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EVERYDAY DINNERS

85

TOP-RATED
RECIPES

★★★★★

ONE-PAN
CHICKEN
&
POTATOES!
P. 34

**NO MORE
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EVERYDAY DINNERS



EMILY HAVAC GREEN:

Our readers go crazy for this **Creamy Parmesan-Tomato Tortellini Soup**. Get the recipe on p. 76.



WHAT'S FOR DINNER?

With the amazing meals featured throughout this issue, you'll always have an answer for that question. We've packed it full with our best-ever recipes—One-pan meals! Easy pastas! Slow-cooker favorites!—that'll get you excited to cook. **Like what you see? Go to [Delish.com](https://delish.com)/join to get so much more.**



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READER FAVORITES

We've included some of the tried-and-true recipes our audience loves most—recipes that have been cooked thousands of times! Look for star ratings—and some super-helpful user comments—throughout the magazine.

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for starters



I'M NOT GREAT AT FOLLOWING DIRECTIONS.

IT'S JUST ALWAYS been a thing for me: Tell me how to do something, and I'll always try to find a better, faster, easier way to get it done. Oftentimes, I can't—instructions are usually written by professionals far smarter than I am—but I do like a challenge.

Recipes are no exception. I read them wondering, *Can I modify this? Shave off a few minutes? Hack it somehow?* And on busy weeknights, when faced with the hurdle of sorting out dinner for my family of five, I'm almost always looking for an easier way out.

Take the Chicken Parm Burgers above. Our former food director, Lauren, came up with the idea, and I fell in love with it: a chicken meatball burgered, sauced, and cheese (what's not to love?). The thing was, I'd been making a chicken meatball recipe for

years (a Giada De Laurentiis classic), and I didn't feel like learning a new one. So I took that old standby and just parmed it with Lauren's instructions. The result was magic—and it's a dinner I turn to on a biweekly basis.

Be advised: The recipe rules in this quarterly are made to be broken.

Don't like chicken thighs? Try chicken legs. Don't want salmon? Tilapia works. We've even added a few amazing suggestions from our readers, who have subbed in all kinds of wonderful things to make these dishes better, faster, easier. Once you cook through this issue, we're sure you'll have your own thoughts and additions—and we can't wait to see what you do.



Jo

JOANNA SALTZ
Editorial Director

Check out Netflix Cooking School, your complete guide to all the hottest new food shows debuting on your favorite streaming service. Grab a sneak peek of our exclusive feature with Paris Hilton, whose new show, *Cooking With Paris*, is out now. Read all about it at delish.com/netflix, and look for the Netflix Cooking School badge throughout this issue!



★
NETFLIX
COOKING
SCHOOL

Chicken Parm Burgers

SERVES 4
TOTAL TIME 30 MIN

- 1 lb. ground chicken
- ½ c. Italian bread crumbs
- ¼ c. freshly chopped parsley
- 2 cloves garlic, minced
- ¼ c. freshly grated Parmesan
- Kosher salt
- Freshly ground black pepper
- 1 tbsp. vegetable oil
- 2 c. marinara
- ¾ c. shredded mozzarella
- 4 buns, toasted
- Freshly sliced basil, for serving

1 In a medium bowl, stir together chicken, bread crumbs, parsley, garlic, and Parmesan and season with salt and pepper. Form into 4 patties.

2 In a large skillet over medium-high heat, heat oil. Cook patties until bottoms are golden, 4 to 5 minutes, then flip and add marinara. Bring to a simmer (reduce heat to medium if sauce is bubbling too rapidly) and top each patty with mozzarella. Cook, covered, until chicken is cooked through and cheese melts, 10 to 12 minutes.

3 Spoon marinara onto bottom halves of buns and add patties, basil, and bun tops.

Today, snack a little bolder.



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YOU'VE
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Tomato Paste



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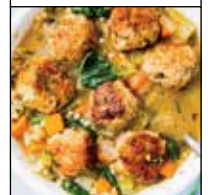
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CANNED TOMATOES, EGGS, BEANS: GETTY IMAGES. RIGATONI ALLA VODKA, ITALIAN WEDDING SOUP, NACHOS SUPREME: PARKER FEIERBACH. PAN PIZZA, HARRISSA CLAMS, CHICKEN PARM BURGERS, SESAME-CRUSTED CHICKEN PARM, SALSA VERDE SHRIMP & RICE, FETTUCCINE ALFREDO, CAJUN ORZO WITH SAUSAGE: ERIK BERNSTEIN.

There's nothing more annoying than your fourth weekly trip to the supermarket. With this handy guide, you can take whatever staples you have at home and turn them into something brilliant.

Marinara



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New Classics

EVERYDAY
DINNERS

TERIYAKI

$\frac{1}{3}$ c. soy sauce +
1 tbsp. rice wine vinegar +
1 tbsp. honey
+ 2 tsp. grated ginger

PAPRIKA

$\frac{1}{4}$ c. olive oil + 2 tbsp.
rice wine vinegar +
2 minced cloves garlic +
2 tsp. paprika + 2 tsp.
thyme leaves





CILANTRO LIME

Juice of 2 limes + 2 tbsp.
olive oil + ¼ c. chopped
cilantro + 2 minced
cloves garlic + ½ tsp.
ground cumin

CHILI GARLIC

½ c. soy sauce
+ ¼ c. olive oil + 2 tbsp.
chili garlic sauce
+ juice of 1 lime

BALSAMIC

½ c. balsamic vinegar
+ 2 tbsp. honey + 2 tbsp.
whole-grain mustard
+ 3 minced cloves garlic
+ pinch crushed
red pepper flakes

HONEY DIJON

¼ c. olive oil + ¼ c. soy
sauce + ¼ c. whole-
grain Dijon mustard +
2 tbsp. honey

IT'S THIGH TIME

Our favorite cut of
chicken: bone-in skin-on
thighs. Slightly higher in
fat and way richer in flavor,
they're nearly impossible
to overcook. We follow
the same method every
time: Marinate (great ideas
here!), sear 3 minutes
per side, and bake at 425°
for 20 minutes.



HOT TIP!

We're obsessed with harissa, a smoky Tunisian chili paste with a good kick. Stir it into tomato sauce, marinades, and scrambled eggs.

LEVEL UP

Sesame-Crusted Chicken Parmesan

SERVES 4 — TOTAL TIME 2 HR 15 MIN

On the road to chicken parm perfection, we take two unexpected turns. First, we add sesame seeds to the breading for a nutty crust, crunchy enough to stand up to lots of sauce and cheese. Second, marinara gets upgraded with a scoop of harissa for some heat and complex flavor.

FOR THE CHICKEN

- 4 boneless skinless chicken breasts (about 2 lb.)
- 1 c. buttermilk
- ¼ c. Dijon mustard
- 3½ tsp. kosher salt, divided
- 1 c. sesame seeds
- ¾ c. all-purpose flour
- ½ c. cornstarch
- ½ c. freshly grated Parmesan
- 1 tsp. baking powder
- ½ to 1 c. peanut or vegetable oil

FOR THE SAUCE

- 4 c. marinara (store-bought or homemade)
- 1½ tbsp. harissa paste
- ¼ to ½ tsp. crushed red pepper flakes

FOR ASSEMBLY

- 1½ c. shredded provolone
- ¼ c. freshly grated Parmesan
- ¼ c. torn fresh basil

1 Butterfly chicken breasts: Working with one at a time, place a hand on top of a chicken breast and carefully slice horizontally, stopping about ½" before it's completely cut through. Open like a book so breast lies flat, then place between two pieces of plastic wrap. Use a meat mallet to gently pound chicken until ¼" thick. Repeat with remaining chicken breasts.

2 In a large bowl, whisk buttermilk, mustard, and 2 teaspoons salt. Add chicken, turning to coat. Cover and refrigerate at least 1 hour, or up to overnight.

3 Bread chicken: In a large shallow bowl, whisk together sesame seeds, flour, cornstarch, Parmesan, remaining 1½ teaspoons salt, and baking powder. Add 2 tablespoons buttermilk mixture and use your fingers to work the mixture into pea-size clumps.

4 Place a metal rack on a large baking sheet. Remove one of the chicken breasts from buttermilk mixture, letting excess drip back into bowl. Transfer to sesame mixture and turn to coat, pressing with fingers to help mixture adhere. Transfer to the rack and repeat with remaining chicken.

5 Fry chicken: Line a second baking sheet with paper towels. In a large high-sided skillet or Dutch oven, heat ½ cup oil over medium heat. (It's hot enough when oil bubbles vigorously after adding a small pinch of breading.) Carefully lower a breast into oil and fry, turning halfway through, until golden and cooked through, 4 minutes per side. Transfer to paper towels to drain; season with salt. Repeat with remaining chicken, adding more oil as needed.

6 Heat broiler. Whisk marinara with harissa and red pepper flakes. Spoon ⅓ sauce into a large baking dish. Add chicken breasts, overlapping slightly, and top with remaining sauce, provolone, and Parmesan. Broil until cheese is bubbly and golden in spots, 5 to 6 minutes. Let cool slightly. Top with basil just before serving. —LENA ABRAHAM

Garlic-Rosemary Pork Chops

SERVES 4

TOTAL TIME 30 MIN

- 4** pork loin chops
- Kosher salt
- Freshly ground black pepper
- $\frac{1}{2}$ c. (1 stick) butter, melted
- 1** tbsp. freshly minced rosemary
- 2** cloves garlic, minced
- 1** tbsp. extra-virgin olive oil

- 1** Preheat oven to 375°. Season pork chops generously with salt and pepper.
- 2** In a small bowl, combine melted butter, rosemary, and garlic.
- 3** In an ovenproof skillet over medium-high heat, heat oil. Add pork chops and cook until golden, 4 minutes per side. Brush pork chops generously with garlic butter.
- 4** Transfer skillet to oven and cook until cooked through (145° for medium), 10 to 12 minutes.
- 5** Serve with more garlic butter for dipping. —**MAKINZE GORE**

“I swap in sun-dried tomatoes for the cherry tomatoes and use the oil from the jar to cook the chicken. Serve over spaghetti. My husband's favorite dish yet (we've been married eight months!).”

“I added mushrooms with the tomatoes. Serve it over rice and pour some of that sauzz on top.”

4.9

★★★★★

Creamy Tuscan Chicken

SERVES 4 — TOTAL TIME 40 MIN

- 1 tbsp. extra-virgin olive oil
- 4 boneless skinless chicken breasts
- 1 tsp. dried oregano
- Kosher salt
- Freshly ground black pepper
- 3 tbsp. butter
- 3 cloves garlic, minced
- 1½ c. cherry tomatoes, halved
- 3 c. packed baby spinach
- ½ c. heavy cream
- ¼ c. freshly grated Parmesan

1 In a large skillet over medium heat, heat oil. Add chicken and season with oregano, salt, and pepper. Cook until chicken is golden and no longer pink, 8 minutes per side. Transfer to a plate.

2 Melt butter in skillet over medium heat. Add garlic and cook until fragrant, 1 minute. Add tomatoes and season with salt and pepper. Cook until tomatoes begin to burst. Add spinach and cook until it begins to wilt.

3 Stir in heavy cream and Parmesan and bring to a simmer. Reduce heat to low and simmer until sauce is slightly reduced, about 3 minutes. Return chicken to skillet and cook until heated through, 5 minutes more.

—LENA ABRAHAM

5.0

★★★★★

Coconut Curry Salmon

SERVES 4 — TOTAL TIME 30 MIN

Instead of calling for lots of spices and herbs, all this curry really needs is a can of creamy coconut milk and some bold red curry paste.

- 4 (4-oz.) salmon fillets
- Kosher salt
- Freshly ground black pepper
- 1 tbsp. vegetable oil
- 1 shallot, thinly sliced
- 1 tbsp. red curry paste
- 2 cloves garlic, minced
- 2 tsp. freshly minced ginger
- 1 (14-oz.) can coconut milk
- 1 tbsp. Sriracha
- 1 tbsp. fish sauce
- Cooked rice, for serving
- Lime wedges, for serving
- Fresh cilantro, for serving

- 1 Season salmon with salt and pepper. In a large skillet over medium heat, heat oil. Add salmon, skin side down, and cook until golden, about 5 minutes per side. Transfer to a plate.
- 2 Add shallot to skillet over medium heat. Cook until golden and soft, 3 minutes. Add curry paste, garlic, and ginger and cook until paste is darkened and fragrant, 1 minute. Reduce heat slightly and slowly whisk in coconut milk, then add Sriracha and fish sauce and bring to a simmer. Return salmon to skillet and let simmer until it flakes easily with a fork and internal temperature reaches 145°, about 15 minutes depending on thickness of fillet.
- 3 Spoon sauce over salmon. Serve over rice with lime wedges and cilantro. —**MAKINZE GORE**

“So delicious—my whole family was blown away. I added a can of coconut cream to make the sauce even richer.”

Hawaiian Garlic Shrimp

SERVES 4 — TOTAL TIME 45 MIN

This garlic lovers' spin on scampi was made famous by Giovanni's Shrimp Truck on Oahu. Tossing the shrimp in rice flour helps them take on a delicately crunchy texture, but all-purpose flour will work in a pinch.

- 1 lb. shell-on shrimp
- ¼ c. plus 2 tsp. extra-virgin olive oil, divided
- Kosher salt
- Freshly ground black pepper
- 1 tsp. paprika
- ½ tsp. cayenne
- 3 tbsp. rice flour
- 6 tbsp. butter
- 12 cloves garlic, minced
- Cooked white rice, for serving
- Lemon wedges, for serving

1 Use a pair of kitchen shears to cut lengthwise about halfway into the shrimp, without cutting through the tail. (The shell will still be on the shrimp, but the vein will be exposed.) Devein, pat dry, and place in a large bowl.

2 Toss shrimp with 2 teaspoons oil and season with salt, pepper, paprika, and cayenne. Marinate in the refrigerator, 20 minutes.

3 Sprinkle shrimp with rice flour and toss until fully coated.

4 In a large skillet over medium-high heat, heat remaining ¼ cup oil until shimmering. Add shrimp in a single layer (working in batches if necessary) and fry until shrimp are pink and rice flour is golden, 2 to 3 minutes per side. Transfer to a paper towel-lined plate.

5 Remove oil from skillet and wipe clean. Melt butter over medium heat until it begins to foam, then add garlic. Cook, stirring constantly, until fragrant and golden, 2 to 3 minutes. Add shrimp and toss until fully coated.

6 Serve over rice with lemon wedges. Spoon over remaining garlic butter.

—JUSTIN SULLIVAN



Lemongrass Roast Chicken

Smelly Good host **Saeng Douangdara** gives our favorite dinner a Southeast Asian twist.

LIVING AT HOME with my parents, I looked forward to my mom's marinated chicken, or bing gai, every week. Drawing on the bright, bold flavors commonly found in Laos, where my mom grew up, it was the go-to easy dinner in our house. The key ingredients are lemongrass and cilantro, two herbs we used *a lot*—my mom always had both growing in our Wisconsin garden (along with tomatoes, long beans, shallots, ginger, cucumbers, and more).

Lemongrass is underrated: With a strong citrus scent and floral flavor, it adds serious zing to this marinade. Fish sauce, which magnifies the deliciousness, and two heads (!) of garlic also do a lot heavy lifting here.

Before immigrating to the U.S., my mom only grilled this chicken—she didn't own an oven. This was one of the first recipes from her home country that she learned how to expertly adapt for roasting. I serve it with sticky rice, like my mom always did, which you definitely don't want to skip for the full experience.

MY MOM GREW
ALL KINDS OF HERBS
AND VEGETABLES
COMMONLY FOUND IN
LAO COOKING IN OUR
WISCONSIN BACKYARD.



SERVES 4 TO 6 — TOTAL TIME 1 HR 35 MIN (PLUS MARINATING)

- 4 lb. whole chicken
- 3 stalks lemongrass, outer layers removed
- 2 heads garlic, cloves peeled
- 1 c. cilantro
- ¼ c. oyster sauce
- ¼ c. chili garlic sauce
- 3 tbsp. fish sauce
- 3 tbsp. seasoning soy sauce
- 3 tbsp. lime juice (from 2 limes)
- 1 tbsp. black pepper
- 1 tsp. MSG, optional
- ¼ c. granulated sugar
- 1 large onion, quartered
- 1 pint cherry tomatoes
- ½ c. low-sodium chicken broth
- Sticky rice, for serving

1 Pat chicken dry. Remove neck and innards from inside cavity and place chicken in a large bowl.

2 Roughly dice the white parts of lemongrass (typically the bottom third of the stalk—reserve the tops for the cavity). Add to a food processor with cloves of 1 head garlic, cilantro, oyster sauce, chili garlic sauce, fish sauce, seasoning soy sauce, lime juice, black pepper, MSG, if using, and sugar. Pulse until blended.

3 Pour marinade over chicken and massage all over (avoid getting too much in the cavity). Smash reserved lemongrass tops with the bottom of your knife and place in cavity. Tie legs together and let chicken marinate 1 hour or up to overnight in the refrigerator.

4 Preheat oven to 450°.

Place onion, tomatoes, remaining garlic cloves, and chicken broth in a roasting pan or baking dish. Add chicken, breast side up, and roast 10 minutes. Reduce heat to 400° and roast, basting twice, until juices run clear and a meat thermometer inserted into the center of the thigh reaches 165°, about 1 hour 15 minutes. (After 40-ish minutes, cover chicken with aluminum foil to prevent skin from burning.)

5 Heat broiler. Baste chicken again and broil until skin is crispy, 2 to 3 minutes.

6 Transfer to a cutting board and carve. Serve chicken with roasted vegetables and sticky rice. ↪

GET SAENG'S STICKY RICE RECIPE AT [DELISH.COM/STICKY-RICE](https://delish.com/sticky-rice).



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GARLIC IS MY BEST FRIEND.
IT PLAYS A CRUCIAL
ROLE HERE IN MELLOWING
THE FISH SAUCE.



NEW-SCHOOL
TECHNIQUE

Best Steak

Roast the steak at 225° for almost an hour so it cooks slowly and evenly. The technique is similar to the temperature-controlled French cooking method *sous vide*.

k Ever

This cooking method defies logic—but the results are unbelievably good.

BY KAT BOYTSOVA

To get that steakhouse crust on the outside, sear your roasted steak in a cast-iron skillet with superhot oil (you'll know it's ready when it starts smoking).

Reverse-Sear Steak

SERVES 2
TOTAL TIME 1 HR 20 MIN

- 1 2"-thick ribeye steak (about 14 oz.)**
Kosher salt
Freshly ground black pepper
- 1** tbsp. vegetable oil
- 2** tbsp. butter
- 3** cloves garlic, crushed
- 2** sprigs fresh rosemary
Flaky sea salt

1 Preheat oven to 225° and season steak generously with salt and pepper. Place steak on a wire rack set on a baking sheet and roast 50 to 55 minutes, until internal temperature of steak is 125° for medium-rare. (For a

more well-done steak, adjust timing as necessary.)

2 In a large cast-iron skillet over medium-high heat, heat oil until just smoking. Add steak and cook, flipping once, until a deep golden crust begins to form, 1 minute per side.

3 Reduce heat to medium-low and add butter, garlic, and rosemary to skillet. Using a potholder, carefully tilt the skillet handle toward you so that the melting butter forms a pool. Use a spoon to continually baste butter onto steak to form a deeper golden crust. (Make sure that the rosemary and garlic are submerged in the butter; this helps meld the flavors.)

4 Transfer steak to a cutting board and let rest 10 minutes to lock in the juices.

5 Slice into strips against the grain, sprinkle with flaky salt, and season with more pepper.



“We like our stuffed peppers on the crunchy side, so I only bake these for 15 minutes and they’re perfect.”

4.8

★★★★★

Cheesesteak-Stuffed Peppers

SERVES 4 — TOTAL TIME 45 MIN

Our love letter to the Philly delicacy. Thinly sliced sirloin gets cooked with mushrooms and onions, then blanketed in provolone. (If you're Team Cheez Whiz, we say, Go for it!)

- 4** bell peppers, halved
- 1** tbsp. vegetable oil
- 1** large onion, sliced
- 16** oz. cremini mushrooms, sliced
- Kosher salt**
- Freshly ground black pepper**
- 1½** lb. sirloin steak, thinly sliced
- 2** tsp. Italian seasoning
- 16** slices provolone
- Freshly chopped parsley, for garnish**

1 Preheat oven to 325°. Place peppers in a large baking dish and bake until tender, 30 minutes.

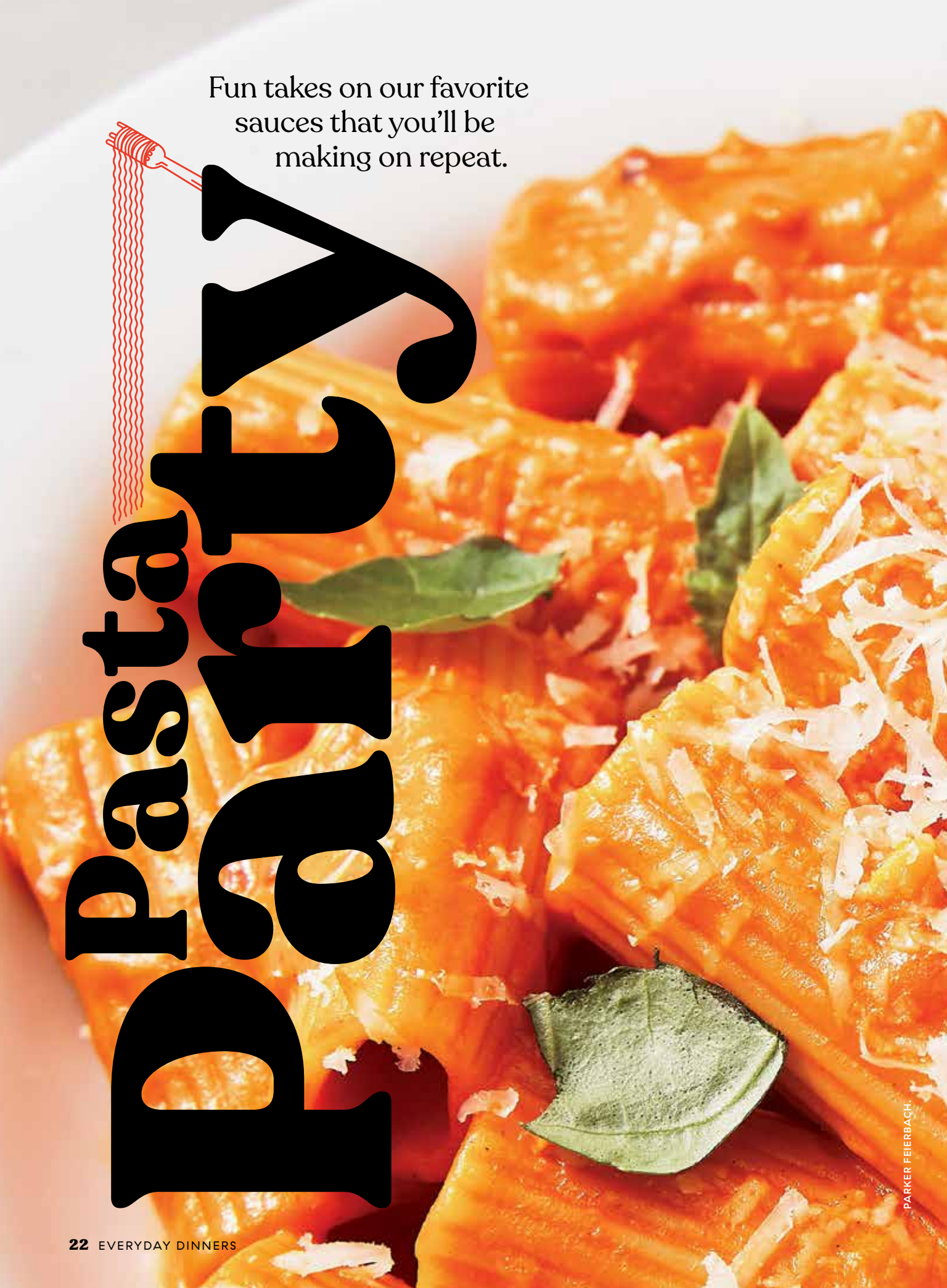
2 Meanwhile, in a large skillet over medium-high heat, heat oil. Add onion and mushrooms and season with salt and pepper. Cook until soft, 6 minutes. Add steak and season with salt and pepper. Cook, stirring occasionally, 3 minutes. Stir in Italian seasoning.

3 Heat broiler. Add 1 slice provolone to bottom of each baked pepper and top with steak mixture and another slice provolone. Broil until golden, 3 minutes.

4 Garnish with parsley before serving.

—LINDSAY FUNSTON

Fun takes on our favorite
sauces that you'll be
making on repeat.



Pasta Party

“Pasta and vodka:
You can’t go wrong.
Make the combo even
better by adding cooked,
diced pancetta.”

“This recipe is excellent.
If you want to mix up the
cheese, manchego is delicious.
I often add some fresh roma
tomatoes with the vodka, which
give the sauce more texture.
Sometimes I’ll toss in Italian
sausage at the end.”

4.7

★★★★★

Rigatoni alla Vodka

SERVES 4 — TOTAL TIME 35 MIN

The lack of canned tomatoes here is no mistake. Tomato paste has a more concentrated flavor and helps the sauce take on a velvety texture. We swap in rigatoni for traditional penne—the fatter tubes catch more sauce!

- Kosher salt**
- 1 lb. rigatoni
 - 3 tbsp. butter
 - 1 shallot, minced
 - 2 cloves garlic, minced
 - ½ c. tomato paste
 - 1½ tsp. crushed red pepper flakes
 - 2 tbsp. vodka
 - ½ c. heavy cream
 - ½ c. freshly grated Parmesan, divided, plus more for serving
- Freshly torn basil, for serving**

and garlic and cook, stirring frequently, until softened, 4 to 5 minutes.

➊ Add tomato paste and red pepper flakes and cook, stirring frequently, until shallots are coated and garlic begins to darken, 5 minutes.

➋ Add vodka and stir to incorporate, scraping up any browned bits from the bottom of the skillet. Add heavy cream and ¼ cup pasta water, stirring to combine. Add ¼ cup Parmesan and stir until melted. Turn off heat and stir in pasta.

➌ Fold in remaining ¼ cup Parmesan, adding more pasta water 1 tablespoon at a time to loosen the sauce if needed. Season with salt and serve topped with more Parmesan and torn basil.

—LENA ABRAHAM

➊ In a large pot of salted boiling water, cook pasta until al dente. Drain, reserving 2 cups pasta water.

➋ Meanwhile, in a large skillet over medium heat, melt butter. Add shallot

COPYCAT
KITCHEN

Olive Garden Fettuccine Alfredo

SERVES 4 — TOTAL TIME 25 MIN

The thing that sets apart this OG (get it?) Alfredo sauce: Garlic! Grating three cloves right into the sauce will have you feeling the popular chain's family vibes in no time.

Kosher salt

- 1 lb. fettuccine
- 8 tbsp. butter, divided, cut into small cubes
- 3 cloves garlic, grated
- 1 tsp. freshly ground black pepper
- 1 c. heavy cream
- ½ c. freshly grated Parmesan, plus more for garnish
- Freshly chopped parsley, for garnish

- 1 In a large pot of salted boiling water, cook pasta until al dente. Drain, reserving 1 cup pasta water.
- 2 Meanwhile, in a large skillet over medium heat, melt 1 tablespoon butter. Add garlic and black pepper and cook, stirring frequently, until garlic is fragrant, 2 minutes.
- 3 Whisk in heavy cream and remaining 7 tablespoons butter. Bring sauce to a simmer and let reduce until slightly thickened, 2 to 3 minutes.
- 4 Add pasta and Parmesan to skillet and toss until pasta is fully coated and cheese is melty. Add ¼ cup pasta water and toss until sauce is glossy, 1 minute, adding more pasta water 1 tablespoon at a time if needed. (The sauce may look a little loose but will thicken as it cools.)
- 5 Garnish with more Parmesan and parsley before serving.

—JUSTIN SULLIVAN



Easiest Red Sauce Spaghetti

SERVES 4 — TOTAL TIME 50 MIN

If Julia Child taught us how to roast chicken, Marcella Hazan taught us how to make pasta. This recipe is based on her three-ingredient tomato sauce, which calls for one (unchopped!) onion and plenty of butter. It'll change the way you think about marinara forever.

- | | |
|---|--|
| <ul style="list-style-type: none">1 (28-oz.) can whole peeled tomatoes5 tbsp. butter1 large onion, cut in half2 sprigs fresh basil2 cloves garlic, crushed½ tsp. crushed red pepper flakesKosher salt1 lb. spaghetti | <ul style="list-style-type: none">❶ In a large saucepan over medium heat, combine tomatoes, butter, onion, basil, garlic, red pepper flakes, and a pinch of salt. Simmer, stirring occasionally and breaking up tomatoes, until it reaches sauce consistency, about 45 minutes. Remove onion, basil, and garlic.❷ Meanwhile, in a large pot of salted boiling water, cook pasta until al dente. Drain.❸ In pot, toss cooked pasta with sauce before serving. |
|---|--|

—ALI SLAGLE

MAKE BETTER PASTA

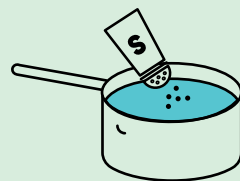
The pros know that if you want really great results, you should ignore the directions on the box.



1. Use less water than you think.

Some boxes call for up to 6 quarts to boil pasta—excessive!

For a pound of noodles, use 6 cups of water. The leftover pasta water will be starchier, and will help create a thicker sauce.



2. Salt generously... within reason.

Chefs love to say that your pasta water must taste like the Pacific Ocean, but we've found 2 teaspoons (a couple of big pinches) of salt per pound of pasta is plenty for flavor.



3. Set your timer 4 minutes earlier.

For true al dente texture, boil pasta a few minutes less than what the package instructs. This prevents overcooking once you toss the noodles with hot freshly made sauce.



4. Save that pasta water.

Even if you don't end up using any, it's a good habit. A splash of the starchy stuff is vital for emulsifying creamy sauces and can also thin out sauce when you've oversimmered.

COPYCAT
KITCHEN

P.F. Chang's Lettuce Wraps

SERVES 4 — TOTAL TIME 30 MIN

It's not an *exact* replica, but pretty darn close in our humble opinion. To get the trademark flavor, we use hoisin and soy sauces and rice wine vinegar. Water chestnuts deliver crunch in lieu of crispy rice sticks.

- 3 tbsp. hoisin sauce
- 3 tbsp. low-sodium soy sauce
- 2 tbsp. rice wine vinegar
- 1 tbsp. Sriracha
- 1 tsp. sesame oil
- 1 tbsp. extra-virgin olive oil
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 tbsp. freshly grated ginger
- ½ lb. ground chicken
- 1 c. canned water chestnuts, drained and sliced
- 2 green onions, thinly sliced
- Kosher salt
- Freshly ground black pepper
- Large leafy lettuce, for serving

1 In a small bowl, whisk together hoisin sauce, soy sauce, rice wine vinegar, Sriracha, and sesame oil.

2 In a large skillet over medium-high heat, heat olive oil. Add onion and cook until soft, 5 minutes. Stir in garlic and ginger and cook until fragrant, 1 minute more. Add ground chicken and cook, breaking up meat with a wooden spoon, until opaque and mostly cooked through.

3 Add sauce and cook until slightly reduced and chicken is cooked through, 2 minutes. Turn off heat and stir in water chestnuts and green onions. Season with salt and pepper.

4 Add about ¼ cup chicken mixture to the center of a lettuce leaf. Repeat until all chicken mixture is used.

—LAUREN MIYASHIRO

4.6

★★★★★

“LOVE this recipe. I add a teaspoon or so of peanut butter to the sauce. A must-try!”



DID YOU KNOW?!

This dish has been on the P.F. Chang's menu since day one in 1993—and they've never revealed the recipe. Cofounder Philip Chiang was inspired by the cult-favorite lettuce wraps his mother, Cecilia, served at her upscale restaurant The Mandarin in San Francisco (she's credited with popularizing Chinese food in America in the '60s). He swapped out squab for chicken in the now iconic version. —ALEXIS MORILLO

“I served this over cauliflower rice for a low-carb option! Topped with a few chow mein noodles. Definitely a keeper.”

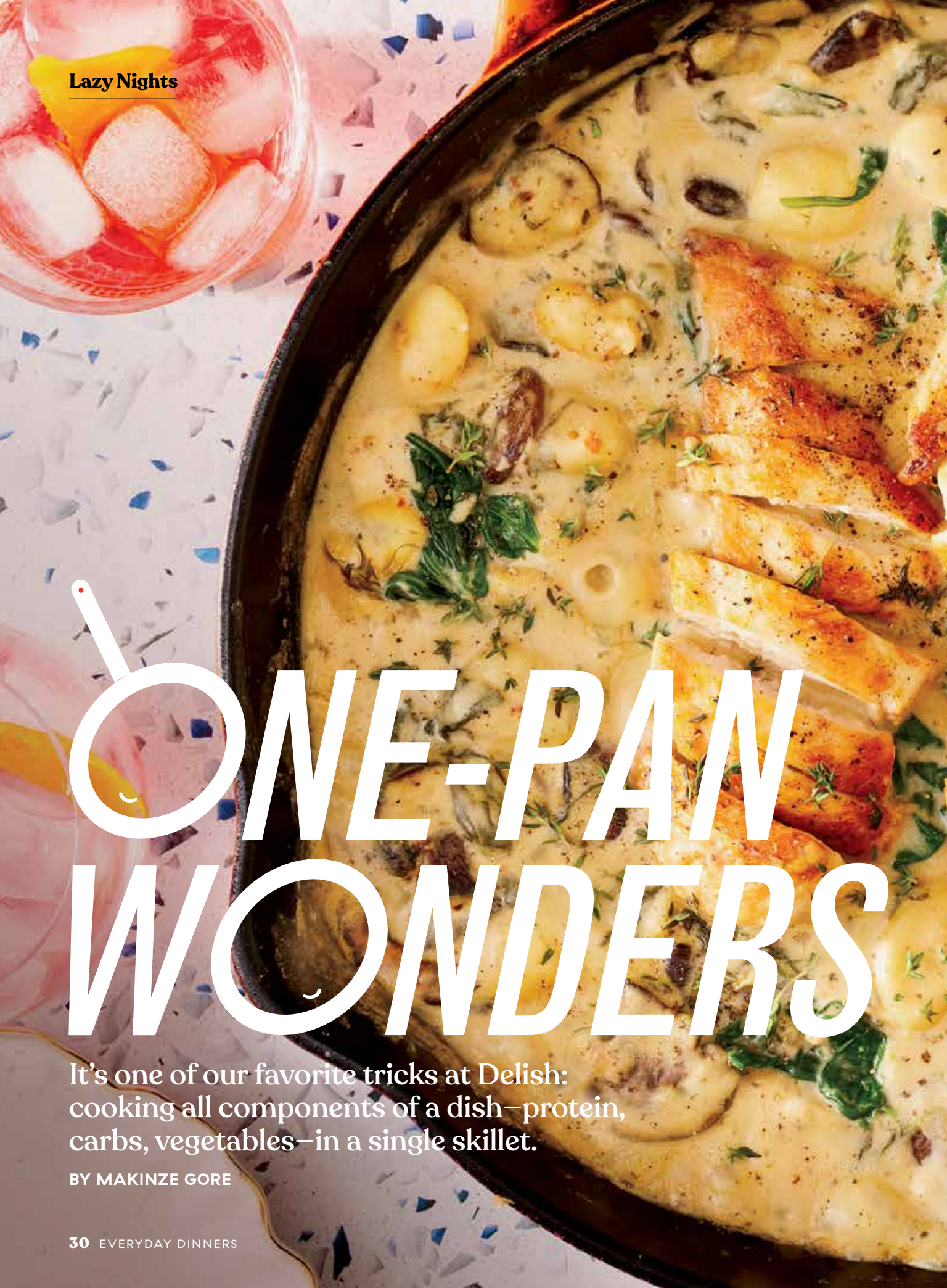
Lazy Instant Noodles

~~~~~  
**EVERYDAY  
DINNERS**  
~~~~~

INSTANT-ISH NOODLES

This amazing dinner hack brings us back to college. It goes like this: Cook **ramen noodles** without the seasoning packet, then stir-fry them in **butter**, **soy sauce**, and **brown sugar** with 2 **eggs** and whatever **veggies** you have on hand. Top it off with **everything bagel seasoning**. Yes, you heard right.





Lazy Nights

ONE-PAN WONDERS

It's one of our favorite tricks at Delish: cooking all components of a dish—protein, carbs, vegetables—in a single skillet.

BY MAKINZE GORE



Creamy Chicken & Gnocchi

SERVES 4 — TOTAL TIME 40 MIN

- 1½ lb. boneless skinless chicken breasts
- Kosher salt
- Freshly ground black pepper
- 2 tbsp. extra-virgin olive oil, divided
- 1 small shallot, diced
- 8 oz. baby bella mushrooms, sliced
- 2 cloves garlic, minced
- 2 tsp. fresh thyme leaves
- 1 tsp. dried oregano
- 1 c. low-sodium chicken broth
- 1¼ c. half-and-half
- Pinch crushed red pepper flakes
- 1 (17-oz.) package gnocchi
- ¾ c. shredded mozzarella
- ½ c. freshly grated Parmesan
- 3 c. packed baby spinach

1 Season chicken on both sides with salt and pepper. In a large skillet over medium-high heat, heat 1 tablespoon oil. Add chicken and cook until golden, 4 minutes per side. Transfer to a plate.

2 Reduce heat to medium and add remaining 1 tablespoon oil. Add shallot and mushrooms and cook until golden, 5 minutes. Add garlic, thyme, and oregano and cook until fragrant, 1 minute. Add broth and scrape up any brown bits on bottom of pan. Slowly stir in half-and-half. Bring to a simmer and season with salt, pepper, and red pepper flakes.

3 Stir in gnocchi. Return chicken to pan and let simmer, stirring occasionally, until cooked through and internal temperature reaches 165°, 8 to 10 minutes. Transfer chicken to a plate and slice into strips.

4 Add cheeses and spinach to skillet and stir until melted. Serve gnocchi topped with sliced chicken.

Cajun Orzo With Sausage

SERVES 4 — TOTAL TIME 35 MIN

- 1 tbsp. extra-virgin olive oil
- 1 small yellow onion, chopped
- 1 red bell pepper, chopped
- 2 cloves garlic, minced
- 12 oz. andouille sausage, sliced
- 8 oz. orzo
- 1 (14-oz.) can fire roasted diced tomatoes
- 2 c. low-sodium chicken broth
- 2 tsp. Cajun seasoning
- Kosher salt
- Freshly ground black pepper
- 4 oz. cream cheese, cut into chunks
- 2 green onions, thinly sliced

❶ In a large deep-sided skillet over medium heat, heat oil. Add onion and pepper and cook until soft, 5 minutes. Add garlic and cook until fragrant, 1 minute. Add sausage and cook until warmed through and golden, 2 minutes.

❷ Add orzo and stir to toast, 1 minute. Add tomatoes, broth, and Cajun seasoning. Season with salt and pepper. Bring to a boil, then reduce heat and simmer, stirring occasionally, until orzo is tender, about 10 minutes.

❸ Stir in cream cheese until melted and top with green onions.





Salsa Verde Shrimp & Rice

SERVES 4 — TOTAL TIME 40 MIN

- 1 tbs. extra-virgin olive oil
- 1 small yellow onion, chopped
- 1 poblano pepper, seeded and chopped
- 2 cloves garlic, minced
- 1 c. long-grain rice
- 2 c. low-sodium vegetable broth
- 1 (16-oz.) jar salsa verde
- Kosher salt
- Freshly ground black pepper
- 1 lb. medium shrimp, peeled and deveined, tails removed
- 1½ tsp. ground cumin
- ¼ c. freshly chopped cilantro
- Juice of 1 lime, plus lime wedges, for serving

1 In a large deep-sided skillet over medium heat, heat oil. Add onion and pepper and cook until soft, 5 minutes. Add garlic and cook until fragrant, 1 minute.

2 Add rice and stir to toast, 1 minute. Add broth and salsa and season with salt and pepper. Bring to a boil, then reduce heat to a simmer. Cook, covered, stirring occasionally, until rice is almost cooked through (it should have a slight bite), about 12 minutes.

3 In a medium bowl, season shrimp with cumin, salt, and pepper and toss until coated. Add shrimp to skillet and stir into rice. Cover and cook until rice is completely tender and shrimp are pink, 5 minutes.

4 Stir in cilantro and lime juice and season with salt and pepper to taste. Serve with lime wedges.

Lemon-Herb Chicken & Potatoes

SERVES 4 — TOTAL TIME 1 HR 10 MIN

- 4 boneless skinless chicken breasts
- Kosher salt
- Freshly ground black pepper
- 3 tbsp. extra-virgin olive oil, divided
- 4 tbsp. butter
- 4 cloves garlic, minced
- 2 tbsp. lemon juice, plus 1 lemon, thinly sliced
- 1 tbsp. fresh thyme leaves, plus 4 sprigs
- 1 tsp. finely chopped fresh rosemary
- 1 tsp. dried oregano
- 1¼ lb. small potatoes, halved
- Freshly chopped parsley, for garnish

❶ Preheat oven to 425°. Pat chicken dry and season with salt and pepper. In a large high-sided skillet over medium-high heat, heat 1 tablespoon oil. Add chicken, top side down, and cook until golden, 4 minutes. Flip and cook 2 minutes more, then transfer to a plate.

❷ Reduce heat to medium. Add butter to skillet, swirling to coat. Add garlic and cook, stirring, 1 minute. Stir in lemon juice and remove skillet from heat. Pour butter mixture into a heatproof bowl and add thyme leaves, rosemary, and oregano. Season with salt and pepper.

❸ Add potatoes and remaining 2 tablespoons oil to skillet and season with salt and pepper. Toss to coat. Bake, stirring halfway through, until lightly golden, 30 minutes.

❹ Stir potatoes. Arrange lemon slices, thyme sprigs, and chicken on top and return to oven. Bake until chicken is cooked through and potatoes are tender and golden, 15 minutes.

❺ Drizzle butter sauce over chicken and potatoes, and sprinkle with parsley.

—LAURA REGE





EMILY HILAVAC GREEN.
FOOD STYLING: OLIVIA MACK MCCOOL / SARAH LAIRD.

HOT TIP!

Any combination of herbs works here. If you want to keep it simple, skip the rosemary and parsley and just use thyme.

HACK IT!

Rotisserie Chicken

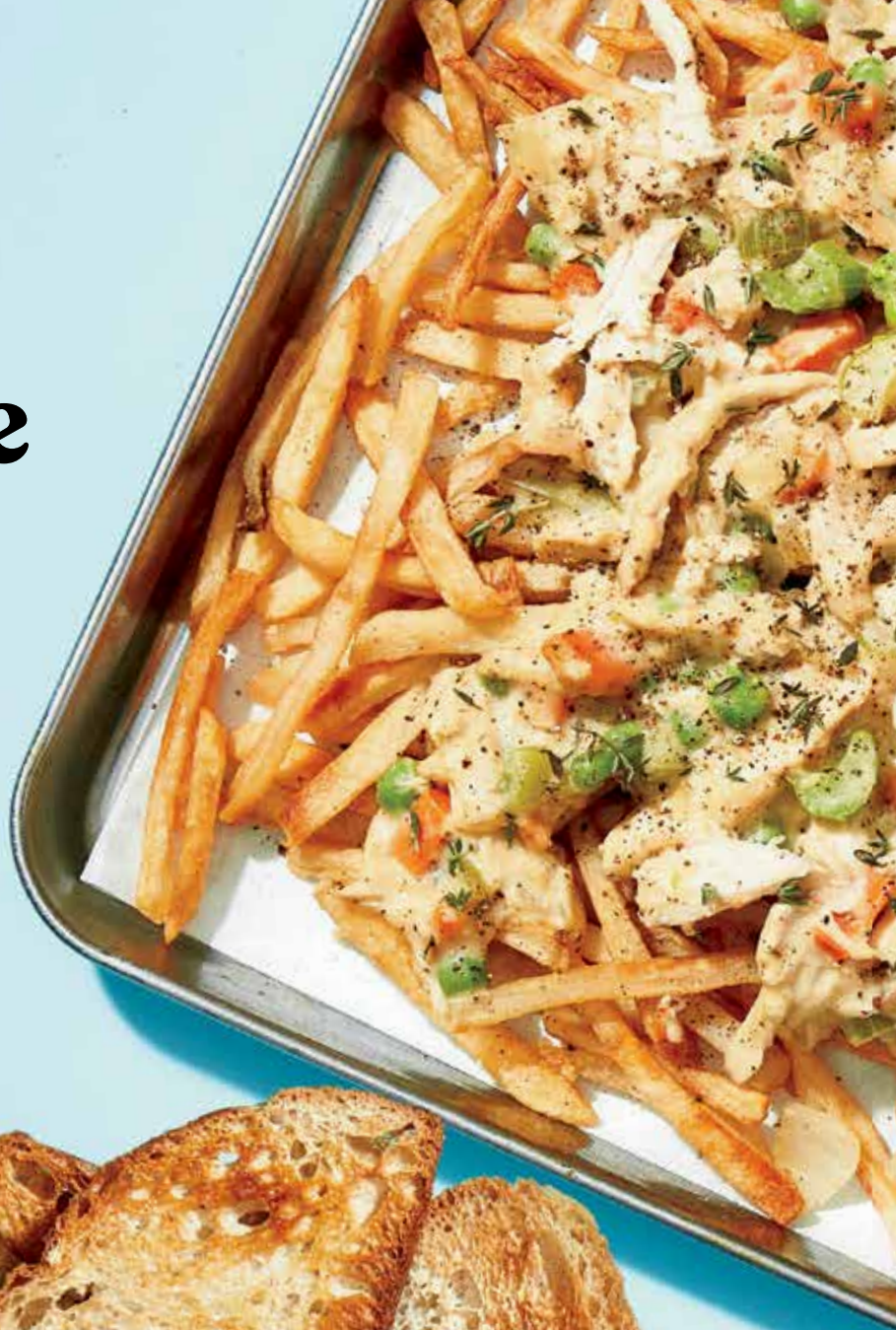
Three inspired ways
to reinvent the
supermarket shortcut.

BY JUSTIN SULLIVAN



CHIMICHURRI CHICKEN SALAD

1 In a medium bowl, whisk together ½ c. freshly chopped **parsley**, 5 minced cloves **garlic**, 1 tbsp. minced mild **red chile**, ⅓ c. **extra-virgin olive oil**, and 2 tbsp. **red wine vinegar**. 2 Add 1 c. shredded **rotisserie chicken** and season with **salt** and **pepper**. Toss until fully coated.





CHICKEN POT PIE POUTINE

1 Bake 1 (28-oz.) bag **frozen French fries** according to package instructions. 2 Meanwhile, in a large skillet over medium-high heat, melt 4 tbsp. **butter**. Add 1 diced **carrot**, 1 diced **celery stalk**, and ½ diced large **onion** and cook until soft, 8 to 10 minutes. 3 Stir in 2 minced cloves **garlic** and 2 tsp. chopped **fresh thyme**. Cook 1 minute. Sprinkle with 3 tbsp. **all-purpose flour** and toss to coat. Cook, stirring, 2 to 3 minutes. 4 Whisk in 1½ c. **low-sodium chicken broth** and ¼ c. **heavy cream** until smooth. Bring to a simmer and add 1¼ c. shredded **rotisserie chicken** and 1¼ c. **frozen peas**. Simmer until warmed through. 5 Serve over baked fries.



BBQ CHICKEN STUFFED SWEET POTATOES

1 Clean 3 **sweet potatoes** and pierce with a fork. Rub potatoes with **extra-virgin olive oil** and season generously with **salt**. 2 Bake at 400° on a foil-lined baking sheet for 50 minutes. 3 Meanwhile, in a medium bowl, toss 1½ c. shredded **rotisserie chicken**, ½ c. **barbecue sauce**, and ½ c. shredded **cheddar**. 4 Remove potatoes from oven, split open, and fluff insides with a fork. Spoon over chicken mixture and bake 10 minutes more. 5 Top with **coleslaw**.



THE CULT OF COSTCO CHICKEN

Behind the warehouse's hot-bar delicacy.

EVEN IF YOU'VE never been to Costco, you likely know about *the* chicken. "The smell draws everyone to them," says Majed Kassis, who runs the fan account @CostcoBuys and grabs one of the golden-skinned, super-flavorful birds every week. "They're ridiculously inexpensive. Plus, they taste great and are so versatile." **The big-box store sells millions of the chickens every year, and insists it won't raise the \$4.99 price tag, which is as famous as the meat itself.** "Costco shoppers *love* a quality item for a great price," says Jessica Kelly, a superfan who's been eating the rotisserie chicken since she was a kid and now chronicles her warehouse finds at @Costco_Empties. "We put it with everything in my family: salads, sandwiches, soup, veggies!" —ALEXIS MORILLO



Eat What You Have

Shopping your pantry always beats going to the store. You just need to set yourself up with the right basics.

BY LENA ABRAHAM

IT'S THE USUAL STORY: Your fridge is looking bare, but a trip to the supermarket isn't in the cards. The eternal question looms: *Can I MacGyver a meal?* As someone who develops recipes for a living, I'm perpetually stocked with edible odds and ends (half an onion, a few sprigs of herbs, a lonely bell pepper), so I've mastered getting creative with very little. What I've learned most: When you fill your pantry with highly versatile workhorse ingredients—like canned tomatoes, canned tuna, and lentils—you're never far away from a delicious meal. Here's how they come in handy. ➔

ANDREW BUI
ILLUSTRATION: LUCA VINTI

Eggs In Purgatory

SERVES 2 TO 3 — TOTAL TIME 35 MIN

Traditionally made with leftover pasta sauce, this Neapolitan egg dish is the essence of pantry cooking. Do not fear the anchovies; they melt right into the tomatoes, lending a super-savory flavor even a fish hater will like (promise!).

- 1** **tblsp. extra-virgin olive oil**
- 2** **cloves garlic, thinly sliced**
- 3** **anchovy fillets, chopped, optional**
- ½** **tsp. crushed red pepper flakes**
- 1** **(28-oz.) can whole tomatoes**
- 2** **tblsp. butter**
- 1** **sprig fresh basil**
- Kosher salt**
- Freshly ground black pepper**
- ¼** **c. freshly grated Parmesan, plus more for serving**
- 6** **large eggs, at room temperature**
- 3** **fresh basil leaves, torn, for garnish**

1 In a large skillet over medium heat, heat oil. Add garlic, anchovies, if using, and red pepper flakes. Cook, stirring, until mixture is fragrant, 1 to 2 minutes.

2 Add tomatoes with their juices, butter, and basil sprig to skillet. Season with salt and pepper. Using a potato masher or the back of a wooden spoon, crush tomatoes. Simmer for 25 minutes, continuing to crush larger pieces of tomato.

3 Remove basil sprig and stir in Parmesan. Using a wooden spoon, make 6 wells in the sauce. Crack an egg into each well and cover skillet. Cook eggs to desired doneness, 2 to 3 minutes for set whites and runny yolks.

4 Remove skillet from heat, season eggs with salt and pepper, and garnish with more Parmesan and basil.



Canned Tomatoes

Add a little olive oil and garlic and you'll have homemade sauce ready for eggs, pasta, or chicken and rice. Stay stocked with whole peeled and pureed varieties.



Canned Tuna

Shelf-stable proteins are major time-savers; tuna is my fave, but also shout-out to sardines and anchovies. I love tossing it with spaghetti or whipping up thrifty spicy tuna “sushi.”



Samosa-Inspired Tuna Patties

SERVES 2 — TOTAL TIME 40 MIN

All you need are some spices, frozen peas, and that leftover bunch of cilantro in your fridge to give these patties a try. For a heartier meal, I sandwich them between toasted English muffins.

- 3 **tbsp. plus 1 tsp. extra-virgin olive oil, divided**
- 2 **(5-oz.) cans tuna, drained**
- 2 **tbsp. panko bread crumbs**
- ½ **c. plus 2 tbsp. (preferably full-fat) Greek yogurt or mayonnaise**
- 2 **tsp. chaat masala**
- 1 **tsp. ground coriander**

- 1 **tsp. ground cumin**
- ½ **tsp. ground turmeric**
- ¾ **tsp. kosher salt**
- Freshly ground black pepper**
- ½ **c. thawed frozen peas**
- ¼ **c. plus 2 tbsp. finely chopped cilantro**
- 1 **large egg, beaten**
- 1½ **tsp. lemon zest**
- 2 **tsp. lemon juice, or more to taste**
- Lemon wedges, for serving**

1 Preheat oven to 400° and brush a baking sheet with 2 tablespoons oil.

2 In a medium bowl, combine tuna, 1 tablespoon oil, bread crumbs,

2 tablespoons yogurt, spices, salt, pepper, peas, and 2 tablespoons cilantro. Taste, season more if desired, then add egg and stir until combined.

3 Use ¼ cup measure to scoop mixture and form into 6 equally sized patties. Bake until bottoms are golden, 10 minutes, then flip and bake 10 minutes more.

4 Meanwhile, make dipping sauce: In a medium bowl, combine remaining 1 teaspoon oil and remaining ½ cup yogurt with lemon zest and lemon juice and remaining ¼ cup cilantro. Season with salt and pepper.

5 Serve tuna patties with sauce and lemon wedges.

↓ Spicy Lentil Dal

SERVES 4 — TOTAL TIME 40 MIN

When I want comfort food without a lot of effort, I turn to this classic Indian dish. It's infused with bold, warm spices and a piquant cumin oil known as chaunk.



Lentils

Whatever the variety, these quick-cooking legumes are great to have on hand for bulking up salads or canned soup, stuffing into tacos or wraps, or building veggie bowls.

- 2 tbsp. vegetable oil, divided
- 1 small yellow onion, diced
- 3 cloves garlic, minced
- 2 tsp. freshly minced ginger
- 2 green chiles, 1 diced and 1 sliced in rounds, divided
- 3 tsp. cumin seeds, divided
- 1 tsp. coriander
- 1 tsp. turmeric
- 1 tsp. paprika
- ½ tsp. cinnamon
- 1 c. red lentils
- 1 (14-oz.) can diced tomatoes
- 4 c. low-sodium vegetable broth
- Kosher salt
- Freshly ground black pepper
- Plain yogurt, for serving

1 In a medium pot over medium heat, heat 1 tablespoon oil. Add onion and cook until soft, 5 minutes. Add garlic, ginger, and diced chile and cook until fragrant, 1 minute more. Add 1 teaspoon cumin seeds and spices and stir to coat vegetables and toast seeds, 1 minute more. Add lentils and toss until well coated, then add tomatoes and broth and season with salt and pepper. Bring mixture to a boil, then reduce heat and let simmer until lentils are soft and broken down, about 20 minutes.

2 Meanwhile, in a small skillet, heat remaining 1 tablespoon oil. Add remaining 2 teaspoons cumin seeds and toast until fragrant, 2 to 3 minutes. Add sliced chile and cook 1 minute more. Scrape into a small heatproof bowl and let cool.

3 Ladle dal into bowls, top with a dollop of yogurt, and drizzle with the toasted cumin seed mixture. —**MAKINZE GORE**





The all-powerful pan
for easy-prep meals—and
even easier cleanup.

HOLY SH

Lemon-Butter Chicken Thighs

SERVES 4 — TOTAL TIME 1 HR 25 MIN

Butter makes everything better—especially when it's mixed with lemon zest, thyme, and oregano, then slathered on baked chicken.

- $\frac{1}{2}$ c. (1 stick) butter, softened, divided
- $\frac{1}{4}$ lb. baby potatoes, halved
Kosher salt
Freshly ground black pepper
- 1 lemon, zested and thinly sliced
- 4 tsp. chopped fresh thyme, divided, plus more leaves for serving
- $1\frac{1}{2}$ tsp. dried oregano, divided
- $2\frac{1}{2}$ lb. bone-in skin-on chicken thighs
- 1 small red onion, halved and cut into $\frac{3}{4}$ " wedges
- 5 cloves garlic, unpeeled

1 Preheat oven to 425°. Using a spatula, spread 2 tablespoons butter on the bottom of a large rimmed baking sheet. Add potatoes, season with salt and pepper, and toss. Bake until they just start to turn golden, 15 minutes.

2 Meanwhile, in a medium bowl, stir together remaining 6 tablespoons butter, lemon zest, 3 teaspoons thyme, and 1 teaspoon oregano.

3 Pat chicken thighs dry with paper towels and season with salt and pepper. Rub butter mixture all over chicken, including under the skin. Sprinkle with remaining 1 teaspoon thyme and $\frac{1}{2}$ teaspoon oregano.

4 Add onion, lemon slices, and garlic to baking sheet and toss with potatoes. Nestle chicken thighs into potato mixture. Bake until golden and internal temperature of chicken reaches 165°, about 35 minutes. —**LAURA REGE**

EMILY HLAVAC GREEN, FOOD STYLING; OLIVIA MACK MCCOOL/SARAH LAIRD.

EET!



Andouille Sausage & Vegetables

SERVES 4 — TOTAL TIME 1 HR

Clean out your vegetable drawer (really, anything goes here), add your favorite pork or chicken sausage, and dinner = done.

- ¾ lb. baby potatoes, sliced into ¾" rounds**
- 1 medium head broccoli, cut into florets**
- 1 red bell pepper, chopped**
- ½ medium red onion, quartered**
- 2 tbsp. extra-virgin olive oil**
- 1 tsp. garlic powder**
- 1 tsp. dried oregano**
- ½ tsp. ground mustard**
- Kosher salt**
- Freshly ground black pepper**
- Large pinch crushed red pepper flakes**
- 12 oz. andouille sausage, cut into ½" rounds**

- 1** Preheat oven to 400°. On a large rimmed baking sheet, drizzle potatoes, broccoli, bell pepper, and red onion with oil. Season with garlic powder, oregano, mustard, salt, pepper, and red pepper flakes. Toss until vegetables are well coated and spread in an even layer.
- 2** Bake for 25 minutes. Remove tray from oven and add sausage. Toss until combined and spread in an even layer.
- 3** Bake until sausage has darkened and is warmed through and veggies are crisp-tender, 20 to 25 minutes more.

—**MAKINZE GORE**

→ Baked Pineapple Salmon

SERVES 6 — TOTAL TIME 55 MIN

Pineapple rings add some nice sweetness—and gorgeous presentation—when used as a bed for a whole salmon fillet.

- Cooking spray, for greasing**
- 2 (20-oz.) cans pineapple slices, drained**
- 1 large salmon fillet (about 3 lb.)**
- Kosher salt**
- Freshly ground black pepper**
- 3 tbsp. butter, melted**
- 3 tbsp. sweet chili sauce**
- 2 tbsp. freshly chopped cilantro**
- 3 cloves garlic, minced**
- 2 tsp. freshly grated ginger**
- 2 tsp. toasted sesame oil**
- ½ tsp. crushed red pepper flakes**
- Toasted sesame seeds, for garnish**
- Thinly sliced green onions, for garnish**
- Lime wedges, for serving**

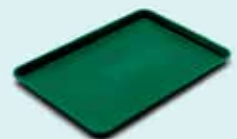
- 1** Preheat oven to 350°. Line a large rimmed baking sheet with aluminum foil and grease with cooking spray. In center of foil arrange pineapple rings in an even layer. Season salmon on both sides with salt and pepper and place on top of pineapple.
- 2** In a small bowl, whisk together melted butter, chili sauce, cilantro, garlic, ginger, sesame oil, and red pepper flakes. Brush all over salmon.
- 3** Bake until salmon is cooked through, about 25 minutes. Switch oven to broil and broil until salmon is lightly golden, 2 minutes. Top with sesame seeds and green onions and serve with lime wedges. —**LENA ABRAHAM**

WE TRIED IT

THE ULTIMATE SHEET PAN

When I first glimpsed this gorgeous green baking sheet on Instagram, I was sold—a colorful sheet pan?! **After using it for roasting potatoes and baking mozz sticks and cookies, I'm convinced it's as functional as it is good-looking.** Foods crisp up perfectly, and there's virtually no mess to clean thanks to the nonstick ceramic coating.

Bonus: It's so pretty I serve food right on it! —**LINDSEY RAMSEY**



BUY IT!

Holy Sheet Pan, \$35,
greatjonesgoods.com.

“We all enjoyed this recipe—and I’m not even a fan of salmon! I whisked a tablespoon of pineapple juice from the can into the sauce to make it a little sweeter.”

4.8

★★★★★

“I added sliced jalapeños with the pineapple rings, which was tasty! Served it with ginger-garlic rice. **WHAT A HIT!!**”

Awesome Sauces

Keep these on hand—they'll upgrade any dinner. **BY JUNE XIE**

1

Chimichurri

The Argentine version of pesto swaps in parsley and oregano for basil. Red wine vinegar and lemon zest make it vibrant and sharp.

1 In a food processor, pulse 1 c. packed fresh flat-leaf parsley, 3 cloves garlic, and 2 tbsp. fresh oregano until blended. **2** Transfer to a bowl and stir in ½ c. extra-virgin olive oil, ¼ c. red wine vinegar, 2 tsp. lemon zest, and a pinch of crushed red pepper flakes. Season with kosher salt.

—LENA ABRAHAM

TRY IT Brush on cooked meats, toss with roasted potatoes, stir into scrambled eggs, spread on sandwiches.

2

Extra-Garlicky Romesco

Creamy, nutty, and sweet with a hint of smokiness, this stuff is ridiculously addictive.

1 In a small pot over low heat, heat ¼ c. extra-virgin olive oil. Add 10 crushed large cloves garlic and 1 tbsp. tomato paste and cook, stirring, until caramelized, 5 minutes. Stir in ½ c. canned crushed tomatoes, ¾ tsp. kosher salt, ¾ tsp. crushed red pepper flakes, ½ tsp. smoked paprika, and ½ tsp. freshly ground black pepper until warmed through. **2** Remove from heat. Stir in ½ slice toasted and chopped sourdough bread, ¾ c. drained and chopped roasted red bell peppers, 1 tsp. honey, and 1 tsp. lemon juice. **3** In a food processor, pulse ½ c. toasted almonds until finely ground. Add tomato mixture and blend until smooth.

TRY IT Spoon over seafood, meat, and roasted veggies (cauliflower's our favorite), slather on toast, fold into pasta.

HOT TIP!

Go the extra mile and use toasted hazelnuts in place of half the almonds and homemade fire-roasted peppers. It'll be worth the effort.

3

Honey Mustard Dressing

Add a few more than the eponymous ingredients and you'll get richness from mayo and some pucker and punch from lemon and black pepper.

In a medium bowl, stir together $\frac{1}{2}$ c. **honey**, $\frac{1}{2}$ c. **Dijon mustard**, $\frac{1}{4}$ c. **mayonnaise**, 1 tsp. **lemon zest**, juice of 1 **lemon**, and $\frac{1}{2}$ tsp. freshly ground **black pepper** until smooth.

TRY IT Baste salmon, chicken, or pork or use as a dipping sauce for chicken nuggets, shrimp, or roasted Brussels sprouts.

4

Prik Nam Pla

This simple, classic condiment of Thai cuisine hits all the marks: salty, sweet, spicy, umami. Just beware: A little goes a long way.

In a small bowl, stir together 3 thinly sliced **bird's eye chiles**, 1 minced small clove **garlic**, 4 tsp. **dark brown sugar**, 1 tbsp. **fish sauce**, and 1 tbsp. **lime juice** until sugar is completely dissolved.

TRY IT Drizzle over rice, noodles, stir-fries, and soups, plus proteins like chicken and steak.

5

Halal Cart-Style White Sauce

This luxuriously creamy street food rock star has just the right amount of tang.

In a medium bowl, stir together $\frac{2}{3}$ c. **mayonnaise**, $\frac{1}{2}$ c. **plain Greek yogurt**, 1 grated clove **garlic**, zest and juice of $\frac{1}{2}$ **lemon**, $1\frac{1}{2}$ tsp. **granulated sugar**, 1 tsp. freshly ground **black pepper**, and $\frac{1}{2}$ tsp. **kosher salt** until smooth.

TRY IT Top on beef, lamb, chicken, or grains or serve as a dip with crudité.



★
NETFLIX
★
COOKING
SCHOOL

DAYM DROPS'S HOT DOGS & BEANS

The food critic and host of *Fresh, Fried & Crispy* on how your quickest meal can be your best.

DAYM DROPS is no stranger to food that feels good: The man earned fame for his dynamic, quippy fast-food reviews on YouTube, which he films selfie-style from the front seat of his car. And though he's eaten through the menus at *all* of your favorite chains and visited the country's best restaurants, **Daym turns to nostalgic comfort food when he has to cook for himself.** "The reality is, I'm no chef," he says. "Something quick will forever be my go-to." The dish he makes most is hot dogs, beans, and bacon, which his dad's girlfriend made for him every Tuesday night growing up. After that first time, he was hooked: "There is just nothing like it." —**TESS KOMAN**

READ MORE ABOUT
DAYM DROPS AT
[DELISH.COM/NETFLIX](https://delish.com/netflix).



SERVES 2 TO 3
TOTAL TIME 15 MIN

1 In a medium saucepan, heat 2 (15.5-oz.) cans **baked beans** until warmed through. **2** In a large skillet over medium heat, fry 4 slices **bacon** until brown, 5 to 6 minutes per side. Drain and crumble. **3** Slice 4 fried or boiled **hot dogs**. **4** Assemble bowls of hot dogs and beans. Sprinkle with bacon crumbles.



Open, fill, bake.

Three easy steps is all it takes to craft authentic Empanadas from the comfort of your kitchen!



GOYA® Empanada Dough, real quality for Real-Life Chefs.

Chipotle Chicken Empanadas

Ingredients

For Empanadas:

- 1 pkg. (11.6 oz.) GOYA® Empanada Dough – Puff Pastry for Baking, thawed
- 2 cups shredded cooked chicken
- $\frac{2}{3}$ cup GOYA® Tomato Sauce
- 2 peppers, finely chopped, from 1 can GOYA® Chipotle Peppers in Adobo Sauce
- $\frac{1}{4}$ cup fresh cilantro, chopped
- 1 cup shredded Mexican cheese blend
- 1 egg, beaten with 2 teaspoons water

For Cilantro Crema:

- $\frac{1}{2}$ cup sour cream
- $\frac{1}{4}$ cup fresh cilantro, chopped
- 1 tsp. grated lime zest
- $\frac{1}{4}$ tsp. GOYA® Adobo All-Purpose Seasoning with Pepper

For step-by-step instructions, visit goya.com/chickenempanadas

If it's **GOYA**
it has to be good!®

JULIA TRIES EVERYTHING



Best Frozen Pizzas

Our up-to-taste-anything YouTube host **Julia Smith** eats her way through the dinnertime savior.

IT'S EITHER A New Yorker's dream come true or living nightmare: stuffing your face with slice after slice...after slice. I've eaten my way through entire restaurant menus (Cheesecake Factory and Outback Steakhouse, to name a couple) and all kinds of supermarket foods over the past three years, but this taste test presented perhaps the most daunting challenge of all. **With more than 30 brands to investigate (and precious little apartment freezer space),** I endured all kinds of cardboard-esque and cheeseless pies. As a pizza lover, I can now confidently say these are the six boxes to have on hand.



WATCH
**JULIA TRIES
EVERYTHING**
ON OUR
YOUTUBE.

1. BAGEL BITES CHEESE & PEPPERONI

I thought I was a pizza gal, but these are the superior snack: sweet, chewy, and impossible to share. An A for Effort if you crisp them up in the oven for the best experience, but if you're impatient like me, microwaving the lil' discs, weirdly, works.

2. SCREAMIN' SICILIAN HOLY PEPPERONI

Y'all, I'm *still* thinking about the buttery crust on this one. With a not-too-sweet sauce, super-creamy mozzarella, and spicy pepp, this Sicilian family-owned pick could truly pass for delivery. (Sorry, DiGiorno.)

JOEL GOLDBERG. SMITH: ALLIE HOLLOWAY.



MAKE IT IN YOUR AIR FRYER!

Another thing this miracle appliance can do: cook frozen pizza—complete with ultra-crispy crust—in **half the time it takes to bake in the oven.**

Simply preheat air fryer to 400°, add pizza (smaller, personal-size pies and Bagel Bites work best), and cook 6 minutes.

3. AMY'S SPINACH PIZZA

Apparently this pie receives its own fan mail, and after one bite you'll get why: If spinach dip and pizza had a baby, it'd be this. The combo of tangy, salty feta and melty mozzarella with tomato sauce, spinach, and basil is enough to make a grown woman cry.

4. DIGIORNO RISING CRUST PEPPERONI

It only makes sense that the creator of the rising crust does it best. The dough is thick and chewy but still crispy—the trifecta for frozen pizza perfection. As my colleague in crime, Chelsea, declared: "This is the ultimate drunk food."

5. CALIFORNIA PIZZA KITCHEN BBQ CHICKEN

Sweet, tangy, and smoky, this tastes impressively close to the restaurant favorite. The crispy thin crust lets the smoked gouda and barbecue sauce be the main stars, with red onions and cilantro delivering some sharp spice.

6. RED BARON CLASSIC CRUST PEPPERONI

I may or may not be attracted to the man on the box (watch the ads from the '90s before you @ me). This winner has the right amount of grease, a solid cheese-to-sauce ratio, and pepperoni with kick, if you're into that.

Meatless Mains

EVERYDAY
DINNERS

BLACK

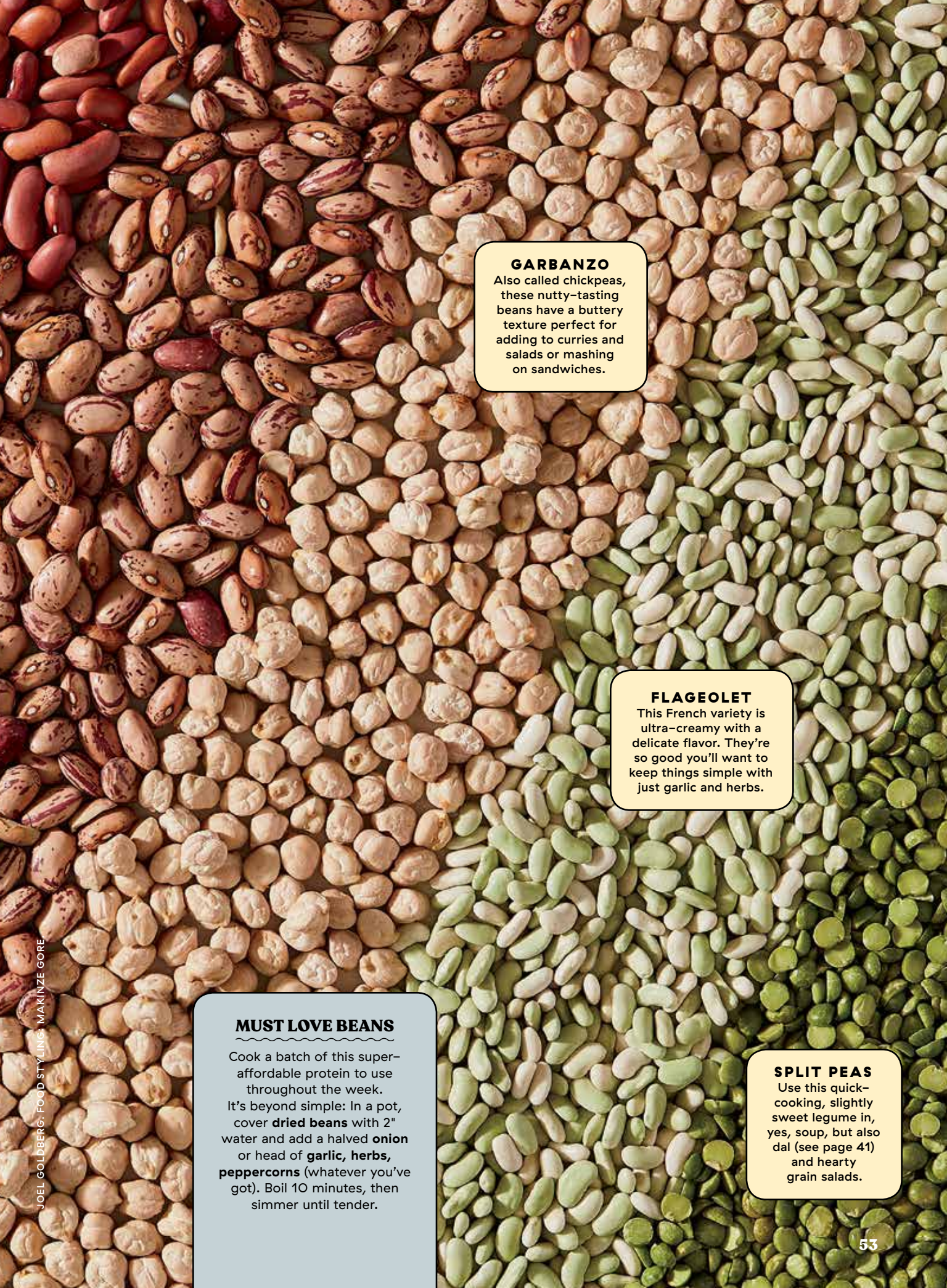
With a signature meaty texture, these are delicious in egg scrambles, burritos, and rice bowls.

KIDNEY

A star in Creole cuisine, this red-skinned staple has a mild flavor and holds up well in slow-cooked chilies and braises.

CRANBERRY

A common sub for pinto beans, this pink-freckled bean has a velvety texture. Its thin skin makes it great for baked beans and pastas.



GARBANZO

Also called chickpeas, these nutty-tasting beans have a buttery texture perfect for adding to curries and salads or mashing on sandwiches.

FLAGEOLET

This French variety is ultra-creamy with a delicate flavor. They're so good you'll want to keep things simple with just garlic and herbs.

MUST LOVE BEANS

Cook a batch of this super-affordable protein to use throughout the week. It's beyond simple: In a pot, cover **dried beans** with 2" water and add a halved **onion** or head of **garlic**, **herbs**, **peppercorns** (whatever you've got). Boil 10 minutes, then simmer until tender.

SPLIT PEAS

Use this quick-cooking, slightly sweet legume in, yes, soup, but also dal (see page 41) and hearty grain salads.

Spicy Fried “Chicken” Sandwich

SERVES 4 — TOTAL TIME 10 HR 30 MIN

Tofu goes through a magical transformation once frozen and thawed: A chicken-like texture emerges, perfect for this popular fast-food dupe.

- 2 (14-oz.) blocks extra-firm tofu, excess liquid drained
- ¼ c. Dijon mustard
- ¼ c. bread-and-butter pickle brine
- ¼ c. hot sauce, plus more for serving
- 2 tbsp. apple cider vinegar
- 1 c. all-purpose flour
- ½ c. finely ground cornmeal
- 1 tbsp. cornstarch
- 2 tsp. chili powder
- 1½ tsp. cayenne pepper
- 1 tsp. onion powder
- ½ tsp. garlic powder
- ½ tsp. baking powder
- Kosher salt
- Vegetable oil, for frying
- 1 clove garlic, grated
- 2 tsp. lemon juice
- ½ c. vegan mayonnaise
- Freshly ground black pepper
- 4 buns
- 4 leaves green leaf lettuce
- Bread-and-butter pickles, for serving

1 Prep tofu: In a large container, arrange tofu in a single layer. Cover with plastic or a lid, and freeze until solid, at least 5 hours.

2 Remove frozen tofu from freezer and let thaw completely on counter, 4 hours, or overnight in refrigerator. Drain excess water.

3 On a rimmed baking sheet lined with several sheets of paper towels, arrange thawed tofu in a single layer. Top with more paper towels and another rimmed baking sheet. Weight baking

sheet with a few cookbooks or cans of food. Let drain at least 1 hour or up to overnight in refrigerator, changing paper towels when saturated.

4 Once tofu is drained, **make sandwich:** In a shallow bowl, whisk together Dijon mustard, pickle brine, hot sauce, and vinegar.

5 In another shallow bowl, whisk together flour, cornmeal, cornstarch, chili powder, cayenne, onion powder, garlic powder, baking powder, and ½ teaspoon salt.

6 Cut each piece of drained tofu crosswise into 2 planks to make 4 planks total. Working with one plank at a time, coat tofu in flour mixture, then dip in Dijon-brine mixture. Coat in flour mixture again, then dip in Dijon-brine mixture and transfer to a plate. Repeat with remaining tofu.

7 In a large cast-iron skillet over medium-high heat, heat ½" oil until it just starts to shimmer. Reduce heat to medium and fry tofu in one batch, flipping once, until golden on both sides, 5 minutes per side. Transfer to a paper towel-lined plate to drain.

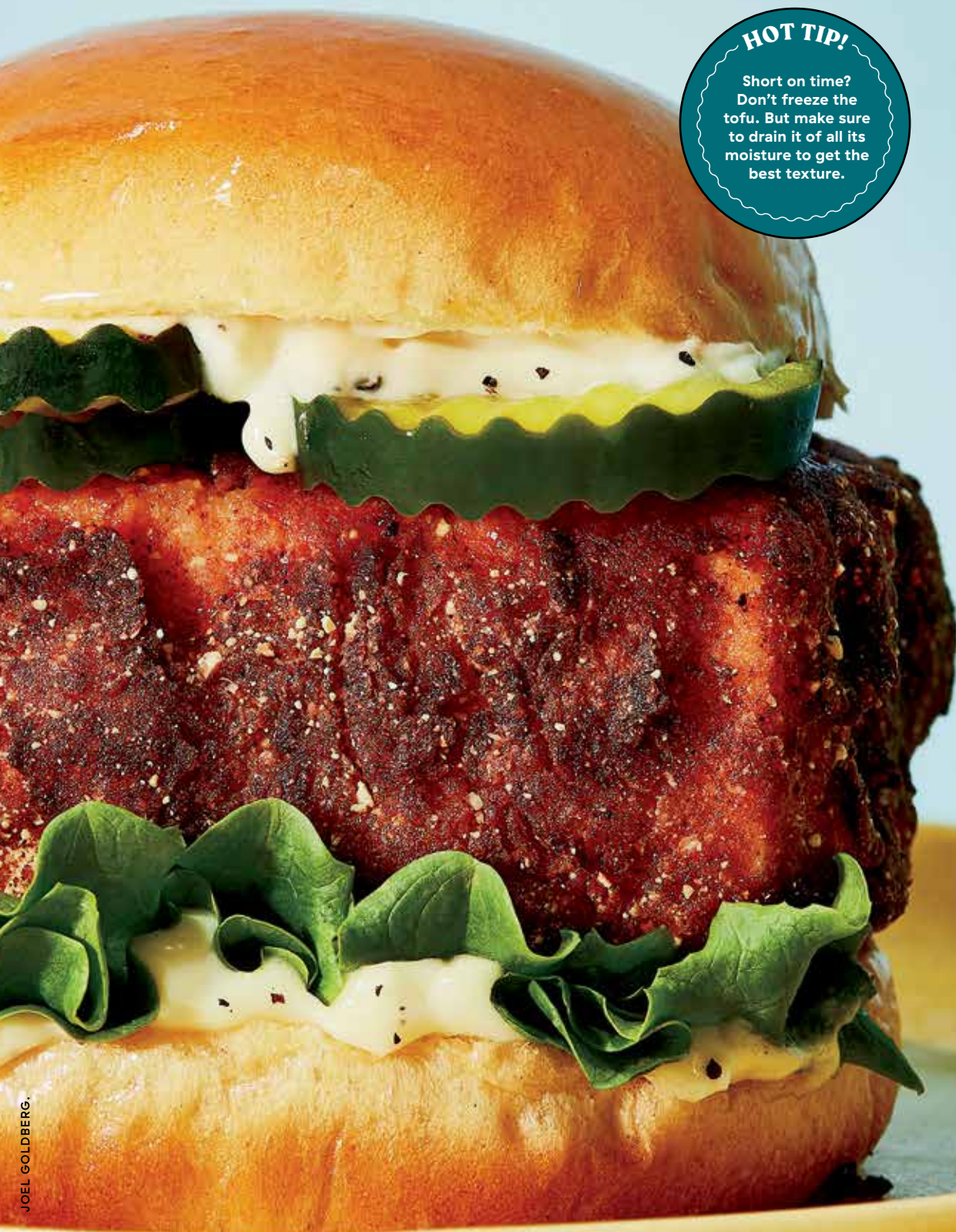
8 Make garlic mayo: In a small bowl, whisk together garlic, lemon juice, and vegan mayonnaise. Season with salt and pepper.

9 Spread garlic mayo on bottom of each bun and top with lettuce, fried tofu, and a small handful of pickles. Sandwich with top bun and serve. —**LAURA REGE**



HOT TIP!

Short on time?
Don't freeze the
tofu. But make sure
to drain it of all its
moisture to get the
best texture.





New England “Clam” Chowder

SERVES 4 TO 6 — TOTAL TIME 40 MIN

This comforting soup is somehow creamy and briny, like the Northeastern classic—without any seafood or dairy. We’re hooked.

- ¼ c. vegan butter, divided
- 1 tbsp. extra-virgin olive oil
- 1 lb. cremini mushrooms
- Kosher salt
- 1 medium yellow onion, chopped
- 2 medium carrots, thinly sliced into coins
- 4 cloves garlic, minced
- 1 tbsp. white miso
- ½ c. white wine
- 1 bay leaf
- 2 lb. Yukon Gold potatoes, peeled and chopped into ¾" cubes
- 2 large russet potatoes, peeled and chopped
- 2 c. unsweetened almond milk
- Freshly ground black pepper
- Freshly chopped parsley, for serving
- Oyster crackers, for serving

1 Make soup: In a medium pot over medium-high heat, add 2 tablespoons butter, oil, and mushrooms and season with salt. Cook, stirring occasionally, until

mushrooms are tender but still chewy, about 5 minutes. Transfer to a plate.

2 Return pot to medium heat and add remaining 2 tablespoons butter, onion, and carrots and cook until softened, 3 minutes. Add garlic and miso and cook, stirring, 2 minutes.

3 Add wine and bay leaf and bring to a boil. Cook until evaporated, 3 minutes. Add Yukon Gold potatoes and 2 cups water. Season with salt and bring to a boil. Simmer, covered, until potatoes and carrots are tender, 10 minutes.

4 Meanwhile, **make “cream” sauce:** In a small saucepan, cover russet potatoes with at least 1" water. Bring to a boil, then reduce heat to medium and cook until very tender, about 7 minutes. Drain and transfer to a blender with almond milk. Blend until smooth.

5 Stir “cream” sauce and mushrooms into soup and season with salt and pepper.

6 Serve soup with parsley and oyster crackers. —**LAURA REGE**

→ Tempeh Buffalo “Wings”

SERVES 4 — TOTAL TIME 35 MIN

With or without chicken, our love of buffalo just can’t quit.

FOR THE RANCH

- ½ c. vegan mayonnaise
- 2 tbsp. freshly chopped dill
- 1 tbsp. unsweetened almond milk, plus more if needed
- 1 tbsp. apple cider vinegar
- ¼ tsp. garlic powder
- ¼ tsp. onion powder
- Large pinch paprika
- Kosher salt
- Freshly ground black pepper

FOR THE “WINGS”

- 2 (8-oz.) blocks tempeh
- 2 tbsp. vegetable oil, plus more for grill
- ½ c. hot sauce (preferably Frank’s)
- ½ c. vegan butter
- 1 tbsp. light agave syrup
- Celery stalks, for serving

1 Make ranch: In a medium bowl, whisk all ranch ingredients until well combined. (If mixture is too thick for dipping, thin with a few more drops almond milk.) Season with salt and pepper.

2 Make “wings”: Cut each tempeh block crosswise into 3 pieces, then cut each diagonally to create 6 triangles per block. In a medium saucepan over medium-high heat, bring 2" water to a simmer. Arrange tempeh pieces evenly in a steamer basket, place it in saucepan, and cover. Reduce heat to medium and steam 15 minutes.

3 Using tongs, transfer tempeh to a medium bowl and toss with 2 tablespoons oil.

4 Clean out saucepan and add hot sauce, butter, and agave syrup. Bring to a simmer and cook, whisking occasionally, until mixture is slightly reduced, about 6 minutes. Transfer to a large heatproof bowl and keep warm.

5 Meanwhile, heat grill or grill pan to medium-high and oil grates. Add tempeh and cook, turning, until golden on both sides, 6 minutes. Immediately add to buffalo sauce and toss to coat.

6 Serve tempeh with ranch and celery.

—**LAURA REGE**



HOT TIP!

Don't skip steaming the tempeh—it mellows the flavor and helps sop up the sauce.



← Lentil Sloppy Joes

SERVES 4 — TOTAL TIME 35 MIN

These messy sandwiches have some decidedly adult flavors, but eating them brings us back to the school cafeteria. Grab whatever crunchy, salty snack you have in your cupboard to top them off.

- ½ c. brown lentils, rinsed
- 1 (8-oz.) can tomato puree
- ¼ c. ketchup
- 2 tbsp. Dijon mustard
- 1½ tbsp. vegan Worcestershire sauce or low-sodium soy sauce
- 1 tsp. balsamic or red wine vinegar
- 1 tsp. molasses, optional
- 2 tbsp. extra-virgin olive oil
- 1 large white onion, ½ chopped, ½ sliced
- 3 cloves garlic, minced
- ½ tsp. paprika
- ½ tsp. dried oregano
- ½ tsp. fennel seeds, optional
- Freshly ground black pepper
- 4 buns, toasted, for serving
- Pickle chips, for serving
- Fried onions, crushed potato chips, or tortilla chips

- 1 In a small saucepan over high heat, combine lentils and 2 cups water. Bring to a boil, then reduce heat to low and simmer, covered, until lentils are tender but not mushy, 15 to 18 minutes. Drain.
- 2 Meanwhile, in a medium bowl, whisk together tomato puree, ketchup, mustard, Worcestershire or soy sauce, vinegar, and molasses, if using.
- 3 In a large skillet over medium heat, heat oil. Add chopped onion and cook until soft and golden, 8 to 10 minutes. Add garlic, paprika, oregano, and fennel seeds, if using, and cook until fragrant, about 1 minute.
- 4 Add sauce mixture to skillet, season with pepper, and bring to a simmer. Cook, stirring occasionally, until thickened, 6 to 8 minutes.
- 5 Stir in lentils, and turn off heat. Taste and adjust seasoning.
- 6 Serve lentil mixture on toasted buns with pickle chips, sliced onions, and fried onions or chips. —LENA ABRAHAM



Extra-Lemony Seitan Piccata

SERVES 2 — TOTAL TIME 25 MIN

A quick simmer in wine and vegetable broth makes the bright citrus incredibly sweet and tender.

- 1 (8-oz.) package seitan, torn into 2" pieces
- Kosher salt
- Freshly ground black pepper
- 1 tbsp. all-purpose flour
- 2 tbsp. extra-virgin olive oil, divided
- 1 medium shallot, thinly sliced
- 2 cloves garlic, minced
- ¼ c. dry white wine
- 1½ c. low-sodium vegetable broth, divided
- 3 sprigs fresh thyme, optional
- ½ lemon, thinly sliced, seeded, and quartered
- 2 tbsp. capers, drained
- Freshly chopped parsley
- 2 In a large skillet over medium heat, heat 1 tablespoon oil. Add seitan and cook, flipping occasionally, until golden on most sides, 4 to 5 minutes. (It's OK if some dry flour remains on seitan.) Transfer to a plate and return skillet to medium heat.
- 3 Add remaining 1 tablespoon oil, shallot, and garlic to skillet. Cook until fragrant, 1 minute, then add wine, scraping up any brown bits at bottom of pan with a wooden spoon. Add 1 cup broth and thyme, if using, and simmer 5 minutes.
- 4 Stir in lemon, capers, seared seitan, and remaining ½ cup broth and simmer until sauce has thickened to a thin gravy, 2 to 3 minutes. Season with salt and pepper and garnish with parsley.

—LENA ABRAHAM

- 1 In a large bowl, season seitan with salt and pepper. Add flour and toss until seitan is completely coated.

6 WAYS TO

COOK WITH LESS MEAT

We've heard it before: Eat more plants. There are a lot of reasons to do so—our health, the environment, our wallets—but they don't seem to make a ribeye look any less delicious. Here, six ways to ease the transition that even the biggest meat lovers can proudly get behind.



GETTY IMAGES. ILLUSTRATIONS: TESS SMITH-ROBERTS.



Meatless Mains

1

USE MEAT AS A *CONDIMENT*



Instead of quitting meat cold turkey, try eating it in much smaller quantities. **Think of that beef filet or pork chop less as the main event and more like a flavoring agent**—how you would use bacon in a pasta dish, for example. By searing just $\frac{1}{4}$ cup of finely chopped meat (many kinds work: ground beef or pork, chicken thighs, chorizo, salami) as the first food to hit your skillet, you can develop umami-rich bits that lend the perfect amount of savory depth to an otherwise vegetarian meal. —JUNE XIE

2

BECOME A WEEKDAY VEGETARIAN

WHEN WE DECIDED to significantly dial back meat eating in our house (i.e., save it for the weekends), my husband and I tried to figure out how to break the news to our two teenage daughters. I phrase it that way—"break the news"—because, **if you were to ask my family what their favorite meals were, chances are they'd say pappardelle with pork ragù, or burgers with all the fixings, or roast chicken.** They'd probably mention Great Grandma Turano's meatballs and Grandma Jody's crispy chicken and Uncle Tony's steak. These were recipes with provenance, handwritten on index cards. They were delicious, yes, but they were also something more; they were sentimental. How would my kids feel if we reserved these meals only for Saturday nights and special occasions?

I wondered, *Do we even have to tell them?* What's the big deal if we still get to selectively enjoy those dinner-time MVPs? So we didn't say anything. We already had some vegetar-

ian recipes in the rotation, like cacio e pepe and salad pizza, and I wanted to see how long we could go before they noticed our new plan. It wasn't until almost two weeks into Project Weeknight Vegetarian that my then 14-year-old looked up from her pinto bean enchiladas and said, "It feels like we haven't had chicken in a while."

I'm not sure why I was so afraid to tell them, because it took zero amount of convincing to get them on board. After all, they are of the Greta Thunberg generation; **they already knew that cutting back on meat was one big way we could personally combat climate change.** So we started finding new dinnertime MVPs: Crispy Chickpea Caesar, Pasta with "Onion Bacon," and so many tofu stir-fries that I never dreamed they would eat. Three years after making the switch, our new way of eating isn't a project anymore—it's a bona fide lifestyle.

—**JENNY ROSENSTRATCH**, author of the new cookbook *The Weekday Vegetarians* and the blog *Dinner: A Love Story*



3

TRY A NEW ALTERNATIVE PROTEIN

There's so much more than tofu. Consider one of these tasty alternatives.



SEITAN

Made from wheat gluten, this has a pleasantly chewy texture that mimics meat when browned. Seitan is fairly neutral on its own, but readily takes on flavor from sauces and marinades. Plus, it's versatile: You can pan-fry, grill, roast, or simmer it.



TEMPEH

Firmer than tofu, with a more earthy flavor. Tempeh is prepared by forming fermented soybeans (and, typically, grains and beans) into a solid cake, which you can then slice into "steaks" for sandwiches, cube for stir-fries, or crumble into tacos and soups.



YUBA

These thin egg-like sheets are tofu skins, made by skimming the top of simmering soy milk. Slightly nutty and sweet, yuba has a pleasantly rubbery, al dente texture. It holds sauces like a champ and sears nicely in a hot skillet. —**LENA ABRAHAM**

4

UP THE UMAMI

WHAT EXACTLY IS IT? “It’s so hard to put into words,” says Amanda Cohen, chef and owner of Dirt Candy in New York City. “Umami is a flavor enhancer all on its own. You want every dish to have a little bit of it.” **Described as the savory, complex, can’t-put-your-finger-on-it fifth taste**, umami is found in foods rich in glutamate (an amino acid). Meat has lots of it—a burger is considered the pinnacle of umami—but so do aged cheeses, tomatoes, and soybeans. Finding ways to round out meatless dishes with that meaty depth of flavor is key. “Vegetables can be a little one-note,” Cohen says. “A carrot is a carrot. A carrot gussied up with some umami is magic.”

—LINDSAY FUNSTON

THAT SPECIAL SOMETHIN’

These umami-rich foods all deliver supreme savoriness without the meat.



ILLUSTRATIONS: TESS SMITH-ROBERTS.

5

REVERE YOUR VEGGIES

The best way to treat a vegetable is to roast it. Caramelizing at high heat enhances the natural sugars, developing sweet, nutty flavors, and delivers an addictive crunchiness. Here’s how to do it.



1 Cut vegetables into equal-size pieces.

They’ll cook evenly, ensuring you don’t end up with bigger, still-crunchy hunks and smaller burnt bits.

2 Put down the parchment.

The paper disrupts the transfer of heat from the hot metal baking sheet to the veggies and prevents the formation of that coveted crust.

3 No touching allowed!

As vegetables roast, they release moisture. They’ll steam, rather than sizzle, if crowded together.

4 Crank the heat.

For deep caramelization, turn up the oven to 425°, minimum. —LA

6

GIVE EVERYTHING “NOOCH”!

Vegans have been singing the praises of nutritional yeast, or “nooch,” as they lovingly call it, for forever. What’s the deal with the golden flakes? Besides packing 8 grams of protein into just 2 tablespoons, they’re loaded with cheesy, nutty flavor that adds serious oomph when sprinkled on foods. Give it a try on:

POPCORN

AVOCADO
TOAST

SOUPS

PIZZA

MASHED
POTATOES

ROASTED
VEGGIES

GARLIC
BREAD

—LA



GONZO JIMENEZ'S BUTTERNUT SQUASH PASTA

He's a chocolate wizard on TV—but at home it's a different story.

BY DAY, GONZO Jimenez crafts one-of-a-kind, luxurious, and intricate creations from chocolate—you'll see him put together a massive dragon in an episode of his Netflix series. But by night, another person emerges. "I haven't cooked anything sweet in at least three years," says the Denver-based pastry chef. **Jimenez, who makes dinner for his wife every night, has been churning out this pasta at least once a week since COVID-19 began.** "It transports me back home to Argentina," he says of the combination of ingredients, "and to what my mom used to make." The resulting dish is genius in its textures—caramelized squash, creamy gorgonzola, crunchy walnuts—and so comforting it'll make you feel at home too. —**TESS KOMAN**

READ MORE ABOUT GONZO JIMENEZ
AT [DELISH.COM/NETFLIX](https://delish.com/netflix).



SERVES 4 TOTAL TIME 1 HR

- 1** large butternut squash, peeled, seeds scooped and discarded, and cut into 1" cubes
- ¼** c. extra-virgin olive oil, divided
- Kosher salt
- Freshly ground black pepper
- 10** oz. pasta, such as cavatelli or gemelli
- ½** c. (1 stick) salted butter
- 4** cloves garlic
- ¼** c. chopped fresh sage
- 1** c. roasted chopped walnuts
- ½** c. crumbled gorgonzola
- 2** tbsp. cacao nibs, optional

1 Preheat oven to 350°. On a large baking sheet, toss squash with 2 tablespoons oil and season with salt and pepper. Roast until tender and golden, 35 to 40 minutes.

2 Meanwhile, in a large pot of salted boiling water, cook pasta. Drain, reserving ½ cup pasta water.

3 In a large skillet over medium heat, heat butter and remaining 2 tablespoons oil. Add garlic, sage, and walnuts and cook, stirring frequently, until fragrant, 2 minutes. Add roasted butternut squash and cook, tossing, 30 seconds. Add cooked pasta and pasta water and season with salt and pepper. Toss until combined.

4 Sprinkle pasta with gorgonzola and cacao nibs, if using.

Sunday Slowdown

EVERYDAY
DINNERS



FEELING CHILI

Weekend cooking doesn't have to mean standing at the stove all day. Grab your slow cooker and make this highly adaptable green chicken chili: **1½ lb. chicken + 2½ c. chicken broth + 2 cans white beans.**

Add chopped **onion, garlic, jalapeño**, and some **cumin** and cook until the chicken is shreddable. Go wild with the toppings.

Sunday Slowdown

A quick trip under the broiler gives these nice char.

Our favorite slow-cooker recipes let you throw everything in and...

Forget About It!

← Slow-Cooker Sriracha-Lime Chicken Drumsticks

SERVES 6
TOTAL TIME 6 HR 30 MIN

Giving chicken a little love with this spicy-sweet marinade before it goes in the slow cooker produces amazing results.

- ½ c. low-sodium soy sauce
- ½ c. low-sodium chicken broth
- ¼ c. sweet chili sauce
- 2 tbsp. Sriracha
- 2 tbsp. brown sugar
- Juice of 1 lime
- 3 cloves garlic, crushed
- 1" fresh ginger, peeled and minced
- 4 lb. chicken drumsticks
- 2 green onions, thinly sliced
- 1 tsp. toasted sesame seeds

1 In a large bowl, whisk together soy sauce, chicken broth, sweet chili sauce, Sriracha, brown sugar, and lime juice. Stir in garlic and ginger.

2 Place drumsticks in a large resealable bag. Pour in marinade and seal. Marinate 30 minutes, or up to overnight.

3 Add drumsticks and marinade to slow cooker, cover, and cook until tender and cooked through, 3 to 4 hours on high or 5 to 6 hours on low.

4 Heat broiler. Transfer drumsticks to a large foil-lined baking sheet and broil until golden and crisp, 3 to 5 minutes.

5 Garnish with green onions and sesame seeds before serving.

—LENA ABRAHAM



“This is a delicious recipe! I served the pork with rice and vegetables, but the real hit is when I make tacos with it.”

4.5

★★★★★

Slow-Cooker Garlicky Pork Shoulder

SERVES 10 TO 12 — TOTAL TIME 8 HR 20 MIN

Proof that too much garlic isn't a thing. A bright, citrusy sauce is the perfect partner for rich pork. Serve this with rice, potatoes, tortillas, or straight up.

- 1 boneless skinless pork shoulder (about 6 lb.)
- 20 cloves garlic, peeled (2 heads)
- ½ c. extra-virgin olive oil, divided
- 2 tsp. ground cumin
- 2 tbsp. kosher salt
- 1 tbsp. freshly ground black pepper
- 3 tbsp. fresh oregano leaves
- ½ c. fresh squeezed orange juice
- ¼ c. fresh squeezed lime juice
- 1 serrano pepper, seeded and minced
- ¼ c. freshly chopped cilantro
- Cooked white rice, for serving

1 Dry pork shoulder with a paper towel and make cuts all over with a knife.

2 In a food processor, pulse garlic, ¼ cup oil, cumin, salt, pepper, and

oregano until a paste forms. Set aside 2 tablespoons paste and refrigerate until you make the sauce.

3 Rub pork shoulder all over with remaining paste, making sure to get into the cuts you made.

4 Place pork in slow cooker, cover, and cook on low until fork-tender but not completely falling apart, 7½ to 8 hours.

5 **Make sauce:** In a small saucepan over medium heat, heat remaining ¼ cup oil until shimmering. Add 2 tablespoons reserved paste and let sizzle, stirring continuously, until fragrant, 1 minute. Remove from heat and let cool slightly, then whisk in orange and lime juices, serrano pepper, and cilantro.

6 Slice pork, serve over rice, and drizzle with sauce. —KAT BOYTSOVA

“I’ve made this recipe several times—it’s excellent! I also add carrots and celery, and go heavier on the crushed red pepper.”

4.9

★★★★★

Best-Ever Beef Ragù

SERVES 6 — TOTAL TIME 2 HR 35 MIN

When you want your kitchen to smell like a fancy Italian restaurant, put this on the stove. You’ll keep it in heavy rotation when temperatures start to drop.

- 2 **tbbsp. extra-virgin olive oil, divided**
- 2 **lb. chuck roast, cut into 2" cubes**
- Kosher salt**
- Freshly ground black pepper**
- 1 **medium yellow onion, chopped**
- 5 **cloves garlic, thinly sliced**
- ½ **tsp. fennel seeds**
- ¼ **tsp. crushed red pepper flakes**
- 2 **tbbsp. tomato paste**
- ¼ **c. dry red wine**
- 1 **(28-oz.) can whole peeled tomatoes**
- 3 **sprigs fresh thyme**
- 1 **bay leaf**
- 2 **tsp. balsamic vinegar**

FOR SERVING

Cooked pasta or polenta
Freshly grated Parmesan
Freshly chopped parsley

1 In a large pot over medium heat, heat 1 tablespoon oil. Season chuck roast with salt and pepper and sear, in batches if needed, until brown on all sides, 10 minutes. Transfer to a large bowl.

2 Over medium heat, heat remaining 1 tablespoon oil. Add onion and cook until soft, 6 minutes. Add garlic, fennel seeds, and red pepper flakes and cook until fragrant, 1 minute. Stir in tomato paste and cook 1 to 2 minutes.

3 Deglaze pot with wine, scraping up any brown bits at the bottom with a wooden spoon.

4 Add tomatoes, ¼ cup water, thyme, bay leaf, balsamic vinegar, and seared chuck roast and season with salt and pepper. Stir to combine, and reduce heat to low. Cover and simmer, stirring occasionally, until meat easily shreds, 2 to 2½ hours. Use a wooden spoon to break up tomatoes and meat. Remove bay leaf.

5 Serve ragù over pasta or polenta, topped with Parmesan and parsley.

—LENA ABRAHAM



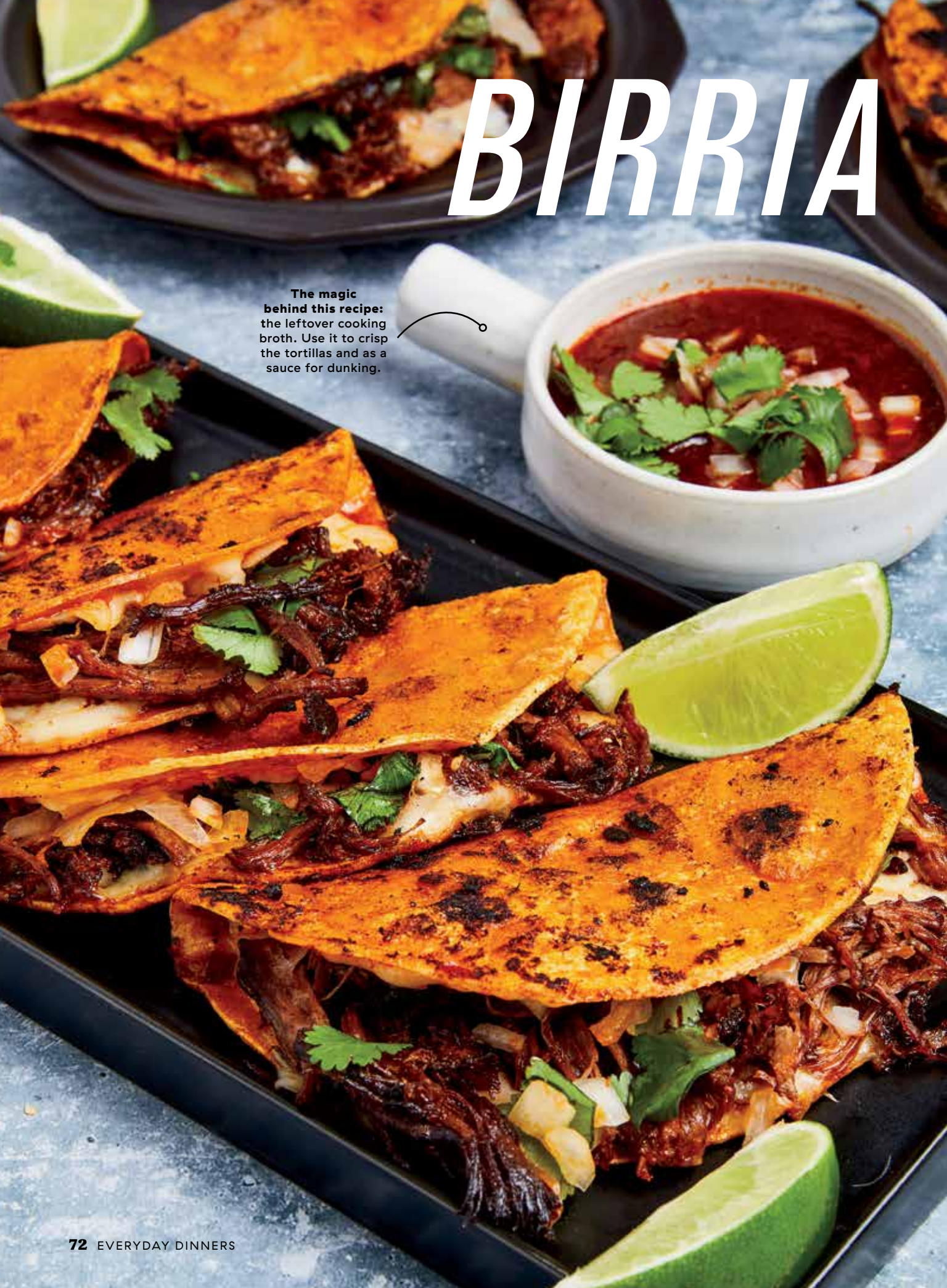
HOT TIP!

When given the choice, pick whole peeled canned tomatoes over crushed or diced. They give you more control over the texture of your sauce and maintain flavor better.

“Very good recipe. I recommend adding some garlic powder to season the meat. Or if you have it, garlic paste—trust me!”

BIRRIA

The magic behind this recipe: the leftover cooking broth. Use it to crisp the tortillas and as a sauce for dunking.



NATION

IT'S POSSIBLE YOU'VE spotted them on your Instagram feed: deeply crispy beef tacos, oozing with melty cheese, getting dunked in a Styrofoam cup of meaty red broth. Quesabirria tacos, a spin on birria—the traditional meat stew with roots in Jalisco, Mexico—have gained an obsessive following over the past year for their deeply flavorful meat-broth combo. **The birria hype is real: TikToks tagged #birria have racked up some 700 million views, Google searches for it have more than quadrupled, and you can now find food trucks slinging regional twists on the dish in cities big and small across the U.S.** Nachos, pizza, grilled cheese, even ramen have all been birria'd.

After months of tasting the trend, I was ready to tackle it at home, so I sought out the chef many credit with bringing birria to New York City: José Moreno of Birria-Landia.

Moreno first experienced (and instantly fell in love with) birria decades ago when a friend cooked it for him in Mexico, but he didn't bring it to the Big Apple until 2019. While he was never going to reveal his now-famous recipe, Moreno did let us in on a few key tips for creating birria in your own kitchen. First: You must use guajillos ("You can't make birria without them," says Moreno of the mildly spiced dried chile). Second: Cook the meat low and *sloooow*, so it has plenty of time to get fall-apart tender. And if social media has taught us anything: "It's all about the brodo [broth]," says Moreno, "and for that you need bones." He recommends beef short ribs or shank for developing rich flavor. Get ready to sop up every last drop. —JUSTIN SULLIVAN

José Moreno (left) and his brother, Jesús, serve up some of the most beloved birria on the East Coast.



Quesabirria Tacos

SERVES 8 — TOTAL TIME 5 HR 15 MIN

FOR THE BIRRIA

- 5 dried guajillo chiles
- 3 dried morita chiles
- 3 dried pasilla chiles
- 2 lb. bone-in beef short ribs, beef shank, or oxtails
- 2 lb. beef brisket or chuck roast
- Kosher salt
- Freshly ground black pepper
- 1½ tbsp. vegetable oil
- 10 cloves garlic
- 6 whole cloves
- 1 cinnamon stick
- 1 tsp. dried oregano
- 1½ tsp. cumin seeds
- 3 roma tomatoes, halved
- ¼ c. white wine vinegar
- 1 large yellow onion, quartered
- 5 bay leaves

FOR THE TACOS

- Corn tortillas
- Shredded Oaxaca or mozzarella cheese
- Freshly chopped cilantro
- Chopped white onion
- Lime wedges

1 Make birria: Preheat oven to 350°.

In a large Dutch oven over medium heat, toast dried chiles, 1 to 2 minutes. Transfer to a medium heatproof bowl and cover with boiling water. Use a small plate to completely submerge the chiles. Let sit until rehydrated and pliable, 20 minutes. Drain, reserving the liquid.

2 Meanwhile, season beef generously with salt and pepper. Add vegetable oil to Dutch oven and increase heat to medium-high. Working in batches, sear beef, 4 to 5 minutes for bone-in parts and 6 minutes per side for brisket. Transfer to a cutting board.

3 To a blender, add rehydrated chiles and 1½ cups reserved chile liquid, garlic, cloves, cinnamon stick, oregano, cumin seeds, tomatoes, and vinegar. Blend until mixture becomes a pourable paste.

4 Return beef to Dutch oven over medium heat and add yellow onion, bay leaves, and chile paste. Add just enough water to cover beef and bring to a simmer.

5 Cover Dutch oven with a lid and transfer to oven. Braise until beef is fork-tender, 4 to 4½ hours.

6 Discard onion and bay leaves and transfer beef to cutting board to shred. Reserve all of the broth and season with salt and pepper.

7 Make tacos: In a small saucepan over medium-low heat, bring broth to a bare simmer (there should be a layer of dark red oil on the top).

8 Heat a large cast-iron skillet over medium heat. Working in batches, add about ½ cup beef to one half of the skillet, tossing occasionally. Dip corn tortilla into broth, coating both sides, then place on other half of skillet and top with cheese. Cook until beef is seared, tortilla is crispy, and cheese is melty, then top one half of tortilla with the seared beef, cilantro, and white onion. Fold tortilla in half, then sear each side for 30 seconds. Repeat with remaining ingredients.

9 Serve with lime wedges and broth for dipping.

With a bowl
of one of these,
you'll be extra
cozy in no time.

Soup, There It Is!

FRENCH ONION BREAD BOWL: ERIK BERNSTEIN. FOOD STYLING: MAKINZE GORE. ITALIAN WEDDING SOUP: PARKER FEIERBACH.

French Onion Bread Bowl

SERVES 2 — TOTAL TIME 30 MIN

Is there anything more comforting than eating soup from a sour-dough boule?! Nope. Plus, this means you don't have to fuss with the traditional oven-safe bowls.

- 3 **tbsp. butter**
- 1 **tbsp. extra-virgin olive oil**
- 3 **large yellow onions, thinly sliced**
- 2 **sprigs fresh thyme**
- 1 **bay leaf**
- Kosher salt**
- Freshly ground black pepper**
- ¼ **c. red wine**
- 3 **cloves garlic, minced**
- 3 **tbsp. all-purpose flour**
- 4 **c. low-sodium beef broth**
- 2 **sourdough boules**
- 1 **c. shredded Gruyère**
- Freshly chopped parsley, for garnish**

1 In a large pot over medium heat, heat butter and oil. Add onions, thyme, and bay leaf and season with salt and pepper. Cook, stirring often, until onions are soft and begin to caramelize, about 20 minutes.

2 Discard thyme and bay leaf and add red wine. Bring to a simmer and cook until wine has almost completely reduced. Add garlic and cook until fragrant, 1 minute. Add flour and stir to coat onions. Pour in broth and simmer 20 minutes.

3 Heat broiler. Slice off tops of boules and cut into 1" cubes. Scoop out insides of boules. (Save bread for another use.)

4 Place boules on a large baking sheet and sprinkle the insides with a little Gruyère. Ladle soup into boules and top with cubed bread and remaining Gruyère. Broil, watching closely, until cheese is melty and bread starts to crisp, 2 to 5 minutes. Garnish with parsley before serving.

—LAUREN MIYASHIRO



Italian Wedding Soup

SERVES 6 — TOTAL TIME 40 MIN

Think of this as the grown-up version of chicken noodle. Chicken meatballs (kicked up with some sausage) make it hearty enough for the hungriest of eaters.

FOR THE MEATBALLS

- ¾ **lb. ground chicken**
- ½ **lb. chicken sausage, casings removed**
- ½ **c. panko bread crumbs**
- ⅓ **c. freshly grated Parmesan, plus more for topping**
- 2 **tsp. dried oregano**
- 3 **cloves garlic, minced**
- 1 **large egg**
- Kosher salt**
- Freshly ground black pepper**
- Pinch crushed red pepper flakes**
- 2 **tbsp. extra-virgin olive oil, divided**

FOR THE SOUP

- ½ **medium onion, chopped**
- 2 **carrots, peeled and chopped**
- 2 **stalks celery, chopped**
- 2 **tsp. freshly chopped thyme**
- 8 **c. low-sodium chicken broth**
- ¾ **c. small dry pasta (such as acini di pepe or tubettini)**
- 4 **c. packed baby spinach**
- 2 **tbsp. freshly chopped dill**

1 **Make meatballs:** In a large bowl, mix ground chicken, chicken sausage, bread crumbs, Parmesan, oregano, garlic, and egg until combined. Season with salt, pepper, and red pepper flakes. Form mixture into 22 1"-ish meatballs.

2 In a large pot or Dutch oven over medium heat, heat 1 tablespoon oil. Cook meatballs in batches, until outsides are golden and insides are cooked through, 8 to 10 minutes. Transfer to a plate.

3 **Make soup:** Heat remaining 1 tablespoon oil and add onion, carrots, celery, and thyme. Cook until fragrant and starting to soften, 3 to 4 minutes. Add chicken broth and bring to a boil. Add pasta and meatballs and reduce heat to a simmer. Simmer until pasta is cooked, 5 to 7 minutes. Stir in spinach and cook until wilted, 1 minute.

4 Ladle soup into bowls and top with dill and more Parmesan.

—LENA ABRAHAM



Loaded Cauliflower Soup

SERVES 6 — TOTAL TIME 40 MIN

Cauli lovers, this is for you. Roasting the florets requires a little extra time, but takes the flavor to the next level.

- 2 heads cauliflower, cut into florets
- 2 tbsp. extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 6 sprigs fresh thyme, divided
- 4 slices bacon
- ½ large onion, chopped
- 2 cloves garlic, minced
- ¼ c. white wine
- 6 c. low-sodium chicken broth
- 1 bay leaf
- 1½ c. heavy cream
- Shredded cheddar, for topping
- Chopped chives, for topping

1 Preheat oven to 425°. Divide cauliflower between 2 large baking sheets. Drizzle with oil and season with salt and pepper. Toss until coated and top with 4 thyme sprigs.

2 Roast until cauliflower is golden and tender, about 20 minutes.

3 In a large pot or Dutch oven over medium heat, cook bacon until crispy,

about 8 minutes. Transfer to a paper towel-lined plate to drain (reserving fat in the pot), then chop.

4 Add onion to bacon fat and cook until soft, about 5 minutes. Stir in garlic and cook until fragrant, 1 minute more. Pour in wine and cook until mostly reduced, about 2 minutes.

5 Add roasted cauliflower, chicken broth, bay leaf, and remaining 2 thyme sprigs to the pot. Bring mixture to a boil, reduce heat, and simmer until cauliflower is falling apart, about 20 minutes.

6 Remove bay leaf and thyme. Using an immersion blender, puree soup until smooth. (Alternately, you can use a blender. Let mixture cool 5 minutes, then fill the blender halfway. Top with lid, leaving a corner open, then cover the lid with a kitchen towel to catch splatters. Return pureed soup to pot.)

7 Season to taste with salt and pepper and stir in cream. Ladle soup into bowls and top with chopped bacon, cheddar, and chives. —LAUREN MIYASHIRO

4.7

★★★★★

Creamy Parmesan-Tomato Tortellini Soup

SERVES 6
TOTAL TIME 30 MIN

Come sweater weather, everyone on the Delish team is making a pot of this. Warning: The leftovers are even better.

- 1 tbsp. butter
- ½ medium yellow onion, diced
- 4 cloves garlic, minced
- 1 tbsp. Italian seasoning
- ½ tsp. crushed red pepper flakes
- 3 tbsp. all-purpose flour
- 3 tbsp. tomato paste
- 3 c. low-sodium chicken or vegetable broth
- 1 (28-oz.) can diced tomatoes
- 4 c. cheese tortellini
- ⅓ c. heavy cream
- ½ c. freshly grated Parmesan
- 3 c. packed baby spinach
- Kosher salt
- Freshly ground black pepper
- Thinly sliced basil, for garnish

1 In a large pot over medium heat, melt butter. Add onion and cook until soft, 5 minutes. Add garlic and cook until fragrant, 1 minute more. Add Italian seasoning, red pepper flakes, and flour and whisk to combine. Cook 1 minute.

2 Add tomato paste and cook until darkened slightly, 2 to 3 minutes. Add broth, tomatoes, and tortellini. Bring to a boil, reduce heat, and simmer until tortellini is tender, 10 minutes.

3 Stir in cream, Parmesan, and spinach. Season with salt and pepper.

4 Ladle into bowls and top with basil. —LENA ABRAHAM

“Very good as is, but for a little change-up I use broccoli rabe instead of spinach and add a pound of ground chicken thighs.”

“DELICIOUS!
I sub in fire roasted tomatoes for regular and add a can of Rotel.
Top it off with crispy fried jalapeños.”



The Crosstown® Workstation Sink

The stainless steel sink with the versatility to accommodate a cutting board, colander, and dish-drying station. For maximum usability in a minimal footprint.

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Dumpling Project

JOEL GOLDBERG, FOOD STYLING: JUNE XIE.

The Chinese favorite is super fun (and easy!) to recreate at home.

BY JUNE XIE

Add cornstarch to the dough for tenderness!



Vigorously stir in one direction until a smooth paste forms!



Rotate frequently to maintain a nice round shape.



When they float to the surface, they're ready!





MAKING DUMPLINGS WITH my family in Beijing was something we did every Lunar New Year, but this recipe is delicious year-round. There are three parts to a great dumpling: simple dough, flavorful filling, puckery dipping sauce. Stuffed with a pork-shrimp mixture, the bouncy homemade wrappers are a cross between al dente pasta and delicate mochi.

Perfect Dumplings

MAKES 24
TOTAL TIME 2 HR 45 MIN

FOR THE DOUGH

- 1³/₄ c. all-purpose flour
- 3 tbsp. cornstarch
- 1/2 tsp. kosher salt
- 1/3 c. boiling water

- 2 to 3 tbsp. water at room temperature

FOR THE PORK & SHRIMP FILLING

- 1 c. shredded Napa cabbage
- 3/4 tsp. kosher salt
- 6 oz. ground pork
- 1 1/2" piece fresh ginger, minced
- 1 large clove garlic, minced
- 1/2 tsp. ground white pepper
- 1/2 tsp. freshly ground black pepper
- 3 tbsp. low-sodium soy sauce
- 1 tsp. granulated sugar
- 6 oz. shrimp, peeled and finely chopped
- 2 large shiitake mushrooms, finely chopped
- 2 green onions, minced
- 2 tbsp. toasted sesame oil

FOR THE DIPPING SAUCE

- 1/2" piece fresh ginger, grated
- 3 tbsp. Chinese black vinegar
- 1 tbsp. low-sodium soy sauce
- 2 tsp. toasted sesame oil
- 2 tsp. chili oil, optional
- 1/4 tsp. granulated sugar

1 Make dough: In a large bowl, combine flour, cornstarch, and salt. Pour in boiling water and stir until mostly absorbed. Add room temperature water and use dampened hands to knead dough until smooth and no dry spots remain, 10 minutes. Cover and let rest 30 minutes to 1 hour.

2 Meanwhile, make filling: In a medium bowl, toss cabbage and salt. In a large bowl, mix pork, ginger, garlic, peppers, soy sauce, and sugar. Stir vigorously in one direction until a smooth paste forms, 4 minutes. Stir in shrimp, mushrooms, green onions, sesame oil, and cabbage until combined. Refrigerate while dough rests.

3 Make dipping sauce: In a small bowl, stir together all sauce ingredients. Set aside.

4 Make dumpling wrappers: On a clean surface, halve dough and roll each into a 1"-thick rope; cut each into 12 1" pieces. Place each piece cut side up and flatten with the heel of your palm. Using a rolling pin, roll each into a 3 1/2" disc. (Loosely cover wrappers with a kitchen towel or plastic wrap to prevent them from drying out.)

5 To assemble: Place a tablespoon of filling just below the center of each wrapper. Fold top half of dough over bottom half and pinch border to seal. (Or make pleats with small folds and pinch firmly to seal.) Place on a lightly floured baking sheet. Repeat with remaining dough and filling.

6 In a large pot of boiling water over medium-low heat, cook dumplings in batches until they float, 4 to 5 minutes.

7 Serve with dipping sauce.

FUN FILLINGS

Greens Galore

Sauté 2 c. chopped **garlic chives** and 1 c. each chopped **spinach** and **dill** in **extra-virgin olive oil**. Add 2 beaten **eggs**; cook until set. Mix with 4 oz. finely diced **firm tofu**, 1 tbsp. each **toasted sesame oil** and **soy sauce**, and 1/2 tsp. each **black pepper** and **MSG**.

Creamy Potato Mash

Melt 3 tbsp. **butter**, 1 tsp. **cumin seeds**, and 1/4 tsp. **fennel seeds** in a large pot. Add 3 peeled and diced **russet potatoes**, 2 diced **carrots**, and 3 sliced **green onions**; season with **salt** and **pepper**. Cook 8 minutes. Add 1 c. **chicken broth** and 1/4 c. **heavy cream**, bring to a simmer, and cook until creamy and tender. Mash into a smooth paste.

Beef & Bacon

In a large bowl, stir 6 oz. minced **bacon**, 6 oz. **ground beef**, 1 minced **carrot**, 2 sliced **green onions**, 2 tbsp. **gochujang**, 2 grated cloves **garlic**, 1" grated **ginger**, 1 tbsp. **toasted sesame oil**, and 2 tsp. **rice wine vinegar** into a smooth paste.

JOEL GOLDBERG, FOOD STYLING: JUNE XIE.

Add even more zip to the black vinegar sauce with grated garlic or sliced green onions.

To get there Again

EVERYDAY
DINNERS

BOTA BOX CABERNET SAUVIGNON, \$20

Jammy with fruit-forward flavors of cherry and blackberry.



PROPHECY PINOT GRIGIO, \$14

Dry and crisp with citrusy, tropical notes.



SAY CHEERS!

For the next time you're grabbing wine (so, tomorrow), we picked our favorite easy-drinking bottles (plus one box!).

The best part? They're all \$20 or less.



**MONTINORE ESTATE
"RED CAP" PINOT NOIR, \$20**
Vanilla and cedar balance the rich fruitiness.



**BIOKULT
NAKEN, \$19**
A little funky and
floral, this orange wine
kinda tastes like a
Belgian wheat beer.



**LINI 910
LABRUSCA
ROSÉ, \$18**
Bubbly and juicy,
this is the ultimate
food wine.



**BROADBENT
VINHO VERDE, \$10**
Slightly effervescent
with zingy apple and peach
flavors.



THE CRUST

Searing it for a few minutes on the stove before baking results in amazing crispiness.

THE DOUGH

It takes a full day to develop, but only five minutes of kneading. Thanks to the tangzhong technique, you'll be rewarded with slices that are soft and pillowy with a little chew.

The Art of Pan Pizza

With this dough, you can master incredible crispy pizza in your own kitchen (you just gotta give it time to rest!).

BY JUNE XIE

THE CHEESE

We go Detroit-style and top with cheese before we sauce to avoid a soggy slice.

THE SAUCE

Spooning dollops over the cheese helps the tomatoes caramelize and protects the mozzarella from burning in the hot oven.

Pan Pizza

MAKES 2

TOTAL TIME 1 HR 45 MIN PLUS
17 HR FOR PROOFING

FOR THE DOUGH

- 2 c. plus 6 tbsp. all-purpose flour, divided
- $\frac{2}{3}$ c. water, plus $\frac{1}{2}$ c. lukewarm water, divided
- 1 tbsp. granulated sugar
- 1 tsp. instant yeast
- $\frac{1}{4}$ c. whole wheat flour
- 2 tsp. kosher salt
- Extra-virgin olive oil

FOR THE SAUCE

- 3 cloves garlic, grated
- 2 tbsp. granulated sugar
- 2 tsp. kosher salt
- $\frac{1}{2}$ tsp. coarsely ground black pepper
- $\frac{1}{2}$ tsp. crushed red pepper flakes
- 1 (28-oz.) can crushed tomatoes

FOR ASSEMBLY

- 2 tbsp. extra-virgin olive oil, divided
- $\frac{1}{4}$ c. sesame seeds, divided
- 2 c. shredded or sliced low-moisture mozzarella, divided
- 1 c. shaved Parmesan, divided

1 Make tangzhong: In a small pot over medium-low heat, continuously whisk together 3 tablespoons all-purpose flour and $\frac{1}{3}$ cup water until mixture is thickened and begins to bubble, 3 minutes. Let cool to room temperature.

2 Make dough: In a large bowl, whisk together $\frac{1}{2}$ cup lukewarm water, sugar, and yeast and let sit until frothy, about 15 minutes. Add cooled tangzhong, remaining 2 cups plus 3 tablespoons all-purpose flour, whole wheat flour, and salt. Using a spatula, mix ingredients until a wet, soft dough forms. Cover and let rest 30 minutes to 1 hour.

3 With dampened hands, pick up one edge of the dough, stretch

it upward, and fold it toward the opposite edge. Repeat this stretch-and-fold motion around the dough, then flip dough upside down so the smooth side is facing up. Cover and let rest at room temperature for 3 to 4 hours, doing a stretch and fold every 45 minutes to 1 hour.

4 After the final stretch and fold, halve dough and shape each half into a smooth boule. Grease two small bowls with oil and place a boule, seam side down, into each. Cover and let rest overnight in the refrigerator. (At this step, you can let it rest up to 4 days—the longer the rest, the more flavorful the dough!)

5 Make sauce: In a medium bowl, stir all ingredients until well combined. Cover and refrigerate until ready to use.

6 Assemble pizza: Remove dough from refrigerator and let come to room temperature, 1 hour. When dough has become more pliable, coat bottom of a 10" cast-iron skillet with 1 tablespoon oil and sprinkle evenly with 2 tablespoons sesame seeds. On a lightly floured surface, using the pads of your fingers, flatten dough, starting at the center and working your way out. Gently stretch dough until it's about 8" wide, then place into prepared skillet and continue to press to reach the sides. Let dough rest until puffy, about 1 hour.

7 Preheat oven to 500°. Place your skillet on medium heat and cook until edge of dough begins to sizzle and top of dough begins to puff, 4 to 5 minutes. Top evenly with half the cheeses, then dollop spoonfuls of 1 cup sauce.

8 Transfer skillet to oven and bake until cheese is bubbly and lightly golden and pizza edges are caramelized, 11 to 14 minutes. Let pizza cool briefly in skillet, then transfer to a cooling rack before serving.

9 Repeat with remaining dough and toppings.

GAME ON



How French bread dough bakes up into this impressive shape: a Bundt pan!

Crowd-pleasers that
will win you
all the accolades.

“I don’t eat meat, so I switched out the beef for Trader Joe’s soy chorizo and it was damn delicious.”

4.6
★★★★☆

Together Again

← Giant Party Sub

SERVES 10
TOTAL TIME 35 MIN

Skip the call to the deli and make this piled-high sandwich.

- Cooking spray, for greasing**
- 2 (11-oz.) tubes refrigerated French bread dough**
- 3 tbsp. extra-virgin olive oil, divided**
- 2 tbsp. red wine vinegar, divided**
- 1 tsp. Italian seasoning, divided**
- ¼ lb. sliced provolone**
- ½ lb. sliced salami**
- ½ lb. deli-sliced ham**
- ½ lb. thinly sliced pepperoni**
- 1½ c. shredded romaine lettuce**
- 2 large beefsteak tomatoes, sliced**
- 1 tsp. toasted sesame seeds**

- 1** Preheat oven to 350° and grease a Bundt pan with cooking spray. Place bread dough in bottom of pan and pinch ends together to form a ring.
- 2** Bake until golden brown and cooked through, 25 to 30 minutes. Let cool 5 minutes in pan, then invert onto a wire rack to cool completely.
- 3** On a serving platter, slice bread in half horizontally to make two layers. Drizzle bottom half with 1 tablespoon each oil and vinegar and sprinkle with ¼ teaspoon Italian seasoning. Top with provolone, meats, lettuce, and tomatoes. Drizzle with 1 tablespoon each oil and vinegar and sprinkle with remaining ¾ teaspoon Italian seasoning.
- 4** Sandwich with top half of bread and brush with remaining 1 tablespoon oil. Sprinkle with sesame seeds and slice.

—LAUREN MIYASHIRO



Nachos Supreme

SERVES 6 — TOTAL TIME 50 MIN

We’ve developed dozens of nacho recipes over the years, but nothing beats our classic version topped with ground beef, two kinds of beans, and lots of cheese.

FOR THE NACHOS

- 1 tbsp. extra-virgin olive oil**
- 1 large onion, chopped**
- 1 lb. ground beef**
- 2 cloves garlic, minced**
- 1 tbsp. taco seasoning**
- Kosher salt**
- 1 (15-oz.) can refried beans**
- 1 large bag tortilla chips**
- 2 c. shredded cheddar**
- 2 c. shredded Monterey Jack**
- 1 (15-oz.) can black beans, drained**
- ½ c. pickled jalapeños**

FOR TOPPING

- 1 large tomato, diced**
- 1 avocado, diced**
- 3 green onions, thinly sliced**
- ¼ c. fresh cilantro leaves**
- Sour cream, for drizzling**
- Hot sauce, for drizzling**

- 1** Preheat oven to 425° and line a large baking sheet with aluminum foil. In a large skillet over medium heat, heat oil. Add onion and cook until soft, 5 minutes. Add ground beef and cook, breaking up meat with a wooden spoon, until no longer pink, 6 minutes. Drain fat.
- 2** Add garlic and taco seasoning to beef and season with salt. Cook until beef is well-browned and slightly crispy, 5 minutes. Add refried beans and ¼ cup water; stir until combined.
- 3** Spread half the tortilla chips on the baking sheet and top with beef-bean mixture, half the cheese, half the black beans, and half the pickled jalapeños. Repeat. Bake until cheese is melty, 15 minutes.
- 4** Top with tomato, avocado, green onions, and cilantro. Drizzle with sour cream and hot sauce and serve immediately. —LINDSAY FUNSTON

Make sure to cook
your macaroni until
it's *just al dente*—
otherwise it'll get
mushy in the oven!



FOOD JOURNAL

Southern Baked Mac & Cheese

Delish contributor Millie Peartree shares her most delicious family secret.

IN MY HOUSE, we call this special-occasion mac & cheese. Growing up, my mom only served this on holidays or at a pastor's church dinner. This dish was a splurge. Making it was a bonding moment with your elders, getting tasked with shredding cheese on the knuckle-buster grater that was older than you.

Most of us are familiar with creamy mac that starts on the stovetop. This isn't that. You toss the noodles with melted butter, layer them like lasagna with Colby-Jack (which creates a gooey center), then pour over milk and eggs, which help bind everything in the oven and make the mac super decadent. A thick blanket of extra-sharp cheddar forms a crispy crust.

My grandmother taught my mother how to make this, and I'm pretty sure my grandmother's mother taught her. I've experimented over the years: using a little less butter (one stick is still key), swapping in different cheeses, making a béchamel and adding lobster when I'm feeling chef-y. But for the most part it's still my family's mac. And definitely one I only serve on special occasions.

I've been eating this mac ever since I was a little girl in NYC.



WATCH MILLIE MAKE THIS MAC AT [DELISH.COM/MILLIE-PEARTREE-MAC](https://delish.com/millie-peartree-mac).

SERVES 8 TO 10
TOTAL TIME 50 MIN

- 1 stick butter, melted, plus more for baking dish
- 1 lb. macaroni
- Kosher salt
- Freshly ground black pepper
- 4 c. extra-sharp cheddar, divided
- 2 c. Colby-Jack-cheddar blend
- 3 large eggs
- 2 c. whole milk

- 1 Preheat oven to 350° and butter a large deep baking dish. In a large pot of salted boiling water, cook macaroni until just al dente. Drain and set aside.
- 2 In a large bowl, combine cooked macaroni and melted butter and season with salt and pepper. Stir in 2 cups cheddar.
- 3 Add half the macaroni mixture to baking dish. Sprinkle with Colby-Jack-cheddar blend, then layer with remaining macaroni (similar to making a lasagna).

- 4 In a medium bowl, beat together eggs and milk. Pour evenly over macaroni.
- 5 Cover baking dish with foil and bake 25 to 35 minutes. (Do not overbake! The mac may be a bit jiggly when you take it out of the oven, but will firm up as it cools.)
- 6 Heat broiler. Top mac with remaining 2 cups cheddar (I add a little more Colby-Jack as well!) and broil until golden. Let cool.



EXTRA SPECI

Perfect recipes for nights when you're feeling a little fancy.

ANDREW BUI

A L

Chicken Saltimbocca

SERVES 6 — TOTAL TIME 35 MIN

This Italian classic's name translates as "jump in the mouth"—one bite of the prosciutto-wrapped cutlet and you'll see why.

- 3 boneless skinless chicken breasts**
- Kosher salt**
- Freshly ground black pepper**
- 1 tbsp. freshly chopped sage, plus 18 whole sage leaves**
- 6 slices prosciutto (3 oz.)**
- $\frac{1}{2}$ c. all-purpose flour**
- 2 tbsp. extra-virgin olive oil**
- 2 tbsp. butter**
- 2 cloves garlic, minced**
- $\frac{1}{2}$ c. dry white wine**
- $\frac{1}{2}$ c. low-sodium chicken broth**
- Freshly chopped parsley, for garnish**
- Freshly grated Parmesan, for garnish**

1 Slice each chicken breast in half horizontally, making 6 cutlets. Place chicken between 2 pieces plastic wrap on a cutting board. Use a meat mallet to pound chicken to $\frac{1}{4}$ " to $\frac{1}{2}$ " thick. Season with salt and pepper.

2 Sprinkle cutlets, cut side down, with chopped sage. Wrap a slice of prosciutto over each cutlet. Press 3 whole sage leaves onto each cutlet, so they adhere.

3 On a large plate, add flour and season with salt and pepper. Dredge each cutlet in flour; if sage leaves fall off, press them back onto cutlets.

4 In a large skillet over medium-high heat, heat oil. Add chicken, prosciutto side down, and cook until golden and slightly crispy, 2 to 3 minutes. Flip and cook until chicken is cooked through and reaches an internal temperature of 165°, 4 to 5 minutes more. Transfer chicken to a plate.

5 Reduce heat to medium and add butter, scraping up any brown bits on bottom of pan. Add garlic and cook until fragrant, 1 minute. Add wine and bring to a simmer. Cook until reduced by half, about 3 minutes. Add broth, return to a simmer, and cook until reduced by half, 3 minutes more.

6 Return chicken to skillet and cook, spooning sauce over to coat, until warmed through, about 2 minutes.

7 Garnish with parsley and Parmesan before serving.

—JUSTIN SULLIVAN

Harissa Clams

SERVES 4 — TOTAL TIME 40 MIN

When you want to impress without putting in a lot of work, clams are your BFF.

- 2 tbsp. extra-virgin olive oil
- 1 small red onion, diced
- Kosher salt
- Freshly ground black pepper
- 2 cloves garlic, thinly sliced
- 1 tbsp. harissa, or to taste
- 1 (28-oz.) can crushed tomatoes
- 4 lb. littleneck clams (10 to 12 per lb.)
- Freshly chopped parsley, for serving
- Crusty bread, for serving

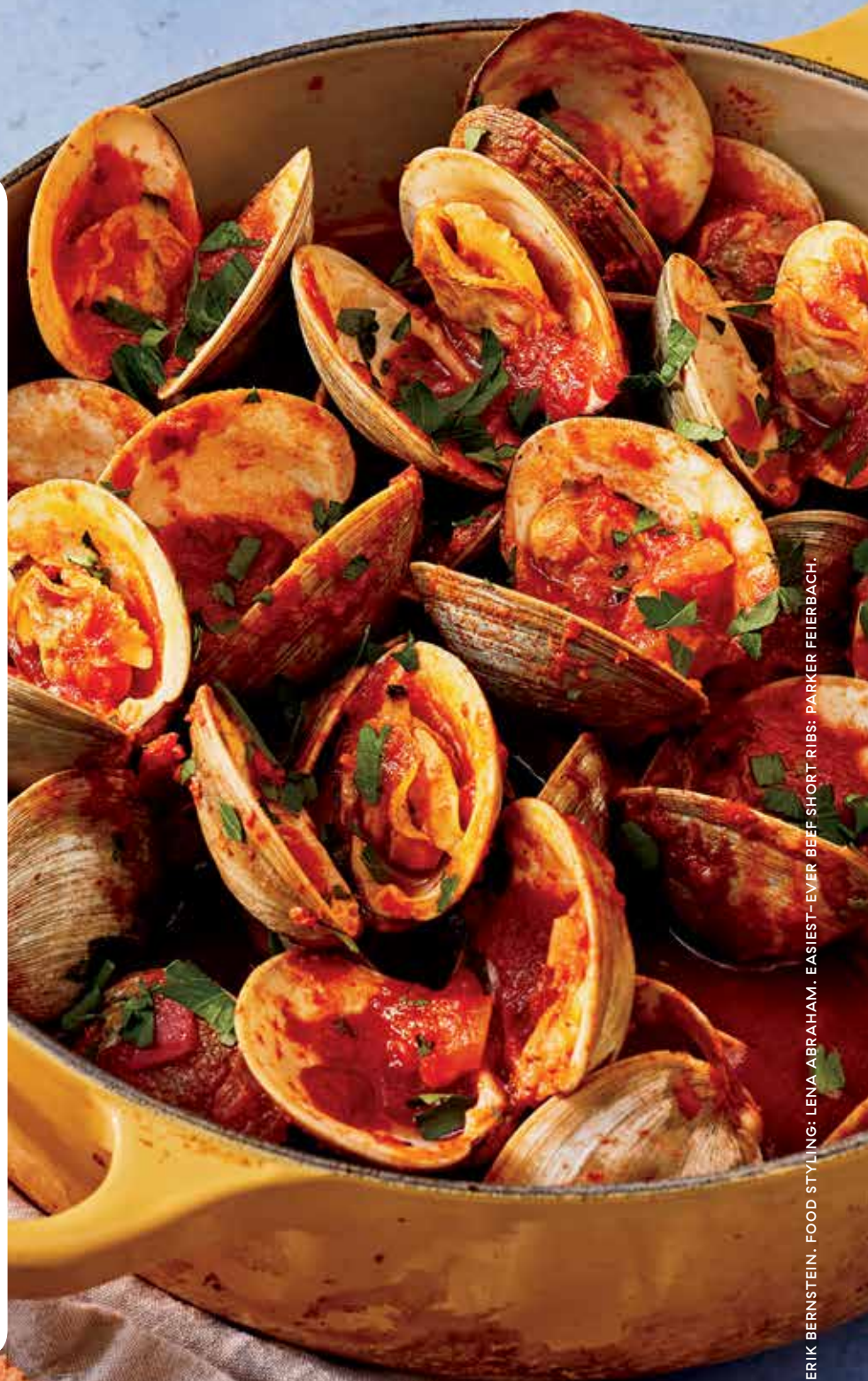
1 In a deep-sided skillet or Dutch oven over medium-high heat, heat oil until shimmering. Add onion, season with salt and pepper, and cook until soft, 5 minutes. Add garlic and harissa, stirring until fragrant, 1 minute more.

2 Carefully pour in tomatoes and their juices (watch out for splattering!). Add 1 cup water and bring to a boil. Season with salt and pepper, and reduce heat to an active simmer.

3 Add clams and simmer, covered, until they open, 7 to 9 minutes.

4 Ladle clams and broth into bowls, discarding any unopened clams. Top with parsley and serve with bread.

—YASMIN FAHR





Easiest-Ever Beef Short Ribs

SERVES 4 — TOTAL TIME 9 HR 45 MIN

A dinner party main that works in the slow cooker?! Sign us up. Fall-off-the-bone tender, these are the real deal. Don't skip the sear—it locks in the flavor.

- 5 lb. bone-in beef short ribs, cut into 2" pieces
- Kosher salt
- Freshly ground black pepper
- 2 tbsp. extra-virgin olive oil
- ½ c. low-sodium soy sauce
- ¼ c. packed brown sugar
- ¼ c. rice vinegar
- 2 tsp. sesame oil
- 1 tsp. crushed red pepper flakes
- 3 medium carrots, peeled and chopped into thirds
- 1 large yellow onion, cut into ½" wedges
- 5 cloves garlic, crushed
- ½" piece ginger, thinly sliced

FOR SERVING

- Toasted sesame seeds
- Thinly sliced green onions
- Cooked white rice

1 Season short ribs with salt and pepper. In a large pot over medium-high heat, heat olive oil. Working in batches, brown short ribs on all sides, about 8 minutes. Transfer to a slow cooker. Pour off all but 3 tablespoons drippings from pot.

2 In a medium bowl, whisk together soy sauce, ½ cup water, brown sugar, vinegar, sesame oil, and red pepper flakes.

3 Return pot to medium heat and add carrots and onion. Cook, stirring occasionally, until browned. Add garlic and ginger and cook until fragrant, 1 minute. Remove from heat and add soy sauce mixture, scraping up any bits from bottom of pan. Pour into slow cooker.

4 Cook, covered, until meat is very tender and falling off the bone, on low 9 to 10 hours, or on high 4 to 5 hours.

5 Garnish short ribs with toasted sesame seeds and green onions. Serve with sauce over rice. —KAT BOYTSOVA



MAYA-CAMILLE BROUSSARD'S CARROT SOUFFLÉ

Bake Squad's pie queen serves up a dish that she swears will move you.

WHEN MAYA-CAMILLE Broussard first tasted a carrot soufflé at Neyow's Creole Café in New Orleans, she was overcome. "It made me want to do a little shimmy," says the founder and lead baker of Justice of the Pies in Chicago. Broussard always strives to recreate that same feeling with her recipes, whether she's making her shop's signature bourbon pecan pie, dinner for friends, or this soufflé ("a great alternative to mashed sweet potatoes," she says). **"Food should make you want to sway from side to side, saying, 'Oh, this is so good,'" Broussard says.** Her promise: That's exactly what this light, fluffy dish will have you doing.

—TESS KOMAN



READ MORE ABOUT
MAYA-CAMILLE BROUSSARD AT
[DELISH.COM/NETFLIX](https://delish.com/netflix).



SERVES 4 TO 6
TOTAL TIME 2 HR 30 MIN

- 2 lb. carrots, peeled, cut into 1" pieces**
- ½ c. (1 stick) unsalted butter, softened and cubed**
- 4 large eggs**
- 1½ tsp. pure vanilla extract**
- ½ tsp. ground cinnamon**
- ¾ c. granulated sugar**
- 2 tbsp. all-purpose flour**
- 1½ tsp. baking powder**
- ¾ tsp. kosher salt**
- Cooking spray, for greasing**
- Powdered sugar, for dusting, optional**

1 Preheat oven to 350°. In a large heavy-bottomed pot over medium-high heat, bring 8 cups water to a boil. Add carrots and cook until fork-tender, 20 to 22 minutes.

2 Drain carrots in a colander. Let cool slightly, then transfer to a food processor or stand mixer using the paddle attachment and blend until smooth, about 30 seconds. (You can also use a large bowl and a potato masher.) Add butter, eggs, vanilla, and cinnamon and blend until well combined, about 30 seconds. Add granulated sugar, flour, baking powder, and salt and blend until incorporated. Do not overmix.

3 Lightly grease a 1.6 liter (6¾ cup) baking dish with cooking spray. Pour carrot mixture into baking dish and bake on the center rack of the oven until golden and the center has set, 1 hour 10 minutes to 1 hour 20 minutes. Remove from oven and let set for a few minutes.

4 Dust with powdered sugar, if using, before serving.



last bite

CARAMEL APPLE TART

No one needs to know how ridiculously simple this four-ingredient dessert really is.

BY LENA ABRAHAM

BAKE IT

Toss 2 thinly sliced apples with 2 tbsp. warm caramel and ½ tsp. cinnamon. Arrange on 1 sheet thawed frozen puff pastry. Bake in preheated 400° oven for 30 minutes. Brush with more caramel. Let cool 10 minutes before cutting into squares.

ERIK BERNSTEIN, FOOD STYLING: LENA ABRAHAM