



Welcome to Shop with the Chef Series 2007! *Featuring Chef Owen Snyder*



Chef Papa O (Owen Snyder) and his delightful wife Cheryl own Papa O's, a very popular neighborhood restaurant in Capitola Village featuring down-home comfort foods. Owen has had a passion for food and cooking for as long as he can remember. A cozy atmosphere he describes as "casual elegance," customers frequently comment it is like "eating at home without having to do the dishes!" Owen and Cheryl can be spotted most Saturday mornings at the Aptos farmers market shopping for fresh ingredients that will inspire the evening specials. Both a favorite place for brunch and dinner with friends, it is easy to see why Papa O's has become a beloved venue for Valentine's Day, special birthdays and anniversaries, in addition to simply enjoying a weekday meal!

Sundried Tomato Seafood Pasta

2 tablespoons unsalted butter
1 tablespoon olive oil
2 tablespoons minced garlic
2 tablespoons chopped shallot
10 prawns (size #16-20), deveined and tails removed
8 ounces fresh white fish, cut into large cubes
1 tablespoon sundried tomatoes in oil, chopped
1/4 lb. fresh sundried tomato pasta
1 ounce dry white wine
1 ounce fish stock (canned clam juice works well too)
2 tablespoons freshly squeezed lemon juice
1 tablespoon Italian flat leaf parsley, minced
2 teaspoons fresh purple basil, minced
Salt and freshly ground pepper, to taste

- (1) Start water for boiling pasta: add 2 pinches of kosher salt to 4 quarts water and bring to rolling boil before adding pasta.
- (2) Saute garlic and shallot in olive oil and 1 tablespoon butter over medium high heat. Increase heat to high and add seasoned seafood. Keep ingredients moving to prevent burning and ensure even cooking. Cook until shrimp turns light pink and fish is slightly firm. Turn off heat, leave pan over burner.
- (3) Place cooked, drained pasta on plate. Remove seafood from pan with a slotted spoon reserving juices, and place over pasta.
- (4) Return reserved juices to a boil; remove from heat and use remaining 1 tablespoon cold butter to tighten sauce. Shake pan to incorporate butter and pour over pasta and seafood. Taste and season. Garnish with fresh herbs and enjoy with garlic toast.

Seared Ahi and Micro Greens Salad with Lemon Infused Daikon Red Onion Slaw

8 ounces Sashimi grade Ahi tuna
3 ounces lemon infused oil
1/2 small red onion, julienned
1/4 cup grated daikon radish
1 tablespoon cilantro, minced
1 tablespoon Italian flat leaf parsley, minced
Pinch red chili flakes
1 ounce freshly squeezed lemon juice
1 avocado, sliced
1 lb. organic micro greens
Salt and freshly ground pepper, to taste

- (1) Very lightly coat tuna with 1 ounce infused oil; season with salt and pepper. Prepare and heat grill pan over high. Place tuna in pan right when small wisps of smoke come from the grill pan. Sear tuna for 2 minutes on each side. Remove tuna from pan and let rest .
- (2) Combine onion, daikon, cilantro, parsley, chili flakes, lemon juice and 1 ounce infused oil. Adjust seasoning and acidity.
- (3) Toss micro greens with remaining infused oil, salt and pepper to taste. Place on plate as base of salad. Slice tuna thinly with very sharp knife and arrange on bed of greens. Arrange avocados as desired. Nestle daikon-red onion slaw in middle and dress with remaining juice. Garnish with red chili flakes and cilantro.