and fry for 5 mins more. Tip in the tomatoes and sugar, and season. Bring to a simmer, then add the gnocchi and cook for 8 mins, stirring often, until soft. Heat the grill to high.
- Stir 3/4 of the mozzarella and most of the basil through the gnocchi. Divide the mixture between six ovenproof ramekins, or put in one baking dish. Top with the remaining mozzarella, then grill for 3 mins, or until the cheese is melted and golden. Season, scatter over the remaining basil and serve.

## Chocolate Covered Strawberries

### Ingredients:

- 1 lb fresh strawberries
- 10 oz chocolate (bittersweet, semi-sweet, milk or white chocolate)\*
- 3 oz white chocolate, optional
- Pink gel icing color, optional
- Sprinkles, optional
- Oreo crumbs, optional
- Any additional toppings, optional

### Instructions:

1. Wash the strawberries and dry them completely.
2. Add the chocolate to a microwave safe bowl and heat in 10-20 second intervals, stirring well between each interval to use the residual heat to continue melting the chocolate. Do not overheat the chocolate.
3. Holding the strawberries by the stems, dip each into the melted chocolate and gently shake off any excess chocolate.
4. Dip the strawberry into any prepared toppings you'd like to use, then place the dipped strawberry onto the parchment paper to dry and firm up.
5. Continue by repeating steps 3 and 4.
6. Allow chocolate to firm up, then serve

