



Profile

Budget Dinner Battle



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Tags

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Submission Details

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11 **Occupation**
Vocal Coach

Write a mini bio about yourself. This is a chance for us to get to know you! Please include where you are originally from, who is in your life, what you do, and what is important to you.

12 I was born and raised in Boston. Raised in the family Italian restaurant where I started BOH and FOH before moving onto the line. The restaurant business really took my parents from me so I kind of wanted nothing to do with it and went into the world of music. Not until Masterchef did I find my love for food again. I realized I could be creative on plate as well as on a stage. I have an entire career in the entertainment industry and also am an International Vocal Coach to 40 students a week. My husband and I have 7 rescue dogs and are huge animal advocates. I love to cook, travel, a huge foodie, love days w our dogs, the beach and obviously music :)

Please tell us about your current living situation. (ie. - do you live with a roommate(s), family members, etc?)

13 I am married and live with my husband but my 24 year old daughter is going to be moving back in within a month! We also have 7 very bossy demanding little dogs!

How would you rate your cooking skills (on a scale of 1-10 / 10 being the best!) Explain your answer.

14 10- I am amazing :) I was a top 20 apron winning chef on season 10 of MasterChef and was raised in the family restaurant that was owned for over 45 years. I do Chef demos all over the country, I also do online and in person cooking classes and content creation for my show Go Fork Ya Self on Tik tok (almost 300K followers).... where I constantly preach to people to save money and cook at home!

How often do you cook for other people? Explain. (How often, how many people, who is it that you usually cook for?)

15 All the time! I usually do a big family dinner (6-8) at least once a week and for my husband nightly.

Tell us about a meal you are particularly proud of making. Why does this one stand out for you?

16 Sweet Corn and Ricotta agnolotti in a brown butter basil sauce. It's a fav of my Husband and daughter and you can make it so affordably and its freaking delicious!!

This show is all about cooks who have a talent for cooking on a budget. Tell us about your ability to create food on a budget. How did you learn?

17 I was raised by parents who were not wealthy and came from 10-12 sisters and brothers, so our family is BIG! I watched both of parents cook for family and saw how they stretched dollars. Shopping in bulk, using lots of veggies and fruits, stews, soups, pastas, rices... all excellent ways to make more food for less money! My father was also a huge gardener which definitely helped the shopping bill.

Was there a specific event in your life that led you to acquire this skill?

18 See answer above but also, being married and having a child, we have had tough times. Even cooking for a family of 3 in expensive, so in my own family I have really mastered getting great quality meals on our table for a small price tag. Lastly in a our restaurant I watched my Dad produce quality food for the biggest profits.

What are the top tips or tricks that you have picked up along the way that you routinely use when cooking on a budget? Please explain. *

19

Always look for the sales. Buy in bulk and freeze. I re-root vegetables and truly watch to not waste. If I feel like something is going to go bad, I freeze. I really big on using my freezer for preservation. I also garden often to create my own food in our small garden.

What dish are you known for? Tell us about it!

20

I am really known for my seasoned ricotta cheese that I use for ravioli, lasagna, stuffed shells etc. I posted a video of and it has garnered almost 3 million views on tik tok.

Have you ever appeared in television programs, films, webisodes, commercials or advertisements of any kind? If so, please provide the project name, where it aired, and the approximate date(s) of airing.

21

Yes Masterchef Season 10 and Season 8 of AGT

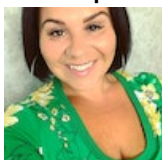
Do you have any food allergies we should be aware of?

22

None

Please upload a non-professional photo of yourself where we can see you clearly. (no sunglasses or hats)

23



[Click to enlarge](#)

(download image)

Are you currently vaccinated for Covid-19?

24

Yes

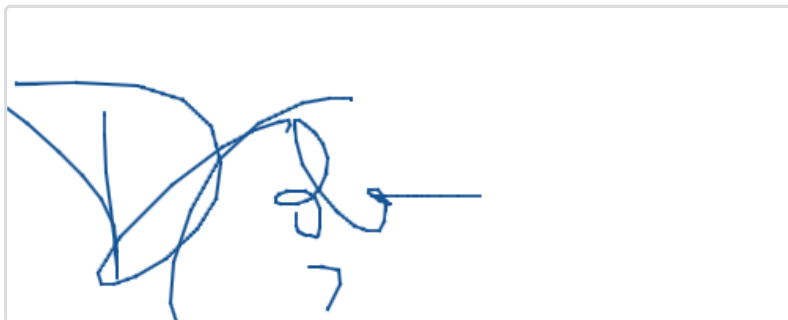
Applicant Release

25

Agreed on 04-19-2023

I have read, understand, and agree to be bound by all of the terms and conditions of this Agreement. This Agreement cannot be terminated, rescinded or amended except by an agreement signed by both me and Producer. I UNDERSTAND THAT I AM GIVING UP CERTAIN LEGAL RIGHTS UNDER THIS AGREEMENT, INCLUDING, WITHOUT LIMITATION, MY RIGHT TO FILE A LAWSUIT IN COURT WITH RESPECT TO ANY CLAIM ARISING IN CONNECTION WITH THIS AGREEMENT.

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Deanna C Colon
Signed on 04-19-2023

Notes

Notes added here will not show up on deck comments