

NYESHA ARRINGTON

CULINARY CREATIVE

Nyeshia Arrington has been in love with the kitchen since she was just a little girl, cooking from the age of five alongside her Korean grandmother. Born in Southern California to a multicultural family, she was introduced early on to diverse foods such as bulgogi, octopus, and homemade kimchi. These first stages of culinary experiences definitively shaped her palate and her ideas. By integrating flavors and techniques from around the world, Arrington has been able to create a style that is both personal and unparalleled.

In 2001, after graduation from the prestigious Culinary School at the Art Institute of California in Los Angeles, Arrington built an impressive resume working with Josiah Citrin at the acclaimed 2 Michelin Star *Mélisse* in Santa Monica as well as with legendary French chef Joël Robuchon at his Michelin Star restaurants in Las Vegas, *L'Atelier* and *The Mansion*. She then went on to helm *Leona* and *Native* in Los Angeles where she was celebrated for using farm-fresh, locally, and responsibly sourced ingredients. In 2012, she was named to Zagat's 30 Under 30 and in 2015 was recognized as Los Angeles Chef of the Year by *Eater*.

Arrington hit the national stage as a fan favorite on *Top Chef* in Season 9 and is currently the host of *Plateworthy* on *Eater* and will join Gordon Ramsay as a judge/mentor on FOX's new culinary competition show *Next Level Chef* in the fall. She is also the cohost of the *Happy Mouth* podcast alongside restaurateur Philip Camino.

Arrington draws inspiration from art as well as her African American and Korean background and is passionate about food and culture; nutrition and vegetables; storytelling, travel, and fitness.

RIB EYE WITH COLLARD GREENS CHIMICHURRI AND SWEET POMME PURÉE

2 20-ounce rib eye steaks
2 pounds sweet potatoes or yams, peeled, large dice
1 pound unsalted butter, chilled and cubed
2 cups whole milk
1 cup/4 large collard greens, washed, stems removed
2 cups spinach, stems removed and finely chopped
½ cup flat-leaf parsley, finely chopped
2 garlic cloves
½ serrano chile, deseeded, finely chopped
1 tablespoon Dijon mustard
½ cup red wine vinegar
1 cup extra virgin olive oil
2 tablespoons unsalted butter for cooking
2 tablespoons grapeseed oil
1 whole piece of nutmeg for grating
Kosher salt and black pepper, to taste

For sweet pomme purée, peel and dice sweet potatoes or yams. Place them in a heavy-bottom pot, cover with cold water, and add in a healthy pinch of salt. Cook over medium to high heat, cooking all the way through, but not mushy. Drain. Next, utilize a ricer or food mill to process the potatoes. Once the potatoes have been passed through the food mill, set aside in a bowl and cover to ensure potatoes stay warm. In a medium pot, warm milk over medium to low heat. Do not allow milk to come to a boil, only a soft simmer. Incorporate the potatoes with the warm milk and the chilled butter with a rubber spatula, to reach a silky consistency. Season with salt and black pepper. Taste and adjust seasoning if necessary, and then set aside in a warm area.

For the collard greens chimichurri, wash, clean, and devein the collard greens. Finely chop the greens, parsley, spinach, garlic, and serrano chile, and place in a medium-sized mixing bowl. Add the vinegar, oil, and season with salt and pepper. Reserve for garnish.

In a cast-iron skillet, heat the grapeseed oil and butter over medium to high heat. Season rib eye liberally with salt, and sear on each side (approx. 8 to 10 minutes). Continue to cook in the cast-iron pan to desired doneness by basting with butter. Once steak is cooked, remove from the pan and allow to rest on a rack-lined baking sheet.

Plate by cutting rib eye into ¼-inch-wide slices arranged on a platter with the sweet pomme purée on the side. Garnish rib eye with the collard greens chimichurri.