

food
network
magazine

Fun Recipes for Spring



ALEX'S
HERB CROSTINI



INA'S
VEGGIE PASTA



KARDEA'S
GARDEN BURGERS



GUESS
HOW MANY
PEEPS!
PAGE 102

32
Easy
Dinners

SLOW-COOKER
**Buffalo
Chicken,
Chili**

Plus:
**All-New
Meatless
Meals**



Bake like a Star!

AMAZING
COOKIES,
CAKES,
BREADS
AND MORE

THIS
LEMON TART
HAS A SECRET
INGREDIENT!



Beyond the bustling energy of Atlanta and the charm of Savannah lies an unexpected Georgia ready to be uncovered. Among its many coastal barrier islands is Cumberland Island, where you can discover wild, maritime forests, and the mystery of the Dungeness Ruins – an old Carnegie family mansion now taken over by vibrant flora and fauna.

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EXPLORE
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DAYLIGHT SAVORING TIME

Ah, spring! More hours of sunlight mean more time to do the things that bring you joy. And with these limited-edition Spring Starbucks® Coffees, you can refresh your ritual with a coffee that's made to be yours. Here are a couple of our favorite occasions to enjoy a delicious cup and delight in the extra daylight.



MAKE IT A DATE

Make the most of your extra hour by sharing it with someone! Invite a friend to catch up over a cup (or two) of Starbucks® **Toasted Coconut Mocha** Flavored Coffee. Sweet, nutty notes of toasted coconut complement the rich chocolaty flavor of this distinctive coffee. Iced or hot or paired with a sweet treat, it's the perfect accompaniment for sharing memories or making new ones.



REFRESHING SOLITUDE

Refresh each day with a freshly brewed cup of Starbucks® **Spring Day Blend**. Wonderfully balanced and smooth, it features notes of rich cocoa and dried fruits. Enjoy a cup while doing something just for you. Devote an hour to reading a book or journaling. Or why not set aside time to listen to a podcast or play your favorite album (on vinyl, of course)? Just like the way you take your coffee, how you enjoy the extra daylight is truly up to you.



Scan here to discover the limited-edition Spring Starbucks® Coffees.

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**TWIX WITH COOKIE
AND COOKIE DOUGH***



**WONDER WHAT
CAME FIRST,
THE COOKIE OR
THE COOKIE
DOUGH?**

**THAT'S DEEP
JANINE.**

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to make the
irresistible citrus
tart on our cover!

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Cover photograph by Ryan Dausch
Food styling: Christine Albano
Prop styling: Marina Malchin

ENOUGH TO SHARE
DOESN'T MEAN YOU

Have to

More kicks of flavor. More smiling snackers. More to *Love* **Tyson**



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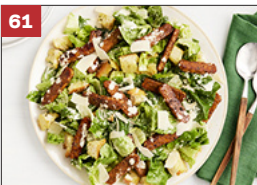
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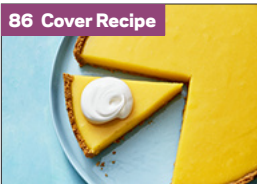


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101 Chocolate Bunny Cake



SCAN
HERE FOR
MORE
RECIPES



Photograph by Mike Garten

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THE GOOD
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TEST KITCHEN

PRESENTED BY MCCORMICK

ROASTED RED PEPPER HUMMUS

Serving Size: 2 cups | Total Time: 15 mins

- 1 red pepper, halved and seeded
- 1 can (15-oz) chickpeas, rinsed
- 1 small clove garlic, finely chopped
- ¼ cup tahini
- 2 Tbsp fresh lemon juice
- ½ tsp McCormick® Smoked Paprika
- ¼ tsp McCormick® Ground Cumin
- McCormick® salt and pepper
- Crackers and vegetables, for serving

1. Heat broiler. Place pepper, cut sides down, on a rimmed baking sheet and broil until charred, 4 to 5 minutes. Transfer to a bowl, cover, and let sit until cool enough to handle. Peel off and discard skin.
2. Transfer peppers to a food processor, along with chickpeas, garlic, tahini, lemon juice, paprika, cumin, and ¼ teaspoon each of salt and pepper, and puree until smooth. Serve with crackers and vegetables for dipping.

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DEVEILED EGGS.
BUT YOU'VE NEVER
ACTUALLY MADE
DEVEILED EGGS.**



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Let's start deviling some eggs. **Scan the code** for this Tangy Mustard Deviled Eggs recipe and other great appetizers.

To Your Health

Here's what's extra good for you in this issue.

A New Leaf

Want healthy bones later in life? Load up on vitamin K! In a new study, researchers found that women who ate 125 grams (one to two servings) of dark leafy veggies a day were 31 percent less likely to have bone fractures than those who ate a much smaller amount. This issue is loaded with vitamin K!

SOURCE: EDITH COWAN UNIVERSITY



Spinach and Pea Ravioli page 68

Farro with Swiss Chard Pesto page 76



Tempeh Caesar Salad page 61



Yes, Honey

A daily dose of honey could help keep your blood sugar and cholesterol levels in check, according to a recent review of studies. Add a drizzle to the ricotta crostini on page 22. Just be sure to go with raw honey—the processed stuff loses many of its health benefits during pasteurization.

SOURCE: UNIVERSITY OF TORONTO

Eat Right for Earth Day

Diets high in fruits, vegetables, whole grains, nuts and legumes are associated with a reduced risk of cardiovascular disease—and, according to a new study, lower greenhouse gas emissions too. Not all plant-based diets are win-wins, though: Refined grains, potatoes and fruit juices won't do much for your health or your carbon footprint! Go meat-free the right way and try the quinoa lettuce wraps on page 58.

SOURCE: HARVARD T.H. CHAN SCHOOL OF HEALTH AND BRIGHAM AND WOMEN'S HOSPITAL

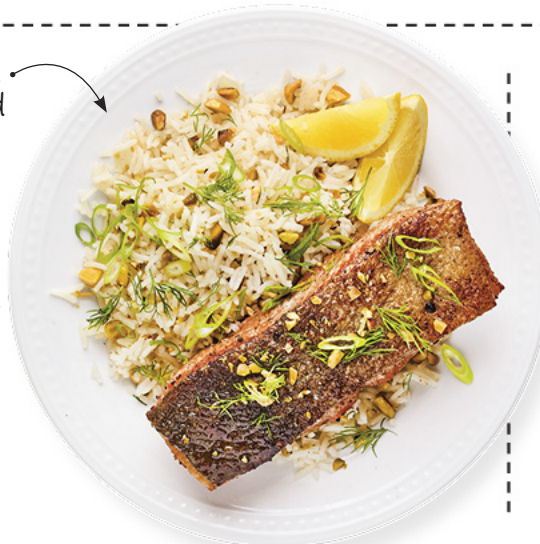


The salmon on page 74 is good brain food!

Think Big

Have salmon for dinner tonight and give your mind a boost: New research suggests that people who eat foods high in omega-3 fatty acids (like salmon) in midlife may have better brain structure than those who don't.

SOURCE: AMERICAN ACADEMY OF NEUROLOGY



Be eco-friendly and eat more mushrooms: They're considered to be one of the most sustainable foods in the world.

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Star Search

Find your favorite chefs and celebs in this issue.

What's your favorite thing to buy at the farmers' market?



Eric Adjepong
Alex vs America
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Katie Lee Biegel
The Kitchen;
What Would Katie Eat?
(on foodnetwork.com)
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Lyana Blount
Chef, cookbook author
and owner,
Black Rican Vegan
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Danny Bowien
Chef and
cookbook author
pg. 50



Gregory Brown
Chef and co-owner,
The Land of Kush
pg. 51

"I absolutely love the flavor of kiwi berries—they're sweet and slightly acidic. They are at peak freshness in the spring, and I look forward to them every year!"



Kardea Brown
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Championship;
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Brianna Claxton
Chef and
cookbook author
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Pinky Cole
Chef, cookbook author
and owner, Slutty Vegan
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Ina Garten
Barefoot Contessa;
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Alex Guarnaschelli
Alex vs America;
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Dustin Harder
Chef and
podcast host
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Evanice Holz
Chef and owner,
Señoreata
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Rachel Klein
Chef and owner,
Miss Rachel's Pantry
pg. 50



Jaleesa Mason
Spring Baking
Championship
Season 8 winner
pg. 92

"I'm a fan of all jarred peppers available! Giardiniera, chili oils and pepper spreads are my jam."



Jeff Mauro
The Kitchen
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Charity Morgan
Chef and
cookbook author
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Pankaj Pradhan
Chef and owner,
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Gabrielle Reyes
Chef and
cookbook author
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Aarti Sequeira
Guy's Grocery Games
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"I love looking for fresh beans like black-eyed peas. And my daughters go wild for wild honey, so I'm usually grabbing a fistful of honey straws for them."



Sheil Shukla
Chef and
cookbook author
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Vasudha Viswanath
Chef and
cookbook author
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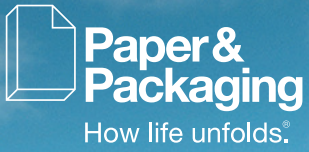
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Brian Watson
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Maggie Zhu
Chef and
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EDITORIAL

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PHOTO

Associate Photo Editor
Kristen Hazzard

Photo Assistant
Yasmeen Yuna Bae

COPY

Copy & Research Chief Chris Jagger

Research Chief Katherine Wessling

Deputy Managing Editor Sarah Esgro

Copy Editor David Cobb Craig

Editorial Business Manager Mariah Schlossmann

CONTRIBUTORS

Ian Hodder, James Maikowski, Martha Maristany,
Kate Trombly O'Brien, Joy Sanchez, Sandra Seymour,
Monica Michael Willis

FOOD NETWORK KITCHEN

Test Kitchen Director Stephen Jackson

Recipe Developers

Melissa Gaman, Young Sun Huh,
Khalil Hymore, Amy Stevenson

Recipe Tester Jessica D'Ambrosio

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Editorial Offices

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New York, NY 10019

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President & Chief Executive Officer Steven R. Swartz

Chairman William R. Hearst III

Executive Vice Chairman Frank A. Bennack, Jr.

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HEARST MAGAZINE MEDIA, INC.

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Karen Bronzo



SVP, GROUP PUBLISHING DIRECTOR

Patricia Haegele

VP, Marketing

Christine Rannazzisi-Gerstein

Executive Marketing Director

Barrie Oringer

Finance Director David Rockefeller

Business Manager Celeste Chun

ADVERTISING

NEW YORK

Executive Sales Directors

Chad Carr

chad.carr@hearst.com

Kathleen Donohue

kdonohue@hearst.com

Mary Ellen Morelli

maryellen.morelli@hearst.com

Kimberly Parrilla

kparrilla@hearst.com

Lynn Ruane

lynn.tuttle@hearst.com

Associate Publisher,
Advertising/Hearst Autos

Cameron Alberg

cameron.alberg@hearst.com

Executive Assistant to the
SVP, Group Publishing Director

Elizabeth V. Ruch

Sales Assistants

Liza Daniels, Carly Miseo

TEXAS

Wisdom Media

Leslie Wehrmann

leslie@wisdommediaco.com

Lynn Wisdom

lynn@wisdommediaco.com

MIDWEST

Executive Sales Directors

Amy Mehlbaum

amehlbaum@hearst.com

Debra Smith

dsmith@hearst.com

WEST COAST

Executive Sales Director

Nancy Cooper

nancy.cooper@hearst.com

SOUTHEAST, MEXICO & TRAVEL DIRECTOR

McDonnell Media, Inc.

Erin McDonnell

erin@mcdonnellmedia.com

HEARST DIRECT MEDIA

Vice President

Christine L. Hall

christine.hall@hearst.com

Account Manager

Kelly Zindel

kelly.zindel@hearst.com

ADVERTISING PRODUCTION

Director of Production Management Julie Bosco

Production Services Lead Hector L. Gonzalez Balcazar

MARKETING

Marketing Directors

Cheryl Marker

Rose Tilson

Marketing Director,
Brand Strategy

Moira Smith

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of Public Relations

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Public Relations
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Taking Shape

if you ever need to make a cake in the shape of an octopus or a beehive or a guitar, you're in luck: There's a pan for that. Actually, name a party theme and there's almost certainly a cake pan to match—and yet for the past 15 years, we've avoided specialty pans at all costs in this magazine. In fact, we've gone to great and sometimes ridiculous lengths to carve our own shapes. We've painstakingly chiseled round and square cakes into flowerpots, pencils, coffee cups, lobster rolls, Peeps and even a bowl of Caesar salad—but we've never called for a novelty pan. Until now.

How did this happen? We really wanted to make a three-dimensional bunny cake for this issue, but it was way beyond our carving skills. So when we came across this marvel of a pan, we ordered it. It works like magic:

You pour batter into one half, put the other half on top, pop it in the oven and the cake bakes up to fill the whole thing. In about 45 minutes, a fully formed bunny appears in your kitchen. It's one of the most incredible pieces of bakeware we've ever seen. There's even a little hole in the top for a cake tester!

We still stand by our belief that you don't need a novelty pan to make a great cake. But coming to the table with an upright edible bunny on Easter sure is fun, and for \$25, I'm sold!



Liz

Liz Sgroi
Executive Director

See this pan
in action on
page 100!

3D Bunny
Cake Pan, \$25;
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**Treat
yourself to
bold flavor!**

March

It's still
soup season!



1



2

Have green eggs and ham for Dr. Seuss's birthday: Fry an egg in pesto instead of butter or oil; serve on toast with ham.

3

Today is Tyler Florence's birthday—a good excuse to eat some fried chicken, the chef's favorite!

4



6

March comes in like a lion, so serve a cozy dinner: Top a bowl of potato soup with crispy tater tots, sour cream, bacon and chives.

7

Holi, the Hindu festival of colors, is today. Make Maneet Chauhan's thandai tres leches cake: foodnetwork.com/thandaicake.

8

It's International Women's Day. Try a recipe from one of your favorite female chefs, like Kardea Brown's veggie burgers on page 43.

9



10



11

You're about to lose an hour for daylight saving time, so get breakfast going tonight. Mix equal parts milk and oats in a jar; refrigerate.

12

The Girl Scouts were founded on this day in 1912. Use your favorite Girl Scout cookies to make s'mores!

13



14

Have pie for dinner in honor of Pi Day: Check out the vegetarian skillet pot pie on page 59. The crust is toasted bread!

15



16



17

Whip up a shamrock shake for St. Patrick's Day: Just blend mint extract and green food coloring into a vanilla milkshake.

18



19



20

Mark the beginning of spring with a seasonal avocado toast: Add fresh peas and edible flowers.

21



22

Give yourself a hump-day boost with an affogato: Scoop gelato into a small glass, then pour espresso on top.

23



24

25

Snack on kalamata olives in honor of Greek Independence Day. They're grown in southern Greece, and they're full of antioxidants.

26

The world's largest whoopie pie (1,067 pounds!) was created on this day in 2011. Have a smaller version: Go to foodnetwork.com/whoopiepie.

27

Less than two weeks until Easter! Check out what the pros are making on *Spring Baking Championship: Easter* tonight at 9 p.m. ET.

28

Tostada Tuesday: Top tostada shells with refried beans, lettuce, salsa, cotija cheese, a fried egg and hot sauce.

29



30

31

And March goes out like a lamb! Spice up ground lamb with taco seasoning and use it to fill quesadillas. Don't forget the toppings!



April

1 April Fools! Make faux bagels and lox: Halve doughnuts; fill with cream cheese frosting, papaya and gummy candy. Top with toffee.

2 Add fairy dust to your breakfast in honor of Hans Christian Andersen's birthday. Just stir some sprinkles into pancake batter.



5 It's the first night of Passover—time for matzo! Try our easy homemade version on page 82.



7 Have a healthy snack for World Health Day: Toss chickpeas with olive oil, salt and Italian seasoning; roast at 400°, about 40 minutes.



9 Happy Easter! Serve a round of carrot mimosas for brunch. Mix equal parts carrot juice and sparkling wine; top with carrot greens.



12 Mix up your lunchtime routine this week and put some potato chips on your favorite sandwich. They'll add a satisfying crunch!

13 Cherry blossom season is almost over! Make candy flowers: Dip the back of plastic spoons in melted pink candy melts; let set, then pop off the petals.



16



17 Double up on carbs today like the Boston Marathon runners! Fill taco shells with leftover spaghetti and marinara sauce.

18 Tax Day! Put a spin on budget-friendly ramen and grind dry noodles in a food processor; you can use them as a coating for chicken tenders.



20 The Vidalia Onion Festival kicks off today in Vidalia, GA. Caramelize some of these extra-sweet onions and pile them on top of a pizza!



22 Happy Earth Day! Load up on local produce and eat sustainably this weekend. Check out this meatless kofta on page 65.

23 Today is Shirley Temple's birthday. Give her namesake drink a boozy twist and add a shot of cherry liqueur.



25 Time-saving Tuesday! Jump-start dinner with a rotisserie chicken: Go to foodnetwork.com/rotisserie for ideas.



27 Asparagus is in season. Roast a bunch and top with toasted pine nuts, lemon zest and parmesan for an easy weeknight side.

28 Maryland became a state on this day in 1788. Make crab crostini: Top toasted baguette with crabmeat, lemon juice, Old Bay and chives.



30 Plant a tree for Arbor Day, then serve little trees with dinner. Roast broccoli florets and top with melted cheese, scallions and fresh herbs.





BAD
chew



GOOD
chew



The
smart
dental
treat

ORIGINAL
REGULAR FOR DOGS 25-50 LBS

Watch This!

Alex vs America is back—and as intense as ever.

Spoiler alert: There might be some crying on the third season of Alex Guarnaschelli's cooking competition *Alex vs America*. "I give my blood, sweat and tears—literally!" Alex says. She's returning to face off with some seriously talented chefs, as host Eric Adjepong serves up a new theme for each episode. "I think this is the best group we've had so far," Eric says. Catch the premiere and serve these fun crostini from the two stars: They're both winners! —Kate Franke



Alex vs America premieres Sunday, April 16.



Eric Adjepong's

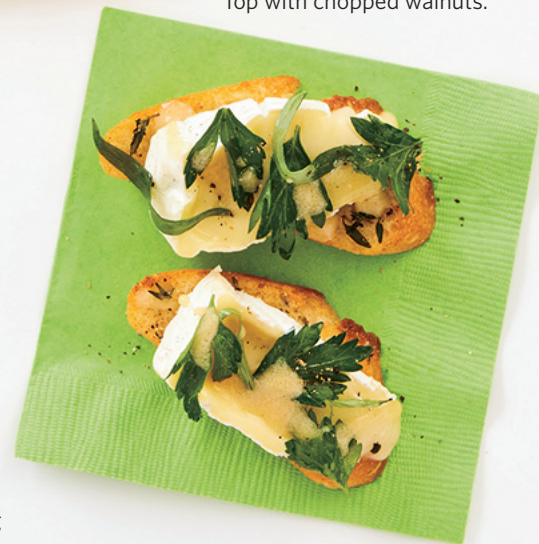
RICOTTA CROSTINI WITH WALNUTS

Slice a baguette $\frac{3}{4}$ inch thick, then arrange on a baking sheet and brush the tops with olive oil. Broil until golden brown, 2 to 3 minutes. Immediately rub the crostini with a halved garlic clove while still hot. Spread whole-milk ricotta on the crostini, then drizzle with vincotto and amber honey. Top with chopped walnuts.

Alex Guarnaschelli's

BRIE CROSTINI WITH PEPPER AND HERBS

Slice a baguette $\frac{1}{2}$ inch thick; toss with olive oil, fresh thyme and a pinch each of salt and garlic powder. Arrange on a baking sheet; bake at 350° until toasted, 6 minutes. Top with brie and cracked pepper; melt in the oven. Whisk together 3 tablespoons olive oil, 2 tablespoons red wine vinegar and 1 tablespoon each dijon mustard and water. Toss some of the dressing with the leaves from 8 parsley sprigs and 2 tarragon sprigs; pile on top of the crostini.



You can also catch Alex in the upcoming Tuscany-based competition *Ciao House*, starting in April!



BAD
chew



GOOD
chew

The
smart
dental
treat



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in the know



Kelp Wanted

Seaweed has been taking over the snack world for years, and now it has made its way to the bar. Mixologists are working the briny ingredient into drinks, and new seaweed-infused liqueurs and spirits have hit the shelf, like Las Californias Nativo gin and Gabriel Boudier Nori Seaweed Liqueur. To make your own version, wave a half sheet of nori over the flame of a burner until it crisps, then crumble it into $\frac{1}{2}$ cup of gin, let stand 5 minutes and strain. Use the infusion to make a gin and tonic and rim the glasses with a mix of crumbled nori, coarse salt and sugar. —Carol Lee

the 2023 **Green List**

The results are in: Here are our favorite new eco-friendly products of the year!



1

Fresher Lettuce

Most produce takes up to a week to get from field to market, but Revol Greens can deliver its lettuce to stores within 24 hours of harvest. That means a longer shelf life, less waste—and tastier salads.

Available at select Walmart and Target stores

PRODUCED BY
**KATE FRANKE,
KELSEY HURWITZ,
CAROL LEE AND
MONICA MICHAEL WILLIS**

BABY LETTUCE: GETTY IMAGES.



2 Upcycled Boards

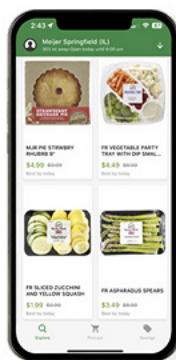
What does this wood board have in common with Billie Eilish and Paul McCartney? It's made by a company started by Taylor Guitars (a go-to for A-list musicians) using ebony left over from crafting instruments.

Café Series 14-inch Ebony Paddle, \$59; stellafalone.com

3

Food You Can Rescue

Grocery stores throw away 30 percent of their stock every year. To the rescue: Flashfood, an app where you can browse discounted fresh foods nearing their best-by date and pick them up at the store. The app added more than 300 locations in the past year.



4

Grains for Good

Fonio, a grain cultivated in West Africa for centuries, has become an environmental superstar. It requires significantly less water to grow than wheat or rice, and it has a satisfyingly rich, nutty taste to boot. Yolélé makes fonio pilafs in five flavors.

Fonio Pilaf in Dakar Curry and Greens!, \$7 each; yolele.com

6

Reusable Paper Towels

Made of cellulose and cotton, each of these handy towels replaces 17 rolls of paper towels and their packaging, and they're 20 times more absorbent. This version gets rave reviews for being sturdy—and cute.

Reusable Paper Towels in Squeeze the Day, set of two with drying hook, \$18; papayareusables.com



7 Eco-Fine Wine

Bottled wine looks fancier than the boxed kind, but shipping heavy glass bottles isn't exactly earth-friendly. This hot-selling newcomer holds four bottles of wine in a recycled cardboard carton. Once opened, the wine stays fresh for six weeks.

2020 Pinot Noir, \$65; reallygoodboxedwine.com

5

Milk with a Mission

Production of food from cows accounts for 10 percent of global greenhouse emissions, and Neutral, America's first carbon-neutral food company, wants to fix that. The company's organic milks, which recently made their way into Target and Sprouts, come from dairy farmers who are actively working to offset their carbon footprint.

Neutral organic milk, \$5; target.com



8

Not-Plastic Wrap

Landfills are full of discarded potatoes that weren't pretty enough to be made into chips. But now potato rejects are getting a new life—as a cling film called Great Wrap. It's made from potato starch and used cooking oil, and it's fully compostable.

Starter Kit with dispenser and two refill rolls, \$39; greatwrap.co



9

Bacon from the Sea

Seaweed is one of the most sustainable sources of protein on the planet, and *Shark Tank* darling Umarm Foods has figured out how to turn it into vegan bacon. Unlike other wannabes, it's nearly as crispy, meaty and smoky as the real deal. Expect to see it in stores this spring.

Find a location serving the bacon at umarofoods.com



10

Compostable Tea Bags

Paper tea bags aren't always biodegradable because of the glue that seals their edges. But new bags from Young Mountain Tea are made from sugarcane and can be tossed right into the compost heap!

Organic Golden Black Tea Bags, \$12 for 10; youngmountaintea.com

11

Nice Spices

Diaspora Co. has become a go-to for chefs, who love the brand's fragrant spices—and its mission. The company sources ingredients from organic family farms in South Asia and encourages regenerative farming and fair trade.

Turmeric, black pepper and chilli, from \$12; diasporaco.com



12

Next-Level Leftovers

To help home cooks reduce food waste, chef Tamar Adler's new book offers up 3,500-plus recipes and tips for leftovers, like turning lasagna into a stew and making dumplings from mashed potatoes.

The Everlasting Meal Cookbook, \$35; simonandschuster.com



13 Easy Herbs

You can now be a little smarter about growing herbs inside: AeroGarden has upped its game with an LED lamp that you can control from your phone. Just stick the lamp into the pot and adjust the four light modes through the app.

Stem Grow Light, \$40; aerogarden.com

14 Better Pods

Nespresso has been running a recycling program for their coffee pods for years, but now the company is going even greener and planning to make Vertuo capsules from 85 percent recycled aluminum in 2023. Compostable paper pods will be coming soon.

Vertuo Melozio, \$13 for 10; nespresso.com



15 Trivets from Tires

Designer Arielle Assouline-Lichten had an "aha!" moment as she considered recycled rubber samples for a gym project. Now her company, Slash Objects, creates colorful trivets, coasters and place mats from some of the 300 million tires Americans discard every year.

Round Rubber Trivet, \$38 for two; slashobjects.com



16 Edible Spoons

Why send utensils to a plastic wasteland when you can eat your ice cream with an edible vanilla-flavored spoon? Ice cream shops around the country now offer Incredible Eats spoons, made sturdy with wheat and oats. Up next: edible chopsticks.

Small Edible Spoons in vanilla, \$9.50 for 20; incredibleeats.com



17 Durable Scrubbies

Instead of throwing away kitchen sponges every couple of weeks, opt for a colorful crocheted scrubby. These scrubbies are made from the heavy-duty materials nylon yarn and hemp, and they last for months. You can even toss them in the dishwasher!

Nylon Dish Scrubbies, \$4.50 each; etsy.com/shop/ADHCrafted

18 Mini Composter

You know a composter is state of the art when the Museum of Modern Art sells it. Pela's new countertop one, the Lomi, is toaster-size, easy to use and transforms scraps into compost in under five hours.

Smart Waste Appliance, \$499; lomi.com



19 Cookies for Climate Change

In the spirit of using every last bit of food waste, Renewal Mill has created baking mixes and almond and oat flours made of pulp left over from the production of plant-based milks. It's tastier than it sounds!

Oat Chocolate Chip Cookie Mix, \$8; renewalmill.com



20 The Mighty Mason Jar

A century and a half after mason jars first appeared, they're in high demand again—for making overnight oats and serving fun cocktails, among other uses. Why do we love them? They're nearly indestructible, they're resistant to absorbing odors from food and drinks, and best of all, they're less than a buck each!



Green Home Finds

Check out a few highlights from HGTV Magazine's 2023 Green List!



Reliable Rugs

Cold Picnic makes rugs using solar-powered weaving machines—and they're toxin-free. From \$210; coldpicnic.com



Fabric-Scrap Napkins

They're made from materials salvaged from L.A.'s garment district. \$88 for four; ateliersaucier.la



Recycled-Glass Vase

Ikea melts leftover glass from the production floor to create vases like this 10-inch beauty. Konstfull Vase, \$25; ikea.com



Pillows from Remnants

The knitwear company Verloop turns excess yarn into fun home products, like these colorful pillows. Pillow cover, from \$58; verloopknits.com

RUG, NAPKINS, VASE AND PILLOW: PHILIP FRIEDMAN; ICED TEA: GETTY IMAGES.

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Spring Is Here

Freshen up your kitchen this season with some pretty pastels.

BY MONICA MICHAEL WILLIS

In the Pink

Millennial pink is still trending and it has made its way into the kitchen, big time. "Walking into a pink kitchen puts you in a good mood," says designer Maude Coudé (@renardflare), who went all in with the cabinets in this Montreal space. She was going for boho, not Barbie, so she chose playful fringed pendants by artist Annie Legault and a Baril gooseneck faucet for a little touch of glam.

PINK KITCHEN: SYLVIE LI. MINT GREEN KITCHEN: MICHAEL HUNTER.



Danica Cloudburst Mug
Wake up to a fab new coffee mug!
\$14; gretelhome.com



Fellow Stagg EKG Kettle
This electric kettle has a built-in thermometer.
\$195; nordstrom.com



Essential Containers
They're airtight and look great on the counter.
\$48; hawkinsnewyork.com



Plus 2 Dinner Napkins
Life is short. Use fancy napkins every day!
\$42 for two; willowship.com



Raawii Strøm Bowl
It's a sweet spot for fruit.
\$89; store.moma.org



Mint
Condition

Houston designer Lindsey Herod (@lindseyherodinteriors) chose a soft pastel green for this luxe kitchen, leaving room for drama and bling in the form of a veined dolomite backsplash and ornate hood. For a similar shade, try Infinity Eggshell Icy Mint from HGTV Home by Sherwin-Williams.



Sol Oven Mitt
Your pot holder can be a fashion statement too.
\$45; minna-goods.com



Hay Sowden Coffee Pot
Add ground coffee and hot water and brew!
\$95; store.moma.org



Staub Dutch Oven
Treat yourself to this classic piece in a fun color.
\$300; williams-sonoma.com



Estelle Wine Glasses
These beauties have antique charm. Set of two.
\$75; luluandgeorgia.com



Vitra Rotary Tray
Elevate your appetizers with a mod tray.
\$90; lekkerhome.com



Something
Blue

This Tequesta, FL, kitchen is just steps from the water, so designer Nicole Whitehorn (@waterviewkitchens) and her client chose a paint to match the coastal location: Benjamin Moore Bachelor Blue. "Even if you're landlocked, the color has the same effect!" says Nicole. They played up the nautical look with shiplap-style ceilings, fish-scale tiles and rattan bar stools by Serena & Lily.



Caitlin Wilson Round Mod Board

It looks great with or without food on top! \$145; etuhome.com



Berry Box

This porcelain box doubles as a mini colander. \$9; crateandbarrel.com



Smeg Blender

Blend like it's 1950! \$300; westelm.com



Ultimate Tool Set

Use this trio to stir things up a bit. \$39; gir.co



Donut Hurricanes

Keep these handy on open shelves. \$55 each; farmhousepottery.com

BLUE KITCHEN: J QUICK STUDIOS; YELLOW KITCHEN: LAURIE BLACK.

Mellow Yellow

"Portland is rainy, so I try to keep things cheerful," says Oregon architect Michael Howells (@howellsarc), who designed this spot for an author. He covered the paneled island and all the cabinets in Lemon Meringue by Benjamin Moore, then continued with the color on the window frame. It looks especially sunny against dark blue tiles by Heath Ceramics.



Reserve 12" Frypan
Frying pans can be cute and functional. \$150; greenpan.us



Linen Napkins
Get a little fancy for Easter or Passover. Set of four, \$55; williams-sonoma.com



Fable 16-Piece Set
Commit to eco-friendly bamboo dinnerware. \$148; food52.com



Artisan Series Mixer
Brighten up your counter with a cheerful mixer. \$450; kitchenaid.com



Revolve Caractère Platter
A yellow tray equals service with a smile. \$82; food52.com

Great Books for Kids!



Food Network Magazine wants every kid to love cooking—and we have three books that'll get them started! *The Big, Fun Kids Cookbook* is packed with 150 beginner recipes, *The Recipe-a-Day Kids Cookbook* has a creative idea for every day of the year, and *The Big, Fun Kids Baking Book* is full of fun sweets!



Scan here or go to foodnetmag.com to get your copies!
Also available wherever books are sold.



Special
VEGETARIAN
Section

meatless meals



Everyone is finally catching on to what vegans and vegetarians have known for ages: You can make some pretty delicious meals without any meat. Research shows that a whopping 90 percent of people who are eating plant-based items are not vegetarian or vegan! And meatless innovations just keep getting better. Options on restaurant menus rose 60 percent in the last four years, and the global plant-based foods market is projected to quadruple in the next seven years. Try the recipes in this special section and you'll be a believer too. —Carol Lee

PHOTO: RYAN LIEBE; FOOD STYLING: BARRETT WASHBURN; PROP STYLING: SARAH SMART

Where's the Beef?

You won't miss the meat in these veggie burgers.

KATIE LEE BIEGEL'S Any Bean Burgers

"We love a veggie burger in our house and this is a super-easy one to make with whatever kind of beans are in the pantry. These also freeze really well."



AARTI SEQUEIRA'S Fried Pea-fafel Sliders

"These falafel patties are sweet, tender and light, and they crisp up beautifully. There's something about the flavor of peas that makes me feel very optimistic about the world!"





JEFF MAURO'S
Panko-Crusted
Portobello Mushroom Burgers

"A portobello is the OG meatless burger option. Once you make it ultra crispy yet juicy in the middle and put it on a squishy bun, you'll be saying 'meat who?!'"



KARDEA BROWN'S
Double-Patty
Veggie Burgers

"This is meat-free, but it still has all the flavors you love in your favorite traditional burger. I decided to make it a double because...why not?"



Katie Lee Biegel's

ANY BEAN BURGERS

ACTIVE: 20 min | TOTAL: 50 min | MAKES: 4

- 1 cup canned beans (such as pinto, kidney or black beans), drained and rinsed
- ½ cup walnuts
- ½ cup panko
- Kosher salt
- 1 teaspoon onion powder
- ½ teaspoon garlic powder
- Freshly ground pepper
- 1 large egg, lightly beaten
- 3 tablespoons barbecue sauce
- 1 tablespoon extra-virgin olive oil
- 4 slices of your favorite cheese (optional)
- 4 burger buns
- Lettuce, red onion and/or other desired toppings

1. Pulse the beans in a food processor until coarsely chopped, then transfer to a large mixing bowl. Pulse the walnuts in the food processor until finely chopped, then transfer to the bowl with the beans. Add the panko, 1 teaspoon salt, the onion powder, garlic powder, ¼ teaspoon pepper, the egg and 2 tablespoons of the barbecue sauce and mix well. Divide the mixture into 4 equal parts. Shape into patties and refrigerate for 30 minutes.
2. Heat a nonstick skillet over medium heat. Add the olive oil. Brush the tops of the burgers with the remaining 1 tablespoon barbecue sauce. Cook the burgers sauce-side down for 3 minutes. Flip and top each with a slice of cheese, if using. Cover and cook until the cheese is melted and the burgers are heated through, about 3 minutes. Serve the burgers on the buns with desired toppings.



Aarti Sequeira's

FRIED PEA-LAFEL SLIDERS

ACTIVE: 30 min | TOTAL: 35 min | MAKES: 12

- ½ teaspoon fennel seeds
- ¼ teaspoon coriander seeds
- 1 cup plain yogurt
- ½ cup lightly packed fresh mint, finely chopped, plus ¾ cup whole leaves
- Kosher salt
- 1 cup frozen peas, thawed and drained
- 1 cup frozen edamame, thawed and drained (or use an extra cup of peas)
- 1 large shallot, peeled and roughly chopped
- 1 clove garlic, peeled
- 2 tablespoons extra-virgin olive oil
- Generous ¼ cup chickpea flour (besan, available at Indian stores; regular flour is a fine substitute)
- Canola oil, for frying
- 12 slider buns
- Tomato and cucumber slices, for topping

1. Toast the fennel and coriander seeds in a small skillet until they're fragrant and slightly darker, about 2 minutes. Don't walk away from the pan—they'll burn! Remove from the pan and throw into a coffee or spice grinder. Grind to a fine powder.
2. Meanwhile, make the yogurt sauce: Mix the yogurt with the finely chopped mint and a generous pinch of salt. Chill in the fridge.
3. Throw the peas, edamame, ground spices, shallot, garlic, whole mint leaves, olive oil and ½ teaspoon salt into a food processor. Whiz it up and puree until it is as smooth as possible. Scrape into a big bowl and stir in the flour. The mixture will still be pretty soft. Not to worry!
4. Pour enough canola oil into a large cast-iron skillet so that it's ¼ inch deep. Heat over medium heat until shimmering. Meanwhile, with wet hands, shape the pea mixture into 12 small patties the size of golf balls, flatten slightly, then gently drop into the oil. Fry until the bottoms are dark caramel brown, about 2 minutes, and then carefully flip over and brown the other side. Remove from the pan and drain on a paper towel-lined plate.
5. Serve the patties on slider buns with tomato and cucumber slices and a spoonful of the yogurt sauce.



Jeff Mauro's

PANKO-CRUSTED PORTOBELLO MUSHROOM BURGERS

ACTIVE: 40 min | TOTAL: 40 min | MAKES: 4

Peanut oil, for frying

- 4 pineapple rings (either fresh or canned), each just over ¼ inch thick

Butter, for the rolls

- 4 onion rolls, split
- 1 cup all-purpose flour
- 3 large eggs, beaten
- 2 cups panko

Kosher salt and freshly ground pepper

- 4 portobello mushroom caps (about 1 pound), gently cleaned and gills removed
- ½ cup Japanese mayonnaise (or regular if you can't find it)
- 4 teaspoons teriyaki sauce
- ½ small red onion, thinly sliced
- 4 to 8 leaves red leaf lettuce

1. Heat 1 to 1½ inches peanut oil in a large cast-iron skillet until 350°.

2. Meanwhile, heat a grill pan over medium-high heat. Grill the pineapple to get nice grill marks, about 2 minutes per side. Butter and grill the rolls as well.

3. Set up a breading station of flour, beaten eggs and panko seasoned with salt and pepper in 3 separate shallow dishes. Dredge each mushroom cap in the flour first, then the beaten egg and finally the seasoned panko. Fry the breaded mushrooms until golden brown and cooked through, 4 to 5 minutes. Drain on a baking sheet lined with a cooling rack or paper towels.

4. Whisk together the mayonnaise and teriyaki sauce in a small bowl.

5. For the sandwich build: Spread some teriyaki mayo on the bottom and top halves of the buns. Top each bottom bun with a pineapple slice, a fried portobello mushroom cap, some onion slices and 1 or 2 lettuce leaves. Add the top buns.



Kardea Brown's

DOUBLE-PATTY VEGGIE BURGERS

ACTIVE: 30 min | TOTAL: 30 min | MAKES: 4

FOR THE SPECIAL SAUCE

- ½ cup vegan mayonnaise
- ½ cup ketchup
- 1 tablespoon dill pickle relish
- 1 teaspoon dill pickle juice
- Pinch of garlic powder
- Pinch of sweet paprika
- Kosher salt and freshly ground pepper

FOR THE BURGERS

- 1 cup canned black beans, drained and rinsed
- 2 tablespoons grated peeled raw beets
- 1 teaspoon garlic powder
- ½ teaspoon onion powder
- Kosher salt
- ½ cup panko
- ½ cup cooked brown rice
- 1 teaspoon vegan Worcestershire sauce
- ¼ teaspoon liquid smoke
- 3 tablespoons canola oil
- 8 slices American cheese (optional)
- 4 whole-wheat sesame hamburger buns
- ½ cup dill pickle chips
- ½ cup diced onion
- 1 cup shredded lettuce

1. Make the special sauce: Stir together the mayonnaise, ketchup, relish, pickle juice, garlic powder, paprika and a pinch each of salt and pepper and set aside.

2. For the burgers: Add the black beans, beets, garlic powder, onion powder and ½ teaspoon salt to a food processor and pulse until coarsely chopped. Add the panko, rice, Worcestershire sauce and liquid smoke and pulse just until the mixture starts to come together. Transfer the mixture to a medium bowl and stir until thoroughly combined. Using wet hands, form the mixture into 8 patties and place on a plate.

3. Heat a cast-iron pan over medium-high heat and add 2 tablespoons canola oil. Working in batches if necessary, add the patties and cook for about 4 minutes. Flip the patties, top with the cheese, if you like, and add the remaining tablespoon canola oil to the pan. Cook until the patties are hot and the cheese has melted, about 4 more minutes.

4. To assemble, spread each bottom bun with a thin layer of the special sauce and top with some of the pickles and onion. Cover with a patty, followed by some lettuce, and repeat the process with the sauce, pickles, onion, another patty and the remaining lettuce. Add the top buns.



So Cheesy (but not)

It's time to give vegan cheese a chance! Start with three easy recipes.

for decades, vegan cheese struggled with a bad reputation. The mostly soy-based products were known for being rubbery, flavorless and nothing like the real deal. But if you've tried the latest releases, you know that they're actually quite...cheesy! Food scientists have been working with coconut, cashews and other plant-based ingredients to simulate the properties of mozzarella, cheddar and more, and consumers are eating them up. Our chefs tested some of the new products and developed these great recipes in the process. Give them a try!

RECIPES BY
JESSICA D'AMBROSIO,
KHALIL HYMORE
AND STEVE JACKSON



VEGAN BAKED ZITI WITH MUSHROOMS

ACTIVE: 35 min | TOTAL: 1 hr 10 min | SERVES: 4 to 6

- 9 tablespoons extra-virgin olive oil, plus more for drizzling
- 6 cloves garlic, thinly sliced
- 1 teaspoon dried oregano
- Pinch of red pepper flakes
- 2 28-ounce cans whole peeled San Marzano tomatoes, crushed by hand
- Kosher salt and freshly ground pepper
- 1 pound ziti
- 1 pound cremini mushrooms, sliced
- 1 cup vegan ricotta cheese
- 1½ cups shredded vegan mozzarella cheese
- Finely chopped fresh parsley and basil, for topping

1. Preheat the oven to 375°. Combine 6 tablespoons olive oil and the garlic in a large pot or dutch oven over medium-high heat. Cook, stirring, until golden brown, 2 to 3 minutes. Stir in the oregano and red pepper flakes, then add the tomatoes. Bring to a boil, then reduce the heat to maintain a steady simmer. Add 1 teaspoon salt and a few grinds of pepper and cook, stirring occasionally, until slightly thickened, about 10 minutes. (The sauce will thicken further as the pasta bakes.) Taste and adjust the seasoning with salt and pepper.

2. Meanwhile, bring a large pot of salted water to a boil. Add the pasta and cook as the label directs for al dente. Reserve 1 cup cooking water, then drain.

3. While the pasta cooks, heat the remaining 3 tablespoons olive oil in a large skillet over medium-high heat. Add the mushrooms and season with salt and pepper. Cook, undisturbed, until the mushrooms start to brown, about 4 minutes. Stir and continue cooking until lightly browned all over and the skillet is mostly dry, 3 to 4 more minutes. Add the mushrooms to the tomato sauce.

4. Add the cooked pasta to the tomato sauce and toss, adding the reserved cooking water, ¼ cup at a time, as needed to loosen (it should be saucy). Spread about half of the pasta in a 9-by-13-inch baking dish. Dot with half of the ricotta, then top with the remaining pasta and sauce. Dot with the remaining ricotta, then scatter the mozzarella all over. Bake until the sauce is bubbling and the cheese warms and softens, 15 to 20 minutes (vegan mozzarella will not melt and spread like dairy cheese). Let stand at least 10 minutes. Sprinkle with parsley and basil and drizzle with olive oil.



We used:
Kite Hill Ricotta
Alternative and
Follow Your Heart
Dairy-Free
Mozzarella

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VEGAN GRILLED CHEESE WITH CARAMELIZED ONIONS

ACTIVE: 45 min | TOTAL: 45 min | SERVES: 4

- 2 tablespoons vegetable oil
- 2 onions, thinly sliced
- Kosher salt
- 1 tablespoon vegan Worcestershire sauce
- 1 teaspoon mustard powder
- Pinch of cayenne pepper
- 8 teaspoons vegan mayonnaise
- 8 slices vegan white bread
- 1 7-ounce bag shredded vegan cheddar cheese

1. Heat the vegetable oil in a large nonstick skillet over medium-low heat. Add the onions and a big pinch of salt and cook, stirring occasionally, until deeply browned and caramelized, 25 to 30 minutes. Add the Worcestershire sauce, mustard powder and cayenne and toss to evenly coat. Taste and adjust the seasoning with salt. Remove the onions to a bowl and wipe out the skillet.

2. Spread 1 teaspoon mayonnaise on one side of each slice of bread. Heat the skillet over medium heat. Add 2 slices of bread to the skillet, mayonnaise-side down. Top each with $\frac{1}{3}$ cup cheese and 2 heaping tablespoons of the caramelized onions; top each with another slice of bread, mayonnaise-side up. Cook until golden brown on the bottom, 2 to 3 minutes, then carefully flip and cook until browned on the other side and the cheese is melted, 2 to 3 more minutes. Remove to a plate and repeat to make the remaining 2 sandwiches.





We used:
Field Roast
Chao Creamery
Plant-Based
Shreds

NACHOS WITH VEGAN QUESO AND BLACK BEANS

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 6 to 8

- 2 tablespoons vegetable oil
- ½ large white onion, finely chopped
- 1 large clove garlic, minced
- ½ teaspoon ground cumin
- Kosher salt and freshly ground pepper
- 1 15.5-ounce can black beans, drained and rinsed
- 1 tablespoon fresh lime juice, plus wedges for serving
- ¾ cup finely chopped fresh cilantro, plus more for topping
- 1 10-ounce bag tortilla chips
- 1 10-ounce can diced tomatoes and green chiles
- 2 7-ounce bags shredded vegan cheese
- ¾ teaspoon chili powder
- Shredded lettuce, pico de gallo, guacamole, sliced black olives, pickled jalapeños and chopped onion, for topping

1. Preheat the oven to 300°. Heat the vegetable oil in a large skillet over medium-high heat. Add the white onion and cook, stirring, until soft, about 4 minutes. Add the garlic and cumin, season with salt and pepper and cook until the garlic is fragrant, about 1 minute.
2. Add the black beans and 1 cup water to the skillet. Bring to a simmer, then reduce the heat to medium low and continue to cook until the liquid is almost gone but the beans are not dry, about 4 minutes. Remove from the heat and stir in the lime juice and cilantro.

3. Spread the tortilla chips on a small rimmed baking sheet; place in the oven to warm. Combine the canned tomatoes, cheese, chili powder and ½ cup water in a medium saucepan; cook over medium heat, stirring occasionally, until the cheese melts and the queso is warm, about 8 minutes. Add more water, 1 tablespoon at a time, to reach the desired consistency.
4. Spoon the beans and queso over the chips. Top with lettuce, pico de gallo, guacamole, olives, pickled jalapeños, onion and cilantro. Serve with lime wedges.

The Secret Sauce

Ina Garten solves a dinner-party dilemma with a pasta that pleases all.

These days, when I invite people for dinner, it seems that every person has a different diet: One is vegetarian, another can't eat gluten, a third only eats fish. Argh! These are my friends and I want each one to have a really good meal! I used to plan a menu and then change individual dishes to accommodate everyone, but now, before I even decide what to make, I ask my guests what they don't eat and I plan one meal that they can all enjoy. When I need something meat-free for a simple, cozy weeknight gathering, this mushroom bolognese is my go-to. It's a classic pasta sauce that I've made with mushrooms instead of beef, and if someone is gluten-free, I'll serve it with both regular and gluten-free pastas. It's easy for the cook and every guest will be delighted with the dinner, which is why you invited them in the first place, right?



xxx Ina



MUSHROOM BOLOGNESE

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4 to 6

Good olive oil

- 1½ pounds cremini mushrooms, brushed clean, trimmed, medium-diced
- 4 teaspoons minced garlic (4 cloves)
- 1 tablespoon minced fresh oregano leaves
- ¼ teaspoon crushed red pepper flakes
- 1¼ cups dry red wine, such as Chianti, divided
- 1 28-ounce can crushed tomatoes, preferably San Marzano
- 2 tablespoons tomato paste
- Kosher salt and freshly ground black pepper
- 1 pound dried pasta, such as large shells or rigatoni
- ¼ teaspoon ground nutmeg
- ¼ cup chopped fresh basil leaves, lightly packed, plus more for serving
- ¼ cup Italian mascarpone cheese
- ½ cup freshly grated Italian Parmesan cheese, plus extra for serving

1. Heat 2 tablespoons of olive oil in a medium (10-inch) Dutch oven, such as Le Creuset, over medium heat. Add the mushrooms and cook for 5 to 7 minutes, until starting to brown. Stir in the garlic, oregano and red pepper flakes and cook for 1 minute.

Pour 1 cup of the wine into the pot and stir to scrape up any browned bits. Stir in the tomatoes, tomato paste, 1 tablespoon salt and 1½ teaspoons black pepper. Bring to a boil, then lower the heat and simmer for 10 minutes.

2. Meanwhile, bring a large pot of water to a boil. Add 2 tablespoons salt and the pasta and cook al dente according to the directions on the box. Drain, reserving 1 cup of the cooking water.

3. Add the remaining ¼ cup of wine, the nutmeg, basil and mascarpone to the sauce and simmer for 5 minutes. Add the pasta and enough of the reserved pasta water to make a loose sauce and cook over low heat for 3 minutes, until the pasta has absorbed the sauce. Add a bit more cooking water if it's too thick. Off the heat, stir in the ½ cup of Parmesan. Serve hot sprinkled with extra Parmesan and basil.



For more great recipes, check out Ina's latest cookbook, *Go-To Dinners* (\$35, Clarkson Potter).

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No Meat, No Problem!

Vegetarian and vegan chefs and cookbook authors share their secrets for getting big flavor, minus the meat.

BY KELSEY HURWITZ



"I like to **use traditional seasoning blends** meant for pork, steak and poultry to make whatever vegetables I am cooking smell and taste meaty."

—**Gabrielle Reyes**
Colorful Home Cooking



"Traditionally you want to avoid moisture with mushrooms, but I've recently discovered that if you **simmer mushrooms in salted water before sautéing them**, it gives them a meatier texture."

—**Danny Bowien**
Mission Vegan



"**Hands off when you sear vegetables!** Let them cook in a roaring-hot cast-iron skillet until you can shake the pan slightly and they move. It ensures you get that super-crispy delicious flavor of a seared steak."

—**Brianna Claxton**
Vegan Pasta Night



"You can **freeze extra-firm tofu to get chicken-like texture.** I'll wrap the tofu in tea towels and press it under a stack of cookbooks to remove moisture before freezing."

—**Aubry Walch**
The Herbivorous Butcher, Minneapolis



"**Roast tofu and veggie skewers on the rim of a baking dish** to encourage slight charring—it gets you heartier flavor."

—**Sheil Shukla**
Plant-Based India



"You can **fake bacon with shiitake mushrooms.** Just slice, toss with olive oil, salt and pepper and bake. They'll have die-hard bacon fans shouting 'Holy shiitake!'"

—**Dustin Harder**
Keep On Cookin' podcast



"To mimic chicken soup's fat and flavor, I sauté onions, carrots and celery in a liberal amount of oil with meaty **chicken of the woods mushrooms.**"

—**Rachel Klein**
Miss Rachel's Pantry, Philadelphia



"Jackfruit is everywhere in meatless cuisine. I drain canned green ones and squeeze out the brine. Then I'll **shred and marinate the jackfruit to emulate shredded pork, chicken or beef.**"

—**Evanice Holz**
Winner, *The Great Food Truck Race*



"I always tell people, you're not changing the recipe, just the meat ingredient. So if your nonna made amazing meatballs, **make meatballs out of lentils.** It doesn't have to be complicated."

—**Charity Morgan**
Unbelievably Vegan



"The humble eggplant is one of my favorite vegetables. I'll **cook eggplants whole in an air fryer** to create a smoky sauce that's great on pizza or pasta."

—**Vasudha Viswanath**
The Vegetarian Reset



"**Smash veggie burgers with a burger press.** It increases the surface area that comes into contact with the pan for better browning and texture."

—**Brian Watson**
Vegan Fast Food



"I **deep-fry oyster mushrooms as 'fried chicken.'** Adding hot sauce and vinegar to a wet batter tenderizes them and gives a meaty feel."

—**Lyana Blount**
Black Rican Vegan,
New York City



"For meatless recipes, **liquid smoke is cool for smoky flavor** and for disguising the intense flavor of some vegetables like kale."

—**Gregory Brown**
The Land of Kush,
Baltimore



"A great trick is to **finish grilled vegetables in the oven,** especially thick-sliced ones like squash and zucchini. It ensures they're cooked through inside and crisp outside."

—**Pankaj Pradhan**
Red Lentil, Sharon, MA



"Try **yuba instead of regular tofu.** They're sheets of tofu that are thin and soak up flavor better. I roll them around shredded vegetables for mock duck."

—**Maggie Zhu**
Chinese Homestyle



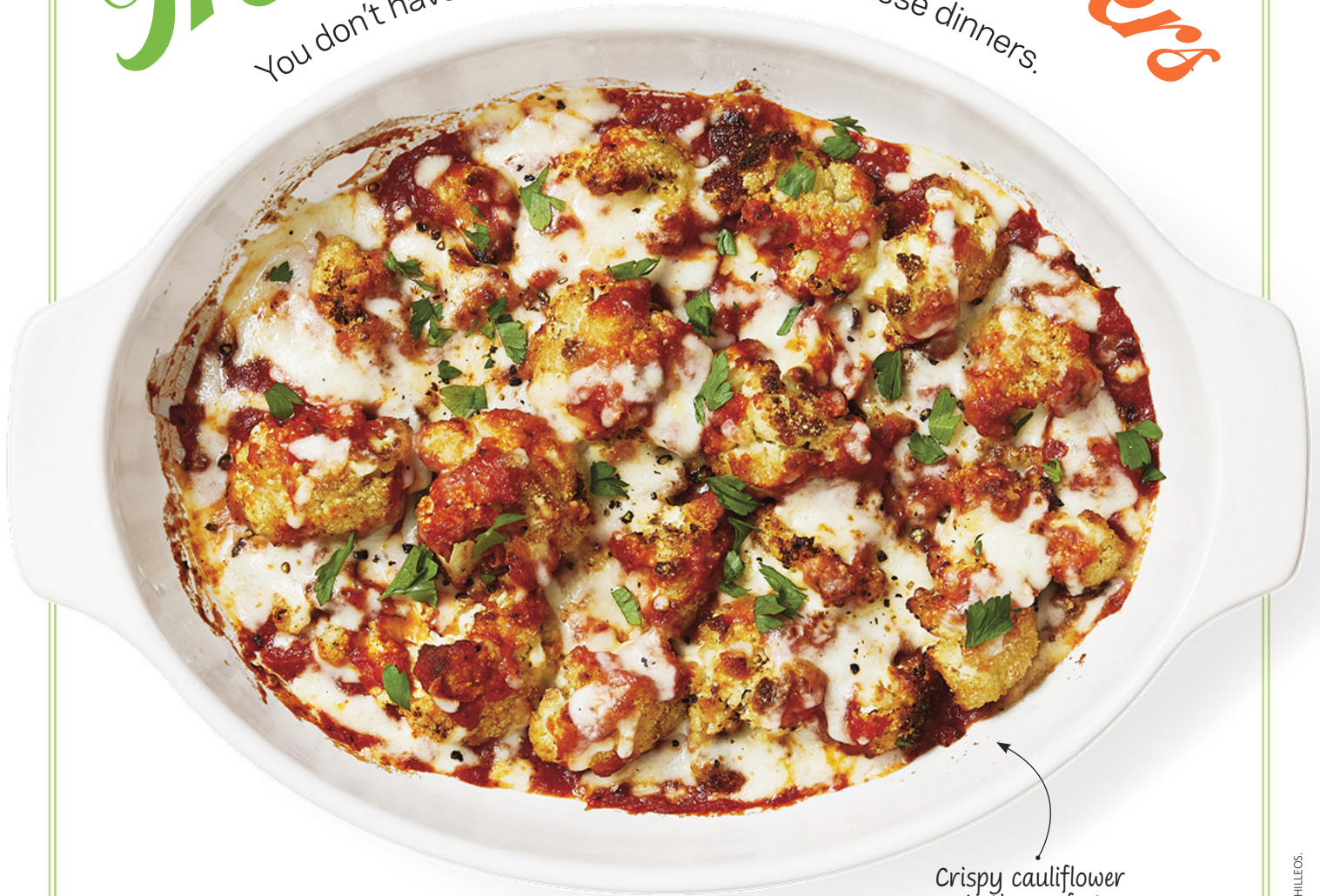
"Flavor blending is the queen of meaty flavor. **Create your own rub** with chili powder, oregano, cumin, coriander, dry mustard, brown sugar, salt and pepper. Play around!"

—**Pinky Cole**
Slutty Vegan, Atlanta



Meat-Free Makeovers

You don't have to be a vegetarian to love these dinners.



Crispy cauliflower
is the perfect
stand-in for chicken!

CAULIFLOWER PARMESAN

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 1 small head cauliflower, cut into florets
- 3 tablespoons unsalted butter, melted
- 3 tablespoons extra-virgin olive oil
- $\frac{1}{4}$ cup breadcrumbs
- $\frac{1}{2}$ cup grated parmesan cheese
- Kosher salt and freshly ground pepper
- 2 cups marinara sauce
- 1 cup shredded mozzarella cheese
- Chopped fresh parsley, for topping

1. Preheat the oven to 425°. Toss the cauliflower florets with the melted butter and olive oil in a large bowl. Add the breadcrumbs and $\frac{1}{4}$ cup parmesan; season with salt and pepper and toss to combine. Spread the mixture on a baking sheet and roast until tender and crisp, about 35 minutes.

2. Switch the oven to broil. Transfer the cauliflower to a 3-quart baking dish. Top with the marinara sauce, mozzarella and remaining $\frac{1}{4}$ cup parmesan. Broil until bubbling, 3 to 4 minutes. Top with chopped parsley.

RECIPES FROM FOOD NETWORK KITCHEN

COCONUT TOFU STICKS WITH SNAP PEA SALAD

ACTIVE: 20 min | TOTAL: 40 min | SERVES: 4

- 1 14-ounce block extra-firm tofu, drained
- Kosher salt
- $\frac{1}{3}$ cup instant flour (such as Wondra)
- 2 large eggs
- $\frac{1}{4}$ teaspoon red pepper flakes, plus a pinch
- 1 cup sweetened shredded coconut
- $\frac{2}{3}$ cup panko
- 1 tablespoon plus 1 teaspoon extra-virgin olive oil
- $\frac{1}{4}$ cup rice vinegar
- 12 ounces sugar snap peas (about 3 cups)
- 1 cup chopped fresh cilantro
- 3 tablespoons apricot preserves

1. Preheat the oven to 400° and line a baking sheet with foil. Slice the tofu from a short side into $\frac{1}{2}$ -inch-thick sticks. Press the tofu pieces gently between paper towels to remove the excess water, then season generously with salt.
2. Place the flour in a shallow baking dish. Whisk the eggs and $\frac{1}{4}$ teaspoon red pepper flakes in another shallow dish. Pulse the coconut and panko in a food processor until roughly chopped; transfer to a third shallow dish and toss with 1 tablespoon olive oil. Dip the tofu pieces in the flour, shaking off any excess, then dip in the egg mixture, letting the excess drip off, and press in the coconut mixture to coat. Arrange on the baking sheet. Bake, rotating the pan halfway through, until the tofu is golden brown, about 25 minutes.
3. Meanwhile, whisk 2 tablespoons vinegar with the remaining 1 teaspoon olive oil in a large bowl. Trim the snap peas and halve crosswise, adding them to the dressing as you go. Add the cilantro, season with salt and toss. In a small bowl, whisk the apricot preserves, 3 tablespoons water, the remaining 2 tablespoons vinegar and a pinch each of red pepper flakes and salt. Serve the tofu sticks with the snap pea salad and apricot dipping sauce.



GNOCCHI GRATIN WITH SQUASH AND KALE

ACTIVE: 30 min | TOTAL: 35 min | SERVES: 4

- 2 tablespoons unsalted butter
- $\frac{1}{2}$ medium butternut squash, peeled, seeded and cut into $\frac{1}{2}$ -inch pieces
- 3 cloves garlic, thinly sliced
- 1 tablespoon roughly chopped fresh sage
- $\frac{1}{4}$ teaspoon red pepper flakes
- Kosher salt
- $1\frac{1}{4}$ cups low-sodium chicken broth or water
- 1 bunch kale, stemmed and roughly chopped (about 8 cups)
- 1 17.5-ounce package potato gnocchi
- $\frac{3}{4}$ cup grated parmesan or pecorino romano cheese

1. Melt 1 tablespoon butter in a large ovenproof skillet over medium heat. Add the squash and cook, stirring, until slightly soft and golden, about 8 minutes. Add the garlic, sage, red pepper flakes and 1 teaspoon salt; cook until the garlic is soft, about 2 more minutes.
2. Preheat the broiler. Add the chicken broth to the skillet. When it starts to simmer, stir in the kale and cook until it wilts slightly, about 2 minutes. Add the gnocchi, stirring to coat. Cover and cook until the gnocchi are just tender, about 5 minutes. Uncover and stir in $\frac{1}{4}$ cup parmesan and the remaining 1 tablespoon butter. Sprinkle with the remaining $\frac{1}{2}$ cup parmesan; transfer to the broiler and cook until golden and bubbly, about 3 minutes.



Punch up this vegan version of the classic Laotian salad with a little sriracha.



QUINOA-MUSHROOM LARB

ACTIVE: 45 min | TOTAL: 45 min | SERVES: 4 to 6

- 3 tablespoons soy sauce, plus more for serving
- 3 tablespoons fresh lime juice, plus lime wedges for serving
- 3 tablespoons sugar
- 1 small Thai chile pepper, thinly sliced
- Vegetable oil, for frying
- 2 large shallots
- 1 stalk lemongrass, minced
- 2 cups shredded carrots
- 1 pound cremini mushrooms, finely chopped
- 2 cups cooked quinoa
- ½ cup chopped fresh mixed herbs (cilantro, mint and basil), plus more leaves for topping
- 2 to 3 heads baby romaine lettuce, leaves separated
- Sriracha, for serving

1. Combine the soy sauce, lime juice, sugar and chile pepper in a bowl; whisk until the sugar dissolves. Fill a large cast-iron or other heavy skillet with about ½ inch of vegetable oil. Heat over medium-high heat until a deep-fry thermometer registers 350°. Thinly slice 1 shallot into rounds, separating the rings; fry until golden and crisp, about 2 minutes, and transfer to a paper towel-lined plate.

2. Finely dice the remaining shallot. Pour off all but 2 tablespoons of the oil from the skillet and return to medium-high heat. Add the diced shallot and lemongrass and cook until the shallot is tender, about 3 minutes. Add the carrots and mushrooms and cook until the vegetables are tender and dry, 7 to 8 minutes.

3. Stir the quinoa and soy-lime sauce into the vegetables; cook until the sauce thickens and the mushrooms have absorbed much of the sauce, about 2 minutes. Remove from the heat and stir in the chopped herbs. Divide among the lettuce leaves and top with more herbs and the fried shallots. Serve with sriracha, more soy sauce and lime wedges.

SKILLET POT PIE

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 4 tablespoons unsalted butter
- 3 carrots, diced
- 3 stalks celery, diced
- 1 small onion, diced
- 8 ounces white mushrooms, sliced
- 1 tablespoon low-sodium soy sauce
- 3 tablespoons all-purpose flour
- 2 cups whole milk
- Kosher salt
- 1 14-ounce package extra-firm tofu, drained, patted dry and cut into ½-inch cubes
- 2 cups frozen peas
- Freshly ground pepper
- 5 slices potato bread

1. Preheat the oven to 425°. Melt the butter in a large ovenproof skillet over medium-high heat; remove 1 tablespoon to a small bowl. Add the carrots, celery and onion to the skillet; cover and cook, stirring occasionally, until slightly softened, about 5 minutes. Add the mushrooms and soy sauce; cover and continue cooking, stirring occasionally, until tender, about 3 minutes. Add the flour; cook, stirring, 1 minute.
2. Add the milk, 1 cup water and ½ teaspoon salt to the skillet and stir until the flour is incorporated. Bring to a boil, then reduce the heat to medium and simmer, stirring occasionally, until thickened, about 5 minutes. Add the tofu and frozen peas; return to a simmer. Season with salt and pepper. Remove from the heat.
3. Brush the bread with the reserved melted butter and cut into quarters. Arrange buttered-side up on the tofu mixture. Transfer the skillet to the oven and bake until the bread is toasted, about 8 minutes.



TOFU SLOPPY JOES

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 1 pound frozen tater tots (about 5 cups)
- 1 tablespoon plus ½ teaspoon chili powder
- ¾ teaspoon garlic powder
- Kosher salt and freshly ground pepper
- 1 14-ounce package extra-firm tofu, drained
- ⅔ cup ketchup
- ⅓ cup chili sauce (such as Heinz)
- 2 tablespoons vegetable oil
- 1 onion, chopped
- 1 stalk celery, chopped
- 1 carrot, chopped
- 4 hamburger buns, split
- 4 slices white cheddar cheese
- Bread-and-butter pickles, for topping

1. Preheat the oven and bake the tater tots as the label directs. Toss with ½ teaspoon chili powder and ¾ teaspoon garlic powder; season with salt and pepper. Leave the oven on.
2. Meanwhile, crumble the tofu on a paper towel-lined plate. Mix the ketchup and chili sauce in a bowl. Set aside.
3. Heat the vegetable oil in a large nonstick skillet over medium-high heat. Add the onion, celery, carrot and a pinch of salt. Cook, stirring, until softened, about 3 minutes. Add the remaining 1 tablespoon chili powder and ½ teaspoon garlic powder. Cook, stirring, 1 minute. Add the tofu, ½ teaspoon salt and a few grinds of pepper. Cook, stirring, 3 minutes. Add ¾ cup of the ketchup sauce and ⅓ cup water and simmer until thickened, about 2 minutes.
4. Place the bottom buns on a baking sheet. Top with the tofu mixture, remaining ketchup sauce and cheese. Bake until melted, 3 minutes. Add the pickles and top buns. Serve with the tater tots.





STUFFED POTATOES WITH LENTIL CHILI

ACTIVE: 35 min | TOTAL: 40 min | SERVES: 4

- 4 russet potatoes (about 8 ounces each)
- 1 small red onion
- 1 poblano chile pepper
- 1 carrot
- 3 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 1 15-ounce can lentils, drained and rinsed
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 tablespoon tomato paste
- 1 14.5-ounce can diced fire-roasted tomatoes
- 1 cup shredded cheddar cheese (about 4 ounces)

1. Preheat the oven to 425°. Prick the potatoes with a fork and microwave until tender, 15 to 20 minutes. Place directly on the oven rack and bake until soft, about 15 minutes.

2. Meanwhile, finely chop the red onion. Put 2 tablespoons chopped onion in a small bowl; cover with cold water and let soak 10 minutes. Drain, pat dry and set aside for topping. Chop the poblano and grate the carrot.

3. Heat 2 tablespoons olive oil in a large skillet over medium-high heat. Add the remaining red onion, the poblano and carrot; season with salt and pepper. Cook, stirring occasionally, until the vegetables are tender, about 5 minutes. Stir in the lentils, chili powder and cumin; cook until the spices are toasted, about 1 minute. Add the tomato paste and cook, stirring, until the vegetables are coated. Stir in the tomatoes and their juices, 1½ cups water and a large pinch of salt. Simmer, stirring occasionally, until thickened slightly, about 10 minutes.

4. Split the potatoes open. Drizzle with the remaining 1 tablespoon olive oil and season with salt and pepper. Fluff the flesh with a fork. Sprinkle with half of the cheese, then top with the chili. Sprinkle with the remaining cheese and the reserved red onion.

SLOW-COOKER TEX-MEX TOSTADA CASSEROLE

ACTIVE: 30 min | TOTAL: 4 hr 45 min | SERVES: 6 to 8

- 2 15-ounce cans vegetarian refried pinto beans
- 2 cups frozen corn (preferably fire-roasted)
- 2 poblano chile peppers, seeded and chopped
- ½ cup chopped fresh cilantro, plus more for topping
- 2 teaspoons ground cumin
- 1 teaspoon ancho chile powder
- 1 16-ounce jar salsa
- 1 10-ounce can diced tomatoes and green chiles
- 2 cups shredded cheddar cheese (about 8 ounces)
- 2 cups shredded muenster cheese (about 8 ounces)
- 18 to 20 tostada shells
- Sliced avocado, sour cream and pickled jalapeños, for topping

1. Combine the refried beans, frozen corn, poblanos, ¼ cup cilantro, the cumin and chile powder in a medium bowl. Combine the salsa, canned tomatoes and remaining ¼ cup cilantro in a separate bowl. Toss the cheddar and muenster cheese in a third bowl; set aside.

2. Spread about ½ cup of the salsa mixture in a thin layer in a 6-quart slow cooker. Top with about 6 tostada shells, breaking them as needed to cover the bottom. Spread half of the bean mixture over the tostada shells, then sprinkle with 1½ cups of the cheese mixture and 1 cup of the salsa mixture. Repeat the layers (tostada shells, bean mixture, cheese, salsa mixture), then top with the remaining tostadas, cheese and salsa.

3. Cover and cook on low, 4 hours. Uncover and let rest 15 minutes. Top with avocado, sour cream, cilantro and pickled jalapeños.





Marinate the tempeh to give it extra flavor.

TEMPEH CAESAR SALAD

ACTIVE: 30 min | TOTAL: 50 min | SERVES: 4

- 2 tablespoons coconut aminos
- 3 tablespoons fresh lemon juice
- 1 tablespoon plus 1 teaspoon vegan Worcestershire sauce
- 2 teaspoons pure maple syrup
- 2 cloves garlic, finely grated
- Kosher salt and freshly ground pepper
- 1 8-ounce package tempeh, cut into ¼-inch-thick slices
- 2 cups baguette or other crusty white bread cubes (¾- to 1-inch pieces)
- 3 tablespoons extra-virgin olive oil
- ¼ cup plus 2 tablespoons finely grated parmesan cheese, plus shaved parmesan for topping
- ½ cup mayonnaise
- 1 tablespoon dijon mustard
- 3 hearts romaine lettuce, roughly chopped

1. Preheat the oven to 400°. Whisk the coconut aminos, 1 tablespoon each lemon juice and Worcestershire sauce, the maple syrup, 1 grated garlic clove and a pinch of salt and pepper in a shallow dish. Add the tempeh and let marinate, turning occasionally, 20 to 30 minutes.

2. Make the croutons: Toss the bread with 2 tablespoons each olive oil and grated parmesan; season with salt and pepper. Spread on a rimmed baking sheet and bake, stirring occasionally, until golden, about 10 minutes; set aside to cool.

3. Make the dressing: Whisk together the mayonnaise, mustard and remaining 2 tablespoons lemon juice,

1 grated garlic clove and 1 teaspoon Worcestershire sauce in a bowl until combined. Stir in the remaining ¼ cup parmesan; season with salt and pepper. Thin with water, if needed.

4. Brush a rimmed baking sheet with the remaining 1 tablespoon olive oil. Remove the tempeh from the marinade and place on the baking sheet. Bake, turning occasionally, until browned, 15 to 20 minutes, spooning some of the marinade over the tempeh in the last 5 minutes.

5. Toss the lettuce and croutons with most of the dressing in a large bowl. Top with the tempeh, shaved parmesan and remaining dressing.



This Israeli favorite, served in pita, is the ultimate vegetarian sandwich!

SABICH SANDWICHES

ACTIVE: 45 min | TOTAL: 45 min | SERVES: 4

- 2 plum tomatoes, finely chopped
- ½ English cucumber, finely chopped
- ¼ cup finely chopped fresh parsley
- 4 teaspoons extra-virgin olive oil, plus more for frying
- 4 teaspoons fresh lemon juice
- Kosher salt and freshly ground pepper
- 3 large eggs
- ¼ head red cabbage, shredded
- 1 eggplant, sliced into ½-inch-thick rounds
- ¼ cup tahini
- ½ cup hummus
- 4 pieces pita bread, halved
- Sliced pickled beets and other assorted pickled vegetables, for serving
- Amba sauce and/or hot sauce, for serving

1. Make the salad: Toss the tomatoes, cucumber, parsley, olive oil and lemon juice in a medium bowl. Season with salt and pepper and set aside.

2. Bring a medium saucepan of water to a boil over high heat. Reduce the heat to low, then add the eggs and cook 7 to 8 minutes. Drain, then transfer to a bowl of ice water. Peel and slice. Toss the cabbage with a pinch of salt and set aside.

3. Line a rimmed baking sheet with paper towels. Fill a large cast-iron skillet with ½ inch of olive oil. Heat the oil over medium-high heat until shimmering, about 4 minutes. Working in batches, fry the eggplant until dark golden brown, 3 to 4 minutes per side. Remove to the baking sheet to drain. Season with salt.

4. Assemble the sandwiches: Put the tahini in a medium bowl and slowly whisk in ¼ cup water until smooth; season with salt. Spread 1 tablespoon hummus inside each pita half. Divide the eggplant slices, cabbage and sliced hard-boiled eggs among the pita halves. Add some of the tomato-cucumber salad and pickled beets to each; drizzle with the tahini sauce. Serve with other pickled vegetables, amba sauce and/or hot sauce.

ROOT VEGETABLE PAPRIKASH

ACTIVE: 50 min | TOTAL: 50 min | SERVES: 4

Kosher salt

- 3 tablespoons extra-virgin olive oil
- 1 large onion, chopped
- ½ large rutabaga, peeled and cut into 1-inch pieces
- 1 small sweet potato, peeled and cut into 1-inch cubes
- 2 small Yukon Gold potatoes, peeled and cut into 1-inch cubes

Freshly ground pepper

- 4 cloves garlic, finely chopped
- 2 tablespoons sweet paprika
- 1 tablespoon hot Hungarian paprika
- 1 14-ounce can diced tomatoes
- 3 cups vegetable broth
- 2 bay leaves
- ⅓ cup sour cream, plus more for serving
- 10 ounces wide egg noodles (about 4 cups)
- 2 tablespoons unsalted butter
- ⅓ cup fresh parsley, chopped

1. Bring a large pot of salted water to a boil. Meanwhile, heat the olive oil in a large straight-sided skillet or wide pot over medium heat. Add the onion, rutabaga and a pinch of salt and cook, stirring occasionally, until the onion is softened and starting to brown, 4 to 5 minutes. Add the sweet potato and Yukon Gold potatoes, season with salt and pepper, and cook, stirring, until starting to brown, about 3 minutes. Add the garlic and both paprikas, stirring, until the vegetables are well coated.

2. Add the tomatoes, vegetable broth and bay leaves to the pan with the vegetables, scraping up any browned bits. Bring to a boil, reduce the heat to a simmer, cover and cook until the rutabaga is just fork-tender, about 15 minutes.

3. Uncover the pan and simmer, stirring occasionally, until the sauce has thickened slightly and the vegetables are fully tender, 10 to 15 minutes. Remove from the heat and stir in the sour cream. Adjust the consistency of the sauce with a splash of water if it's too thick; season with salt and pepper.

4. Meanwhile, add the noodles to the boiling water and cook as the label directs. Drain and return the noodles to the pot. Toss with the butter, a pinch of salt and half of the parsley.

5. Divide the noodles among bowls and serve with the paprikash. Top with more sour cream and the remaining chopped parsley.



VEGETABLE JAMBALAYA

ACTIVE: 20 min | TOTAL: 35 min | SERVES: 4

- 2 tablespoons extra-virgin olive oil
- 3 stalks celery, cut into chunks, plus 2 tablespoons chopped leaves
- 3 carrots, cut into chunks
- 1 red onion, halved and cut into wedges
- 1 red bell pepper, cut into strips
- 1 tablespoon chopped fresh thyme
- 1 teaspoon hot smoked paprika
- Kosher salt and freshly ground pepper
- 1¼ cups converted white rice
- 1 15-ounce can diced fire-roasted tomatoes
- 1½ cups frozen black-eyed peas
- 8 ounces okra, trimmed and thinly sliced

1. Heat the olive oil in a large skillet over medium-high heat. Add the celery chunks, carrots and red onion. Cook, stirring occasionally, until the vegetables are slightly softened, about 2 minutes. Add the bell pepper, thyme, paprika, ½ teaspoon salt and a few grinds of pepper. Cook, stirring, until the paprika is toasted, about 1 minute.

2. Add the rice to the skillet and stir to coat. Add the tomatoes, black-eyed peas and 1½ cups water. Bring to a boil, then reduce the heat to low. Cover and simmer until the rice is tender, about 15 minutes.

3. Scatter the okra over the rice. Continue to cook, covered, until the okra is tender and the rice is cooked through, about 5 more minutes. Remove from the heat and let stand, covered, 3 minutes. Fluff the rice with a fork and sprinkle with the celery leaves. Season with salt and pepper.



SWEET POTATO TOSTADAS

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 3 sweet potatoes, peeled and cut into 1-inch chunks
- Kosher salt and freshly ground pepper
- $\frac{1}{4}$ small head red cabbage, shredded
- 3 tablespoons fresh lime juice (from about 2 limes)
- 2 cups chopped pineapple
- $\frac{1}{4}$ cup fresh cilantro, chopped
- 2 cloves garlic
- 1 canned chipotle chile pepper in adobo, plus 1 to 2 teaspoons sauce from the can
- $\frac{1}{2}$ teaspoon ground cumin
- 1 15-ounce can vegetarian refried black beans
- 8 tostada shells
- $\frac{1}{4}$ cup crema or sour cream

1. Put the sweet potatoes in a large skillet and add enough water to cover; season with salt and pepper. Bring to a boil, reduce the heat to a simmer and cook until tender, 20 to 25 minutes. Drain and return to the skillet.
2. Meanwhile, mix the cabbage, 1 tablespoon lime juice and a pinch of salt in a small bowl; set aside. Toss 1 cup pineapple with the cilantro and 1 tablespoon lime juice in another small bowl; set aside. Puree the remaining 1 cup pineapple with 1 tablespoon lime juice, the garlic, chipotle and adobo sauce, cumin and $\frac{1}{4}$ cup water in a blender until smooth. Stir the pineapple sauce into the sweet potatoes and cook over medium heat until warmed through, 3 to 4 minutes.
3. Put the black beans in a saucepan, add 3 tablespoons water and warm over medium-high heat. Spread on the tostadas, then top with the sweet potatoes, pineapple salsa and cabbage. Drizzle with the crema.



VEGGIE BURGER SHEPHERD'S PIE

ACTIVE: 35 min | TOTAL: 40 min | SERVES: 4

- 6 medium Yukon Gold potatoes, peeled and diced
- Kosher salt
- 2 tablespoons extra-virgin olive oil
- 1 large onion, diced
- 3 large carrots, cut into $\frac{1}{2}$ -inch chunks
- 2 stalks celery, cut into $\frac{1}{2}$ -inch chunks
- 1 bunch baby turnips, halved or quartered if large
- 6 cloves garlic, minced
- Freshly ground pepper
- $\frac{1}{2}$ bunch fresh parsley, leaves chopped, stems reserved
- $1\frac{1}{2}$ tablespoons vegan Worcestershire sauce
- 5 tablespoons unsalted butter
- $\frac{3}{4}$ cup chopped veggie burgers or vegetarian protein crumbles
- $\frac{2}{3}$ cup milk or half-and-half
- Grated parmesan cheese, for sprinkling

1. Preheat the broiler. Put the potatoes in a pot and cover with water; season with salt. Cover and bring to a boil; cook until fork-tender, about 15 minutes.
2. Meanwhile, heat the olive oil in a stovetop casserole dish or shallow enamel pot over medium-high heat. Add the onion, carrots, celery, turnips and garlic. Season with salt and pepper and cook until the vegetables brown, about 8 minutes. Add $1\frac{1}{2}$ cups cooking liquid from the potatoes to the casserole dish. Lower the heat and scrape up any browned bits with a wooden spoon. Tie the parsley stems together with twine and add to the casserole. Cover and simmer until the vegetables are tender, 8 minutes. Stir in the Worcestershire sauce, 2 tablespoons butter and the chopped veggie burgers and warm through, 5 minutes. Remove the parsley stems and stir in the chopped parsley. Keep warm.
3. Drain the potatoes and mash with the remaining 3 tablespoons butter and the milk; season with salt and pepper and spoon over the casserole. Sprinkle with parmesan. Broil until golden brown, about 5 minutes.

MALAI KOFTA

ACTIVE: 45 min | TOTAL: 45 min | SERVES: 4

FOR THE SAUCE

- 1 tablespoon vegetable oil
- 2 tablespoons chopped fresh ginger
- 2 cloves garlic, smashed
- 1 small onion, chopped
- 1 pound plum tomatoes, chopped
- $\frac{1}{4}$ cup raw cashews
- Kosher salt and freshly ground pepper
- 2 tablespoons unsalted butter
- 1 teaspoon ground coriander
- $\frac{3}{4}$ teaspoon garam masala
- $\frac{1}{4}$ teaspoon ground cardamom
- Pinch of cayenne pepper
- $\frac{1}{2}$ cup heavy cream

FOR THE KOFTA

- $1\frac{1}{2}$ pounds russet potatoes
- $1\frac{1}{2}$ cups grated paneer
- 1 jalapeño pepper (seeded for less heat), finely chopped
- 3 tablespoons finely chopped fresh cilantro, plus more for topping
- 3 tablespoons finely chopped raw cashews
- $\frac{1}{2}$ teaspoon garam masala
- Kosher salt
- 2 tablespoons cornstarch
- Vegetable oil, for frying
- Steamed rice and/or naan, for serving

1. Make the sauce: Heat the vegetable oil in a large wide saucepan over medium heat. Add the ginger and garlic and cook, stirring, until softened, 1 to 2 minutes. Add the onion and cook, stirring, until softened, 3 to 5 minutes. Stir in the tomatoes, cashews, a big pinch of salt and several grinds of pepper. Add 3 cups of water, bring to a simmer and cook until the tomatoes are very soft and the cashews are plump, 10 to 15 minutes.

2. Transfer the mixture to a blender; reserve the saucepan. Carefully blend until very smooth.

3. Wipe out the reserved saucepan and set over medium heat. Add the butter and let melt, then strain the tomato puree through a fine-mesh sieve into the pan, pressing on the solids. Add the coriander, garam masala, cardamom and cayenne.

4. Simmer, stirring well to prevent the sauce from sticking to the pan, until slightly thickened, 10 to 15 minutes.

Stir in the heavy cream and simmer a few more minutes to heat through. Season with salt and keep warm.

5. Meanwhile, make the kofta: Prick the potatoes with a fork; microwave until just cooked through, 8 to 10 minutes. Let cool slightly, then peel and transfer to a bowl; mash well. Add the paneer, jalapeño, cilantro, cashews, garam masala and 1 teaspoon salt and mix well. Sprinkle the cornstarch on top and mix in with your hands. Pack into 16 balls, squeezing the mixture together; set on a plate or baking sheet.

6. Heat 2 inches of vegetable oil in a large pot until a deep-fry thermometer registers 350°. Working in 2 batches, fry the kofta until golden and crisp, 3 to 5 minutes. Remove to a rack set on a baking sheet to drain and sprinkle with salt while still warm. Pour most of the sauce onto plates and top with the kofta. Sprinkle with more cilantro. Serve with rice, naan and the remaining sauce on the side.

These “meatballs” are made with a mix of potatoes, cashews and paneer.



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weeknight cooking



PHOTOS: ANDREW PURCELL; FOOD STYLING: CARRIE PURCELL

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RECIPES BY JESSICA D'AMBROSIO, MELISSA GAMAN,
KHALIL HYMORE AND STEVE JACKSON



SLOW-COOKER BUFFALO CHICKEN CHILI

ACTIVE: 25 min | TOTAL: 6 hr 25 min | SERVES: 4 to 6

- 2 tablespoons extra-virgin olive oil
- 1 large onion, chopped
- 3 stalks celery, chopped
- 3 cloves garlic, finely chopped
- 2 teaspoons chili powder
- Kosher salt and freshly ground pepper
- 2 14.5-ounce cans pinto beans, drained and rinsed
- 1 14.5-ounce can fire-roasted diced tomatoes
- 2 cups low-sodium chicken broth
- $\frac{3}{4}$ cup Buffalo sauce, such as Frank's RedHot
- $1\frac{1}{2}$ pounds skinless, boneless chicken breasts
- 3 ounces cream cheese

Thawed frozen fire-roasted corn, sliced scallions, crumbled blue cheese, shredded pepper jack cheese and crushed tortilla chips, for topping

1. Heat the olive oil in a large nonstick skillet over medium heat. Add the onion and celery and cook, stirring occasionally, until softened, 7 to 8 minutes. Add the garlic and cook until softened, 30 seconds to 1 minute. Stir in the chili powder, $\frac{1}{2}$ teaspoon salt and a few grinds of pepper and cook, stirring, until the spices are toasted, about 2 minutes.

2. Transfer the mixture to a 6- to 8-quart slow cooker along with the pinto beans, tomatoes, chicken broth and Buffalo sauce. Mix to combine. Add the chicken breasts, making sure they are submerged in the liquid. Cover and cook on low until the chicken is very tender, 6 to 7 hours.

3. Using 2 forks, shred the chicken in the slow cooker. Cut the cream cheese into small cubes and add to the slow cooker. Stir until the cream cheese melts completely. Season with salt and pepper. Divide among bowls and serve with assorted toppings.

Per serving: Calories 500; Fat 17 g (Saturated 5 g); Cholesterol 117 mg; Sodium 1,057 mg; Carbohydrate 45 g; Fiber 2 g; Sugars 15 g; Protein 42 g



CREAMY RAVIOLI WITH SPINACH AND PEAS

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 3 tablespoons unsalted butter
- $\frac{1}{3}$ cup panko
- Kosher salt and freshly ground pepper
- 1 bunch spinach, stemmed (6 to 8 ounces)
- 1 cup frozen peas, thawed
- 1 pound cheese ravioli
- 1 clove garlic, minced
- 1 teaspoon chopped fresh sage
- $\frac{1}{2}$ cup heavy cream
- $\frac{1}{2}$ cup grated parmesan cheese

1. Heat 1 tablespoon butter in a large skillet over medium heat. Add the panko and cook, stirring often, until golden, about 4 minutes. Season with salt and pepper and remove to a small bowl; set aside. Wipe out the skillet.

2. Bring a large pot of salted water to a boil. Heat 1 tablespoon butter in the skillet over medium-high heat. Add the spinach and cook until wilted and tender, about 3 minutes. Transfer to a fine-mesh sieve and press out the excess liquid, then transfer to a cutting board and roughly chop. Combine the spinach and peas in a medium bowl. Wipe out the skillet.

3. Add the ravioli to the pot of boiling water and cook as the label directs. Reserve $\frac{1}{2}$ cup cooking water, then drain. Heat the remaining 1 tablespoon butter, the garlic and sage in the skillet over medium heat. Cook until the garlic is just tender, 1 to 2 minutes. Add the heavy cream and $\frac{1}{4}$ cup of the reserved cooking water; bring to a simmer. Stir in the cheese and cook until melted, about 1 minute. Add the spinach and peas and cook, stirring, until slightly thickened, about 3 minutes. Add the ravioli to the skillet and toss to coat. Add more cooking water as needed to loosen, 1 tablespoon at a time.

4. Divide the ravioli mixture among bowls. Top with the toasted panko.

Per serving: Calories 360; Fat 23 g (Saturated 14 g); Cholesterol 68 mg; Sodium 736 mg; Carbohydrate 30 g; Fiber 4 g; Sugars 7 g; Protein 10 g



STEAK WITH SWEET-AND-SOUR ONIONS

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 1½ pounds red onions (about 2 medium)
- 2 tablespoons plus 1 teaspoon extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 1¼ pounds skirt steak, cut into 4 equal pieces
- 2 tablespoons unsalted butter
- 2 tablespoons balsamic vinegar
- 1 tablespoon honey
- 1½ teaspoons finely chopped fresh oregano, plus torn leaves for topping
- 1 clove garlic, minced
- 1 cup low-sodium chicken broth
- 2 teaspoons dijon mustard

1. Place a baking sheet on the middle oven rack and preheat to 450°. Peel and halve the red onions, leaving the root end intact. Cut into ¾-inch-thick wedges. Toss the onions in a large bowl with 1 tablespoon plus 1 teaspoon olive oil and a big pinch each of salt and pepper. Transfer to the hot baking sheet and roast until tender and dark brown in spots, about 25 minutes.

2. Meanwhile, season the steak with salt and pepper. Heat the remaining 1 tablespoon olive oil in a large cast-iron skillet over medium-high heat. Add 1 tablespoon butter, then add the steak and cook, undisturbed, until a dark brown crust forms on the bottom, about 4 minutes. Flip and cook to desired doneness, about 3 minutes for medium rare. Remove the steak to a cutting board and tent with foil; reserve the skillet.

3. In a small bowl, whisk the vinegar, honey and chopped oregano. Drizzle the mixture over the onions and toss well to coat.

4. Wipe out the skillet and return to medium-high heat. Add the remaining 1 tablespoon butter and the garlic; cook until the garlic has softened but not browned, about 2 minutes. Add the chicken broth, bring to a simmer and cook until slightly thickened, 3 to 4 minutes. Whisk in the mustard and remove from the heat.

5. Slice the steak and divide among plates along with the onions. Spoon the pan sauce over the steak and top with torn oregano.

Per serving: Calories 420; Fat 23 g (Saturated 8 g); Cholesterol 97 mg; Sodium 403 mg; Carbohydrate 21 g; Fiber 3 g; Sugars 12 g; Protein 30 g



SHRIMP AND ANDOUILLE WITH SWEET POTATOES

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 1½ pounds small to medium sweet potatoes, cut into ¾- to 1-inch-thick wedges
- 3 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 6 ounces andouille sausage (about 2 links), chopped
- 1 onion, chopped
- 2 bell peppers (red, yellow or green), sliced
- 2 stalks celery, roughly chopped, plus torn leaves for topping
- 1 tablespoon tomato paste
- 3 cloves garlic, finely chopped
- 1½ teaspoons chopped fresh thyme
- 1 cup low-sodium chicken broth
- 1¼ pounds peeled and deveined large shrimp

1. Place a baking sheet on the middle oven rack and preheat to 450°. Toss the sweet potatoes with 2 tablespoons olive oil and a generous pinch each of salt and pepper. Spread in a single layer on the hot baking sheet and roast, turning once, until very tender and browned, about 30 minutes.

2. Meanwhile, heat the remaining 1 tablespoon olive oil in a large skillet over medium heat. Add the sausage and cook, stirring, until browned, 5 minutes. Add the onion, bell peppers and celery and season with salt and pepper. Increase the heat to medium high and cook, stirring, until softened, 6 to 8 minutes. Make a space in the center of the pan, add the tomato paste and cook, stirring the paste, until toasted, about 30 seconds. Stir the tomato paste into the vegetables, then stir in the garlic and thyme until well combined.

3. Stir in the chicken broth and bring to a simmer. Nestle the shrimp in the vegetables. Simmer, stirring occasionally, until the shrimp are just cooked through, 3 to 4 minutes.

4. Divide the shrimp mixture and sweet potatoes among plates or shallow bowls. Top with torn celery leaves.

Per serving: Calories 440; Fat 17 g (Saturated 4 g); Cholesterol 253 mg; Sodium 623 mg; Carbohydrate 31 g; Fiber 6 g; Sugars 10 g; Protein 41 g



INSTANT POT KIMCHI RAMEN

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 1½ cups kimchi plus ¼ cup kimchi liquid, plus more chopped kimchi for topping
- 5 cups chicken bone broth
- 5 slices thick-cut applewood smoked bacon, chopped
- 2 cloves garlic, chopped
- 1 tablespoon chopped fresh ginger
- 4 scallions, white and light green parts chopped, dark green parts thinly sliced
- 10 ounces shiitake mushrooms, stemmed and thickly sliced
- 1 tablespoon soy sauce
- 8 ounces dried ramen noodles
- Toasted sesame oil, for topping

1. Bring a pot of water to a boil. Meanwhile, puree the kimchi, kimchi liquid and ¼ cup bone broth in a blender until smooth.

2. Add the bacon to an Instant Pot and set to sauté on high. Cook, stirring, until the bacon is browned and crisp, 8 to 10 minutes. Using oven mitts, remove the bowl of the Instant Pot and pour off the fat, leaving 2 tablespoons behind. Place the bowl back in the Instant Pot and add the garlic, ginger and the white and light green scallion parts. Cook, stirring, until softened, 1 minute. Add the mushrooms and toss to soften slightly, 1 minute. Add the blended kimchi and scrape up any browned bits.

3. Stir the remaining 4¾ cups bone broth and the soy sauce into the Instant Pot. Put on and lock the lid, making sure the steam valve is in the sealing position. Set to pressure-cook on high, 10 minutes. When the time is up, turn the valve to the venting position.

4. While the broth cooks, add the ramen noodles to the boiling water and cook as the label directs. Drain and divide among bowls. Pour the broth and vegetables over the noodles. Top with chopped kimchi, the scallion greens and a drizzle of sesame oil.

Per serving: Calories 500; Fat 25 g (Saturated 9 g); Cholesterol 22 mg; Sodium 1,297 mg; Carbohydrate 45 g; Fiber 4 g; Sugars 4 g; Protein 27 g



SEARED SCALLOPS WITH WHITE BEANS

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 2 15-ounce cans white navy beans
- 4 tablespoons unsalted butter
- 2 cloves garlic, minced
- Kosher salt
- 6 ounces asparagus, trimmed and thinly sliced about ⅛ inch thick (about ¾ bunch)
- 3 tablespoons grated parmesan cheese
- Coarsely ground pepper
- ½ cup chopped fresh parsley
- 1 pound large scallops (about 16), tough muscle removed
- 2 tablespoons extra-virgin olive oil
- ½ lemon

1. Drain the beans, reserving the liquid from 1 of the cans. Combine the beans in a bowl and set aside.

2. Melt 1 tablespoon butter in a large nonstick skillet over medium heat. Add the garlic and cook, stirring, until softened, 1 minute. Add the beans and reserved liquid, 1 cup water and ¼ teaspoon salt. Bring to a simmer, then cook over medium-low heat until the liquid has thickened slightly, 6 to 7 minutes. Add the asparagus, remaining 3 tablespoons butter, the parmesan and ¾ teaspoon pepper. Simmer gently until the butter and cheese melt and the sauce thickens slightly, about 3 minutes. Stir in the parsley.

3. Meanwhile, pat the scallops dry and lightly season with salt and pepper. Heat the olive oil in a large skillet over high heat until shimmering. Add the scallops and cook until golden brown, 2 to 3 minutes per side. Remove from the heat and squeeze the lemon half over the scallops. Toss lightly to coat.

4. Divide the beans and scallops among shallow bowls. Spoon any remaining sauce over the scallops.

Per serving: Calories 460; Fat 21 g (Saturated 9 g); Cholesterol 61 mg; Sodium 1,295 mg; Carbohydrate 45 g; Fiber 12 g; Sugars 2 g; Protein 30 g



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SHEET-PAN LEMON CHICKEN AND BRUSSELS SPROUTS

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 1 lemon
- 1 large clove garlic, minced
- 1½ teaspoons dried thyme
- 1 teaspoon paprika
- Kosher salt and freshly ground pepper
- 4 skin-on, bone-in chicken breasts (about 2¾ pounds)
- 3 tablespoons extra-virgin olive oil
- 1¼ pounds brussels sprouts, trimmed and halved
- 1 tablespoon country dijon mustard
- 1 tablespoon grated shallot
- 2 teaspoons honey
- ¼ cup chopped fresh parsley

- 1.** Place a rimmed baking sheet on the middle oven rack and preheat to 450°. Grate the lemon zest into a large bowl. Cut the lemon into 4 wedges and set aside.
- 2.** Add the garlic, thyme, paprika and ½ teaspoon each salt and pepper to the lemon zest; stir to combine. Add the chicken breasts and toss to coat. Carefully remove the baking sheet from the oven and drizzle with 1 tablespoon olive oil. Add the chicken, skin-side up, and the lemon wedges and return to the oven.
- 3.** Toss the brussels sprouts in a large bowl with 1 tablespoon olive oil, season with salt and pepper and carefully add to the baking sheet in an even layer. Roast until the chicken registers 165° on a meat thermometer, the skin is browned and crisp and the brussels sprouts are tender, 24 to 26 minutes.
- 4.** Meanwhile, whisk together the remaining 1 tablespoon olive oil, the mustard, shallot, honey and parsley in a small bowl.
- 5.** Squeeze the juice from 2 of the lemon wedges over the chicken and divide among plates. Drizzle the dressing and squeeze the juice from the remaining 2 lemon wedges over the brussels sprouts on the baking sheet; toss well and serve with the chicken.

Per serving: Calories 530; Fat 25 g (Saturated 6 g); Cholesterol 153 mg; Sodium 614 mg; Carbohydrate 17 g; Fiber 6 g; Sugars 6 g; Protein 59 g



GOAT CHEESE FRITTATA SANDWICHES

ACTIVE: 25 min | TOTAL: 40 min | SERVES: 4

- Cooking spray
- 8 large eggs
- ¾ cup roasted red peppers, chopped
- ¼ cup milk
- ½ teaspoon finely grated lemon zest, plus 2 teaspoons lemon juice
- Kosher salt and freshly ground pepper
- 3 ounces goat cheese, crumbled (about ⅔ cup)
- ½ cup mayonnaise
- 2 tablespoons pesto
- 4 English muffins
- 2 cups arugula or mesclun greens
- Rosemary olive oil potato chips, for serving

- 1.** Preheat the oven to 350°. Line an 8-inch square baking dish with parchment paper and coat with cooking spray. Whisk the eggs in a large bowl. Add the roasted peppers, milk, lemon zest, ¾ teaspoon salt and a few grinds of pepper and mix well. Pour the egg mixture into the baking dish and use a small spatula to evenly distribute the ingredients. Sprinkle the goat cheese on top. Transfer to the oven and bake until the top is slightly puffed and set, 20 to 25 minutes.
- 2.** Remove the baking dish from the oven and lift the frittata onto a cutting board using the edges of the parchment; set aside. Stir together the mayonnaise, pesto and lemon juice.
- 3.** Split and toast the English muffins. Cut the frittata into 4 squares and divide among the English muffin bottoms. Top with the mayonnaise mixture as desired, serving the rest on the side. Add the arugula and the English muffin tops. Divide among plates and serve with potato chips.

Per serving: Calories 590; Fat 41 g (Saturated 11 g); Cholesterol 412 mg; Sodium 1,164 mg; Carbohydrate 33 g; Fiber 3 g; Sugars 2 g; Protein 22 g



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SPICED SALMON WITH LEMON RICE

ACTIVE: 25 min | TOTAL: 40 min | SERVES: 4

Leave the skin on your salmon: It has a high concentration of omega-3 fatty acids.

- 2 tablespoons unsalted butter
- 1 shallot, minced
- 1¼ cups basmati rice, rinsed well
- Zest (in wide strips) and juice of 1 lemon, plus wedges for serving
- Kosher salt
- 1½ pounds skin-on salmon, cut into 4 even pieces
- Freshly ground pepper
- 1½ teaspoons ground coriander
- 1 teaspoon ground cumin
- 2 tablespoons extra-virgin olive oil
- ¼ cup finely chopped roasted pistachios
- 2 scallions, thinly sliced
- ¼ cup roughly chopped fresh dill

- 1.** Preheat the oven to 375°. Melt the butter in a medium ovenproof skillet over medium heat. Add the shallot and cook, stirring, until softened, about 2 minutes. Add the rice and lemon zest and cook, stirring, 1 minute. Add 2 cups water and 1 teaspoon salt; bring to a boil, stirring. Cover with a tight-fitting lid and bake until the liquid is absorbed, 17 minutes. Set aside.
- 2.** Meanwhile, season the salmon with salt, pepper, the coriander and cumin. Heat a large ovenproof nonstick skillet over medium-high heat. Add the olive oil and heat until shimmering. Add the salmon, skin-side down, and cook until the skin is browned and crisp, 3 to 5 minutes. Transfer the skillet to the oven and bake until the fish is mostly cooked through, 3 to 5 minutes, depending on the thickness of your fish. Flip the fish and bake until cooked through, 1 more minute.
- 3.** Stir 3 tablespoons pistachios and the lemon juice into the rice with a fork; season with salt and divide among plates. Top with the fish, skin-side up, the scallions, dill and remaining 1 tablespoon pistachios. Serve with lemon wedges.

Per serving: Calories 550; Fat 22 g (Saturated 6 g); Cholesterol 95 mg; Sodium 693 mg; Carbohydrate 48 g; Fiber 3 g; Sugars 2 g; Protein 40 g



BEEF AND MASHED POTATO BOWLS

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

Buttermilk is great for mashed potatoes—it's tangy and creamy but low in fat.

- 1¼ pounds small red-skinned potatoes, quartered or halved
- Kosher salt
- 2 tablespoons unsalted butter
- 1 cup buttermilk, plus more if needed
- Freshly ground pepper
- 2 tablespoons chopped fresh chives, plus more for topping
- 2 tablespoons extra-virgin olive oil
- 1 onion, chopped
- 2 carrots, diced
- 1 pound ground beef
- ¼ cup ketchup
- 1 tablespoon Worcestershire sauce
- ⅓ cup canned fried onions

- 1.** Put the potatoes in a saucepan, cover with cold water and add a big pinch of salt. Bring to a boil, then simmer over medium heat until tender, 12 to 15 minutes. Drain. Add the butter to the pan over low heat. Return the potatoes to the pan, add the buttermilk and mash. Season with salt, pepper and the chives. Keep warm.
- 2.** Meanwhile, heat the olive oil in a large skillet over medium heat. Add the onion and carrots and season with salt and pepper. Cook, stirring, until softened, about 5 minutes. Move the vegetables to one side of the pan and add the beef to the empty side. Cook over medium-high heat, breaking up the meat until no longer pink, 3 to 5 minutes. Stir the beef and vegetables together; season with salt and pepper. Stir in the ketchup and Worcestershire sauce; cook 1 minute. Spoon off any excess oil, then stir in ¼ cup water until the mixture is saucy, 2 minutes.
- 3.** Add a splash of buttermilk to the mashed potatoes if they're too thick; divide among bowls. Top with the beef, fried onions and more chives.

Per serving: Calories 540; Fat 32 g (Saturated 13 g); Cholesterol 94 mg; Sodium 913 mg; Carbohydrate 39 g; Fiber 4 g; Sugars 12 g; Protein 26 g



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Healthy Sides



GREEN BEANS WITH HORSE RADISH

Cook 1½ pounds **green beans** in boiling salted water until tender, 6 minutes; drain. Heat 2 tablespoons **butter** in a nonstick skillet over medium heat. Add 3 sliced **garlic cloves** and 1 tablespoon **capers**; cook until the garlic starts to brown, 1 to 2 minutes. Add the beans and 2 tablespoons **horseradish**; toss. Off the heat, stir in 2 more teaspoons horseradish. Season with **salt** and **pepper**.



OLIVE OIL CORN MUFFINS

Whisk together ¾ cup each **cornmeal** and **flour**, ¼ cup **raw sugar**, 1½ teaspoons **baking powder**, ½ teaspoon **salt** and ¼ teaspoon **baking soda**. Add ¾ cup **plain Greek yogurt**, 6 tablespoons **olive oil** and 1 **egg**. Stir together to make a smooth batter. Divide among 8 lined muffin cups. Bake at 350° until the tops are light golden and spring back when gently pressed, about 20 minutes.



FARRO WITH WINTER PESTO

Cook 2 cups **quick-cooking farro** as the label directs. Reserve ½ cup cooking liquid; drain. Puree 1 cup each **Tuscan kale** and **Swiss chard** and ¼ cup toasted **walnuts** in a food processor. Slowly add ¼ cup each cooking liquid and **olive oil**. Pulse in ¼ cup grated **parmesan**; season with **salt** and **pepper**. Toss with the farro, thinning with more cooking liquid. Top with parmesan.



SPICY ZUCCHINI SALAD WITH CHILI CRISP

Halve 3 **zucchini** lengthwise and slice into half moons (⅛ to ¼ inch thick). Toss in a large bowl with a pinch each of **salt** and **pepper**, 2 tablespoons **gochujang** and 1 tablespoon **honey**. Let stand 10 minutes. Toss with 2 tablespoons **chili crisp**, making sure to get the crunchy bits. Top with 1 sliced **scallion**.



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INSIDE THE Test Kitchen

Our chefs dish out their best tips and tricks.

Let's hear it for... SCALLOPS

You may think of scallops as a meal for special occasions, but they're actually perfect for weeknights: They cook in just five minutes—and they're full of good-for-you fats! Add the recipe on page 70 to your rotation.



HOW TO SEAR A STEAK

Follow these steps for getting a great char on your meat.

1. Pat the steak dry with paper towels. This will help the meat develop a crust.
2. Season generously with salt. It adds flavor but also keeps the meat from sticking to the pan.
3. Heat a bit of oil in a cast-iron pan until it shimmers, then add the steak. Make sure the pan is hot!
4. Leave it alone: Don't flip the steak until it releases easily from the pan.
5. Once you flip, add a small knob of butter to the pan; as it melts, spoon it over the steak and cook to the doneness you like.
6. Let the steak rest 5 minutes on a cutting board before slicing.

Good Gear



Next time you make mashed potatoes, skip the appliances and use a handheld masher. Mixers and food processors are faster, but they can lead to overworked, starchy, gluey potatoes. Invest in a masher instead and try recipe developer Melissa Gaman's mashed potato bowls on page 74.

Food Network TUX Potato Masher, \$20; kohls.com



Shortcut of the Month

The ramen broth on page 70 tastes like it has been simmering for hours, but it cooks in just 10 minutes in the Instant Pot! The pressure-cooker function is ideal for making a quick, flavorful broth: First sauté aromatics like garlic, ginger and scallions, plus some veggies, then add store-bought broth and let the pot work its magic.

Recipe Remix

Buffalo chicken and chili are both delicious, so why not combine them? To make the mash-up on page 68, recipe tester Jessica D'Ambrosio cooked chicken breasts in the slow cooker with lots of Buffalo sauce, then shredded it. Don't crank up the heat: The key to the super-tender meat is low and slow cooking.



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spring baking



PHOTOS: RYAN LIEBE; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: SARAH SMART.

Check out these Key lime macaroon bars on page 90.

a good day for bread

Celebrate three big spring holidays with a baking project!

RECIPES BY MELISSA GAMAN, YOUNG SUN HUH
AND KHALIL HYMORE





Soda Bread for St. Patrick's Day

Soda bread is easy and inexpensive to make, so it became popular in Ireland during the potato famine in the mid-1800s. There are countless versions, but they all have one ingredient in common: baking soda!



IRISH BROWN SODA BREAD

ACTIVE: 20 min | TOTAL: 55 min (plus cooling)

MAKES: one 8-inch round loaf

- 1½ cups all-purpose flour, plus more for dusting
- 1½ cups whole-wheat flour
- 2 teaspoons sugar
- 1½ teaspoons kosher salt
- 1 teaspoon baking soda
- 2 tablespoons cold unsalted butter, cut into small cubes
- 1½ cups cold buttermilk, plus more for brushing
- Rolled oats and sunflower seeds, for topping
- Salted Irish butter, for serving

- 1.** Preheat the oven to 400°. Sift the all-purpose flour, whole-wheat flour, sugar, salt and baking soda into a large bowl. Add the butter and rub it into the flour mixture with your fingers until there are no visible pieces.
- 2.** Make a well in the center and add the buttermilk. Stir the buttermilk into the flour mixture with a large spoon until just combined (it will be shaggy and a little sticky). Scrape out the dough onto a floured surface. Lightly flour the top of the dough, then use floured hands to gently pat and smooth the top and sides of the dough into a flat 6-inch round, about 1½ inches tall. Be careful not to overwork the dough.
- 3.** Sprinkle an 8-inch cast-iron skillet or round cake pan with flour. Transfer the dough round to the skillet or pan. Using a knife, score a ½-inch-deep cross on top of the dough, edge to edge. Brush the top with buttermilk and sprinkle with oats and sunflower seeds.
- 4.** Bake until the bread is puffed and golden brown and a toothpick inserted into the center comes out clean, 35 to 40 minutes. Loosen the sides with a paring knife; immediately remove the bread to a rack and let cool to room temperature, about 1 hour. Slice and serve with butter.

MATZO

ACTIVE: 40 min | TOTAL: 40 min (plus cooling) | MAKES: 6 large sheets

- 1¼ cups all-purpose flour,
plus more for dusting
- ¾ teaspoon kosher salt
- ¾ cup water
- 3 tablespoons extra-virgin olive oil

Matzo for Passover

Matzo is a must-have on the Seder table. It represents the unleavened bread that Hebrew slaves ate while fleeing Egypt; they didn't have time to let their bread rise. Making matzo is surprisingly simple. You only need four ingredients!

1. Place an inverted rimmed baking sheet on the middle oven rack; preheat to 500°. Combine the flour, salt, water and olive oil in the bowl of a stand mixer fitted with the paddle attachment. Beat on low speed until just combined, then increase the speed to medium high and mix until a dough forms that doesn't stick to the sides of the bowl. Turn out onto a lightly floured surface and knead until smooth, about 3 or 4 times.
2. Divide the dough into 6 pieces and roll into balls. On a lightly floured surface, roll out each ball until thin enough to see your hand through the dough, about an 8-inch round. Brush off the excess flour using a pastry brush and prick all over with a fork. Set aside.
3. Quickly place 1 or 2 pieces of dough on the hot baking sheet and bake until small bubbles form and turn dark brown and the matzo is crisp, 1 to 3 minutes; transfer to a rack to cool completely. Return the baking sheet to the oven and allow the temperature to return to 500°, then repeat to bake the remaining matzo in batches. Break into pieces.





Hot Cross Buns for Easter

These sweet rolls are a classic for many Christians on Good Friday, but they originated as a pagan treat: The four quadrants represented the phases of the moon or the seasons. The cross is formed by piping a flour-water paste onto the dough before baking.

HOT CROSS BUNS

ACTIVE: 35 min | TOTAL: 2 hr 45 min (plus cooling) | MAKES: 12

FOR THE BUNS

- $\frac{2}{3}$ cup raisins
 - 2 tablespoons fresh orange juice
 - 2 tablespoons water
 - 1 cup milk
 - 4 cups all-purpose flour, plus more for dusting
 - $\frac{1}{4}$ cup sugar
 - 1 $\frac{1}{4}$ -ounce packet rapid-rise yeast
 - $\frac{3}{4}$ teaspoon salt
 - 6 tablespoons unsalted butter, at room temperature
 - 1 large egg
 - 1 teaspoon finely grated lemon zest
 - $\frac{1}{2}$ teaspoon ground cinnamon
 - $\frac{1}{2}$ teaspoon ground allspice
 - $\frac{1}{3}$ cup chopped candied orange peel
- Cooking spray

FOR THE CROSSES AND GLAZE

- $\frac{1}{3}$ cup all-purpose flour
- 3 to 4 tablespoons water
- 2 tablespoons honey
- 1 tablespoon unsalted butter, melted
- Pinch of salt

1. Make the buns: Combine the raisins with the orange juice and water in a microwave-safe bowl. Cover and microwave until steaming, 45 to 60 seconds. Set aside to plump and cool. Heat the milk in the microwave until just warm.

2. Combine the flour, sugar, yeast, salt, butter and egg in a stand mixer fitted with the paddle attachment and beat on medium speed until the mixture looks like coarse sand. Add the warm milk and beat to make a soft, sticky dough. Add the lemon zest, cinnamon, allspice, candied orange peel and plumped raisins (plus any extra liquid) and mix briefly just to combine.

3. Turn out the dough onto a lightly floured surface and knead until smooth and elastic, dusting with more flour and scraping with a bench scraper as needed, 3 to 5 minutes. The dough will be sticky at first; continue kneading until it's just a little tacky and doesn't need flour. Mist a large bowl with cooking spray and add the dough, turning to coat. Cover with plastic wrap or a damp heavy towel and set aside to rise until doubled in size, 1 to 1½ hours.

4. Line a 9-by-13-inch baking sheet with parchment paper. Turn out the dough onto a clean surface and gently pat into an even rectangle. Cut into 12 equal pieces, then shape each piece into a ball. Evenly arrange on the baking sheet; lightly cover and let rise again until doubled in size, 45 minutes to 1 hour.

5. Meanwhile, preheat the oven to 400°. Make the crosses: Whisk the flour and 3 tablespoons water in a small bowl. Whisk in the remaining 1 tablespoon water in $\frac{1}{2}$ -teaspoon increments until a thick, smooth, pipable paste forms. Transfer to a piping bag fitted with a $\frac{3}{8}$ - or $\frac{1}{4}$ -inch plain round tip (or use a resealable plastic bag and snip a corner). Once the rolls have doubled in size, pipe a cross on each.

6. Bake until the rolls are golden brown and nicely risen, 25 to 30 minutes. Transfer the baking sheet to a rack.

7. Make the glaze: Stir the honey, melted butter and salt in a small bowl until combined. Brush all over the buns, including the sides. Serve warm or at room temperature.

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TIFFANI FAISON

ROUND OF 16

BRITT RESCIGNO

QUARTERFINAL

DARNELL FERGUSON

ILAN HALL

SEMIFINAL

GRAHAM ELLIOTT

ERIC ADJEPONG

QUARTERFINAL

JOSE GARCES

KELSEY BARNARD CLARK

TOBIAS DORZON

TEAH COHEN

ROWICZ

MADISON COWAN

ST CHAUHAN

HON SAWYER

A Tart with a Twist

This bold dessert stands out in every way.

RECIPE BY KHALIL HYMORE

MANGO-CITRUS TART

ACTIVE: 25 min | TOTAL: 1 hr 10 min (plus chilling)

SERVES: 8 to 10

FOR THE CRUST

- 14 whole graham crackers
- 2 tablespoons sugar
- $\frac{3}{4}$ teaspoon kosher salt
- 6 tablespoons unsalted butter, melted

FOR THE FILLING

- 1½ cups unsweetened frozen mango puree (from a 14-ounce package), thawed
- 6 large eggs plus 2 egg yolks
- 1 tablespoon cornstarch
- $\frac{1}{2}$ cup sugar
- $\frac{3}{4}$ cup fresh lime juice
- 3 tablespoons fresh lemon juice
- Pinch of kosher salt
- 4 tablespoons unsalted butter
- Whipped cream, for topping

- 1. Make the crust:** Preheat the oven to 350°. Break the graham crackers into pieces, then pulse in a food processor with the sugar and salt until finely ground; drizzle in the melted butter and pulse to combine. Press the crumb mixture into the bottom and up the sides of a 9-inch tart pan with a removable bottom. Bake until golden, about 12 minutes, then transfer to a rack and let cool. Leave the oven on.
- 2. Make the filling:** Whisk together the mango puree, whole eggs, egg yolks, cornstarch, sugar, lime juice, lemon juice and salt in a medium saucepan until combined and smooth. Cook over medium-low heat, stirring with a rubber spatula, until the mixture begins to thicken and it resembles a thin pancake batter, 7 to 10 minutes. Remove from the heat and stir in the butter until melted.
- 3. Place the cooled crust on a rimmed baking sheet. Strain the filling through a fine-mesh sieve directly into the crust. Bake until the filling is set but the center is still jiggly, 25 to 30 minutes. Let cool to room temperature, then refrigerate until chilled and the filling is completely set, 4 to 6 hours. Slice and serve with the whipped cream.**

You can get big mango flavor without the hassle of peeling the fruit: Just look for mango puree in the freezer aisle!



» Tart Tips «

To make sure your crust is compact, use the bottom of a measuring cup to press the crumbs evenly into the pan.

Stir the filling constantly as it cooks and keep an eye on the heat—you don't want the eggs to scramble.

For a silky smooth filling, strain the curd through a fine-mesh sieve.

The tart will be jiggly when you take it out of the oven but it will set as it cools. Refrigerate until it's completely set.

KEY LIME PIE
MACAROON BARS



Macaroon *magic*

Try the beloved Passover
treat in a fun new form.

RECIPES BY STEVE JACKSON

PHOTOS: RYAN LIEBE; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: SARAH SMART



WHITE CHOCOLATE-
MACADAMIA NUT
MACARON COOKIES



DARK CHOCOLATE-
RASPBERRY MACAROONS



KEY LIME PIE MACAROON BARS

ACTIVE: 30 min
TOTAL: 1 hr 20 min (plus cooling and chilling)
MAKES: about 30

FOR THE CRUST

- Cooking spray
- 2 cups finely ground graham cracker crumbs, from about 18 crackers (use kosher-for-Passover grahams)
- 3 tablespoons granulated sugar
- 1 stick unsalted butter, melted

FOR THE FILLING AND TOPPING

- 1 14-ounce can sweetened condensed milk
- ½ cup bottled Key lime juice
- 1 teaspoon finely grated lime zest, plus more for topping
- ½ teaspoon pure vanilla extract
- ⅛ teaspoon salt
- 1 14-ounce bag sweetened shredded coconut
- ½ cup heavy cream
- 1 tablespoon confectioners' sugar

- 1.** Make the crust: Preheat the oven to 325°. Line an 8-inch square baking dish with foil; coat with cooking spray. Combine the graham cracker crumbs and granulated sugar in a bowl, then stir in the melted butter until the mixture is the consistency of wet sand. Press firmly and evenly into the bottom of the dish. Bake until light golden brown, 10 to 15 minutes. Let cool.
- 2.** Make the filling: Whisk together the condensed milk, Key lime juice, lime zest, vanilla and salt in a bowl until smooth. Stir in the coconut. Spread the coconut mixture over the cooled crust. Bake until golden around the edges, about 30 minutes. Let cool to room temperature, about 1 hour, then refrigerate until completely cooled, 3 to 4 hours. Cut into small squares.
- 3.** Make the topping: Combine the heavy cream and confectioners' sugar in a medium bowl and beat with a mixer on medium-high speed or whisk by hand until stiff peaks form. Transfer to a pastry bag fitted with a star tip; pipe onto the macaroon bars. Top with lime zest. Refrigerate until ready to serve.



DARK CHOCOLATE- RASPBERRY MACAROONS

ACTIVE: 30 min
TOTAL: 1 hr 20 min (plus cooling)
MAKES: about 30

- 1¼ cups freeze-dried raspberries (from one 1¼-ounce bag)
 - 3 large egg whites
 - ½ cup sugar
 - ½ teaspoon pure vanilla extract
 - ⅛ teaspoon salt
 - 1 14-ounce bag sweetened shredded coconut
 - 8 ounces bittersweet chocolate, finely chopped
 - 3 tablespoons coconut oil
- Cooking spray

- 1.** Preheat the oven to 325°. Line a baking sheet with parchment paper. Finely grind 1 cup freeze-dried raspberries in a spice grinder.
- 2.** Whisk the egg whites in a medium bowl until frothy. Whisk in the sugar, vanilla and salt, then add the ground raspberries. Fold in the coconut until evenly combined. Scoop the coconut mixture into 30 mounds (about a heaping tablespoon each), packing each into a 1-inch ball, then arrange 1 inch apart on the baking sheet.
- 3.** Bake until the macaroons look dry and are lightly browned in spots, about 30 minutes. Let cool completely on the baking sheet.
- 4.** Put the chocolate in a medium microwave-safe bowl and microwave in 30-second intervals, stirring, until melted and smooth. Add the coconut oil and stir until combined; set aside to cool slightly.
- 5.** Set a rack on a rimmed baking sheet and generously coat the rack with cooking spray. Crush the remaining ¼ cup freeze-dried raspberries. When the chocolate is cool enough to touch, dip the macaroons in the chocolate to coat, one at a time, then transfer to the rack. When finished, sprinkle with the crushed raspberries. Refrigerate until the chocolate is set with a matte finish, about 20 minutes.



WHITE CHOCOLATE- MACADAMIA NUT MACAROON COOKIES

ACTIVE: 20 min
TOTAL: 50 min (plus cooling)
MAKES: about 20

- 3 large egg whites
- ½ cup sugar
- ½ teaspoon pure almond extract
- ⅛ teaspoon salt
- 1 14-ounce bag sweetened shredded coconut
- ½ cup roasted salted macadamia nuts, roughly chopped
- ½ cup white chocolate chips
- ⅓ cup chopped dried pineapple

- 1.** Position racks in the upper and lower thirds of the oven; preheat to 325°. Line 2 baking sheets with parchment paper. Whisk the egg whites in a medium bowl until foamy, then whisk in the sugar, almond extract and salt. Fold in the coconut, then mix in the macadamia nuts, white chocolate chips and dried pineapple until combined.
- 2.** Scoop the coconut mixture into 20 balls and arrange about 2 inches apart on the baking sheets. Flatten each ball into a 2- to 2½-inch cookie.
- 3.** Bake, rotating the baking sheets halfway through, until the cookies are golden brown, 25 to 30 minutes. Let cool completely on the baking sheets.



If you're following kosher-for-Passover laws, check the label on your ingredients to be sure they are certified OU-P.



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#WanderMS

Have Some Rosé!

When Jaleesa Mason started competing in Food Network's *Spring Baking Championship*, she'd recently had her second child and was on maternity leave from Mo & Jay Pastry, her shop in Little Falls, NJ. "I worried about what was going on back home," she says. "And I had to learn to shake off the competition pressure." But with encouragement from judge Kardea Brown, Jaleesa clinched the \$25,000 grand prize for a wedding cake that had "embroidered" icing flowers and tiers with three different flavors: blueberry, cookies-and-cream and sparkling rosé. "I thought, 'It's a wedding, you've gotta have champagne!'" she says. The judges agreed. As Nancy Fuller said, "That sparkling wine was sublime." We recreated the flavor in cupcake form so you can taste for yourself! —Carol Lee

This Spring Baking Championship winner owes her victory to pink bubbly.

Catch Spring Baking Championship Mondays at 8 p.m. ET.



ROSÉ CUPCAKES WITH STRAWBERRY SWISS MERINGUE

ACTIVE: 1 hr | TOTAL: 1½ hr (plus cooling) | MAKES: 24

FOR THE CUPCAKES

- ½ 750-ml bottle sparkling rosé
- 2 cups plus 1 tablespoon all-purpose flour
- 1½ cups sugar
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- 4 large egg whites, at room temperature
- 2 tablespoons vegetable oil
- 1 teaspoon vanilla bean paste

FOR THE SWISS MERINGUE

- 5 large egg whites
- 1½ cups sugar
- 4 sticks unsalted butter, at room temperature
- 1 teaspoon vanilla bean paste
- Pinch of salt
- ¼ cup pureed strawberries, or more to taste

1. Make the cupcakes: Preheat the oven to 350°. Line two 12-cup muffin tins with paper or foil liners.
2. Pour the rosé into a medium saucepan and bring to a boil over medium heat. Cook until reduced by half to about ¾ cup, 12 to 15 minutes. Transfer to a heatproof container and refrigerate until cooled.
3. Beat the flour, sugar, baking powder, baking soda and salt in a stand mixer with the paddle attachment until evenly combined. Add the butter and beat until evenly distributed; the mixture will resemble a drier version of wet sand. Add the egg whites, vegetable oil and vanilla paste, then mix until no lumps remain. Mix in the rosé in 3 additions, then beat the batter on medium speed, 3 to 4 more minutes.
4. Divide the batter among the muffin cups. Bake until a toothpick inserted into the centers comes out clean, 20 to 25 minutes. Let cool 10 minutes in the pan, then remove the cupcakes to a rack to cool completely.

5. Make the Swiss meringue: Fill a medium saucepan with 2 inches of water and bring to a gentle simmer over medium-low heat. In a heatproof bowl, whisk together the egg whites and sugar, then set over the saucepan, making sure the bottom of the bowl does not touch the water. Cook, whisking occasionally, until the sugar has dissolved or a thermometer registers 165°, 3 to 5 minutes.
6. Transfer the egg white mixture to the bowl of a stand mixer fitted with the whisk attachment. Beat on high speed until the mixture has completely cooled, then beat in the butter, 1 stick at a time. Mix in the vanilla paste and salt, then mix in the strawberry puree. Scrape down the bowl and mix again to combine.
7. Pipe or spread the Swiss meringue on the cooled cupcakes.

Easy Brunch Treats

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Grapefruit-Poppy Seed Muffins



Blueberry-Almond Quick Bread



Caramel Skillet Pancake



Coffee Monkey Bread





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BLUEBERRY-ALMOND QUICK BREAD

ACTIVE: 20 min | TOTAL: 1 hr 25 min (plus cooling) | SERVES: 8 to 10

Cooking spray

- ½ cup vegetable oil
- ½ cup plain yogurt
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1½ cups plus 1 tablespoon all-purpose flour
- ¾ cup sugar
- ½ cup sliced almonds
- ½ cup old-fashioned oats
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- ¼ teaspoon baking soda
- ¼ teaspoon ground nutmeg
- 1¼ cups blueberries

- 1.** Preheat the oven to 350°. Coat a 9-by-5-inch loaf pan with cooking spray.
- 2.** Whisk the oil, yogurt, eggs and vanilla in a medium bowl. In a large bowl, whisk 1½ cups flour, the sugar, almonds, oats, baking powder, cinnamon, salt, baking soda and nutmeg. Fold the wet ingredients into the dry ingredients. Toss the blueberries with the remaining 1 tablespoon flour, then fold into the batter. Scrape the batter into the loaf pan.
- 3.** Bake the bread until a toothpick inserted into the center comes out clean, 55 to 65 minutes. Let cool 1 hour in the pan, then remove to a rack to cool completely.

GRAPEFRUIT-POPPY SEED MUFFINS

ACTIVE: 25 min | TOTAL: 50 min (plus cooling) | MAKES: 12

Cooking spray

- 2 cups all-purpose flour
 - ½ cup granulated sugar
 - 1½ teaspoons baking powder
 - ½ teaspoon salt
 - ¾ cup whole milk
 - ¾ cup vegetable oil
 - 2 large eggs
 - 2 tablespoons poppy seeds
 - 2 teaspoons grated grapefruit zest
 - 1 teaspoon pure vanilla extract
- Coarse sugar, for sprinkling

- 1.** Preheat the oven to 350°. Line a 12-cup muffin pan with paper liners; coat the liners with cooking spray.
- 2.** Mix the flour, granulated sugar, baking powder and salt in a large bowl. Whisk the milk, oil, eggs, poppy seeds, grapefruit zest and vanilla in a separate bowl. Fold the wet ingredients into the dry ingredients until just combined.
- 3.** Divide the batter among the muffin cups; sprinkle with coarse sugar. Bake until a toothpick inserted into the centers comes out clean, 20 to 25 minutes. Let cool 5 minutes in the pan, then remove the muffins to a rack.



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COFFEE MONKEY BREAD

ACTIVE: 25 min | TOTAL: 1 hr 5 min (plus cooling) | SERVES: 12

- 1 stick unsalted butter, melted, plus butter for the pan
- 1 cup granulated sugar
- 2 tablespoons finely ground coffee
- 4 teaspoons ground cinnamon
- 3 14.5-ounce tubes cinnamon roll dough
- ½ cup confectioners' sugar
- 1 tablespoon milk

- 2.** Halve the rolls from the cinnamon roll tubes; roll each piece into a ball. Put the melted butter in a pie plate. Roll the balls in the butter, then in the sugar mixture to coat. Arrange in the fluted pan.
- 3.** Bake the bread until a toothpick inserted into the center comes out clean, 35 to 40 minutes. Invert onto a platter while still warm.
- 4.** Make the glaze: Whisk the confectioners' sugar and milk until smooth. Drizzle over the warm bread.

- 1.** Preheat the oven to 350°. Coat a 10-inch fluted pan with butter. Combine the granulated sugar, coffee and cinnamon in a small bowl.

CARAMEL SKILLET PANCAKE

ACTIVE: 15 min | TOTAL: 35 min | SERVES: 4

- 3 tablespoons unsalted butter
 - 2 large eggs
 - ½ cup all-purpose flour
 - ½ cup whole milk
 - 3 tablespoons caramel sauce, plus more for topping
 - 1 teaspoon pure vanilla extract
 - ½ teaspoon salt
- Whipped cream, for topping

- 1.** Preheat the oven to 400°. Place a 10-inch ovenproof skillet on the middle oven rack to preheat, 10 minutes.
- 2.** Melt 1 tablespoon butter in the microwave. Combine the eggs, flour, milk, caramel sauce, melted butter, vanilla and salt in a blender. Blend until smooth.
- 3.** Add the remaining 2 tablespoons butter to the hot skillet and swirl to coat, then pour in the batter. Bake until puffed, about 20 minutes. Serve with whipped cream and more caramel sauce.



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It's Carrot Cake Season

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favorite cake, and put
a spin on it too!



RECIPES BY MELISSA GAMAN,
YOUNG SUN HUH AND STEVE JACKSON

MAPLE-WALNUT CARROT CAKE

ACTIVE: 1 hr | TOTAL: 2 hr (plus cooling) | SERVES: 10 to 12

FOR THE CAKE

Cooking spray

- 2½ cups all-purpose flour, plus more for the pans
- ¾ cup walnut flour
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- ½ teaspoon ground allspice
- ½ teaspoon freshly ground pepper
- 1 cup vegetable oil
- 1 cup granulated sugar
- ¾ cup maple sugar or light brown sugar
- 2 teaspoons finely grated lemon zest
- 3 large eggs
- 2 teaspoons pure vanilla extract
- 2 teaspoons maple extract
- ¾ cup buttermilk
- 3 cups grated peeled carrots (use the large holes of a box grater)
- ¾ cup golden raisins

FOR THE FROSTING

- 12 ounces cream cheese, at room temperature
 - 2 sticks unsalted butter, at room temperature
 - 4 cups confectioners' sugar
 - 2 teaspoons maple extract
 - ½ teaspoon pure vanilla extract
 - ½ teaspoon salt
 - 1 tablespoon pure maple syrup
- Candied walnuts, for topping (see below)

1. Make the cake: Preheat the oven to 350°. Coat two 9-inch round cake pans with cooking spray and line the bottoms with parchment paper. Spray the parchment, then dust the bottom and sides of the pans with flour, tapping out the excess.

2. Whisk together both flours, the baking powder, cinnamon, baking soda, salt, allspice and pepper in a medium bowl. In a large bowl, beat the vegetable oil, granulated sugar, maple sugar and the lemon zest with a mixer on medium-high speed until combined. Beat in the eggs, one at a time, then beat in both extracts. Reduce the speed to low and beat in the flour mixture in 3 additions, alternating with the buttermilk. Increase the speed to medium high and beat until well combined, about 1 minute. Fold in the carrots and raisins.

3. Divide the batter evenly between the pans. Bake until the cakes are golden brown and the centers spring back when gently pressed, 35 to 40 minutes. Transfer to a rack and let cool 20 minutes in the pans, then remove the cakes to the rack, peel off the parchment and let cool completely.

4. Make the frosting: Beat the cream cheese and butter in a large bowl with a mixer on medium-high speed until creamy. Reduce the mixer speed to low; add about half of the confectioners' sugar and beat until it starts to incorporate. Add the remaining confectioners' sugar, the extracts and salt. Beat to combine, scraping down the sides of the bowl as needed. Increase the mixer speed to medium high and beat until light and fluffy, about 4 minutes. Add the maple syrup and beat until incorporated, about 30 more seconds.

5. Assemble the cake: Put 1 cake layer on a serving plate or cake stand and top with 1½ cups frosting, spreading it almost to the edge. Top with the second layer. Spread a very thin layer of frosting over the top and sides of the cake (this is the crumb coat) and refrigerate until firm, 30 minutes to 1 hour. Frost the top and sides with the remaining frosting; scatter the candied walnuts on top. Refrigerate until ready to serve. Bring to room temperature about 20 minutes before serving.

CANDIED WALNUTS

Melt 1 tablespoon butter in a skillet over medium heat. Add ¼ cup maple syrup, ½ teaspoon each vanilla and ground cinnamon, ¼ teaspoon salt and ⅛ teaspoon ground allspice. Bring to a simmer, add 1 cup walnuts and cook, stirring, until bubbly, 1 to 2 minutes. Transfer to a parchment-lined baking sheet; bake at 350°, stirring once, until the syrup is thick and the nuts are deeply browned, 8 to 10 minutes. Stir, then let cool and roughly chop.

CHEESECAKE-MARBLED CARROT CAKE

ACTIVE: 30 min | TOTAL: 1 hr 50 min (plus cooling) | SERVES: 8 to 10

FOR THE CAKE

- ½ cup vegetable oil, plus more for the pan
- ¾ cup pecans
- 1½ cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- ¾ teaspoon baking soda
- ½ teaspoon salt
- 1 cup packed dark brown sugar
- ½ cup granulated sugar
- 2 large eggs, at room temperature
- 2 teaspoons pure vanilla extract
- 1½ cups finely grated peeled carrots
(use the small holes of a box grater)
- 1 8-ounce can crushed pineapple, drained

FOR THE FILLING

- 1 8-ounce package cream cheese, at room temperature
- ½ cup confectioners' sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- Pinch of salt

FOR THE ICING

- 2 ounces cream cheese, at room temperature
- 2 tablespoons unsalted butter, at room temperature
- ¼ cup confectioners' sugar
- ½ teaspoon pure vanilla extract
- Pinch of salt

- 1.** Preheat the oven to 350°. Lightly oil a 9-by-5-inch loaf pan and line with parchment paper or foil, leaving a 2-inch overhang on all sides.
- 2.** Spread the pecans on a small baking sheet. Bake until a shade or two darker, about 10 minutes. Let cool, then chop.
- 3.** Meanwhile, make the filling: Whisk the cream cheese in a bowl until fluffy. Add the confectioners' sugar, egg, vanilla and salt; whisk until very smooth. Refrigerate until ready to use.
- 4.** Make the carrot cake: Whisk together the flour, baking powder, cinnamon, baking soda and salt in a large bowl until evenly combined. In a medium bowl, whisk together the brown sugar, granulated sugar, ½ cup vegetable oil, the eggs and vanilla until smooth. Add the sugar mixture to the flour mixture and mix with a rubber spatula until mostly combined. Add the carrots, pineapple and chopped pecans and fold until just combined.
- 5.** Spread one-third of the cake batter in the loaf pan. Dollop and spread half of the cream cheese filling on top, stopping about ½ inch from the edges. Repeat with another layer of carrot cake batter and the rest of the cream cheese filling. Top with the remaining carrot cake batter. Bake until a toothpick inserted into the center comes out clean, 1 hour 20 minutes to 1½ hours. Transfer to a rack and let the cake cool 1 hour in the pan, then remove the cake to the rack to cool completely.
- 6.** Meanwhile, make the icing: Whisk the cream cheese and butter in a medium bowl until smooth and fluffy. Add the confectioners' sugar, vanilla and salt and whisk until smooth. Transfer to a piping bag or small resealable plastic bag and snip a corner. Pipe the icing on the cake.



TRES LECHES CARROT CAKE

ACTIVE: 45 min | TOTAL: 2 hr 20 min (plus 4 hr chilling) | SERVES: 12 to 16

FOR THE CAKE

Cooking spray

- 6 large eggs, at room temperature
- $\frac{1}{2}$ teaspoon cream of tartar
- 1 cup sugar
- 2 teaspoons pure vanilla extract
- $1\frac{1}{4}$ cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{3}{4}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon freshly grated nutmeg
- $\frac{1}{4}$ teaspoon salt
- $1\frac{2}{3}$ cups finely grated peeled carrots (use the small holes of a box grater)
- 1 14-ounce can sweetened condensed milk
- 1 12-ounce can evaporated milk
- $\frac{3}{4}$ cup carrot juice
- $\frac{1}{4}$ cup heavy cream

FOR THE TOPPING

- $1\frac{1}{2}$ cups heavy cream
- $\frac{1}{3}$ cup sour cream
- 2 tablespoons sugar
- $\frac{1}{2}$ teaspoon pure vanilla extract
- Ground cinnamon, for dusting

1. Preheat the oven to 350° and lightly coat the bottom of a 9-by-13-inch baking pan with cooking spray. Separate the eggs, putting the whites in a large bowl and the yolks in another.

2. Add the cream of tartar to the egg whites and beat with a mixer on medium-high speed until soft peaks form, about 3 minutes. Reduce the speed to low and gradually beat in $\frac{1}{3}$ cup sugar. Increase the speed to medium high and continue to beat until stiff, glossy peaks form, about 4 minutes.

3. Add the remaining $\frac{2}{3}$ cup sugar and the vanilla to the bowl with the yolks and beat with the mixer on medium-high speed until the mixture is pale yellow and very thick, 4 to 5 minutes (if you spoon a bit of the mixture on top of the rest, it should sit there for a few seconds before sinking in). Sift the flour, baking powder, cinnamon, ginger, nutmeg and salt over the yolk mixture and fold until blended. Fold in the carrots; the batter will be thick at first but will relax once the carrots are folded in.

4. Fold in about one-third of the whipped egg whites until the batter has lightened in texture. Fold in the remaining egg whites in 2 additions until no white streaks remain.

5. Spoon the batter into the pan and evenly smooth the top. Bake until the cake is browned and the top springs back to the touch, 35 to 40 minutes. Transfer to a rack and let cool completely in the pan.

6. Loosen the edges of the cake with a thin metal spatula. Using a wooden skewer, poke holes all over the top of the cake, all the way to the bottom. Whisk together the condensed milk, evaporated milk, carrot juice and heavy cream in a bowl or large measuring cup. Slowly pour the mixture all over the cake, including the corners, until all of the milk mixture is used, allowing it to pool a little in the center. Cover, without touching the surface of the cake, and refrigerate at least 4 hours or overnight.

7. Remove the cake from the refrigerator and make the topping: Beat the heavy cream, sour cream, sugar and vanilla in a large bowl with a mixer on medium speed until stiff peaks form, 2 to 3 minutes. Spread the topping on the cake and dust with cinnamon.



Piece of Cake!

Every bunny will love
this Easter treat.

don't mistake this for a hollow chocolate bunny: It's solid cake inside! To make the jumbo treat, we baked a chocolate cake in a 3D bunny pan (\$25; nordicware.com) and covered the whole thing with a shiny ganache. To complete the look we served the bunny on a bed of green-tinted coconut. Check out the how-to!



CHOCOLATE BUNNY CAKE

ACTIVE: 25 min
TOTAL: 1 hr 35 min (plus cooling)
SERVES: 8 to 10

Cooking spray

- 1 15- to 16-ounce box chocolate cake mix (plus required ingredients)
- ½ cup heavy cream
- 2 tablespoons light corn syrup
- 8 ounces milk chocolate, chopped
- 2 small round candies, for the eyes



Preheat the oven to 350°. Coat a 3D bunny cake pan with cooking spray. Prepare the cake mix as directed, using ¼ cup less water than the label directs.



Put the bottom half of the pan (the side without the hole) on a baking sheet. Pour in the batter, then put the top half of the pan in place.

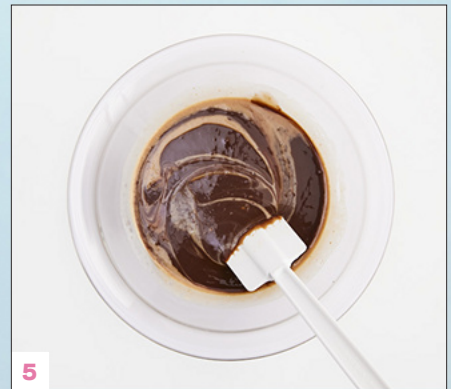
The pan has a hole for a cake tester!



Bake until a toothpick inserted into the hole in the pan comes out clean, about 45 minutes. Let cool 20 minutes in the pan, then remove the top half of the pan and let the cake cool completely.



Remove the cake from the pan. Using a small serrated knife, trim the bottom of the bunny to make it level, then trim between the ears and around the edge as needed.



Make the ganache: Heat the heavy cream and corn syrup in a saucepan until simmering, then pour over the chocolate in a bowl and let sit 5 minutes. Stir until smooth. Let it cool slightly to thicken.



Stand up the bunny on a rack set on a baking sheet. Chill about 2 tablespoons ganache until it's thick enough to spread, then apply with an offset spatula to fill in any holes in the cake.



Pour the remaining ganache into a liquid measuring cup. Pour the ganache all over the bunny, spooning it on hard-to-reach places. Let the excess drip off.



Lift the rack with the bunny and place on a separate rimmed baking sheet. Pour the ganache from the first baking sheet over the bunny to recoat. Add the candies for the eyes, then let the ganache set.

“I can laugh and
**be myself
again.**”
-Sinora

Boutique underwear. 8 oz of liquid.



*always
discreet*

The bladder leak underwear we deserve

let's easter
together



m&m's
for all **funkind**