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63 **RECIPES** You Can Make Tonight



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SUMMER 2019 Vol 3, Issue 3

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Weeknight Baking

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REAL FOOD EVERY DAY®

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AS SPRING GREETS SUMMER, I look forward to getting back into my weekend farmers' market routine. Saturday mornings start early, coffee in hand, visiting my favorite vendors to see the produce they have piled high. They proudly tell me about the varieties of peas and alliums they've harvested, and we always exchange recipe ideas. Back in my kitchen, I remember those conversations as I string sugar snap peas and wash greens; I feel even more connected to the land that surrounds my hometown of Birmingham, Alabama, and the food I'll serve my family for dinner.

The first recipe I'll be making from this issue with my Saturday market haul is the Sugar Snap Pea Salad with Walnuts, Herbs, and Burrata on page 13. This is the kind of dish I could eat for breakfast, lunch, and dinner. Next up, I'll turn to our "Burgers Beyond Belief" story on page 31. Just when I officially decide the Nashville Hot Quinoa Burgers are my favorite, I'll change my mind again. Each of these burgers is so good, I promise you won't miss the meat between the buns.

As always, this issue is packed with weeknight meal solutions, from sheet pan suppers and five-ingredient recipes to quick summer pastas and easier-than-ever barbecue thanks to the Instant Pot.

I hope you enjoy every delicious bite this season has to offer!

Enjoy cooking real food, every day. Brooke

P.S. Send me an email at bbell@hoffmanmedia.com *and let me know what recipes you are cooking from this issue. I'd also love to hear what you'd like to see more of in the future.*







NEW! Special Issue









Say goodbye to tired, boring dishes and revamp your weekly meal plans with our collection of inspiring yet easy chicken dinners! With over 50 elevated and exciting new recipes, you'll fall in love with chicken all over again as you flip through the pages of this stunning issue.

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PHOTOGRAPHY BY
JIM BATHIE
STYLING BY
SIDNEY BRAGIEL

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RESOURCES

Easy + Almost Effortless Entertaining (69–80)
Location; Sean Alexander Designs, seanalexanderdesigns.com.

Chicken Again? (81–90)
Ceramic pepper cellar and spoon, Wicker Park salad plate by Casafina, Disco salad plate by Casafina; At Home, *athome-furnishings.com.* Graffiata Grey Salad/Dessert Plate by Arte Italica; Bromberg's, *brombergs.com.*

Weeknight Baking (95, 96)
Party Cocktail (113)
Surfaces; Replica Surfaces, replicasurfaces.com.

:05 MINUTES
Morning PREP

< LOOK FOR THIS ICON THROUGHOUT THE ISSUE FOR OPPORTUNITIES TO GET AN EASY AND QUICK HEAD START TO FABULOUS MEALS.

A DAY AT THE MARKET

WITH WARM WEATHER ON THE HORIZON, WE CAUGHT UP WITH SOME OF OUR FAVORITE SOCIAL MEDIA FRIENDS TO HEAR HOW THEY'LL BE NAVIGATING THEIR FARMERS' MARKETS THIS SUMMER.



Kate Wood

WHAT ARE YOU MOST EXCITED TO BUY AT THE FARMERS' MARKET THIS SEASON AND WHY?
Every year I look forward to getting my hands on figs. The figs here in the South are incredibly juicy and sweet when they're plucked at the perfect time. I scrounge up as many as I can and preserve those flavors all year long in homemade jams.

WHAT IS YOUR FARMERS' MARKET SHOPPING STYLE?
Although I never go to the grocery store without a list, I usually opt for a more relaxed approach at local markets. I like the challenge of using whatever bounty I find in my basket, and I always look forward to recommendations from the farmers themselves.

Kate Wood is the self-taught baker, writer, and photographer behind the Wood and Spoon *blog. She is a transplant to LA (that's Lower Alabama, y'all!) where she and her husband are raising two tiny humans.*

INSTAGRAM: @katie_clova



Daniela Gerson

WHAT ARE YOU MOST EXCITED TO BUY AT THE FARMERS' MARKET THIS SEASON AND WHY?
Anything and everything purple! I love purple potatoes and sweet potatoes, as well as dragon carrots, radishes, and all the stunningly different types of chicories, baby and Chioggia beets, and as always, avocados all year long.

WHAT IS YOUR FARMERS' MARKET SHOPPING STYLE?
It really depends on the purpose of the visit! Sometimes I'm going because I want to meander the aisles and get inspiration for my next round of menus, and sometimes I'm going on a specific mission the same day I'm cooking for an event, so it's a quick drive-by straight to my vendors with a list.

Chef Daniela Gerson brings authentic, local flavors to life on a plate. She supports local growers and producers by sourcing their high-quality organic ingredients. Her clientele extends from the island of Kauai to the San Francisco Bay Area, and she loves partnering with brands she believes in.

INSTAGRAM: @chefdanielagerson



Dennis Prescott

WHAT ARE YOU MOST EXCITED TO BUY AT THE FARMERS' MARKET THIS SEASON AND WHY?
The local produce season is short and sweet where I live in Atlantic Canada, so I take full advantage of summertime deliciousness. I love heirloom tomatoes (heaven on earth), strawberries, sweet corn, spicy greens, and all the fresh herbs. Nature's candy!

WHAT IS YOUR FARMERS' MARKET SHOPPING STYLE?
I'm most definitely a list person. For me, it's the best way to ensure I'm ready to go for the week. That said, I always find new and exciting produce when I visit the market. I've built a great relationship with some rock star farmers over the past few years who ensure that I have top quality produce.

Dennis Prescott is a chef and cookbook author based in Moncton, New Brunswick, Canada. He has amassed a devoted social media following, cooks regularly on National television in the U.S. and Canada, and has traveled the globe cooking from New York to Nairobi.

INSTAGRAM: @dennistheprescott

Follow us on Instagram *@thecookfeed* for daily recipe inspiration, and tag us so we can see what you're cooking.



THE MAGIC OF *Cast-Iron* GRILL PANS

If you want to get the flavor of grilled meats and vegetables without having to fire up the outdoor grill during the week, we suggest finding the perfect grill pan. Whether you prefer an enamel-coated pan, a rectangular two-burner grill pan, or a traditional round, handled grill pan, there are some things you should keep in mind to keep your pan looking (and cooking) its best.

- Avoid using high heat. With cast iron, medium heat is enough to cook meat and vegetables without completely torching the spots that touch the grill directly.
- Always preheat your grill pan for more even cooking. Heavier grill pans tend to retain heat better, but they need a little time to build up to the right temperature.
- To clean your cast-iron grill pan, don't use soap. Use hot water and a scouring pad or pan scrapers made for cast iron. A bit of kosher salt under your scouring pad can help with tough spots. Be sure to dry the pan thoroughly.
- If your pan needs to be reseasoned, coat it with a bit of oil, and then wipe the excess oil with a clean towel. Place it over a burner just until it begins to smoke.

CATCHING UP WITH *Carrie Morey*



We chatted with Carrie Morey, a mom of three girls and biscuit maven who founded Callie's Charleston Biscuits in 2005, and later Callie's Hot Little Biscuit, a grab-and-go biscuit restaurant in Charleston, South Carolina and Atlanta, Georgia. She let us in on her tips and tricks for preparing for a busy week ahead.

HOW WOULD YOU DESCRIBE YOUR STYLE OF COOKING?

My style of cooking is easy, flavorful, and thoughtful. For example, when I'm celebrating people, I always make their favorite dish(es). If I'm entertaining, I not only want to bring out the best flavors in my dishes, but I also want them to be well planned so I can spend less time in the kitchen and more time enjoying the event.

WHAT IS YOUR FONDEST MEMORY OF BEING IN THE KITCHEN?

My fondest memories in the kitchen come from my grandmother on my father's side. She was always in the kitchen and never took her house coat off. I spent a ton of time with her as my babysitter. She made biscuits every day for every meal. She didn't have a ton of resources, but she made the most delicious Southern food out of what she had. I still get lots of inspiration from my grandmother.

WHAT MEAL(S) DO YOU FIND YOURSELF ALWAYS TURNING TO DURING THE WEEK AND WHY?

I definitely cannot go through a week without having a roasted chicken. I don't know what it is, but it just grounds me and centers me. It makes me think of family, so that is always on our weekly meal list!

PANTRY-WORTHY PRODUCTS



SAFFRON

Dubbed the world's most expensive spice due to its arduous harvesting process and modest yield, a little pinch of saffron goes a long way. Used most commonly in rice dishes such as paellas (page 80), risottos, and pilafs, it can also add unmatched aroma, flavor, and color to many other dishes. We prefer Zafferania Spanish saffron, available at Williams Sonoma.
williamssonoma.com



HERBES DE PROVENCE

This magical spice blend definitely deserves a coveted spot in your pantry. It's an aromatic mixture of dried herbs that grow in southern France. This versatile blend makes for a good addition to a multitude of dishes, including our Herbes de Provence Marinated Chicken and Haricots Verts (page 89). Find this one, which comes with a wooden spoon as a bonus, at Trader Joe's.
traderjoes.com



KIMCHI

A staple in Korean cuisine, kimchi is a mix of pickled and fermented vegetables that add spice, tang, and crunch to anything and everything, especially our Korean Pulled Pork Lettuce Wraps (page 67). While you could make your own at home, we suggest Wildbrine Korean Kimchi—it's a delicious and less labor-intensive option available at Whole Foods Market.
wholefoodsmarket.com

market haul

SUGAR SNAP PEAS

THE PERFECT COMPANION FOR SNACKS, SALADS, AND SIDES, LET THESE SWEET SUMMER BEAUTIES GRACE YOUR TABLE THIS SEASON

DEVELOPMENT AND FOOD STYLING BY
ELIZABETH STRINGER

Sugar Snap Pea Salad with
Walnuts, Herbs, and Burrata
page 13



Sugar Snap Pea Salad with Walnuts, Herbs, and Burrata

Makes 4 to 6 servings

Bursting with the fresh flavor of mint and basil, this summer salad is perfect for welcoming the season.

:05 MINUTES

Morning PREP

Remove strings from pea pods. Cover and refrigerate.

- ½ **pound fresh sugar snap peas**
- 4 **cups fresh baby kale salad mix***
- 1 **cup chopped toasted walnut**
- ¼ **cup torn fresh basil leaves**
- ¼ **cup torn fresh mint leaves**
- ¼ **cup extra-virgin olive oil**
- 2 **tablespoons white wine vinegar**
- 8 **ounces Burrata cheese**

Torn fresh basil and mint leaves, to serve

Garnish: flaked sea salt, ground black pepper

1. Remove strings from pea pods (see Pro Tip). Cut pea pods in half lengthwise, leaving some peas on each side of pod. In a large bowl, combine peas, kale, walnuts, basil, and mint. Add oil and vinegar, tossing to coat.
2. Divide Burrata into pieces and place around edges of a serving platter. Place salad in center of platter. Top with basil and mint. Sprinkle with sea salt and pepper, if desired. Serve immediately.

**We used Organicgirl I Heart Baby Kale salad mix.*

PRO TIP

Each sugar snap pea pod should have two strings, one on either side of the pod. Use a paring knife to remove any stubborn strings that will not pull off: make a small incision into the tip of the pea pod (not cutting all the way through), and then pull the tip to remove the strings.



Sugar Snap Pea and Beef Stir-Fry

Makes 4 to 6 servings

Fast and easy, this stir-fry features tender beef slices and a bold sauce that brings a pop of spice. Serve it with steamed rice or noodles.

:05 MINUTES

Morning PREP

Complete step 1. Cover and refrigerate.

- 1 **pound fresh sugar snap peas**
- 2 **cups jasmine rice**
- 3 **cups water**
- 1 **pound flank steak, halved lengthwise and cut into ¼-inch-thick slices at a 45-degree angle**
- 2 **tablespoons plus 2 teaspoons cornstarch, divided**
- ½ **cup lightly packed light brown sugar**
- ½ **cup low-sodium soy sauce**
- 1 **tablespoon canola oil**
- 5 **cloves garlic, minced**
- 1 **(1-inch) piece peeled fresh ginger, minced**
- ½ **teaspoon crushed red pepper**

Garnish: crushed red pepper

1. Remove strings from pea pods (see previous Pro Tip). Split open half of peas; chop remaining peas. Set aside.
2. In a large saucepan, bring rice and 3 cups water to a boil over medium-high heat. Cover and reduce heat to low; cook for 15 minutes. Remove from heat; let steam for 5 to 10 minutes.
3. In a large bowl, toss together beef and 2 tablespoons cornstarch. Set aside.
4. In a medium bowl, stir together brown sugar, soy sauce, and remaining 2 teaspoons cornstarch. Set aside.
5. In a 12-inch nonstick skillet, heat oil over medium-high heat until hot. Add beef and garlic; cook, stirring frequently, until beef is browned, about 5 minutes. Remove beef. Add sugar snap peas, ginger, and red pepper; cook for 3 minutes, stirring occasionally. Add sauce mixture and bring mixture to boil; reduce heat, and simmer until thickened, about 2 minutes. Return beef to skillet and coat with sauce. Serve over rice. Garnish with red pepper, if desired.

PRO TIP

If you want the beef more tender, slice it into even thinner pieces. Always cut against the grain and use a sharp boning or filet knife. [c]



SHEET PAN SUPPERS

BREAK OUT YOUR FAVORITE SHEET PAN AND GET READY FOR THESE WHOLESOME, VIBRANT RECIPES TO COME TOGETHER IN A SNAP

RECIPE DEVELOPMENT AND FOOD STYLING BY KELLIE GERBER KELLEY
STYLING BY CAROLINE BLUM

Pork Satay with Roasted Cucumbers and Onion
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Turkey Pesto
Meatballs with
Roasted Broccolini
and Tomatoes
page 20

Curried Chicken with Roasted Chickpeas and Cauliflower
page 20



French Style Pizza
page 19





Pork Satay with Roasted Cucumbers and Onion

Makes 4 servings

A quick peanut sauce gives this pork satay a creamy punch of irresistible flavor, while the roasted cucumbers and onion is a fun twist on a cucumber salad. Serve this dish warm and chill the leftovers for a light lunch.

- **1 (1-pound) pork tenderloin, trimmed**
- **¼ cup soy sauce**
- **1 tablespoon creamy peanut butter**
- **1 tablespoon fresh lime juice**
- **2 cloves garlic, minced and divided**
- **1 large cucumber, peeled**
- **1 small sweet onion, halved and sliced into 16 wedges**
- **2 teaspoons olive oil**
- **12 (8-inch) wooden skewers**
- **2 teaspoons chopped fresh cilantro**
- **2 teaspoons chopped fresh mint**
- **Quick Peanut Sauce (recipe follows)**

1. Cut pork tenderloin in half lengthwise, and place between 2 pieces of plastic wrap. Using a meat mallet, pound to a ¼-inch thickness. Cut each tenderloin half diagonally across the grain into 6 strips. Place strips in a large resealable plastic bag.
2. In a small bowl, whisk together soy sauce, peanut butter, lime juice, and 1 clove minced garlic until combined. Add marinade to bag, tossing to coat; seal bag. Refrigerate for 1 hour, turning bag occasionally.
3. Cut cucumber in half lengthwise and remove seeds. Cut the halved pieces in half crosswise. Cut the quartered pieces lengthwise into 6 spears (24 spears total). In a medium bowl, combine cucumber spears, onion, oil, and remaining 1 clove minced garlic; toss well to coat.
4. Preheat oven to 400°. Line a 17½x12½-inch rimmed baking sheet with parchment paper.
5. Remove pork from bag, discarding marinade. Thread 1 pork strip onto each of 12 (8-inch) skewers. Place skewers on one side of prepared pan. Place cucumber mixture on other side of pan.
6. Bake for 10 minutes. Turn skewers, and stir cucumber mixture. Bake 8 minutes more. Remove from oven; increase oven temperature to broil. Broil until pork begins to brown, about 1½ minutes. Sprinkle cilantro and mint over cucumber mixture, and toss well. Serve with Quick Peanut Sauce.

:05 MINUTES

Morning PREP

Make marinade for pork, and place in a large resealable plastic bag. Make Quick Peanut Sauce, but do not heat. Store at room temperature.

Make the most of the soy sauce sitting in your refrigerator door by using it again in our **Soy, Ginger, and Lime Grilled Chicken** found on page 109.

Quick Peanut Sauce

Makes ¾ cup

- **½ cup chicken broth**
- **¼ cup creamy peanut butter**
- **1 tablespoon fresh lime juice**
- **1 teaspoon minced fresh ginger**
- **1 teaspoon soy sauce**
- **1 clove garlic, minced**

1. In a small microwave-safe bowl, whisk together all ingredients until combined. Microwave on high until slightly thickened, about 1 minute and 30 seconds, stirring every 30 seconds. (Alternatively, heat all ingredients in a saucepan over medium-low heat, stirring frequently, until slightly thickened.)



French Style Pizza

Makes 4 to 6 servings

This twist on a traditional Alsatian tart uses prosciutto ham instead of speck. The crispy, thin crust of this rustic pizza and blend of unique ingredients is sure to be a new favorite at your dinner table.

- **1 (16-ounce) bag deli pizza dough**
- **⅔ cup crème fraîche**
- **¼ teaspoon kosher salt**
- **¼ teaspoon ground black pepper**
- **¼ teaspoon freshly grated nutmeg**
- **¾ cup shredded aged white Cheddar cheese**
- **4 ounces thinly sliced prosciutto**
- **¾ cup thinly sliced sweet onion**
- **Garnish: fresh thyme**

1. Preheat oven to 500°.
2. On parchment paper cut to fit a 17½x12½-inch baking sheet, roll pizza dough into a 15x12-inch oblong shape. Transfer parchment paper and dough to a rimmed baking sheet. Spread crème fraîche onto dough. Sprinkle with salt, pepper, and nutmeg. Top with cheese, prosciutto, and onion.
3. Bake until browned, about 20 minutes. Sprinkle with thyme.

:05 MINUTES

Morning PREP

Grate cheese, and slice onions; refrigerate separately.



Curried Chicken with Roasted Chickpeas and Cauliflower

Makes 4 servings

Roasting chickpeas gives them a delicious texture that is the perfect contrast to tender cauliflower and juicy chicken in this flavorful meal.

- **1 cup dry chickpeas**
- **¼ cup plus 1 tablespoon olive oil, divided**
- **5 cloves garlic, minced**
- **2 teaspoons curry powder**
- **1½ teaspoons garam masala**
- **1 teaspoon kosher salt**
- **½ teaspoon ground black pepper**
- **4 bone-in skin-on chicken thighs**
- **3 cups sliced cauliflower florets**
- **¼ cup chopped fresh cilantro**

PRO TIP
No time to soak dried chickpeas? Use 3 cups canned chickpeas, drained, rinsed, and patted dry instead.

:05 MINUTES

Morning PREP

Place chickpeas in water.

1. In a medium bowl, combine chickpeas and water to cover by 2 inches. Let stand for 8 hours. Drain and pat dry.
2. In a small bowl, stir together ¼ cup oil, garlic, curry powder, garam masala, salt, and pepper until well combined. Rub 1 tablespoon oil mixture under chicken skin. Press skin back onto meat. Let stand for at least 30 minutes.
3. In a medium bowl, toss together chickpeas, cauliflower, and remaining oil mixture until well combined.
4. Preheat oven to 400°. Line a 17½x12½-inch rimmed baking sheet with parchment paper.
5. Arrange chicken in center of prepared pan. Spoon chickpea mixture around chicken. Brush remaining 1 tablespoon oil onto chicken. Sprinkle with additional pepper, if desired.
6. Bake for 35 minutes, stirring chickpea mixture once. Increase oven temperature to broil. Broil until chicken skin is browned and crispy, about 3 minutes. Sprinkle with cilantro.



Turkey Pesto Meatballs with Roasted Broccolini and Tomatoes

Makes 4 servings

These are definitely not your average meatballs! Adding pesto to ground turkey creates a rich texture while also providing moisture to this well-rounded dinner.

- **1 pound ground turkey**
- **¼ cup good-quality prepared pesto**
- **¾ teaspoon kosher salt, divided**
- **½ teaspoon crushed red pepper**
- **12 ounces fresh Broccolini, trimmed**
- **2 cups baby heirloom tomatoes**
- **3 tablespoons olive oil, divided**
- **1 tablespoon red wine vinegar**
- **¼ cup freshly shaved Parmesan cheese**
- **Garnish: fresh basil leaves**

PRO TIP
You can use light and dark ground turkey meat to form the meatballs.

:05 MINUTES

Morning PREP

Complete steps 1 and 2; cover and refrigerate.

1. Preheat oven to 375°. Line a 17½x12½-inch rimmed baking sheet with parchment paper.
2. In a medium bowl, gently stir together turkey, pesto, ½ teaspoon salt, and red pepper until combined. Shape mixture into 12 (2-inch) meatballs.
3. Bring a large pot of water to a boil over medium-high heat; add Broccolini. When water returns to a boil, immediately drain Broccolini, and transfer to an ice water bath to stop the cooking process.
4. In a large bowl, gently toss together Broccolini, tomatoes, 2 tablespoons oil, and remaining ¼ teaspoon salt. Place broccolini mixture and meatballs on prepared pan.
5. Bake for 15 minutes. Increase oven temperature to broil. Broil until meatballs are browned, about 3 minutes.
6. In a small bowl, whisk together vinegar and remaining 1 tablespoon oil until combined. Sprinkle vinegar mixture over meatballs and vegetables. Top with Parmesan. Garnish with basil, if desired. C



Spiced Beef Roast
with Chimichurri
page 28

SUNDAY *cooking* SESSION

A DAY SPENT IN THE KITCHEN CAN SET YOU UP FOR AN ENTIRE WEEK OF MEALTIME SUCCESS WHEN YOU GIVE THIS WHOLESOME, DELICIOUS MENU A TRY

PHOTOGRAPHY BY JIM BATHIE
RECIPE DEVELOPMENT AND FOOD STYLING BY TRICIA MANZANERO







SUNDAY PREP PLAN

Spend just a few hours in the kitchen on Sunday and eat well all week long.

MAINS

Spiced Beef Roast
Nothing says comfort like a classic Sunday roast, and this spiced version is no exception. You'll enjoy the scent it brings to your kitchen almost as much as sitting down to eat it.

Beef and Watermelon Stir-Fry
Juicy watermelon brings a unique and delightful brightness to leftover beef roast, while sugar snap peas give this stir-fry the perfect texture combination.

SIDES

Indian-Spiced Okra
Take advantage of the season's plentiful produce with this wholesome, flavor-packed side that comes together with minimal effort.

Butter Crunch Cilantro-Lime Rice
Adding rice to a meal is always a good idea, especially when it's brimming with citrusy notes and can be reheated and used with leftovers and snacks.

SNACK

Za'atar-Spiced Seed Crackers
A stir-together and bake snack that's ideal for a hungry crowd, these crackers can be eaten on the go or passed around the dinner table.

SAUCES

Greek Yogurt Tzatziki
The perfect companion to crackers, bread, and basically everything else, this deliciously tangy sauce will go fast.

Chimichurri
Full of fresh herbs, spices, and plenty of garlic, this simple and zesty sauce gives your meals a major boost.

Butter Crunch Cilantro-Lime Rice
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Almond-Oat-Sesame Protein Bites
page 23

Greek
Yogurt
Tzatziki
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Za'atar-Spiced
Seed Crackers
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Indian-Spiced Okra
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Beef and Watermelon
Stir-Fry
page 30



Spiced Beef Roast

Makes 10 to 12 servings

Coated in a classic rub and accented with colorful aromatics like lemon, onion, and jalapeño, this beef roast will be a great base meals all week.

1 (5- to 6-pound) top sirloin roast, tied with butcher's twine
2 tablespoons plus ¾ teaspoon kosher salt, divided
1 tablespoon smoked paprika
1 tablespoon chili powder
1½ teaspoons firmly packed light brown sugar
1½ teaspoons ground cumin
1 medium red onion, peeled and cut lengthwise into 8 wedges
2 lemons, halved
3 small jalapeños, halved lengthwise
1 tablespoon olive oil

1. Line a large roasting pan with foil; top with a wire rack.
2. Thoroughly pat roast dry with paper towels. In a small bowl, stir together 2 tablespoons salt, paprika, chili powder, brown sugar, and cumin. Sprinkle rub over roast, and gently press into meat until fully coated. Place roast in prepared pan. Let stand at room temperature for 1 hour.
3. Preheat oven to 450°.
4. In a large bowl, toss together onion, lemons, jalapeño, oil, and remaining ¾ teaspoon salt; set aside.
5. Bake roast for 15 minutes. Reduce oven temperature to 325°. Bake until an instant-read thermometer inserted in thickest portion registers 130°, 2 hours to 2 hours and 15 minutes more, scattering onion mixture around roast during last 30 minutes of baking. Cover with foil, and let stand for 15 minutes before slicing.

PRO TIP
Letting the roast stand at room temperature for 1 hour before cooking allows it to warm up slightly from its refrigerated state. This helps the meat to brown better and cook more evenly.

Chimichurri

Makes about ¾ cup



Our favorite sauce for grilled steaks and roasted meats, this delicious chimichurri gives a vibrant boost to a wide variety of dishes.

½ cup finely chopped fresh parsley
½ cup olive oil
1 teaspoon lemon zest
2 tablespoons fresh lemon juice
3 cloves garlic, grated
1¼ teaspoons kosher salt
½ teaspoon ground black pepper
¼ teaspoon crushed red pepper

1. In a medium bowl, whisk together all ingredients. Cover and let stand at room temperature for 15 minutes before serving.

PRO TIP
You can keep this chimichurri refrigerated for up to 1 week. Just let it stand at room temperature for 30 minutes and give it a good whisk before serving.

Greek Yogurt Tzatziki

Makes about 2 cups



Creamy and zippy, tzatziki is a wonderfully versatile condiment. Pair it with our savory seed crackers or pile it in pita with leftover Spiced Beef Roast for a simple, gyro-inspired sandwich.

1 English cucumber, coarsely grated (about 13 ounces)
2 teaspoons kosher salt, divided
2 cups plain Greek yogurt
2 tablespoons chopped fresh dill
1 tablespoon lemon zest
2 tablespoons fresh lemon juice
2 tablespoons olive oil
2 cloves garlic, grated
½ teaspoon ground black pepper
Garnish: olive oil, chopped fresh dill

1. Place a fine-mesh sieve lined with ultra-fine cheesecloth over a large bowl; add cucumber and 1 teaspoon salt, tossing to combine. Let stand at room temperature for 30 minutes. Gather cheesecloth around cucumber, gently squeezing to release as much liquid as possible.
2. In a large bowl, stir together cucumber, yogurt, dill, lemon zest and juice, oil, garlic, pepper, and remaining 1 teaspoon salt. Cover and refrigerate for at least 1 hour before serving. Garnish with oil and dill, if desired.

PRO TIP
Salting the cucumber encourages it to release its moisture, which will help you attain a thicker, creamier tzatziki. Don't toss that cucumber liquid though. Use it in other dishes like gazpacho or as a refreshing vegetal note in cocktails.



Indian-Spiced Okra

Makes about 4 to 6 servings

Toasted mustard seeds and other bold spices, like coriander and curry powder, take this okra to a whole new level.

1 teaspoon mustard seeds
1 pound fresh okra, trimmed
1 small Fresno pepper, seeded and cut into ⅛-inch-thick slices
1 tablespoon olive oil
1¼ teaspoons kosher salt
1 teaspoon ground coriander
½ teaspoon ground black pepper
¼ teaspoon curry powder
Garnish: chopped fresh parsley

1. Heat a large skillet over medium-high heat. Add mustard seeds; cook, stirring occasionally, until toasted, about 30 seconds. Add okra, Fresno pepper, oil, salt, coriander, black pepper, and curry powder; cook for 1 minute, stirring frequently.
2. Reduce heat to medium-low; cover and cook for 8 minutes, stirring occasionally. Increase heat to medium-high; uncover and cook until okra is lightly browned and tender, about 2 minutes more. Garnish with parsley, if desired.

PRO TIP
The Scoville scale measures the spiciness or "heat" of chile peppers and other spicy foods. In terms of Scoville Heat Units (SHU), a Fresno pepper closely resembles a jalapeño. If you'd like to kick up the heat, substitute 1 small to medium serrano pepper.



Butter Crunch Cilantro-Lime Rice

Makes 6 to 8 servings

Crispy, citrusy, and herbaceous—count us in! This side dish is a great vessel for leftovers throughout the week.

8 cups water
2 cups basmati rice
4 teaspoons kosher salt, divided
2 tablespoons chopped fresh cilantro
1 tablespoon lime zest
½ teaspoon ground cumin
½ teaspoon ground black pepper
¼ cup unsalted butter
Garnish: chopped fresh cilantro, lime zest

1. In a large saucepan, bring 8 cups water to a boil over medium-high heat. Stir in rice and 2 teaspoons salt. Boil, stirring occasionally, until rice is tender, about 12 minutes. Drain well.
2. In a large bowl, combine rice, cilantro, zest, cumin, pepper, and remaining 2 teaspoons salt.
3. In a 12-inch cast-iron skillet, heat butter over medium heat. Sprinkle half of rice mixture into bottom of skillet, pressing down gently. Sprinkle with remaining rice. Cover surface of rice with a round of parchment paper; cover with lid.
4. Reduce heat to medium-low. Cook until rice is lightly browned on bottom, about 30 minutes. Using a spatula, scrape and stir browned bits from bottom of skillet into rice. Garnish with cilantro and zest, if desired.

PRO TIP
To make your own parchment round, fold a sheet of parchment in half twice. Find the corner of your folded parchment that will be the center once the sheet is opened; hold this corner at the center of the pan. Using the circumference of your pan as a guide, cut the edges opposite of your center corner about ¼-inch from the edge.



Beef and Watermelon Stir-Fry

Makes 6 to 8 servings

The subtle sweetness of watermelon balanced with savory, spicy beef creates a wonderfully light summer stir-fry. Serve over leftover Butter Crunch Cilantro-Lime Rice.

1 tablespoon olive oil
1 pound fresh sugar snap peas, trimmed
3 cloves garlic, thinly sliced
1 pound leftover Spiced Beef Roast (recipe on page 28), cut into thin strips
¼ cup hoisin sauce
1 tablespoon dry white wine
1½ teaspoons kosher salt
1 teaspoon ground black pepper
1¼ pounds seedless watermelon, rind removed, cut into ½-inch-thick sticks
2 tablespoons chopped fresh cilantro
Garnish: fresh cilantro leaves

1. In a 12-inch stainless steel sauté pan or wok, heat oil over medium-high heat. Add snap peas and garlic; cook for 2 minutes, stirring frequently. Add beef, hoisin sauce, wine, salt, and pepper; cook until beef is heated through and sauce is slightly thickened, 2 to 3 minutes. Remove from heat; stir in watermelon and cilantro. Serve immediately. Garnish with cilantro, if desired.

PRO TIP
You can make this recipe even if you don't have leftover roast. Substitute 1 pound sirloin steak, cut into ¼-inch strips. Season to taste and cook beef to desired doneness.



Za'atar-Spiced Seed Crackers

Makes 8 servings

These seed crackers are so delicious they might not make it past Sunday. Fortunately, they're super simple to make, so whipping up a second batch if needed is a breeze. Serve them with our Greek Yogurt Tzatziki for snack-time bliss all week.

1 cup (92 grams) quick-cooking oats
1 cup (142 grams) raw unsalted pumpkin seeds (pepitas)
½ cup (71 grams) sesame seeds
3 tablespoons (36 grams) black chia seeds
2 tablespoons (18 grams) poppy seeds
2 tablespoons (10 grams) za'atar seasoning*
1¾ teaspoons (5.25 grams) kosher salt
¾ cup (180 grams) water, room temperature
4 teaspoons (20 grams) olive oil (not extra-virgin)
1 tablespoon (21 grams) clover honey
Garnish: flaked sea salt

1. Preheat oven to 375°. Line 2 rimmed baking sheets with parchment paper; lightly spray with cooking spray.
2. In a large bowl, combine oats, pumpkin seeds, sesame seeds, chia seeds, poppy seeds, za'atar seasoning, and kosher salt. In a medium bowl, whisk together ¾ cup (180 grams) water, oil, and honey. Add oil mixture to seed mixture, stirring until well combined. Let stand, stirring occasionally, until liquid is absorbed and mixture has thickened, 10 to 15 minutes.
3. Pile seed mixture on 1 prepared pan; cover with a second sheet of parchment paper. Using a small rolling pin, flatten seed mixture to ¼- to ⅛-inch thickness. Discard top sheet of parchment paper.
4. Bake until golden around the edges, 12 to 15 minutes. Carefully flip cracker onto second prepared pan, parchment side up. Remove top piece of parchment. Bake until golden brown around the edges and firm, 12 to 15 minutes more. Let cool completely on pan. (Cracker will get crisper as it cools.) Break cracker into pieces. Garnish with sea salt, if desired. Store in an airtight container at room temperature for up to 1 week.

**We used Spicely Organic Za'atar Seasoning.*

SHOPPING TIP
Za'atar, a Middle Eastern spice blend, can be found on the spice aisle in most grocery stores or in specialty food stores.

PRO TIP
Some za'atar seasonings already contain salt. Be sure to read labels and taste your seed mixture before seasoning to taste. C

Burgers
BEYOND BELIEF



YOU DON'T NEED GROUND BEEF TO SATISFY YOUR HAMBURGER CRAVINGS—FLIP THE SCRIPT AND

think outside the bun

WITH THESE EPIC MEATLESS ALTERNATIVES



PHOTOGRAPHY BY NICOLE DU BOIS AND STEPHANIE WELBOURNE STEELE / RECIPE DEVELOPMENT AND FOOD STYLING BY MELISSA GRAY / STYLING BY SIDNEY BRAGIEL

Nashville Hot Quinoa Burgers
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Grilled Zucchini-White Bean Burgers
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Bean Lettuce Tomato (BLT) Burgers
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FREEZER TIP
For Nashville Hot Quinoa Burgers, Mushroom Swiss Burgers, and Bean Lettuce and Tomato Burgers, place in even layer on large rimmed baking sheet lined with parchment. Cover and freeze. Transfer to large resealable plastic bag. Keep in freezer for up to 3 months. Cook according to times listed in recipes.

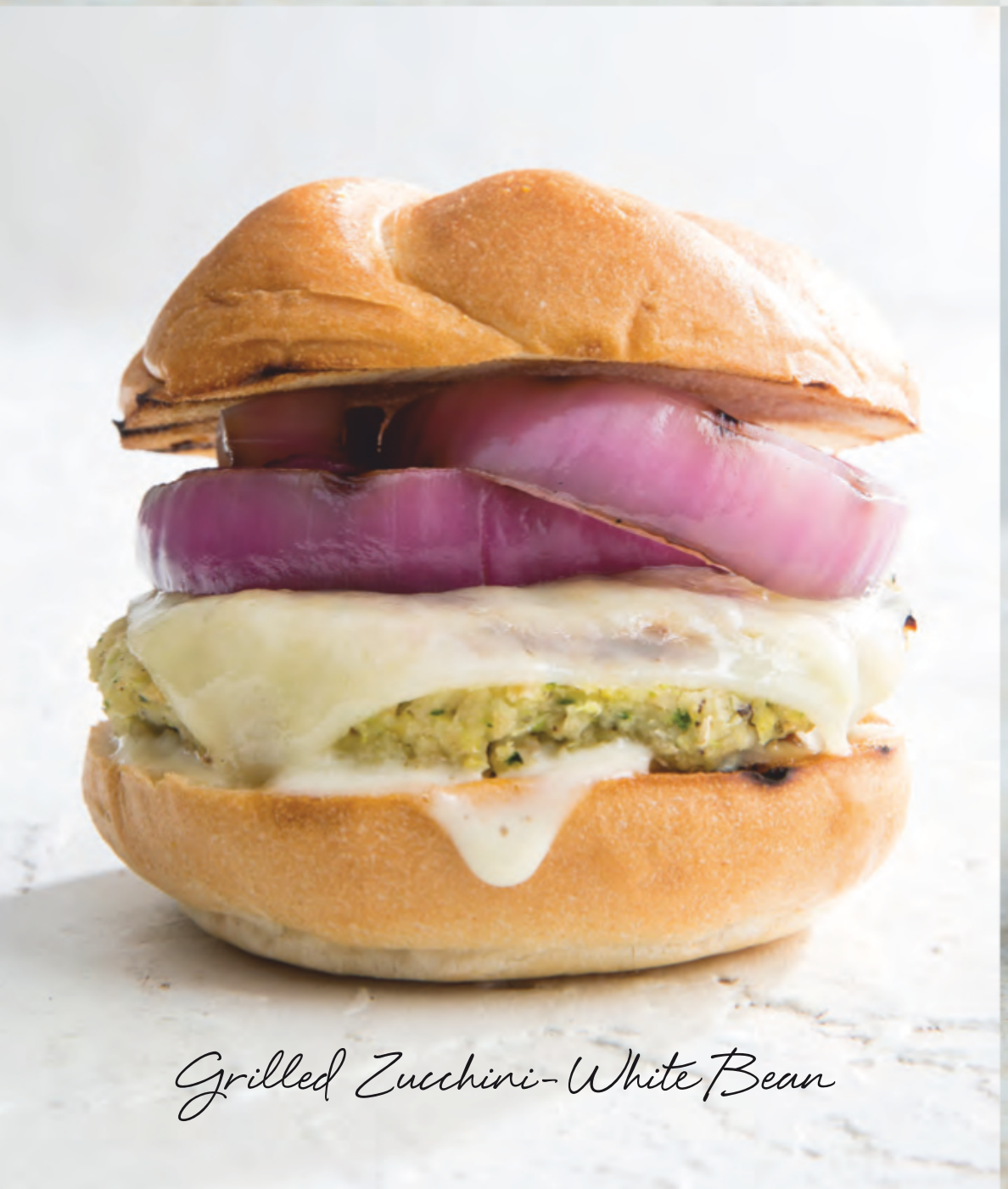




Nashville Hot Quinoa



Mushroom Swiss



Grilled Zucchini-White Bean



Bean Lettuce Tomato (BLT)



Nashville Hot Quinoa Burgers

Makes 4

Our vegetarian take on Nashville Hot Chicken will have you sweating from its flavorful heat, but don't worry, the herb-loaded ranch will cool you back down.

:05 MINUTES

Morning PREP

Make Buttermilk Ranch. Cover and refrigerate.

- ½ cup quinoa
- 1¼ cups water, divided
- 1 teaspoon kosher salt, divided
- ½ cup panko (Japanese bread crumbs)
- 2 cloves garlic, minced
- 1 teaspoon baking powder
- 2 tablespoons olive oil
- 2 teaspoons firmly packed light brown sugar
- 1½ teaspoons ground red pepper
- ½ teaspoon smoked paprika
- 4 brioche buns
- Buttermilk Ranch (recipe follows)
- Garnish: dill pickle chips

1. Preheat oven to 400°. Line a 17½x12½-inch baking sheet with parchment paper.
2. In a fine-mesh sieve, rinse quinoa until water runs clear; drain well. In a medium saucepan, bring quinoa, 1 cup water, and ¼ teaspoon salt to a boil over medium-high heat. Reduce heat to medium-low; cover and cook until water is absorbed, about 15 minutes. Remove from heat; let stand for 5 minutes. Fluff quinoa with a fork.
3. In a medium bowl, stir together quinoa, bread crumbs, garlic, baking powder, remaining ¼ cup water, and remaining ¾ teaspoon salt. Divide quinoa mixture into 4 equal portions, and shape into patties. Place on prepared pan.
4. Bake for 15 minutes. In a small bowl, stir together oil, brown sugar, red pepper, and paprika. Brush burgers with half of oil mixture; turn, and brush with remaining oil mixture. Bake until golden brown and crispy, about 15 minutes more. Serve patties on brioche buns with Buttermilk Ranch. Garnish with pickles, if desired.

Buttermilk Ranch

Makes about 2 cups

- ½ cup whole buttermilk
- ½ cup mayonnaise
- ½ cup sour cream
- 2 tablespoons chopped fresh chives
- 2 tablespoons minced fresh parsley
- 1 tablespoon minced fresh dill
- 1 teaspoon ground black pepper
- ½ teaspoon garlic powder
- ½ teaspoon Worcestershire sauce
- ¼ teaspoon kosher salt

1. In a large bowl, whisk together all ingredients until smooth. Cover and refrigerate for up to 3 weeks.

PRO TIP
The natural coating on quinoa can give it a bitter taste once it's cooked. While most packaged quinoa is prerinsed, it never hurts to give yours another shower.



Mushroom Swiss Burgers

Makes 4

We've taken the tried-and-true mushroom swiss burger and given it a meatless makeover. Chopped mushrooms help form the patty that gets topped with melted Swiss and caramelized red onions. Serve with arugula to help curb the richness.

:05 MINUTES

Morning PREP

Complete step 1. Store in refrigerator.

- 1½ cups cooked black beans, divided
- 2 cups roughly chopped fresh portobello mushrooms
- 1½ cups panko (Japanese bread crumbs)
- 2 large eggs, lightly beaten
- 2 cloves garlic, minced
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- 4 tablespoons unsalted butter, divided
- 1 small red onion, thinly sliced
- 4 slices Swiss cheese
- 4 sesame seed buns
- Fresh arugula, to serve

1. In a large bowl, mash 1 cup black beans with a potato masher until smooth. Stir in mushrooms, bread crumbs, eggs, garlic, salt, pepper, and remaining ½ cup black beans. Divide mixture into 4 equal portions, and shape into patties.
2. In a large saucepan, melt 2 tablespoons butter over medium-high heat. Add onion; cook, stirring occasionally, until golden brown, about 10 minutes. Remove from pan.
3. Add remaining 2 tablespoons butter to pan, and let melt. Add patties; cook, turning once, until golden brown and crispy, about 5 minutes per side, adding cheese during last 1 minute of cooking. Serve patties on sesame seed buns with arugula and caramelized red onions.

PRO TIP
Using the edge of a spoon, gently scrape gills of mushrooms to remove. While edible, the gills can give food an unpleasant bitter taste.



Grilled Zucchini-White Bean Burgers

Makes 4

:05 MINUTES

Morning PREP

Complete step 1. Leave mixture in refrigerator until ready to cook.

Za'atar and lemon bring this zucchini burger to life, while grilling it adds the charred smokiness we love about traditional burgers.

- **1 medium zucchini, cut into 2-inch sections**
- **2 cloves garlic**
- **1 (15-ounce) can cannellini beans, rinsed and drained**
- **1 large lemon, zested and juiced**
- **1½ teaspoons za'atar seasoning**
- **1 teaspoon kosher salt**
- **1 cup panko (Japanese bread crumbs)**
- **1 small red onion, sliced ½ inch thick**
- **4 slices Havarti cheese**
- **1 cup mayonnaise**
- **4 Kaiser buns**

1. In the work bowl of a food processor, place zucchini and garlic; pulse until roughly chopped. Add beans, zest, za'atar, and salt; pulse until combined. Stir in bread crumbs. Cover and refrigerate for 10 minutes.
2. Divide bean mixture into 4 equal portions, and shape into patties. Cover and freeze for 10 minutes.
3. Preheat grill to medium-high heat (350° to 400°), or heat a grill pan over medium-high heat; spray with nonflammable cooking spray. Add patties and onion to grill; cook, turning once, until browned, about 5 minutes per side, topping patties with cheese during last 1 minute of cooking.
4. In a small bowl, whisk together mayonnaise and lemon juice. Spread lemon aïoli onto buns. Serve patties on buns with grilled onions.

PRO TIP
While you already have the grill fired up, add buns, cut side down, and grill until golden brown, 2 to 3 minutes.



Bean Lettuce Tomato (BLT) Burgers

Makes 4

:05 MINUTES

Morning PREP

Complete step 2. Leave mixture in refrigerator until ready to cook.

Sun-dried tomatoes, garlic, and basil flavor this hearty white bean burger that's topped with a basil pesto for a fresh, light taste.

- **2 (15-ounce) cans cannellini beans, rinsed and drained**
- **¾ cup chopped fresh basil leaves, divided**
- **½ cup oil-packed sun-dried tomatoes, finely chopped**
- **5 teaspoons minced garlic, divided**
- **1¾ teaspoons kosher salt, divided**
- **1¼ teaspoons ground black pepper, divided**
- **5 tablespoons olive oil, divided**
- **4 slices fresh mozzarella cheese**
- **4 English muffins**
- **1 cup fresh baby spinach**
- **8 (¼-inch-thick) slices heirloom tomato**

1. Preheat oven to 400°. Line a 17½x12½-inch baking sheet with parchment paper.
2. In a large bowl, mash beans with a potato masher until coarse in texture. Stir in ½ cup basil, sun-dried tomatoes, 4 teaspoons garlic, 1½ teaspoons salt, and 1 teaspoon pepper. Cover and refrigerate for at least 10 minutes.
3. Divide bean mixture into 4 equal portions, and shape into patties. Place on prepared pan; brush with 1 tablespoon oil.
4. Bake until golden brown, 30 to 35 minutes, adding cheese during last 5 minutes of cooking.
5. In the container of a blender, place remaining ¼ cup basil, remaining 4 tablespoons oil, remaining 1 teaspoon garlic, remaining ¼ teaspoon salt, and remaining ¼ teaspoon pepper; pulse until smooth. Spread pesto onto bottoms of English muffins. Layer with patties, spinach, sliced tomato, and tops of English muffins.

PRO TIP
We used sun-dried tomatoes packed in oil for added moisture in our burger. [c]



SUMMER PASTAS

COZYING UP TO A BOWL OF PASTA SHOULDN'T BE LIMITED TO JUST WINTER, SO THROW TOGETHER THESE QUICK-COOKING DISHES THAT CELEBRATE THE BEST THIS SEASON HAS TO OFFER



PHOTOGRAPHY BY WILLIAM DICKEY
RECIPE DEVELOPMENT AND FOOD STYLING BY
ERIN MERHAR / STYLING BY BETH K. SEELEY

Orecchiette with Chicken, Cannellini Beans, and Kale Pesto
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Rigatoni with Caramelized Onions and Squash
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Fusilli Romesco with
Grilled Shrimp
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Pappardelle with Turkey Bolognese and Herbs

Makes 6 servings

:05 MINUTES

Morning PREP

Slice and separate green onions; cover and refrigerate.

It's always great to have a classic Bolognese recipe in your arsenal, so why not have a lighter version at the ready as well? A variety of herbs and alliums keep this meal fresh and colorful, while swapping ground beef for ground turkey is a delicious, wholesome switch.

½ cup olive oil, divided
1 pound ground turkey
½ teaspoon kosher salt, plus more to taste
¼ teaspoon ground black pepper
6 green onions, thinly sliced (white and green parts separated)
3 cloves garlic, finely chopped
1 cup white wine
1 (16-ounce) package pappardelle
¾ cup finely grated pecorino cheese
½ cup roughly chopped fresh spring herbs (such as tarragon, chives, and parsley), divided
Garnish: finely grated pecorino cheese, ground black pepper

1. Heat a large skillet over medium-high heat; add ¼ cup oil. Add turkey, salt, and pepper; cook, breaking apart meat with a wooden spoon, until browned and crumbly, about 6 minutes. Add ⅓ cup white part of green onion and garlic; cook for 2 minutes. Stir in wine, and cook until reduced by half. Remove from heat.
2. Bring a large pot of salted water to a boil over high heat. Add pasta; cook until al dente, about 4 minutes. Reserve ¾ cup pasta water. Drain pasta, and transfer to skillet with turkey mixture. Add reserved ¾ cup pasta water and remaining ¼ cup oil, stirring gently to combine. Return to medium heat; cook until pasta water is reduced and sauce is silky, about 2 minutes.
3. Remove from heat; add pecorino, ¼ cup herbs, and ¼ cup green part of green onion. Transfer to a serving bowl. Top with remaining ¼ cup herbs and remaining ¼ cup green part of green onion. Garnish with pecorino and pepper, if desired.

PRO TIP
You can use any spring allium, such as spring onions or green garlic, in place of green onions (just follow exact cup measurements).



Orecchiette with Chicken, Cannellini Beans, and Kale Pesto

Makes 6 servings

:05 MINUTES

Morning PREP

Shred rotisserie chicken. Clean and stem kale leaves; cover and refrigerate.

Brimming with protein and enveloped in a power-green pesto made from kale and pistachios, this "beans and greens" beauty is a shoo-in to win the award for the most wholesome pasta ever.

- **4 cups chopped stemmed kale, divided**
- **¾ cup fresh basil leaves, divided**
- **⅓ cup plus 2 tablespoons roasted salted pistachios, divided**
- **⅓ cup finely grated Parmesan cheese**
- **2 cloves garlic**
- **1 tablespoon lemon zest**
- **½ teaspoon kosher salt, plus more to taste**
- **¾ cup olive oil**
- **1 (16-ounce) package orecchiette**
- **1 (15-ounce) can cannellini beans, rinsed and drained**
- **2 cups shredded rotisserie chicken**
- **2 tablespoons fresh lemon juice**
- **Kosher salt, to taste (optional)**
- **Ground black pepper, to taste (optional)**
- **Garnish: finely grated Parmesan cheese**

1. To make pesto: In the work bowl of a food processor, place 2 cups kale, ½ cup basil, ⅓ cup pistachios, Parmesan, garlic, zest, and salt; pulse until finely chopped. With processor running, add oil in a slow, steady stream until well combined and creamy. Set aside.
2. Bring a large pot of salted water to a boil over high heat. Add pasta; cook until al dente, about 10 minutes. Reserve 1 cup pasta water. Drain pasta, and return to pot. Add reserved 1 cup pasta water, pesto, beans, chicken, lemon juice, and remaining 2 cups kale; cook over medium-low heat for 2 minutes. Season with salt and pepper, if desired. Transfer to a serving bowl. Top with remaining ¼ cup basil and remaining 2 tablespoons pistachios. Garnish with Parmesan, if desired.

PRO TIP
If you'd like, substitute orecchiette with any small, cup-shaped pasta, such as medium shells or elbows. This shape allows pasta to cradle the pesto and beans with every bite.



Rigatoni with Caramelized Onions and Squash

Makes 6 servings

:05 MINUTES

Morning PREP

Thinly slice squash and zucchini; store in an airtight container in refrigerator.

Summer's bounty boasts an abundance of produce, but squash is definitely at the top of our list. Laced with caramelized onion and spicy pork sausage, and finished with a sprinkling of ricotta salata and fresh basil, this rigatoni comes to life.

- **1 pound mild Italian pork sausage, casings removed**
- **4 tablespoons unsalted butter, divided**
- **2 cups thinly sliced yellow onion**
- **1 teaspoon kosher salt, divided, plus more to taste**
- **½ pound yellow squash, halved lengthwise and sliced into ¼-inch-thick pieces**
- **½ pound zucchini, halved lengthwise and sliced into ¼-inch-thick pieces**
- **1 (16-ounce) package rigatoni**
- **½ teaspoon crushed red pepper**
- **¾ cup grated ricotta salata cheese**
- **½ cup fresh basil leaves**
- **Garnish: crushed red pepper**

1. Heat a large skillet over medium-high heat. Add sausage; cook, breaking apart meat with a wooden spoon, until browned and crumbly, about 6 minutes. Transfer sausage to a plate; set aside.
2. Add 2 tablespoons butter to skillet; heat over medium heat. Add onion and ½ teaspoon salt; cook for 5 minutes, stirring frequently. Add squash, zucchini, and remaining ½ teaspoon salt; cook until onion is lightly caramelized, about 12 minutes. Remove from heat; set aside.
3. Bring a large pot of salted water to a boil over high heat. Add pasta; cook until al dente, about 11 minutes. Reserve 1 cup pasta water. Drain pasta, and transfer to skillet with onion mixture. Add reserved 1 cup pasta water, sausage, red pepper, and remaining 2 tablespoons butter. Return to medium heat; cook, stirring frequently, until pasta water is absorbed and sauce is silky, about 2 minutes. Transfer to a serving bowl. Top with ricotta salata and basil. Garnish with red pepper, if desired.

SHOPPING TIP
To save time removing sausage from casing, ask your butcher for bulk Italian sausage. You can find ricotta salata at most grocery stores, or substitute with pecorino.



Fusilli Romesco with Grilled Shrimp

Makes 6 servings

:05 MINUTES

Morning PREP

Make romesco sauce; cover and refrigerate.

Curly fusilli noodles expertly grasp every bit of this mouthwatering, homemade romesco sauce. Whether serve it cold or hot, we have no doubt it will quickly become a go-to summer meal.

1 pound large fresh shrimp, peeled and deveined with tails left on
⅓ cup plus 2 tablespoons olive oil, divided
1 tablespoon lemon zest
1 teaspoon kosher salt, divided, plus more to taste
¼ teaspoon ground black pepper
1 (16-ounce) jar roasted red peppers, drained
⅓ cup Marcona almonds
2 tablespoons fresh lemon juice
2 tablespoons sherry vinegar
3 cloves garlic
1 teaspoon smoked paprika
1 (16-ounce) package fusilli
½ cup loosely packed fresh parsley leaves
Garnish: roughly chopped Marcona almonds

1. Place shrimp in a medium bowl. Add 2 tablespoons oil, zest, ½ teaspoon salt, and pepper, stirring to combine. Cover and refrigerate for 15 minutes.
2. To make romesco: In the work bowl of a food processor, place roasted peppers, Marcona almonds, lemon juice, vinegar, garlic, paprika, and remaining ½ teaspoon salt; purée until almost smooth, about 1 minute. With processor running, add remaining ⅓ cup oil in a slow, steady stream until combined.
3. Bring a large pot of salted water to a boil over high heat. Add pasta; cook until al dente, about 9 minutes. Reserve ¾ cup pasta water. Drain pasta, and return to pot.
4. Heat a large grill pan or cast-iron skillet over medium heat. Place shrimp on pan in a single layer; cook until pink and firm, about 2 minutes per side. Transfer to a plate; set aside.
5. Add reserved ¾ cup pasta water and romesco sauce to pasta, stirring well to combine. Return to medium-low heat; cook for 2 minutes. Transfer to a serving bowl. Top with shrimp and parsley. Garnish with Marcona almonds, if desired.

PRO TIP
If shrimp isn't your thing, simply it leave out or substitute with chicken or a roasted vegetable, like broccoli.



Couscous with Peas and Pancetta

Makes 6 servings

:05 MINUTES

Morning PREP

Slice sugar snap peas; cover and refrigerate.

While some argue that couscous is neither a pasta nor a grain, there's no arguing over this stunning flavor combination. Laden with peas, pancetta, and sugar snaps, this bowl of goodness gets finished with a dollop of ricotta, fresh mint, and a generous drizzle of olive oil for good measure.

8 ounces diced pancetta
12 ounces Israeli couscous
1 cup fresh or frozen green peas
8 ounces sugar snap peas, cut into thirds
3 tablespoons fresh lemon juice
½ teaspoon kosher salt, plus more to taste
¼ teaspoon ground black pepper
½ cup roughly torn fresh mint leaves, divided
½ cup whole-milk ricotta cheese
1 teaspoon lemon zest
Garnish: olive oil

1. Heat a large skillet over medium heat. Add pancetta; cook, stirring frequently with a wooden spoon, until golden and crispy, 8 to 10 minutes. Remove using a slotted spoon, and let drain on paper towels, reserving ¼ cup drippings in skillet.
2. Bring a large pot of salted water to a boil over high heat. Add couscous; cook for 5 minutes. Add green peas and snap peas; cook for 2 minutes. Reserve 2 tablespoons pasta water. Drain pasta, and transfer to skillet with drippings. Add reserved 2 tablespoons pasta water, lemon juice, salt, and pepper, stirring to combine. Return to low heat; cook until most of pasta water is absorbed and sauce is silky, about 1 minute. Fold in half of pancetta and ¼ cup mint. Transfer to serving bowls. Top with ricotta, zest, remaining pancetta, and remaining ¼ cup mint. Drizzle with oil, if desired.

PRO TIP
Buy diced pancetta to save time. If you don't have pancetta, you can use diced thick-cut bacon or sliced prosciutto instead. C

feasting on FIVE

LEAN INTO THE "LESS IS MORE" MENTALITY, AND DISCOVER NEW WAYS TO MAKE A MEAL WITH JUST *5 ingredients*

Pantry Staples for Creating 5-Ingredient Dishes

Olive Oil • Kosher Salt • Ground Black Pepper

RECIPE DEVELOPMENT AND FOOD STYLING BY KATHLEEN KANEN



Leek and Gruyère
Macaroni and Cheese
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Blackberry and Mustard
Roasted Pork Tenderloin
page 56

Asparagus with
Mint and Lemon
Vinaigrette
page 57

Warm Indian-
Spiced Potato Salad
page 57

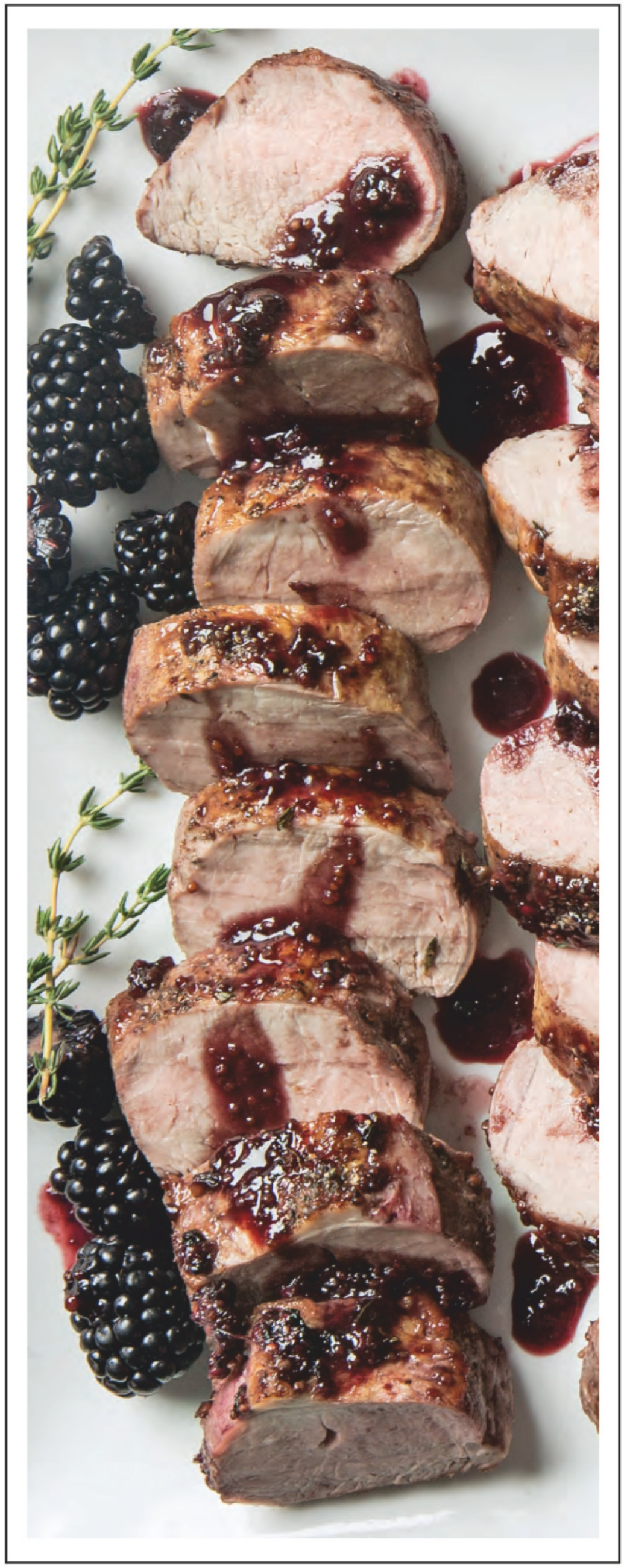
Warm Indian-
Spiced Potato Salad
page 57



Asparagus with
Mint and Lemon
Vinaigrette
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Ground Beef Fried Rice
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Blackberry and Mustard Roasted Pork Tenderloin

Makes about 4 servings

A blackberry and mustard combination is not your typical flavor profile for pork, but we think you'll find it's visually stunning and equally as tasty.

:05 MINUTES

Morning PREP

Remove thyme leaves from stems. Trim pork, removing any silver skin and excess fat; cover and refrigerate.

- ¾ cup blackberry preserves*
- ½ cup fresh blackberries, plus more for garnish
- 3 tablespoons stone-ground mustard
- 1 tablespoon chopped fresh thyme, plus more for garnish
- 1 (1½-pound) pork tenderloin, trimmed

1. In a medium saucepan, stir together preserves, blackberries, mustard, and thyme. Bring to a boil over medium-high heat. Reduce heat; simmer, mashing blackberries with the back of a spoon, until reduced to 1 cup, about 5 minutes. Remove from heat. Reserve ½ cup blackberry mixture for serving.
2. Preheat oven to 375°. Line a rimmed baking sheet with parchment paper.
3. In a large skillet, heat 2 tablespoons olive oil over medium-high heat. Sprinkle pork with 1 teaspoon kosher salt and ½ teaspoon ground black pepper. Add pork to skillet; cook, turning occasionally, until browned, about 5 minutes. Place pork on prepared pan. Pour ¼ cup blackberry mixture over pork.
4. Bake until a meat thermometer inserted in thickest portion registers 145°, 22 to 24 minutes, occasionally brushing with remaining ¼ cup blackberry mixture (about two times). Transfer pork to a cutting board. Let stand for 5 minutes. Cut into slices, and place on a serving platter. Garnish with additional blackberries and thyme, if desired. Sprinkle with additional black pepper. Serve with reserved ½ cup blackberry mixture.

**We used Bonne Maman Blackberry Preserves.*

PRO TIP
When stripping thyme leaves, hold the top of the stem in one hand and gently pull down on the leaves with your other hand, stripping leaves from stem. If any of the stem breaks off with the leaves, it's probably tender enough to eat.



Asparagus with Mint and Lemon Vinaigrette

Makes 3 to 4 servings

While a drizzle of lemon vinaigrette and a dusting of fresh mint is all this seasonal produce needs to become a showstopper, salted pistachios add nice texture and crunch, perfectly rounding out this simple side.

- **1 teaspoon lemon zest, plus more for garnish**
- **3 tablespoons fresh lemon juice**
- **4 tablespoons chopped fresh mint, divided**
- **1 pound fresh, thick-stemmed asparagus, trimmed and halved lengthwise**
- **2 tablespoons chopped roasted salted pistachios**

1. In a small bowl, whisk together lemon zest and juice, ⅛ teaspoon kosher salt, and ⅛ teaspoon ground black pepper. Whisk in 6 tablespoons olive oil and 2 tablespoons mint.

2. In a large skillet, heat 2 tablespoons olive oil over medium-high heat. Add asparagus; cook, turning occasionally, until browned and tender, 6 to 8 minutes. Sprinkle with ¼ teaspoon kosher salt and ¼ teaspoon ground black pepper.

3. Transfer asparagus to a serving platter. Drizzle with ¼ cup lemon mixture. Sprinkle with pistachios and remaining 2 tablespoons mint. Sprinkle with additional black pepper and lemon zest, if desired.

PRO TIP
Refrigerate remaining vinaigrette; it can be used for serving over grilled tuna or chicken.

:05 MINUTES

Morning PREP

Cut asparagus in half lengthwise. Wrap in a dampened paper towel, and place in a resealable plastic bag; refrigerate. Chop pistachios.



Warm Indian-Spiced Potato Salad

Makes 4 to 6 servings

You'll be hard-pressed to find a more intriguing warm potato salad, and with only five ingredients, too! The combination of yellow mustard seeds, red pepper, cilantro, and ginger packs a punch that is unexpected yet so refreshing.

- **2 pounds assorted small potatoes, halved**
- **1 tablespoon yellow mustard seeds**
- **1 tablespoon minced fresh ginger**
- **½ cup chopped fresh cilantro**
- **¼ teaspoon crushed red pepper**

1. In a large saucepan, bring potatoes and cold water to cover by 1 inch to a boil over high heat. Reduce heat to medium-low. Cook until potatoes are tender but still hold their shape, 8 to 10 minutes. Drain well.

2. In a small skillet, place mustard seeds; cook over medium-high heat, shaking pan frequently, until seeds begin to darken and pop, about 1½ minutes. Sprinkle over potatoes.

3. Add 3 tablespoons olive oil to skillet. Add ginger; cook over medium heat until fragrant, about 2 minutes. Pour over potatoes. Add cilantro, red pepper, and ½ teaspoon kosher salt, tossing to coat. Serve immediately.

PRO TIP
Toasting any sort of nut or seed in a dry skillet is the best way to intensify its flavor. Mustard seeds are unique in that they can taste like popcorn ever so slightly.

:05 MINUTES

Morning PREP

Peel and mince ginger. Cover and refrigerate. Cut potatoes in half, and place in a large saucepan covered with cold water by 1 inch. Cover and refrigerate.







Leek and Gruyère Macaroni and Cheese

Makes 4 to 6 servings

This isn't your mother's mac and cheese—it's better. Mild, tender leeks and creamy, nutty Gruyère elevate this crowd-pleasing side to main dish status.

- **2 cups chopped leeks (about 3 medium leeks)**
- **¼ cup all-purpose flour**
- **2 cups whole milk**
- **½ pound penne pasta, cooked according to package directions**
- **1⅓ cups shredded Gruyère cheese, divided**

1. Preheat oven to 350°.
2. In a 10-inch ovenproof skillet, heat 2 tablespoons olive oil over medium heat. Add leeks; cover and cook, stirring occasionally, until softened, 8 to 10 minutes. Sprinkle with flour, 1½ teaspoons kosher salt, and ½ teaspoon ground black pepper; cook for 1 minute, stirring constantly. Gently whisk in milk until combined. Cook, whisking frequently, until mixture begins to thicken and simmer, 6 to 8 minutes. Remove from heat. Stir in cooked pasta and 1 cup cheese.
3. Bake, covered, until heated through, about 25 minutes. Sprinkle with remaining ⅓ cup cheese. Bake uncovered until cheese is melted, about 5 minutes more. Sprinkle with additional black pepper. Serve immediately.

PRO TIP
To prep leeks, cut and discard dark green parts and root ends (or save to make stock). Chop remaining parts and place in a bowl of cold water; gently separate with fingertips to remove sand and grit. Let stand, then use a slotted spoon to scoop from bowl, and gently dry.

:05 MINUTES

Morning PREP

Shred cheese; cover and refrigerate.







Ground Beef Fried Rice

Makes about 4 servings

Making the most out of ingredients you probably already have on hand, this five-ingredient fried rice is sure to satisfy when takeout cravings hit hard.

- **1 pound ground sirloin**
- **2 large eggs**
- **1 cup long-grain rice, cooked according to package directions, chilled (see Pro Tip)**
- **½ cup frozen green peas**
- **¼ cup tamari***

1. In a large skillet, heat 1 tablespoon olive oil over medium heat. Add beef; cook until browned and crumbly, 8 to 10 minutes. Drain and set aside; wipe skillet clean.
2. In a small bowl, whisk eggs.
3. In same skillet, heat 2 tablespoons olive oil over medium-high heat. Add chilled rice; cook, stirring occasionally, until heated through, 3 to 4 minutes. Make a well in center of rice. Reduce heat to medium. Whisk eggs again, and pour into center of well. Stir until eggs are scrambled.
4. Return beef to skillet. Add peas, tamari, ¼ teaspoon kosher salt, and ¼ teaspoon ground black pepper. Cook, stirring gently, until heated through, about 3 minutes. Serve immediately.

Night-Before PREP

Cook rice according to package directions; cover and refrigerate.

**We used San-J Tamari. Tamari is a type of gluten-free soy sauce.*

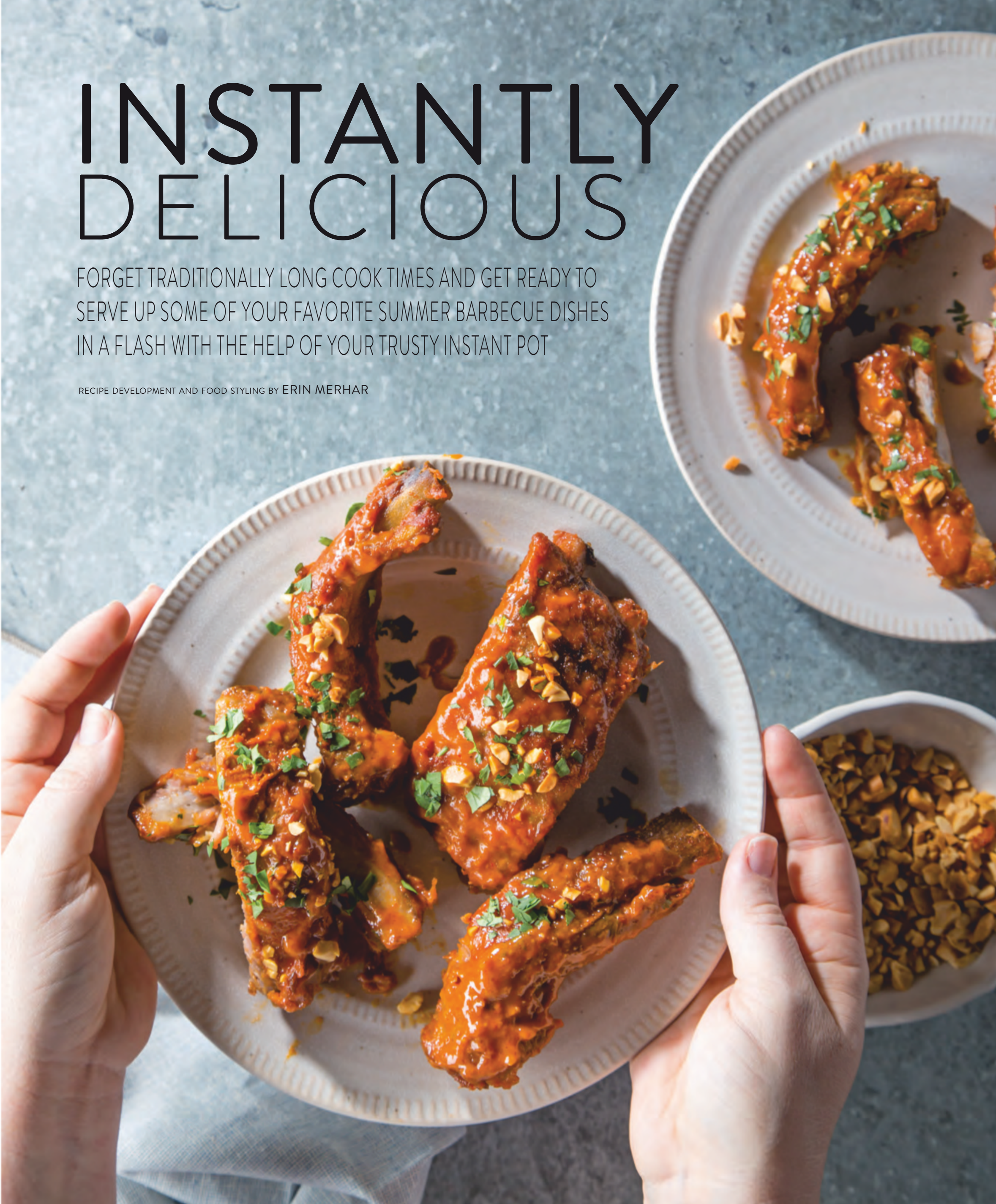
PRO TIP
Chilling cooked rice helps keep the grains from sticking together and getting clumpy. You can also run rice under cold water until clear before cooking to achieve the same result. To chill, spread cooked rice in a thin layer on a small baking sheet and refrigerate. C

Korean Pulled Pork Lettuce Wraps
page 67

INSTANTLY DELICIOUS

FORGET TRADITIONALLY LONG COOK TIMES AND GET READY TO SERVE UP SOME OF YOUR FAVORITE SUMMER BARBECUE DISHES IN A FLASH WITH THE HELP OF YOUR TRUSTY INSTANT POT

RECIPE DEVELOPMENT AND FOOD STYLING BY ERIN MERHAR





Carne Asada Nachos
page 67

Charro Beans
with Pork Belly
page 68

PRO TIP
If you don't want to use pork belly, substitute 1-inch pieces of thick cut bacon. Decrease all ingredients of spice rub by ½ and add directly to onion-garlic-jalapeño mixture.

Southern Pulled Pork Sandwiches
page 68





Thai Red Curry Ribs

Makes 4 to 6 servings

It's worth getting your fingers sticky for these delectable, flavor-soaked ribs. And, the salted peanut topping is crunchy perfection in a bite.

:05 MINUTES

Morning PREP

Cut ribs and marinate; cover and refrigerate.

2 (2- to 2½-pound) racks baby back ribs (4 to 5 pounds total)
1½ teaspoons kosher salt
1 cup coconut milk, divided
¼ cup red curry paste
2 tablespoons firmly packed light brown sugar
1 tablespoon grated fresh ginger
1 tablespoon fish sauce
1 tablespoon soy sauce
2 teaspoons finely chopped garlic
1 lime, zested and juiced
Garnish: roughly chopped minced, chopped roasted salted peanuts

1. Cut ribs into sections of 2 to 3 bones each (depending on size). Sprinkle with salt.
2. In a small bowl, whisk together ¼ cup coconut milk, curry paste, brown sugar, ginger, fish sauce, soy sauce, garlic, and lime zest and juice. Brush marinade all over ribs. Refrigerate for at least 15 minutes or up to 8 hours.
3. Arrange ribs, meaty side up, in concentric circles in Instant Pot. Add any remaining marinade and remaining ¾ cup coconut milk. Cover and lock lid. Pressure cook on HIGH for 27 minutes. Natural release pressure for 15 minutes. Carefully release remaining pressure. Select CANCEL feature.
4. Preheat oven to broil. Line a sheet pan with foil. Place ribs, meat side down, on prepared pan.
5. Select SAUTÉ feature on Instant Pot. Cook cooking liquid, whisking frequently, until thickened, about 15 minutes. Brush ribs with sauce.
6. Broil until lightly charred, about 3 minutes. Turn ribs, and brush with sauce. Broil until sticky and lightly charred in spots, 2 to 3 minutes more. Serve immediately with extra sauce. Garnish with cilantro and peanuts, if desired.

SLOW COOKER DIRECTIONS

Follow steps 1 and 2. Arrange ribs in slow cooker. Add any remaining marinade and remaining ¾ cup coconut milk. Cover and cook on low for 7 to 8 hours. Preheat oven to broil. Line a sheet pan with foil. Place ribs, meat side down, on prepared pan. Transfer cooking liquid to a medium saucepan; cook over medium heat until thickened, 12 to 15 minutes. Continue as directed.



Korean Pulled Pork Lettuce Wraps

Makes 4 to 6 servings

:05 MINUTES

Morning PREP
Cut pork and marinate; cover and refrigerate.

Turn up the heat with the spicy flavor combination of gochujang, ginger, and kimchi in this popular Korean barbecue dish. It makes for a great party appetizer or weeknight family dinner.

1 cup chicken broth, divided
¼ cup soy sauce
3 tablespoons rice vinegar
3 tablespoons gochujang
2 tablespoons firmly packed light brown sugar
1 tablespoon minced garlic
1 tablespoon grated fresh ginger
1 (2½-pound) boneless pork shoulder, cut into 5 to 6 pieces
1 tablespoon vegetable oil
1 head Bibb or Boston lettuce, leaves separated
1 cup kimchi, finely chopped
Garnish: black sesame seeds, thinly sliced fresh chives

1. In a large bowl, whisk together ¼ cup broth, soy sauce, vinegar, gochujang, brown sugar, garlic, and ginger. Add pork, tossing to coat. Cover and refrigerate for at least 15 minutes or up to 8 hours.
2. Select SAUTÉ feature on Instant Pot. Add oil to pot. Remove pork from bowl, reserving marinade. Add pork to pot; cook until lightly browned, about 4 minutes per side. Add reserved marinade and remaining ¾ cup broth. Cover and lock lid. Pressure cook on HIGH for 35 minutes. Natural release pressure for 15 minutes. Carefully release remaining pressure. Select CANCEL feature. Remove meat using a slotted spoon, and transfer to a bowl. Let stand until cool enough to handle.
3. Select SAUTÉ feature. Cook cooking liquid, stirring frequently, until slightly thickened, 16 to 18 minutes. Shred pork into 1-inch pieces. Serve in lettuce leaves with sauce and kimchi. Garnish with sesame seeds and chives, if desired.

SLOW COOKER DIRECTIONS

Follow step 1. In a large skillet, heat oil over medium-high heat. Remove pork from bowl, reserving marinade. Add pork to skillet; cook until lightly browned, about 4 minutes per side. Transfer to slow cooker. Add reserved marinade and remaining ¾ cup broth. Cover and cook on low for 7 to 8 hours. Remove meat using a slotted spoon, and transfer to a bowl. Let stand until cool enough to handle. Transfer cooking liquid to a medium skillet. Cook over medium heat until slightly thickened, 12 to 14 minutes. Continue as directed.



Carne Asada Nachos

Makes 4 to 6 servings

:05 MINUTES

Morning PREP
Cut steak and marinate; cover and refrigerate.

These are "nacho" average nachos! Piled high with layers of steak, Cotija, veggies, avocado, and crema, you might just think you've died and gone to nacho heaven.

3 tablespoons fresh lime juice
3 tablespoons soy sauce
1 tablespoon minced garlic
1½ teaspoons ground ancho chile pepper
1½ teaspoons ground cumin
1½ pounds skirt steak, cut into 1-inch pieces
1 tablespoon olive oil
½ cup beef stock
1 (16-ounce) bag tortilla chips
Toppings: crumbled Cotija cheese, diced red onion, thinly sliced radish, shredded romaine lettuce, sliced avocado, crema, chopped fresh cilantro

1. In a large bowl, stir together lime juice, soy sauce, garlic, chile pepper, and cumin. Add steak, tossing to coat. Cover and refrigerate for at least 30 minutes or up to 8 hours.
2. Select SAUTÉ feature on Instant Pot. Add oil to pot. Remove steak from bowl, reserving marinade. Add steak to pot; cook, stirring once, until browned, 5 to 6 minutes. Add reserved marinade and stock. Cover and lock lid. Pressure cook on HIGH for 8 minutes. Natural release pressure for 8 minutes. Carefully release remaining pressure. Select CANCEL feature. Remove meat using a slotted spoon, and transfer to a bowl. Cover and keep warm.
3. Select SAUTÉ feature on Instant Pot. Cook cooking liquid, stirring frequently, until slightly thickened, 6 to 8 minutes. Return meat to pot, and stir with sauce to coat and rewarm, about 1 minute. Serve meat over tortilla chips with desired toppings.

SLOW COOKER DIRECTIONS

Follow step 1. In a large skillet, heat oil over medium-high heat. Add steak; cook, stirring occasionally, until browned, 5 to 6 minutes. Transfer to slow cooker with reserved marinade and stock. Cover and cook on low for 7 to 8 hours. Remove meat using a slotted spoon, and transfer to a bowl. Cover and keep warm. Transfer cooking liquid to a medium skillet. Cook over medium-heat until thickened, 5 to 7 minutes. Return meat to skillet, and stir with sauce to coat and rewarm, about 1 minute. Serve as directed.



Charro Beans with Pork Belly

Makes 6 to 8 servings

Pork belly is an added indulgence that takes these pinto beans to the next level. This hearty side will quickly become your new favorite.

:05 MINUTES

Morning PREP

Soak beans. Dice pork belly, and toss with spice mixture; cover and refrigerate.

- **1 pound dried pinto beans***
- **2 teaspoons ground cumin**
- **2 teaspoons smoked paprika**
- **1½ teaspoons kosher salt**
- **½ teaspoon ground black pepper**
- **1 pound pork belly, cut into 1-inch pieces**
- **1 cup diced onion**
- **4 cloves garlic, minced**
- **1 jalapeño, stemmed and diced**
- **3 cups chicken stock**
- **1 (14.5-ounce) can diced tomatoes with green chiles**
- **Garnish: diced tomatoes, diced onion, sliced jalapeño**

1. In a large Dutch oven, combine beans and water to cover by 2 inches. Let stand for 8 hours. Drain.
2. In a small bowl, stir together cumin, paprika, salt, and pepper. In a large bowl, toss together pork belly and 1 tablespoon spice mixture. Cover and refrigerate for at least 15 minutes or up to 8 hours. Reserve remaining spice mixture.
3. Select SAUTÉ feature on Instant Pot. Add pork in a single layer; cook for 5 minutes. Turn, and cook until lightly browned, about 3 minutes more. Remove from pot; set aside.
4. Add onion, garlic, and jalapeño to pot; cook for 4 minutes, stirring frequently. Add reserved spice mixture; cook for 1 minute. Add beans, pork, stock, and tomatoes. Cover and lock lid. Pressure cook on HIGH for 25 minutes. Natural release pressure for 15 minutes. Carefully release remaining pressure. Serve immediately. Garnish with tomatoes, onion, and jalapeño, if desired.

**We used Camellia Brand Pinto Beans.*

SLOW COOKER DIRECTIONS

Follow steps 1 and 2. Heat a large skillet over medium heat. Add pork in a single layer; cook for 5 minutes. Turn, and cook until lightly browned, about 3 minutes more. Transfer to slow cooker. Add onion, garlic, and jalapeño to skillet; cook until slightly softened, about 5 minutes. Add reserved spice mixture; cook for 1 minute. Transfer to slow cooker with beans, stock, tomatoes, and 1½ cups water. Cover and cook on low for 7 to 8 hours. Serve as directed.



Southern Pulled Pork Sandwiches

Makes 6 to 8 servings

You'll be getting loads of praise when you show up to your summer potlucks and picnics with this classic Southern dish. For the perfect side pairing, we suggest our Warm Indian-Spiced Potato Salad on page 57.

:05 MINUTES

Morning PREP

Cut pork and marinate; cover and refrigerate.

- **2 tablespoons firmly packed light brown sugar**
- **1 tablespoon smoked paprika**
- **2 teaspoons kosher salt**
- **1½ teaspoons ground black pepper**
- **1 (2½-pound) boneless pork shoulder, cut into 5 to 7 pieces**
- **1 tablespoon vegetable oil**
- **1 cup chicken broth**
- **Toasted slider rolls, barbecue sauce, dill pickle slices, and coleslaw, to serve**

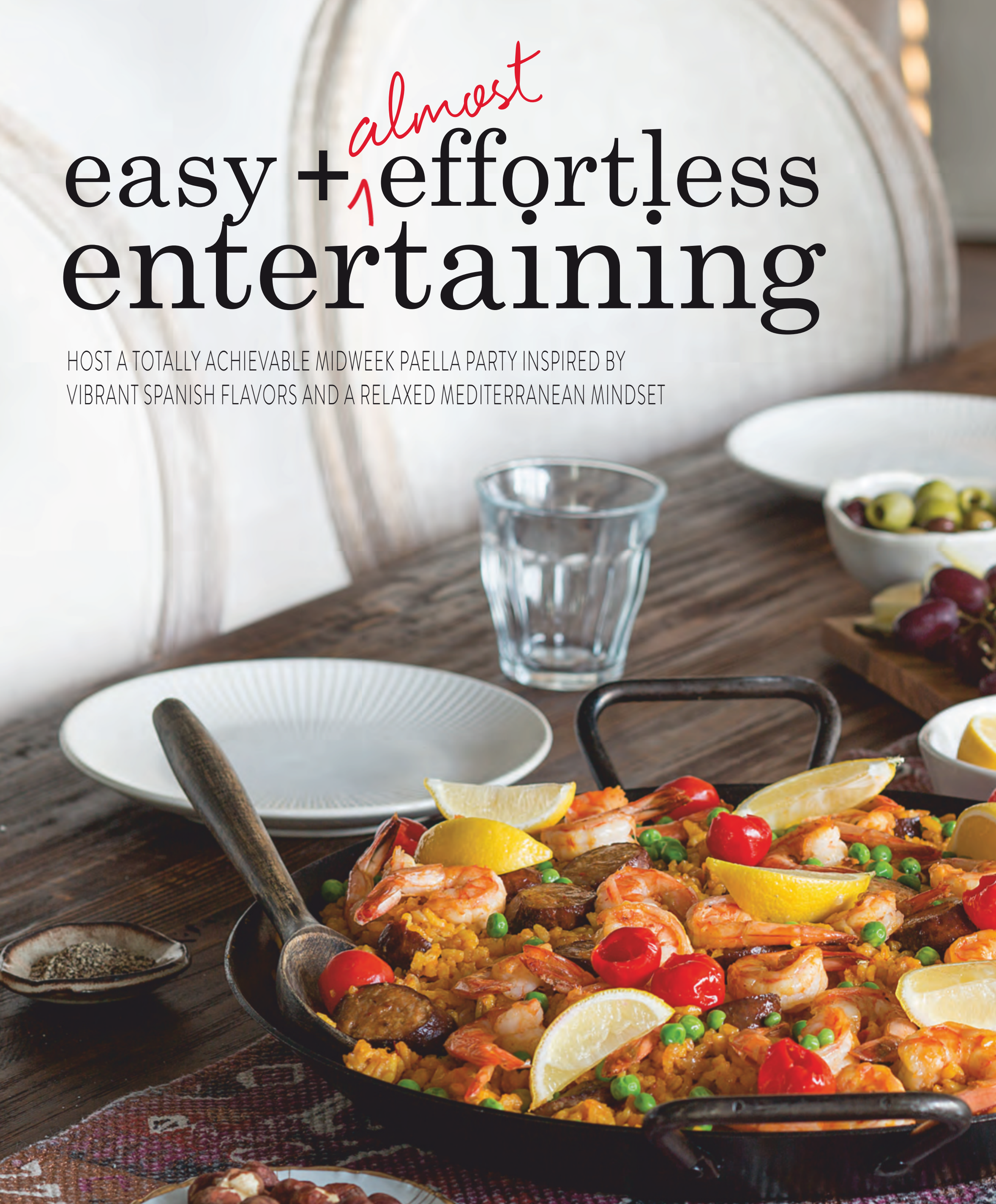
1. In a small bowl, stir together brown sugar, paprika, salt, and pepper. Rub sugar mixture all over pork. Refrigerate for at least 15 minutes or up to 8 hours.
2. Select SAUTÉ feature on Instant Pot. Add oil to pot. Add pork; cook until lightly browned, 3 to 4 minutes per side. Add broth. Cover and lock lid. Pressure cook on HIGH for 35 minutes. Natural release pressure for 15 minutes. Carefully release remaining pressure.
3. Remove meat using a slotted spoon, and transfer to a bowl. Let stand until cool enough to handle. Shred pork into 1-inch pieces. Serve on rolls with barbecue sauce, pickles, and coleslaw.

SLOW COOKER DIRECTIONS

Follow step 1. In a large skillet, heat oil over medium-high heat. Add pork; cook until lightly browned, 3 to 4 minutes per side. Transfer to slow cooker. Add broth and ½ cup water. Cover and cook on low for 7 to 8 hours. Continue as directed. C

easy + almost effortless entertaining

HOST A TOTALLY ACHIEVABLE MIDWEEK PAELLA PARTY INSPIRED BY VIBRANT SPANISH FLAVORS AND A RELAXED MEDITERRANEAN MINDSET





PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / RECIPE DEVELOPMENT AND FOOD STYLING BY TRICIA MANZANERO / STYLING BY BETH K. SEELEY



Smoked Paprika Potato and Tomato Tarts
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Citrus-Herb Rebujito
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Shaved Asparagus and Arugula Salad
page 82

Shrimp and Chorizo Paella
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Shaved Summer Squash Salad
page 79

dinner party GAME PLAN

With a solid plan, you can own weeknight entertaining.

Start 2 nights before.

Two Nights Before

- Go grocery shopping.
- Set your table, and decide on serving platters and dishes. Set up an area for a cocktail bar with glasses and napkins.
- Read through all recipes again so you are familiar with them and cross-check to make sure you have all ingredients.
- Make yogurt spread for Shaved Summer Squash Salad. Refrigerate.

Night Before

- Make Honey-Cardamom Cream through step 3. Cover and refrigerate.

Morning Of

- For the Shrimp and Chorizo Paella, slice chorizo and peel and devein shrimp; wrap chorizo in parchment paper and place shrimp in bowl of cold water; store in refrigerator. Chop onion and mince garlic.

Afternoon Of

- Prepare and bake Smoked Paprika Potato and Tomato Tarts.

Just Before Guests Arrive

- Make Shrimp and Chorizo Paella.
- Finish making and assemble Shaved Summer Squash Salad.
- Make Citrus-Herb Rebujito.

Take a deep breath.

Right Before Serving

- Finish Honey-Cardamom Cream with Fresh Berries.

Honey-Cardamom Cream
with Fresh Berries
page 80



Citrus-Herb Rebujito

Makes 6 servings

With a name derived from the Spanish verb for "mix up," this rebujito is just what you need to freshen your cocktail repertoire. Super easy to craft and incredibly refreshing, it's sure to become a go-to for summer sipping.

1 medium lemon (4 to 5 ounces)
1 tablespoon packed fresh mint leaves
1 tablespoon packed fresh basil leaves
12 ounces fino sherry*
12 ounces sparkling lemon beverage*
Garnish: fresh mint sprigs

1. Using a vegetable peeler, remove lemon peel in long strips. Using a small, sharp knife, remove any white pith from peel. Reserve remaining lemon for another use.
2. In a large pitcher, combine peel, mint, and basil; lightly muddle using a wooden spoon or muddler. Add ice. Add sherry and lemon beverage, stirring until pitcher feels cold to the touch.
3. Fill 6 rocks glasses with ice. Using a fine-mesh sieve, strain mixture into prepared glasses. Garnish with mint, if desired. Serve immediately.

**We used Lustau Jarana Fino Sherry and Sanpellegrino Limonata.*

PRO TIP
Like your drinks sweeter? Make a simple syrup of equal parts water and granulated sugar, and simmer on stove until dissolved. Customize your drink as desired.



Smoked Paprika Potato and Tomato Tarts

Makes 6 servings

If you haven't tried cooking with frozen puff pastry yet, allow us to introduce you to your new entertaining MVP. Topped with garlicky Boursin, smoked paprika potatoes, and ripe grape tomatoes, these tarts look like they took all day but are actually quick and easy.

½ (17.3-ounce) package frozen puff pastry, thawed
⅓ cup garlic-and-fine herbs Boursin cheese, softened
¼ pound small gold potatoes, cut crosswise into 1/16-inch-thick slices (See Pro Tip)
1½ tablespoons chopped fresh thyme
2 teaspoons olive oil
¾ teaspoon kosher salt
¼ teaspoon smoked paprika
6 grape tomatoes (about 2 ounces)
½ medium shallot, thinly sliced lengthwise (about ½ ounce)
1 large egg, lightly beaten
Garnish: freshly grated Manchego cheese, fresh thyme leaves

1. Preheat oven to 400°. Line a rimmed baking sheet with parchment paper.
2. On a lightly floured surface, unfold puff pastry, and roll into a 10½x9½-inch rectangle; cut into 6 (4¾x3½-inch) rectangles. Using the tip of a small sharp knife, score a ½-inch border within each rectangle. Gently transfer pastry rectangles to prepared pan. Divide Boursin cheese among rectangles (about 1 tablespoon each); using a small offset spatula, spread cheese within scored border.
3. In a medium bowl, toss together potatoes, thyme, oil, salt, and paprika. Place potatoes over cheese, leaving any excess moisture in bowl to discard. Using a serrated knife, slice tomatoes into thirds (about ¼-inch-thick slices). Arrange tomatoes over potatoes as desired; top with shallot. Using a pastry brush, brush pastry borders with egg wash.
4. Bake until pastry is golden brown and potatoes are tender, 15 to 20 minutes. Garnish with Manchego and thyme, if desired.

PRO TIP
A mandoline works great for getting beautifully thin vegetables. Make sure to be mindful of your fingers, though. A cut-resistant glove is a worthwhile investment.



Shaved Summer Squash Salad

Makes 6 to 8 servings

With just a few simple ingredients and summer squash in their prime, you will impress your dinner guests with this showstopping salad.

1 pound medium zucchini, trimmed
1 pound medium yellow squash, trimmed
3 teaspoons kosher salt, divided
5½ tablespoons olive oil, divided
4½ tablespoons fresh lemon juice, divided
1 tablespoon chopped fresh basil
½ teaspoon ground black pepper, divided
1 cup plain Greek yogurt
1 clove garlic, grated
¼ cup chopped toasted hazelnuts
Garnish: fresh basil leaves, crushed red pepper

1. Using a Y-shaped vegetable peeler or a mandoline, shave zucchini and squash lengthwise into 1/8- to 1/16-inch-thick ribbons. Place a colander in a large bowl; add zucchini, squash, and 1 teaspoon salt, tossing to combine. Let stand for 8 minutes. Rinse zucchini mixture under cold water; thoroughly pat dry.
2. In a large bowl, whisk together 3 tablespoons oil, 3 tablespoons lemon juice, basil, 1 teaspoon salt, and ¼ teaspoon pepper. Add zucchini and squash, tossing to combine.
3. In a medium bowl, whisk together yogurt, garlic, remaining 2½ tablespoons oil, remaining 1½ tablespoons lemon juice, remaining 1 teaspoon salt, and remaining ¼ teaspoon pepper.
4. Using a small offset spatula or the back of a spoon, spread yogurt mixture onto desired serving platter. Arrange zucchini mixture over yogurt mixture, leaving any excess liquid in bowl to discard; top with hazelnuts. Garnish with basil and red pepper, if desired. Serve immediately.



Shrimp and Chorizo Paella

Makes 8 to 10 servings

Give guests a taste of Spain with this vibrant, flavorful paella. Packed with saffron-scented rice, smoked chorizo, and tender shrimp all in one pan, it's perfect for sharing and sure to go fast.

7 cups vegetable broth, divided
½ teaspoon saffron threads
¾ pound large fresh shrimp, peeled and deveined (tails left on)
3½ teaspoons kosher salt, divided
3 tablespoons olive oil
1 (12-ounce) package smoked chorizo sausage, cut into ½-inch-thick rounds
2 cups chopped red onion
1 cup canned diced tomatoes, undrained
5 cloves garlic, minced
2 teaspoons smoked paprika
3 cups Arborio rice
½ cup frozen green peas
Lemon wedges, to serve
Garnish: peppadew peppers

1. In a large saucepan, bring 6 cups broth and saffron to a simmer over medium heat. Reduce heat to medium-low; keep warm.
2. In a large bowl, toss together shrimp and ½ teaspoon salt. Set aside.
3. In a large paella pan or a deep 12- to 13-inch stainless steel skillet, heat oil over medium-high heat. Add chorizo; cook, stirring occasionally, until browned, 3 to 4 minutes. Using a slotted spoon, transfer chorizo to a medium bowl, reserving drippings in pan.
4. Add shrimp to pan; cook, stirring frequently, until just beginning to turn pink, 1 to 2 minutes. Using a slotted spoon, transfer shrimp to another medium bowl.
5. Reduce heat to medium. Add onion and ½ teaspoon salt to pan; cook, stirring occasionally, until just starting to caramelize, 6 to 8 minutes. Add tomatoes, garlic, and paprika; cook until deeper red in color and starting to slightly stick to pan, 5 to 6 minutes. Add rice; cook for 1 minute, stirring frequently.
6. Add broth mixture and remaining 2½ teaspoons salt to pan; bring to a boil. (If using a 12-inch skillet, pan will be quite full.) Reduce heat to medium; cook, stirring rice mixture and turning pan occasionally to distribute heat evenly under skillet, until liquid is mostly absorbed, about 12 minutes. Stir in chorizo and remaining 1 cup broth; cook, without stirring, until liquid is mostly absorbed, about 8 minutes.
7. Scatter shrimp and peas over rice; cover and cook until shrimp are opaque and peas are tender, 5 to 7 minutes. Remove from heat; cover and let stand for 15 minutes. Serve with lemon wedges. Garnish with peppadew peppers, if desired.

PRO TIP
It's important to maintain an equal distribution of heat on the bottom of the pan for even cooking and ultimate paella success. Be sure to occasionally rotate your pan, especially when using electric ranges. Also, if using a paella pan, flat-bottomed models can work better for home stovetops.



Honey-Cardamom Cream with Fresh Berries

Makes 6 servings

These light, delicately sweet poufs of cardamom-spiced cream, paired with berries at their peak, are the perfect ending for your next summer dinner party.

1 cup cold heavy whipping cream
4 large egg yolks
¼ cup plus 1 tablespoon clover honey, divided
¼ cup fino sherry*
2 teaspoons fresh lemon juice
1 teaspoon ground cardamom
¼ teaspoon kosher salt
1½ cups fresh blueberries
1½ cups fresh strawberries, halved
Garnish: clover honey

1. In a large bowl, whisk cream by hand until medium peaks form, 1 to 2 minutes. Cover and refrigerate until ready to use. Fill a large bowl with ice and water; set aside.
2. In the top of a double boiler, whisk together egg yolks, ¼ cup honey, sherry, and lemon juice. Cook over simmering water, whisking constantly, until frothy, lighter in color, and slightly thickened, 8 to 12 minutes. Remove from heat; whisk in cardamom and salt.
3. Place top of double boiler in prepared ice bath; whisk until mixture is cooled, 4 to 5 minutes. Add whipped cream to yolk mixture; whisk until thickened, 1 to 2 minutes.
4. In a large bowl, toss together blueberries, strawberries, and remaining 1 tablespoon honey. Divide cream mixture among 6 small dessert bowls. Top with berries. Garnish with honey, if desired. Serve immediately.

**We used Lustau Jarana Fino Sherry.* [C]

CHICKEN *again?*

THE BEAUTY OF THIS DINNERTIME STAPLE IS ITS ABILITY TO TRANSFORM WITH ONLY A HANDFUL OF INGREDIENTS. EACH OF THESE CHICKEN DISHES WILL SPICE UP YOUR WEEK IN A DELICIOUSLY DIFFERENT WAY AND NEVER HAVE YOU ASKING, "CHICKEN AGAIN?"

PHOTOGRAPHY BY JIM BATHIE / RECIPE DEVELOPMENT AND FOOD STYLING BY KATHLEEN KANEN / STYLING BY BETH K. SEELEY





Roasted Chicken
with Ratatouille
page 89

PRO TIP
If you don't have sherry vinegar, use red wine vinegar. Be careful when adding vinegar to a hot pan. It creates a strong vinegar aroma, so make sure to stand back.

Chicken with Potatoes and Sherry Vinegar Pan Sauce
page 88


One-Pan
Arroz con Pollo
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Herbes de Provence Marinated Chicken and Haricots Verts
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Pan-Roasted
Chicken Thighs
page 88

Miso-Roasted Chicken with Baby Bok Choy
page 90



Pan-Roasted Chicken Thighs

Makes about 3 servings

A good pan-roasted chicken recipe is something every home cook should master, and the best thing is that only a few ingredients are needed to do the trick. You'll be happily surprised by how something this easy can be so tasty!

6 bone-in skin-on chicken thighs (about 2½ pounds), trimmed
1½ teaspoons kosher salt
½ teaspoon ground black pepper
1 tablespoon olive oil
Garnish: fresh thyme

1. Preheat oven to 425°. Sprinkle chicken with salt and pepper.
2. In a 12-inch ovenproof skillet, heat oil over medium-high heat. Add chicken, skin side down; cook until browned, 3 to 4 minutes. Turn, and cook until browned, 2 to 3 minutes more. Remove chicken from skillet. Carefully drain any excess oil from skillet. Return chicken, skin side up, to skillet.
3. Bake until an instant-read thermometer inserted in thickest portion registers 165°, about 22 minutes. Garnish with thyme, if desired.

PRO TIP
For even more flavor, rub salt and pepper underneath chicken skin. If you'd like to add additional spices, sprinkle on chicken skin after turning chicken over in the pan, so the spices don't burn on the bottom of the skillet.



Chicken with Potatoes and Sherry Vinegar Pan Sauce

Makes 2 servings

We've created this effortless and impressive meal that gets finished with a simple pan sauce, which adds a touch of acidity and keeps the chicken moist and flavorful.

3 tablespoons olive oil, divided
¾ pound baby yellow potatoes (about 8), quartered
¾ teaspoon kosher salt, divided
½ teaspoon ground black pepper, divided
3 large shallots, peeled and cut into ¾-inch pieces (about ¾ cup)
2 (8-ounce) boneless skinless chicken breasts
2 tablespoons sherry vinegar
1 tablespoon capers, drained
2 tablespoons chopped fresh parsley
Sherry Vinegar Pan Sauce (recipe follows)

1. Preheat oven to 425°.
2. In a 12-inch ovenproof skillet, heat 2 tablespoons oil over medium-high heat. Add potatoes; sprinkle with ¼ teaspoon salt and ¼ teaspoon pepper. Cook, stirring frequently, until browned, 3 to 4 minutes. Add shallot; cook for 1 minute. Remove potato mixture from skillet; set aside.
3. Add remaining 1 tablespoon oil to skillet; heat over medium-high heat. Sprinkle chicken with remaining ½ teaspoon salt and remaining ¼ teaspoon pepper. Add chicken to skillet; cook until browned, 2 to 3 minutes per side. Spoon potato mixture around chicken; drizzle with vinegar. Transfer skillet to oven.
4. Bake until an instant-read thermometer inserted in thickest portion of chicken registers 165° and potatoes are tender, about 20 minutes. Remove from oven; stir in capers, and sprinkle with parsley.
5. Transfer chicken and potato mixture to a platter, reserving browned bits in bottom of skillet for Sherry Vinegar Pan Sauce. Serve chicken and potatoes with Sherry Vinegar Pan Sauce.

:05 MINUTES

Morning PREP

Quarter potatoes, and store in a bowl of cold water in refrigerator. Pat dry before using.

Sherry Vinegar Pan Sauce

Makes about ¼ cup

½ cup chicken broth
½ teaspoon all-purpose flour
1 tablespoon sherry vinegar
⅛ teaspoon kosher salt
⅛ teaspoon ground black pepper
½ teaspoon unsalted butter

1. In a small bowl, whisk together flour, broth, vinegar, salt, and pepper. Add broth mixture to skillet with browned bits from Chicken with Potatoes and Sherry Vinegar Pan Sauce; cook over medium heat, stirring constantly, until mixture begins to simmer, scraping browned bits from bottom of pan. Reduce heat to medium-low; cook until mixture is slightly thickened, about 1 minute. Remove from heat; add butter, stirring until melted. Serve immediately.



Herbes de Provence Marinated Chicken and Haricots Verts

Makes 2 servings

:05 MINUTES

Morning PREP

Complete step 1.

Fragrant herbes de Provence seasons the chicken to perfection, while a generous squeeze of lemon, a sprinkling of fresh chives, and tender haricots verts take this meal from ordinary to outstanding.

- ¼ cup fresh lemon juice
- 4 tablespoons olive oil, divided
- 4 teaspoons herbes de Provence, divided
- 1 clove garlic, sliced
- 1 teaspoon kosher salt, divided
- 1 teaspoon ground black pepper, divided
- 2 (8-ounce) boneless skinless chicken breasts
- ½ pound haricots verts, trimmed
- 1 teaspoon lemon zest
- Garnish: pan-seared lemon slices, chopped fresh chives

1. In a large resealable plastic bag, combine lemon juice, 2 tablespoons oil, 3 teaspoons herbes de Provence, garlic, ¼ teaspoon salt, and ¼ teaspoon pepper. Add chicken to bag, shaking to coat. Seal bag, and refrigerate for up to 4 hours.
2. Preheat oven to 425°.
3. In a 12-inch ovenproof skillet, heat 1 tablespoon oil over medium-high heat. Add beans; cook until softened, about 3 minutes. Remove from skillet; set aside.
4. Remove chicken from bag, discarding marinade. Pat chicken dry with paper towels. Sprinkle chicken with ½ teaspoon salt and ½ teaspoon pepper. Heat remaining 1 tablespoon oil in skillet. Add chicken; cook until browned, 2 to 3 minutes per side. Arrange beans around chicken.
5. In a small bowl, combine zest, remaining 1 teaspoon herbes de Provence, remaining ¼ teaspoon salt, and remaining ¼ teaspoon pepper; sprinkle over beans. Transfer skillet to oven.
6. Bake until an instant-read thermometer inserted in thickest portion of chicken registers 165° and beans are tender, about 20 minutes, stirring beans once. Garnish with lemon slices and chives, if desired.

PRO TIP
Do not use extra-virgin olive oil in chilled marinades, as it may solidify when chilled for a long period of time.



Roasted Chicken with Ratatouille

Makes about 2 servings

:05 MINUTES

Morning PREP

Prepare onion, carrots, and tomatoes; cover and refrigerate.

Take notice: while ratatouille might have originated as a poor man's dish, this is no poor man's chicken. Our spin on this classic introduces unexpected vegetables and gets served with plenty of fresh French bread to scoop up every bit of sauce on your plate.

- 4 bone-in skin-on chicken thighs (about 1¾ pounds), trimmed
- 1¼ teaspoons kosher salt, divided
- ¾ teaspoon ground black pepper, divided
- 2 tablespoons plus 2 teaspoons olive oil, divided
- 4 cups (¾-inch) cubed eggplant
- 1 cup chopped yellow onion
- 2 medium carrots, peeled, halved lengthwise, and cut diagonally into 1-inch pieces (about 1 cup)
- 1 cup assorted cherry tomatoes, halved
- 1 tablespoon minced garlic (about 3 large cloves)
- 2 tablespoons red wine vinegar
- 3 tablespoons chopped fresh basil
- French bread, to serve

1. Preheat oven to 425°.
2. Sprinkle chicken with ½ teaspoon salt and ¼ teaspoon pepper. In a 12-inch ovenproof skillet, heat 2 teaspoons oil over medium-high heat. Add chicken, skin side down; cook until browned on bottom, 3 to 4 minutes. Turn, and cook until browned, 2 to 3 minutes more. Remove from skillet; set aside.
3. Add remaining 2 tablespoons oil to skillet; heat over medium-high heat. Add eggplant, onion, and carrot; cook until softened, about 3 minutes. Add tomatoes and garlic; cook for 1 minute. Stir in vinegar, ½ teaspoon salt, and remaining ½ teaspoon pepper. Remove from heat. Nestle chicken, skin side up, in eggplant mixture. Transfer skillet to oven.
4. Bake until an instant-read thermometer inserted in thickest portion of chicken registers 165° and vegetables are tender, about 25 minutes, stirring vegetables once. Sprinkle vegetables with basil and remaining ¼ teaspoon salt. Serve with French bread.

PRO TIP
When picking eggplant, be sure to choose one with a firm peel. Any soft spots may indicate that it is brown on the inside.



One-Pan Arroz con Pollo

Makes about 4 servings

:05 MINUTES

Morning PREP

Prepare onion and bell peppers; cover and refrigerate.

This all-encompassing weeknight meal earned its spot as our cover star and is definitely a one-pot meal to remember. We're certain this staple in Latin American cuisine will become a well-loved recipe in your household.

4 bone-in skin-on chicken thighs (about 1¾ pounds), trimmed
4 skin-on chicken drumsticks (about 1¾ pounds)
2½ teaspoons kosher salt, divided
¾ teaspoon ground black pepper, divided
2 tablespoons olive oil, divided
1½ cups chopped yellow onion
1 cup chopped red bell pepper
1 cup chopped yellow bell pepper
1 cup long-grain rice
1 tablespoon minced garlic (about 3 large cloves)
2 cups chicken broth
½ cup chopped pitted green olives
Lime wedges, to serve
Garnish: chopped fresh cilantro

1. Preheat oven to 350°.
2. Sprinkle chicken with 2 teaspoons salt and ½ teaspoon pepper. In a 12-inch ovenproof skillet with a lid, heat 1 tablespoon oil over medium-high heat. Add chicken thighs, skin side down; cook until browned, 3 to 4 minutes. Turn, and cook until browned, 2 to 3 minutes more. Remove thighs from skillet; set aside.
3. Add drumsticks to skillet; cook, turning occasionally, until browned, about 6 minutes. Remove from skillet; set aside.
4. Add remaining 1 tablespoon oil to skillet; heat over medium-high heat. Add onion and bell peppers; cook until softened, about 3 minutes. Add rice and garlic; cook for 1 minute. Return chicken to skillet. Add broth, remaining ½ teaspoon salt, and remaining ¼ teaspoon pepper; bring to a boil. Cover and transfer skillet to oven.
5. Bake until an instant-read thermometer inserted in thickest portion of chicken registers 165°, rice is tender, and most of liquid is absorbed, about 30 minutes. Let stand, covered, for 10 minutes. Sprinkle with olives. Garnish with cilantro, if desired. Serve with lime wedges.

PRO TIP
When using bone-in chicken, avoid letting thermometer touch bone as it will provide an inaccurate reading.



Miso-Roasted Chicken with Baby Bok Choy

Makes about 2 servings

:05 MINUTES

Morning PREP

Prepare miso mixture and refrigerate. Cut bok choy into quarters and gently rinse, especially through center to thoroughly remove dirt from inner leaves; cover and refrigerate.

Fresh ginger, miso, and sesame oil work in harmony to infuse these chicken thighs with an earthy umami flavor that's only made better with a crispy, golden-brown crust. The addition of baby bok choy is a welcomed sidekick to this Asian-inspired meal.

4 bone-in skin-on chicken thighs, trimmed
½ teaspoon kosher salt
¼ teaspoon ground black pepper
¼ cup white miso paste
1 tablespoon rice vinegar
1 teaspoon grated fresh ginger
1 teaspoon dark sesame oil
2 teaspoons olive oil
3 baby bok choy, trimmed and quartered
Garnish: sliced green onion

1. Preheat oven to 425°.
2. Sprinkle chicken with salt and pepper. In a small bowl, stir together miso paste, vinegar, ginger, and sesame oil. Spread 1 teaspoon miso mixture under skin of chicken.
3. In a 12-inch ovenproof skillet, heat olive oil over medium-high heat. Add chicken, skin side down; cook until browned, 3 to 4 minutes. Turn, and cook until browned, 2 to 3 minutes more. Transfer skillet to oven.
4. Bake for 10 minutes. Remove from oven, and spread remaining miso mixture onto chicken. Arrange bok choy around chicken. Bake until an instant-read thermometer inserted in thickest portion of chicken registers 165° and bok choy is tender, about 15 minutes more, rearranging bok choy once.
5. Place chicken and bok choy on a serving platter; spoon some cooking liquid over bok choy. Garnish with green onion, if desired.

PRO TIP
There are lots of varieties of miso. The darker it is, the more pungent it will be. [c]

weeknight baking

IF TIME IS OF THE ESSENCE AND COMPLICATED RECIPES AREN'T YOUR FORTE, LOOK NO FURTHER. WE'RE BAKING UP FIVE WEEKNIGHT-FRIENDLY RECIPES THAT ARE JUST AS IMPRESSIVE AS THEIR INTRICATE COUNTERPARTS.

PHOTOGRAPHY BY WILLIAM DICKEY
RECIPE DEVELOPMENT AND FOOD STYLING BY LAURA CRANDALL



Macadamia Lace Cookies
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Summer Fruit Buckle
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No-Churn Roasted
Strawberry Ice Cream
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Quick and Easy Skillet Cookie
page 99

cover recipe





Apricot Shortbread Bars

Makes 9

Would you believe us if we told you something so pretty is actually doable on a weeknight? A rich shortbread serves as the base for a rum-spiked apricot filling that's double the fun, apricot style.

:05 MINUTES

Morning PREP

Set out butter to soften.

- **⅔ cup (150 grams) unsalted butter, softened**
- **⅔ cup (80 grams) confectioners' sugar**
- **1 large egg yolk (19 grams)**
- **½ teaspoon (3 grams) vanilla bean paste**
- **1½ cups (188 grams) all-purpose flour**
- **¼ cup (24 grams) almond flour**
- **½ teaspoon (1.5 grams) kosher salt**
- **1 (8.2-ounce) jar (235 grams) apricot spread***
- **⅔ cup (107 grams) sliced fresh apricots**
- **1 tablespoon (15 grams) spiced rum**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium-low speed until smooth, about 1 minute. Add confectioners' sugar, and beat until smooth, about 1 minute. Add egg yolk and vanilla bean paste, and beat until combined, about 1 minute.

2. In a small bowl, combine flours and salt. With mixer on low speed, add flour mixture to butter mixture in two additions, beating just until combined. Turn out dough onto a lightly floured work surface, and gently knead 3 to 4 times.

3. Preheat oven to 325°F (170°C). Butter a 14x4-inch tart pan.

4. Measure ½ cup (144 grams) dough. Wrap in plastic wrap, and refrigerate until ready to use. Press remaining dough into bottom and up sides of prepared pan. Freeze for 5 minutes.

5. In a medium bowl, combine apricot spread, apricots, and rum; set aside.

6. Place a piece of parchment paper on top of dough. Fill with pie weights and bake for 15 minutes. Remove from oven and remove pie weights and parchment paper. Pour filling into crust. Crumble remaining dough on top of filling. Bake until filling is bubbly, about 30 minutes more. Let cool completely before removing from pan. Cut into 9 (1½-inch) slices.

**We used Bonne Maman Intense Apricot Fruit Spread.*

PRO TIP

Since you don't have to cream the butter, you can gently warm the butter in the microwave for a quick softening if you're short on time. (Be careful not to melt it!)



Quick and Easy Skillet Cookie

Makes about 8 servings

With melted chocolate and rich peanut butter, this is the ultimate indulgent weeknight treat.

1 cup (227 grams) unsalted butter, softened
1½ cups (330 grams) firmly packed light brown sugar
1 large egg (50 grams), room temperature
2 teaspoons (8 grams) vanilla extract
1½ cups (188 grams) all-purpose flour
1½ teaspoons (8 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
1¼ cups (100 grams) old-fashioned oats, divided
2 tablespoons (30 grams) whole milk
¾ cup (192 grams) creamy peanut butter
⅔ cup (113 grams) semisweet chocolate morsels

1. Preheat oven to 325°F (170°C). Spray a 10-inch cast-iron skillet with baking spray with flour.
2. In a large bowl, beat butter and brown sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and vanilla; beat until combined.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Beat in ¾ cup (60 grams) oats and milk.
4. With dampened hands, press half of dough into bottom of prepared skillet. Spread peanut butter onto dough. Drop heaping tablespoonfuls of remaining dough over peanut butter. Sprinkle with chocolate morsels and remaining ½ cup (40 grams) oats.
5. Bake until golden brown, about 45 minutes, covering loosely with foil during last 10 minutes of baking to prevent excess browning, if necessary. Let cool for 15 minutes.

:05 MINUTES

Morning PREP

Whisk together the flour, baking powder, and salt; cover and store on counter.



Summer Fruit Buckle

Makes 1 (9-inch) buckle

Somewhat of a cross between a coffee cake and a cobbler, this tender buckle showcases summer stone fruit and berries in all the best ways, and its bake time clocks in at right under an hour.

½ cup (113 grams) unsalted butter, softened
1 cup (200 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
2 large eggs (100 grams)
1 tablespoon (18 grams) vanilla bean paste
1 tablespoon (3 grams) lemon zest (from about 1 lemon)
2 cups (250 grams) cake flour
2 teaspoons (10 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
½ cup (120 grams) whole milk
½ cup (86 grams) fresh blueberries, divided
½ cup (56 grams) chopped fresh peaches
Garnish: sliced almonds

1. Preheat oven to 350°F (180°C). Line a 9-inch square cake pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 1 cup (200 grams) sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla bean paste and zest.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Fold ¼ cup (43 grams) blueberries and ¼ cup (28 grams) chopped peaches into batter. Pour batter into prepared pan. Gently press remaining ¼ cup (43 grams) blueberries and ¼ cup (28 grams) chopped peaches on top of batter. Sprinkle with remaining 2 tablespoons (24 grams) sugar. Sprinkle with almonds, if desired.
4. Bake until golden brown, about 35 minutes. Let cool in pan for 10 minutes. Remove from pan, and serve warm, or let cool completely on a wire rack.

:05 MINUTES

Morning PREP

Set out butter to soften. Line cake pan with parchment paper. Wash blueberries.

PRO TIP
The batter is relatively universal and will suit whatever fruit you desire.



Macadamia Lace Cookies

Makes about 28

Crunchy cookie alert! These classic, wafer-thin cookies are every bit as crispy as you know them to be—speckled with lots of delicate, buttery holes too—but have gotten a slight face-lift thanks to macadamia nuts and a luscious white chocolate drizzle.

:05 MINUTES

Morning PREP

Grind macadamia nuts in food processor until uniform in size. Chop chocolate. Store both at room temperature.

- ⅔ **cup (64 grams) ground salted macadamia nuts**
- ½ **cup (63 grams) all-purpose flour**
- 4½ **tablespoons (63 grams) unsalted butter**
- ⅓ **cup (67 grams) granulated sugar**
- 3½ **tablespoons (73.5 grams) golden syrup**
- 1 **teaspoon (4 grams) vanilla extract**
- 1 **cup (170 grams) chopped white chocolate**

1. Preheat oven to 325°F (170°C). Line 3 baking sheets with parchment paper.
2. In a small bowl, combine ground macadamia nuts and flour; set aside.
3. In a medium saucepan, melt butter over medium heat. Add sugar and golden syrup; cook, whisking constantly, until boiling, about 1 minute. Remove from heat; stir in macadamia mixture until combined. Stir in vanilla. Using a 2-teaspoon spring-loaded scoop, immediately scoop batter, and drop at least 3 inches apart onto prepared pans.
4. Bake, in batches, until bubbly and lightly browned, 7 to 8 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks lined with paper towels.
5. In a small microwave-safe bowl, heat chocolate on high for 30 seconds. Stir, and heat chocolate in 15-second intervals, stirring well between each, until melted and smooth. Place cookies on parchment paper, and drizzle with melted chocolate.

PRO TIP
If you have a non-stick silicone baking mat, that would work just as well as, if not better, than parchment paper.



No-Churn Roasted Strawberry Ice Cream

Makes about 1½ quarts

Think of this as the adult version of what you'd order from an ice cream truck during the summer, except tastier. Roasted strawberries amplify the flavor of this mix-together ice cream base that's so simple you'll be whipping it up week after week. Even better? No fancy machinery required.

:05 MINUTES

Morning PREP

Hull and chop strawberries; cover and refrigerate.

- 2 **cups (480 grams) heavy whipping cream, chilled**
- ½ **cup (18 grams) chopped fresh basil**
- 1 **pound (454 grams) fresh strawberries, hulled and chopped**
- 3 **tablespoons (45 grams) balsamic vinegar**
- 2 **tablespoons (24 grams) granulated sugar**
- 3 **teaspoons (12 grams) vanilla extract, divided**
- 1 **(14-ounce) can (396 grams) sweetened condensed milk**

1. In a medium bowl, combine cold cream and basil. Cover and refrigerate for 45 minutes. Place a 10x5-inch loaf pan in freezer.
2. Preheat oven to 300°F (150°C).
3. In a medium bowl, combine strawberries, vinegar, sugar, and 1 teaspoon (4 grams) vanilla. Let berries macerate for 10 minutes. Pour onto a rimmed baking sheet.
4. Bake until softened, about 10 minutes. Return to medium bowl, and mash until only a few chunks remain. Place bowl in freezer, and let cool for 15 minutes. In a large bowl, combine half of roasted strawberries and condensed milk.
5. Strain basil cream into the bowl of a stand mixer fitted with the whisk attachment, discarding basil; add remaining 2 teaspoons (8 grams) vanilla, and beat at medium-high speed until stiff peaks form. Fold one-third of whipped cream into condensed milk mixture. Fold in remaining whipped cream just until combined. Spoon mixture into cold loaf pan alternately with remaining roasted strawberries. Cover and freeze overnight. Let stand at room temperature for 15 minutes before serving.

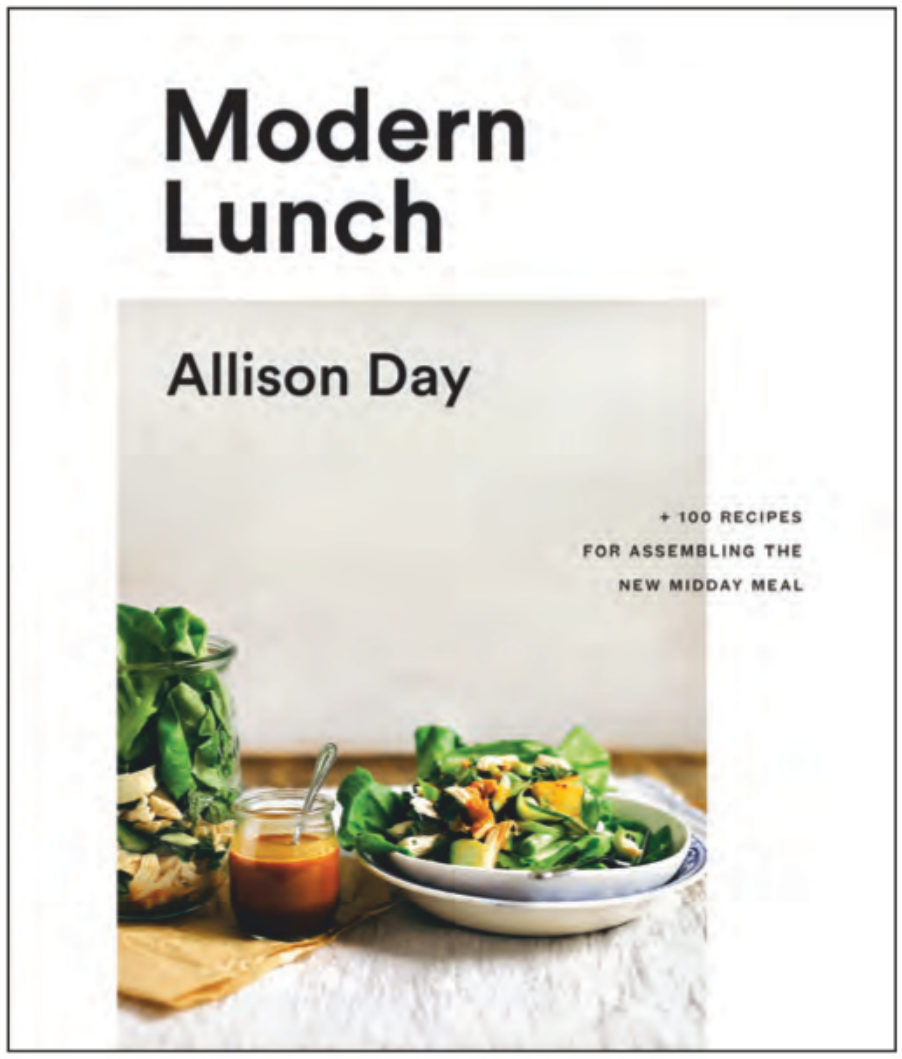
PRO TIP
You can infuse the cream for longer if you'd like, but the basil flavor will be more intense. C



9-Layer Salad with Lemon Curry Dressing
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ALLISON DAY'S MODERN LUNCH

+100 Recipes for Assembling the New Midday Meal



From the mind of author, editor, food stylist, and blogger Allison Day comes a collection of lunchtime recipes to fit any schedule, budget, and palate. *Modern Lunch* features everything from ways to master meal prep to quick, on-the-go lunches that can be enjoyed anywhere. Packed with stunning photography and plenty of tips to help you win your midday mealtime, you'll find new inspiration every time you flip through this unique cookbook.

✧ *What inspired you to write a cookbook centered around lunchtime?*

The book really came about from trying to find a middle ground between sad desk lunches and expensive or unhealthy takeout. I didn't see anything out there that bridged that gap. I kept hearing from friends, family, and readers that lunch is a hard meal to figure out and get excited about, and one that's the most challenging to schedule time to cook for. I needed tasty, beautiful, nourishing, adult-appropriate lunches that could be enjoyed both at home and packed up for work, which is the reality for me and my partner, so that's a lot of what I was looking to have the book speak to. With nothing out there that appealed to contemporary schedules, palates, and dietary preferences, I knew home cooks were ready to experience a reimagined take on the midday meal—and make it the star of their day.





✧ What is your favorite recipe from the book, and why?

In the cooler weather, I turn to my Just-Add-Water Miso, Sweet Potato, and Soba Ramen. It's vegetarian and builds flavor through a concentrate made with pureed sweet potatoes, miso, ginger, and more. The components—ramen broth concentrate, soba noodles, roasted mushrooms, steamed greens, and jammy eggs—can be assembled in a jar or container and packed safely (i.e. without the fear of soup exploding) in your bag. You simply add just-boiled water when you're ready to eat and enjoy. In the warmer months, my Greens and Farro with Chicken, Avocado, and Honey-Mustard Dressing is what I'm making on repeat. It's delicious warm or chilled and can transition to weekend lunchtime entertaining in an instant. This meal is the ultimate way to recharge at noon.

✧ What is your best tip for people wanting to start meal prepping?

My number one tip is to schedule cooking. Choose one day a week to devote two to three hours of cooking, and you will see yourself through most of the workweek with exciting and appealing lunches. All the recipes from *Modern Lunch* are an efficient use of your time in the kitchen for low-investment, high-return cooking.

✧ What food trend are you loving right now?

I really love that meal prep is becoming mainstream. It's a brilliant way to save time in the long run, keep cash in the bank, stick to healthy eating goals, and, of course, put lunch in the spotlight.

Citrus, Shrimp,
and Quinoa Salad
with Feta
page 106

California
Lunch Bowl

California Lunch Bowl

Makes about 2 servings

While writing this book, I finally ventured to California, and it became a new happy place for me. Gjusta, a bakery and restaurant in Venice, California, has a grain bowl that played with temperature, texture, and flavor in a way I'd never experienced before and needed to recreate immediately upon my return home. The soft egg in this bowl, like the one I enjoyed at Gjusta, marries with the lightest, clearest dressing for an expression of modern healthy eating that I believe anyone can get behind.

1 tablespoon distilled white vinegar
2 large eggs
2 cups cooked brown rice or quinoa, preferably warm
2 cups shredded romaine lettuce
¼ bulb fennel, shaved
1 avocado, halved, peeled, and sliced
2 tablespoon extra-virgin olive oil
1 tablespoon balsamic vinegar
Salt
Ground black pepper
1 teaspoon minced fresh red Thai chili
2 tablespoon dukkah
¼ cup chopped fresh cilantro

1. For the poached eggs, fill a small skillet two-thirds full of water.
2. Add the white vinegar, bring the water to a boil, and crack in the eggs. Immediately remove from the heat and cover for 7 minutes. If you are taking this to go, use a hard-boiled egg instead of a poached egg.
3. To assemble, to serving bowls, add the rice, romaine, fennel, and avocado. Season with the olive oil, balsamic vinegar, salt and pepper to taste, and chili. Top with the dukkah and cilantro. Remove the egg from the water with a slotted spoon, draining as much water as possible; place on top of the rice. Toss, allowing the yolk to become part of the dressing, and enjoy. If you are packing this to go, assemble your bowl in a container replacing the poached egg with a peeled hard-boiled egg. Seal and refrigerate until you are ready to take it with you, and keep it refrigerated at work or chilled with a cooler pack until you are ready to eat.

KEEP SLICED AVOCADO FRESH
To keep avocado from browning, concentrate the olive oil and balsamic vinegar on the avocado flesh, and then sprinkle dukkah over top to cover. This assembly trick keeps oxidation to a minimum.

9-Layer Salad with Lemon Curry Dressing

Makes about 4 servings

In a way, the original 7-layer salad was the very first meal in a jar, before meals in jars were popular. Nevertheless, the trifle-style assembly of yore is much fussier than I can imagine packing up for a modern weekday lunch, so I've simplified things, even though I've added two extra layers. I've chosen the vegetables here for their diverse yet complementary tastes, textures, and colors, and for their long-lasting physical structure. But use any mixture of sweet/bitter/crispy/creamy produce you enjoy.

Lemon Curry Dressing
½ cup lemon juice
½ cup unsweetened plain yogurt
¼ cup extra-virgin olive oil
1 tablespoon mild curry powder
½ teaspoon salt
¼ teaspoon minced garlic
Ground black pepper

Salad
1 cup fresh shelled or frozen green peas
1 bulb fennel, cored, shaved or very thinly sliced
1 head radicchio, cored and shredded
2 carrots, shaved or grated
½ cup fresh herbs of choice (basil, parsley, mint)
4 cups baby arugula
1 cup shaved Parmesan
4 servings protein of choice
Lemon wedges

1. For the dressing, to a small bowl add the lemon juice, yogurt, olive oil, curry powder, salt, minced garlic, and pepper to taste, and whisk until fully combined. Store in an airtight container in the refrigerator until you are ready to assemble the salad jars.
2. To assemble the salad, divide dressing among 4 large jars. Top with the salad ingredients in the order listed. Seal and refrigerate or take to go immediately.
3. Keep your jar chilled in the work refrigerator or with a cooler pack in your lunch bag. To serve, remove the lemon, shake up the jar, and then squeeze the lemon over top and enjoy. Or toss the salad in a serving bowl, season with the lemon, and then eat.

PICK YOUR PROTEIN
Protein keeps you fuller for longer, making it a must-have addition. Chicken, salmon, tuna, hard-boiled eggs, or canned white beans bulk up this salad.

Citrus, Shrimp, and Quinoa Salad with Feta

Makes about 4 servings

Sicilian orange salads with black olives are a staple of mine in the winter when citrus is at its peak, but they certainly aren't a whole meal. This citrus salad, however, is satisfyingly complete, combining sharp grapefruit, clementine, and lime, along with shrimp, quinoa, and feta. If you don't like shrimp, skip it or use thin slices of medium-rare steak instead.

2 cups water
1 cup uncooked quinoa
16 medium shrimp, peeled and deveined
2 tablespoon extra-virgin olive oil
½ teaspoon salt
⅛ teaspoon chipotle chili powder or smoked paprika
2 cold grapefruits, peeled and sliced into rounds or segmented
4 cold clementines, peeled and segmented
4 ounces feta, crumbled
12 Moroccan dry-cured or Kalamata olives, pitted and chopped
1 lime, sliced

1. Preheat the oven to 425°F. For the quinoa, to a medium saucepan, add the water and quinoa and bring to a boil. Reduce to a simmer, cover, and cook for 15 minutes. Remove from the heat and let sit, covered, for 5 minutes. Uncover, fluff with a fork, and transfer to a large bowl.
2. For the shrimp, on a large rimmed baking sheet, toss the shrimp with the oil, salt, and chipotle powder or smoked paprika. Roast for 7 to 10 minutes, or until the shrimp are bright pink. Add to the bowl with the quinoa, along with the grapefruit, clementine, feta, and olives. Gently toss to combine.
3. If you are eating immediately, divide the salad between plates or bowls, top with the lime slices, and serve. If you are taking this to go, add a portion of the salad to a container, top with some lime slices, seal, and refrigerate until you are ready to take it with you. When you get to work, keep it chilled in the refrigerator or with a cooler pack in your bag until lunchtime. To serve, season with lime and enjoy. c

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MAKEOVER YOUR LEFTOVERS

OPEN THE DOOR TO NEW MEALTIME POSSIBILITIES WITH EXCITING RECIPES FEATURING CLASSIC INGREDIENTS

RECIPE DEVELOPMENT AND FOOD STYLING BY ELIZABETH STRINGER

Eggplant Gratin with
Crème Fraîche and Herbs
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Eggplant Gratin with Crème Fraîche and Herbs

Makes 4 to 6 servings

Saucy and creamy, this eggplant gratin smells just as good as it tastes and will surely become a favorite recipe for leftover crème fraiche.

:05 MINUTES

Morning PREP

Grate cheese and mince chives. Cover and refrigerate.

2 medium to large eggplant, sliced ½ inch thick
Kosher salt, for sprinkling
4 ounces crème fraîche
1 cup finely grated Parmigiano-Reggiano cheese, divided
3 tablespoons minced fresh chives
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh oregano
1 tablespoon fresh thyme leaves
2 cups prepared marinara sauce
Garnish: minced fresh chives, chopped fresh basil, chopped fresh oregano, fresh thyme leaves

1. Line a work surface with a double layer of paper towels. Arrange eggplant slices in an even layer on paper towels; sprinkle both sides with salt. Place a second layer of paper towels on top of eggplant, then place a heavy cutting board or a stack of sheet pans on top of eggplant to press out excess water. Let stand for 30 minutes.
2. Preheat oven to 375°. Line a sheet pan with paper towels.
3. Heat a large skillet over high heat. Add eggplant slices in batches; sear until browned on both sides, about two minutes. Place on prepared pan, and press with additional paper towels to remove excess water. Set aside.
4. In a medium bowl, stir together crème fraîche, ½ cup Parmigiano-Reggiano, chives, basil, oregano, and thyme.
5. Spread about ¼ cup marinara sauce in a 1-quart baking dish. Top with a single layer of eggplant slices, and cover with a thin layer of marinara sauce; repeat layers twice. Top with a thin layer of crème fraîche mixture. Sprinkle with remaining ½ cup Parmigiano-Reggiano.
6. Bake until hot and bubbly, about 25 minutes. Increase oven temperature to broil. Broil until well browned, 3 to 5 minutes. Let stand for 5 to 10 minutes. Garnish with chives, basil, oregano, and thyme, if desired.

PRO TIP
Searing the eggplant in a dry skillet helps remove additional water, while providing flavor and partially cooking the eggplant. If you skip this step, your gratin with be watery, and you will need to add an additional 10 to 15 minutes to the cook time to thoroughly cook the eggplant.

Soy, Ginger, and Lime Grilled Chicken

Makes 4 to 6 servings

Put that bottle of soy sauce to good use! This grilled chicken is perfect to add to your weekly meal prep rotation and is great in ramen bowls or your favorite wraps.

:05 MINUTES

Morning PREP

Prepare marinade.

4 boneless skinless chicken breasts
1 cup soy sauce
¼ cup dry white wine
¼ cup olive oil
¼ cup fresh lime juice
1 tablespoon minced garlic
1 tablespoon toasted sesame oil
1 tablespoon Worcestershire sauce
1 teaspoon dry mustard
1 (1-inch) piece peeled fresh ginger, minced
Lime wedges, to serve
Garnish: fresh cilantro

1. Place chicken breasts between 2 sheets of plastic wrap. Using a meat mallet, pound each piece to about ½-inch thickness.
2. In a large bowl, whisk together soy sauce, wine, olive oil, lime juice, garlic, sesame oil, Worcestershire, mustard, and ginger. Reserve ¼ cup marinade for serving. Add chicken to remaining marinade, turning to coat. Refrigerate for at least 4 hours or overnight.
3. Preheat grill to 350° or medium heat.
4. Grill chicken until an instant-read thermometer inserted in center registers 165°, 7 to 8 minutes per side. Let stand for 2 minutes. Serve with lime wedges and reserved ¼ cup marinade. Garnish with cilantro, if desired.

PRO TIP
Pounding the meat to an even thickness helps ensure even cooking and also allows the chicken to absorb more flavor from the marinade. [c]



FAST AND FRESH

DON'T LET YOUR MEALS SUFFER JUST BECAUSE TIME ISN'T ON YOUR SIDE—YOU ONLY NEED 20 MINUTES OR LESS TO HAVE A WHOLESOME, TASTY DINNER ON THE TABLE WITH THIS SIMPLE RECIPE

Grouper with Pico Salad

Makes 4 servings

A meal of flaky fish paired with crunchy corn, juicy tomatoes, summery zucchini, and flavorful pico de gallo can be on your dinner table faster than you thought possible.

- **4 (8-ounce) skinless grouper fillets**
- **2 tablespoons fine-ground yellow cornmeal**
- **2 tablespoons all-purpose flour**
- **2½ teaspoons kosher salt, divided**
- **1¼ teaspoons ground black pepper, divided**
- **1 tablespoon vegetable oil**
- **1 medium zucchini, thinly sliced**
- **1 cup grape tomatoes, halved**
- **2 ears sweet corn, kernels removed from cobs**
- **½ tablespoon unsalted butter**
- **6 to 8 fresh basil leaves, torn**
- **Garnish: prepared pico de gallo**

1. Preheat oven to 425°.
2. Thoroughly pat fillets dry with paper towels. In a small bowl, stir together cornmeal, flour, 2 teaspoons salt, and 1 teaspoon pepper. Dust both sides of fish with cornmeal mixture.
3. In a 12-inch nonstick ovenproof skillet, heat oil over high heat until just smoking. Place fish in pan, pressing gently to ensure even contact with pan. Cook for 1 to 1½ minutes; turn fillets, and transfer skillet to oven.
4. Bake until an instant read thermometer inserted in thickest portion registers 135°, 7 to 10 minutes.
5. In a large skillet, combine zucchini, tomatoes, and corn. Add butter, remaining ½ teaspoon salt, and remaining ¼ teaspoon pepper; cook over medium-high heat for 5 minutes. Remove from heat; top with basil. Serve with fish. Garnish with pico de gallo, if desired.

:05 MINUTES

Morning PREP

Wash vegetables. Cut corn from cob. Cover and store at room temperature.

PRO TIP
Do not swap butter for the oil when cooking the fish; the butter will burn too quickly and leave black specks on your fillets. [c]





MARGARITA MANIA

THIS REFRESHING DRINK WILL BE A HIT AT YOUR CINCO DE MAYO CELEBRATION AND IS GUARANTEED TO BE REQUESTED ON REPEAT AFTER THAT

Cucumber Margarita

Makes 4 servings

With the addition of fresh cucumber and cilantro, this margarita gets an extra punch of flavor and fun that makes it even harder to resist.

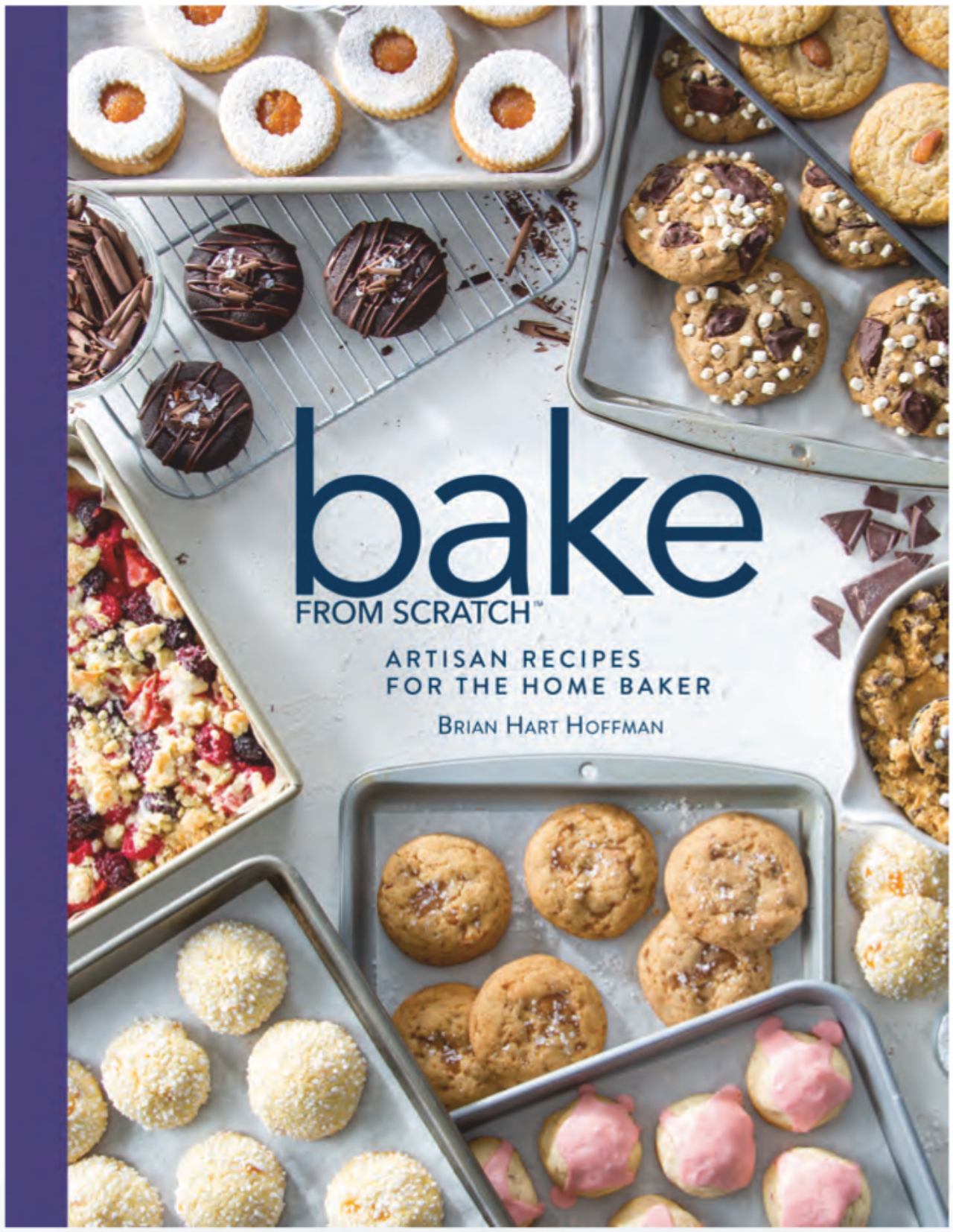
- ½ **cucumber, diced**
- 4 **ounces fresh lime juice**
- 1 **tablespoon granulated sugar**
- 2 **sprigs fresh cilantro**
- **Pinch kosher salt**
- 8 **ounces silver tequila**
- **Garnish: lime wedge, kosher salt, lengthwise-sliced cucumber, cilantro**

1. In a cocktail shaker, combine cucumber, lime juice, sugar, cilantro, and salt. Let stand for 5 minutes. Muddle mixture, and press through a fine-mesh strainer, reserving liquid; rinse cocktail shaker.

2. Return liquid to shaker; add tequila and ice. Cover and shake vigorously for 30 seconds.

3. Moisten rims of 4 chilled rocks glasses with a lime wedge. Dip rims in salt, if desired. Fill with ice. Strain cocktail into prepared glasses. Garnish with cucumber and cilantro, if desired.

PRO TIP
If you like a little spice, muddle a few slices of jalapeño with the cucumber. [c]



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