

## "Cooking in the Kitchen with Nina" Cooking Classes

- Learn culinary techniques and helpful food tips.
- Develop or expand your cooking confidence.
- Interact, eat and have fun in a relaxing and highly social atmosphere!

### April 2022 Cooking Class Schedule

**Couples Class: *On the menu:*** Pomegranate Spritzers, French Tapenade on Crostini, Tossed Romaine, Artichoke Hearts and Roasted Peppers with Italian Parmesan Vinaigrette; Roasted Tilapia with Hazelnut-Browned-Butter Sauce, Angel-Hair Pasta, and Chocolate Souffle. \$55.00

**April 1 (Friday) starts at 6 p.m.**

**Spring Brunch Class: *On the menu:*** Citrus Compote, Mini-Caramelized Onion Quiche, Stuffed French Toast with Caramelized Pecan Sauce, Sweet and Spicy Bacon, and Chocolate Mousse. \$55.00

**April 2 (Saturday) starts at 11 a.m.**

**Salad, Salad and More Salad: *On the menu:*** Italian Spinach Salad, Tossed Greens with Oranges, Craisins and Almonds with Almond Vinaigrette; and Strawberry-Avocado Salad with Walnut Vinaigrette. Wedge Salad with Bacon, Tomatoes and Homemade Blue Cheese Dressing. \$55.00

**April 5 (Tuesday) begins at 11 a.m.**

**Easter Open House:** Come and bring your friends to my Easter Open House Party. It's a great time to get ideas for Easter and spring entertaining. *There will be lots of foods to sample, too. You must register in order to come either by email: [nina@cookingwithnina.net](mailto:nina@cookingwithnina.net) or by calling 319-393-7675. FREE*

**April 9 (Saturday) 1 to 4 p.m.**

**April 11 (Monday) 3 to 7 p.m.**

**Cooking for Two – Healthy Low-Carb Meals:** This class is perfect for couples, "empty-nesters" and singles. ***On the menu:*** Roasted Tilapia with Avocado-Cucumber Salsa, Parmesan Chicken over Italian Spinach Salad, Turkey Lettuce Wraps, Beef Stir Fry. \$55.00

**April 12 (Tuesday) begins at 6 p.m.**

**Eat Healthy –Mediterranean Foods:** You'll learn how to incorporate super foods into your diet with this healthful menu. ***On the menu:*** Bruschetta with Artichoke Topping, Chicken with Sun-dried Tomatoes, Spinach and Olives served over Israeli Couscous; Easy Almond Tart. \$55.00

**April 13 (Wednesday) begins at 6 p.m.**

**Kids and Parents or Grandparents Class – Oodles of Noodles: *On the menu:*** "Get Real" Macaroni Noodles and Cheese; Fettuccine alFREDO and Chinese Noodle Cookies. \$45.00

**April 24 (Sunday) begins at 3 p.m.**

**Easy and Satisfying Potato Soups: *On the menu:*** Creamy Potato Leek Soup, Roasted Corn and Potato Soup, Italian Sausage and Potato Soup and Thai-Style Curried Chicken and Potato Soup. \$50.00

**April 25 (Monday) begins at 11 a.m.**

**Anything is "Pasta-ble:" *On the menu:*** Roasted Vegetable Lasagna, Fettuccini con Broccoli, Gnocchi with Tomato, Basil and Browned Butter Sauce and Tuscan Bacon, Sundried Tomato and Cheese Pasta. \$50.00

**April 27 (Wednesday) – starts at 6 p.m.**

**Kitty Cat Café Open House: This is not a cooking class. It's for cat-lovers only. It's a chance to celebrate and play with cats. It will be a totally cat-themed event.**

You'll have an opportunity to play with my kitties, enjoy a cup of hot coffee, tea or cocoa and eat some Kitty-shaped sandwiches, cookies and other treats. \$15.00

**April 30 (Saturday) Open House**

**You'll need to reserve your time (1 to 2 p.m., 2 to 3 p.m., 3 to 4 p.m. or 4 to 5 p.m.)**

**You can always schedule your own family or group to attend a class of your choosing. Please call me to discuss at 319-393-7675.**

#### "Cooking in the Kitchen with Nina"

1. Prices listed are per person unless otherwise stated.
2. To register for a class, call: 319-393-7675 or email: [swankohler@cs.com](mailto:swankohler@cs.com) or online at [www.cookingwithnina.net](http://www.cookingwithnina.net)
3. *Please call with your credit card information to make reservations. However, I prefer when you pay with a check.*
4. Classes are held @t 460 Hickory Court, Robins, IA 52328.
5. Classes are subject to cancellation if registration is insufficient.

**Cancellation Policy:** If your plans change, you will receive a full refund when canceling 48 hours in advance of the class. You will not receive a refund when you cancel less than 48 hours in advance.

Doors will not be open until 5 minutes prior to class. Please arrive on time for your class so that we can begin promptly.

**Join Culinary Professional and Cookbook Author Nina Swan-Kohler in her kitchen in Robins.**