What to Cook This Week

RECIPES, GUIDES AND MORE FOR THE WEEK OF JULY 24TH

Good morning. One of the many pleasures of working from the office after so much time away is rediscovering the restaurants I used to haunt at lunch time. My old friends! It’s largely been true, save for my return to the place where I liked to get dry-fried cumin lamb of fragrant excellence and remarkable, fiery complexity. It’s a limp, pallid, salty mess now. For this I put on dress shoes and took the subway?

I’ve got some feelers out for another spot. But in the meantime, I’m going to make it at home, using this recipe for crispy lamb with cumin, scallions and red chiles (above) that my colleague Julia Moskin adapted from the one Weiliang Chen used in his kitchen at the now-closed Northeast Taste in Flushing, Queens. (Melissa Clark has a streamlined version.)

I hope you’ll join me, even if lamb’s not your jam. Hetty McKinnon developed a recipe for cumin tofu that’s a vegan riff on a signature dish at Xi’an Famous Foods, the chef Jason Wang’s restaurant chain in New York. “Loved, loved, loved this recipe,” one subscriber wrote beneath it.

Heading in cooler directions, I’m eager to make this farro salad with marinated artichokes and olives, along with feta and red onion. It should hold up well for lunch the next day, as well. (Taking it to the beach? Here’s how to pack your cooler.)

Also, this chicken and celery salad with wasabi-tahini dressing, these serious potato skins and these lovely, deeply flavorful salt and pepper shrimp rolls.

I’m game for strawberry shortcake, too, and mango pie. It’d be cool to make olive oil granola with dried apricots and pistachios. Is this the week I make the first ice cream of the season? I think it is. I want to make salted caramel ice cream so bad! (Maybe with salted caramel sauce on top? Too much?)

There are many thousands more recipes to consider on New York Times Cooking. Yes, it’s true: You need a subscription to access them, just as you do to read The Atlantic. Subscriptions support our work and allow it to continue. I hope, if you haven’t done so already, that you will consider subscribing today. Thanks.

If you run into problems signing up, or using the site, please write for assistance: cookingcare@nytimes.com. You can also write to me: foodeditor@nytimes.com. I’m as helpful with accounts and technology as a turtle on a fence post. But I know some folks, and I read every letter sent.

Now, it’s a long day’s drive from anything to do with mung beans or cabbage, but I loved Dwight Garner’s review, in The Times, of the bookseller Marius Kociejowski’s memoir: “A Factotum in the Book Trade.”

I’m late to it, but you should read Amanda Fortini, in T Magazine, on the legacy of Black Mountain College.

Read this overdue obituary in The Times for Lottie Brunn, an amazing juggler who died in 2008 at age 82.

Finally, here’s Maren Morris’s latest, “Circles Around This Town,” a country music song about writing country music songs. Listen to that while you cook. I’ll be back on Wednesday.

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# **Chorizo & mozzarella gnocchi bake**

By

* [Marianne Turner](https://www.bbcgoodfood.com/author/marianneturner)

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* Preparation and cooking time
  + **Prep:**10 mins
  + **Cook:**25 mins
* **Easy**
* **Serves 6**

Upgrade cheesy tomato pasta with gnocchi, chorizo and mozzarella for a comforting bake that makes an excellent midweek meal

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| **Nutrition: Per serving** | |
| --- | --- |
| **Nutrient** | **Unit** |
| kcal | **318** |
| fat | **13g** |
| saturates | **6g** |
| carbs | **36g** |
| sugars | **8g** |
| fibre | **4g** |
| protein | **13g** |
| salt | **1.7g** |

## Ingredients

* 1 tbsp olive oil
* 1 onion , finely chopped
* 2 garlic cloves , crushed
* 120g chorizo , diced
* 2 x 400g cans chopped tomatoes
* 1 tsp caster sugar
* 600g fresh gnocchi
* 125g mozzarella ball, cut into chunks
* small bunch of basil , torn
* green salad , to serve

### Method

* **STEP 1**

Heat the oil in a medium [pan](https://www.bbcgoodfood.com/content/five-best-saucepans) over a medium heat. Fry the onion and garlic for 8-10 mins until soft. Add the chorizo and fry for 5 mins more. Tip in the tomatoes and sugar, and season. Bring to a simmer, then add the gnocchi and cook for 8 mins, stirring often, until soft. Heat the grill to high.

* **STEP 2**

Stir ¾ of the mozzarella and most of the basil through the gnocchi. Divide the mixture between six ovenproof ramekins, or put in one baking dish. Top with the remaining mozzarella, then grill for 3 mins, or until the cheese is melted and golden. Season, scatter over the remaining basil and serve with green salad.

blob:https://www.bbcgoodfood.com/17dce3d7-2d8b-40dc-9a9a-ab82dca679b5 <video of making it>

# **Easy butter chicken**

By

* [Jennifer Joyce](https://www.bbcgoodfood.com/author/jenniferjoyce)

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* Preparation and cooking time
  + **Prep:**15 mins
  + **Cook:**35 mins
  + plus at least 1 hr marinating
* **Easy**
* **Serves 4**

Fancy a healthy version of your favourite Friday night curry? Try our easy butter chicken – the meat can be marinaded the day before so you can get ahead on your prep

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* Healthy
* High protein
* Low calorie

| **Nutrition: per serving** | | |
| --- | --- | --- |
| **Highlight** | **Nutrient** | **Unit** |
| low in | kcal | **367** |
|  | fat | **18g** |
| low in | saturates | **3g** |
|  | carbs | **12g** |
|  | sugars | **10g** |
|  | fibre | **3g** |
| high in | protein | **37g** |
| low in | salt | **0.6g** |

## Ingredients

* 500g skinless boneless chicken thighs

### For the marinade

* 1 lemon, juiced
* 2 tsp ground cumin
* 2 tsp paprika
* 1-2 tsp hot chilli powder
* 200g natural yogurt

### For the curry

* 2 tbsp vegetable oil
* 1 large onion, chopped
* 3 garlic cloves, crushed
* 1 green chilli, deseeded and finely chopped (optional)
* thumb-sized piece ginger, grated
* 1 tsp garam masala
* 2 tsp ground fenugreek
* 3 tbsp tomato purée
* 300ml chicken stock
* 50g flaked almonds, toasted

### To serve (optional)

* cooked basmati rice
* naan bread
* mango chutney or lime pickle
* fresh coriander
* lime wedges

### Method

* **STEP 1**

In a medium bowl, mix all the marinade ingredients with some seasoning. Chop the chicken into bite-sized pieces and toss with the marinade. Cover and chill in the fridge for 1 hr or overnight.

* **STEP 2**

In a large, heavy saucepan, heat the oil. Add the onion, garlic, green chilli, ginger and some seasoning. Fry on a medium heat for 10 mins or until soft.

* **STEP 3**

Add the spices with the tomato purée, cook for a further 2 mins until fragrant, then add the stock and marinated chicken. Cook for 15 mins, then add any remaining marinade left in the bowl. Simmer for 5 mins, then sprinkle with the toasted almonds. Serve with rice, naan bread, chutney, coriander and lime wedges, if you like.

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# **Easy classic lasagne**

By

* [Angela Boggiano](https://www.bbcgoodfood.com/author/angelaboggiano)

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* Preparation and cooking time
  + **Prep:**15 mins
  + **Cook:**1 hr
* **Easy**
* **Serves 4 - 6**

Kids will love to help assemble this easiest ever pasta bake with streaky bacon, beef mince, a crème fraîche sauce and gooey mozzarella

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* Freezable

| **Nutrition: per serving (6)** | |
| --- | --- |
| **Nutrient** | **Unit** |
| kcal | **844** |
| fat | **52g** |
| saturates | **30g** |
| carbs | **54g** |
| sugars | **13g** |
| fibre | **5g** |
| protein | **37g** |
| salt | **1.1g** |

## Ingredients

* 1 tbsp olive oil
* 2 rashers smoked streaky bacon
* 1 onion , finely chopped
* 1 celery stick, finely chopped
* 1 medium carrot , grated
* 2 garlic cloves , finely chopped
* 500g beef mince
* 1 tbsp tomato purée
* 2 x 400g cans chopped tomatoes
* 1 tbsp clear honey
* 500g pack fresh egg lasagne sheets
* 400ml crème fraîche
* 125g ball mozzarella , roughly torn
* 50g freshly grated parmesan
* large handful basil leaves , torn (optional)

### Method

* **STEP 1**

Heat the oil in a large saucepan. Use kitchen scissors to snip the bacon into small pieces, or use a sharp knife to chop it on a chopping board. Add the bacon to the pan and cook for just a few mins until starting to turn golden. Add the onion, celery and carrot, and cook over a medium heat for 5 mins, stirring occasionally, until softened.

* **STEP 2**

Add the garlic and cook for 1 min, then tip in the mince and cook, stirring and breaking it up with a wooden spoon, for about 6 mins until browned all over.

* **STEP 3**

Stir in the tomato purée and cook for 1 min, mixing in well with the beef and vegetables. Tip in the chopped tomatoes. Fill each can half full with water to rinse out any tomatoes left in the can, and add to the pan. Add the honey and season to taste. Simmer for 20 mins.

* **STEP 4**

Heat oven to 200C/180C fan/gas 6. To assemble the lasagne, ladle a little of the ragu sauce into the bottom of the roasting tin or casserole dish, spreading the sauce all over the base. Place 2 sheets of lasagne on top of the sauce overlapping to make it fit, then repeat with more sauce and another layer of pasta. Repeat with a further 2 layers of sauce and pasta, finishing with a layer of pasta.

* **STEP 5**

Put the crème fraîche in a bowl and mix with 2 tbsp water to loosen it and make a smooth pourable sauce. Pour this over the top of the pasta, then top with the mozzarella. Sprinkle Parmesan over the top and bake for 25–30 mins until golden and bubbling. Serve scattered with basil, if you like.

blob:https://www.bbcgoodfood.com/5d238f7d-a4df-4fd5-9564-90e8047de4dd video

# **Easy chocolate fudge cake**

By

* [Member recipe by misskay](https://www.bbcgoodfood.com/author/misskaymemberrecipe)

[A star rating of 4.7 out of 5.925 ratingsRate](https://www.bbcgoodfood.com/recipes/naughty-chocolate-fudge-cake" \l "rating)

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* Preparation and cooking time
  + **Prep:**25 mins
  + **Cook:**30 mins
* **Easy**
* **Serves 8**

Need a guaranteed crowd-pleasing cake that's easy to make? This super-squidgy chocolate fudge cake with smooth icing is an instant baking win

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* Vegetarian

| **Nutrition: per serving** | |
| --- | --- |
| **Nutrient** | **Unit** |
| kcal | **608** |
| fat | **33g** |
| saturates | **11g** |
| carbs | **69g** |
| sugars | **52g** |
| fibre | **2g** |
| protein | **7g** |
| salt | **0.7g** |

## Ingredients

* 150ml sunflower oil, plus extra for the tin
* 175g self-raising flour
* 2 tbsp cocoa powder
* 1 tsp bicarbonate of soda
* 150g caster sugar
* 2 tbsp golden syrup
* 2 large eggs, lightly beaten
* 150ml semi-skimmed milk

### For the icing

* 100g unsalted butter
* 225g icing sugar
* 40g cocoa powder
* 2½ tbsp milk (a little more if needed)

### Method

* **STEP 1**

Heat the oven to 180C/160C fan/gas 4. Oil and line the base of two 18cm sandwich tins. Sieve the flour, cocoa powder and bicarbonate of soda into a bowl. Add the caster sugar and mix well.

* **STEP 2**

Make a well in the centre and add the golden syrup, eggs, sunflower oil and milk. Beat well with an electric whisk until smooth.

* **STEP 3**

Pour the mixture into the two tins and bake for 25-30 mins until risen and firm to the touch. Remove from oven, leave to cool for 10 mins before turning out onto a cooling rack.

* **STEP 4**

To make the icing, beat the unsalted butter in a bowl until soft. Gradually sieve and beat in the icing sugar and cocoa powder, then add enough of the milk to make the icing fluffy and spreadable.

* **STEP 5**

Sandwich the two cakes together with the butter icing and cover the sides and the top of the cake with more icing.

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