

CPS CHEF COUNCIL

Chef Dwyane Lightfoot



Chef Dwyane Lightfoot is an accomplished leader in the culinary field with over 11 years of experience. Dwyane has a passion for cooking and graduated from Le Cordon Bleu and received a Culinary degree. Dwyane is now a Chef Manager for Aramark and works with the account supporting Chicago Public Schools.

Post-graduation Dwyane gained his experience working with Levy Restaurants where after 3 years he was promoted to Sous Chef. During his time at Levy, he supported events including the Kentucky Derby, NASCAR Cup Series, Grand Slams and gave opening chef support to Guarantee Rate Field, Wrigley Field, the Ravinia Festival, United Center (Home Property) and number of other stadiums. Dwyane's key accomplishments included his work with celebrities as the a personal Chef to the Chicago Bulls and Chicago Blackhawks. On Dwyane's downtime he likes to watch sports, spend time with the family and teach his daughter how to cook as she desires to follow in the footsteps on becoming a Chef!



NUTRITION
SUPPORT
SERVICES



Garlic Wreath Bread

Chef Dwyane Lightfoot

INGREDIENTS

Nonstick cooking spray

2 sticks (1 cup) salted butter, melted

2 tablespoon chopped garlic

1 tablespoon Italian seasoning

Three 16.3-ounce cans refrigerated biscuit dough, flaky style

Serving suggestion: marinara or pesto sauce for dipping

INSTRUCTIONS

Preheat the oven to 350 degrees F.

Peel and chop garlic.

Add fresh minced garlic and Italian seasoning to the melted butter.

Remove the biscuits from their packaging.

Separate each biscuit and cut into quarters, using a pair of kitchen shears/knife.

Dip each biscuit piece into the butter or mix butter and biscuit pieces together in a mixing bowl and layer them into the pre-oiled bundt pan.

Cover with parchment paper and foil for half the cooking time and then uncover to finish cooking time.

Bake for 30 to 35 minutes, or until golden brown.

Let stand for 5 minutes before turning out onto a serving platter.