

Gluten-Free Fresh Pasta

1 cup gluten-free flour blend (such as Bob's Red Mill Gluten Free 1-to-1 Baking Flour)

$\frac{3}{4}$ cup chickpea flour

1 tsp. Diamond Crystal or $\frac{1}{2}$ tsp. Morton kosher salt

3 large eggs

2 Tbsp. extra-virgin olive oil

Spring Pasta Recipe: Broken Lasagna With Parmesan and All the Peas

Kosher salt

12 oz. lasagna noodles (not no-boil)

8 oz. snow peas, trimmed (about 3 cups)

1 cup shelled fresh peas (from about 1 lb. pods) or frozen peas, thawed

Zest and juice of 1 lemon

4 oz. Parmesan, finely grated (about 3 cups), plus shaved for serving

6 Tbsp. unsalted butter, cut into 6 pieces

1½ tsp. freshly ground black pepper, plus cracked for serving

4 oz. sugar snap peas (about 1½ cups), strings removed, thinly sliced on a diagonal

Creamy Vegan Red Pepper Pasta Recipe With Garlic Bread Breadcrumbs

6 Tbsp. extra-virgin olive oil, divided, plus more for drizzling

¾ cup breadcrumbs (fresh, dried, or panko)

4 garlic cloves, finely grated, divided

1½ tsp. kosher salt, divided, plus more

½ cup coarsely chopped parsley

1 lb. ziti, rigatoni, cavatelli, or other medium tube pasta

1 medium onion, finely chopped

4 whole roasted red peppers from a jar (about one 16-oz. jar), finely chopped

2 Tbsp. tomato paste

1 (15-oz.) can white beans (such as navy or cannellini), rinsed

2 tsp. finely grated lemon zest

1 Tbsp. fresh lemon juice

¼ tsp. crushed red pepper flakes

Freshly ground black pepper

Lemon wedges (for serving; optional)

Fettuccine Alle Rigaglie di Pollo (Fettuccine With Chicken Giblet Ragù) Recipe

1 pound chicken offal—a mix of livers, gizzards, and hearts (we use about 60%

¼ cup olive oil, plus more if needed

Salt and pepper

2 garlic cloves, crushed with the side of a knife

1 small peperoncino chile

1 bay leaf

Fresh rosemary sprig

Fresh thyme leaves, to taste

½ cup finely diced onion

½ cup white wine

¾ cup chicken or vegetable stock, plus more if needed

1 pound fresh fettuccine

Plenty of grated cheese (ricotta salata, pecorino, or Parmesan)

Finely grated zest of ¼ lemon

Tomato and Roasted Garlic Pie Recipe

2½ pounds mixed heirloom tomatoes, cored, sliced (¼") thick

3 tablespoons extra-virgin olive oil

¾ teaspoon kosher salt, divided, plus more

¼ teaspoon freshly ground black pepper, plus more

6 garlic cloves, peeled

½ cup (1 stick) unsalted butter

9 ounces Stoned Wheat Thins or other whole grain crackers

2 large eggs

10 ounces Taleggio cheese, rind removed, coarsely grated (about 1½ cups)

2½ ounces finely crumbled Parmesan (about ½ cup)

½ cup mayonnaise

1 tablespoon chopped thyme, plus ½ teaspoon leaves

1 small shallot, thinly sliced

Special Equipment: A (9"-diameter) springform pan

Melted Broccoli Pasta With Capers and Anchovies Recipe

Kosher salt

2 heads (about 1 pound, or 454g, total) broccoli, cut into bitesize florets

12 ounces (340 g) whole-wheat penne pasta, or other short tubular pasta

3 tablespoons (45 ml) extra-virgin olive oil, divided

1 cup (54 g) panko or Freezer Bread Crumbs (see Note)

4 oil-packed anchovy fillets

¼ cup (36 g) capers, chopped if large (rinsed well if salt-packed)

2 garlic cloves, minced

¼ teaspoon red pepper flakes

Burst Cherry Tomato Pasta Recipe

½ cup extra-virgin olive oil, plus more for drizzling

6 garlic cloves, smashed

2½ lb. cherry tomatoes (about 4 pints)

2 large sprigs basil, plus 1 cup basil leaves, torn if large

¾ tsp. crushed red pepper flakes

1½ tsp. kosher salt, plus more

Pinch of sugar (optional)

12 oz. casarecce or other medium-size pasta

1 oz. Parmesan, finely grated (about ½ cup), plus more for serving

Grilled Mushroom Antipasto Salad Recipe

2 lb. assorted mushrooms (such as crimini, shiitake, and/or maitake), wiped clean

7 Tbsp. extra-virgin olive oil, divided

Kosher salt

2 Tbsp. Champagne vinegar or white wine vinegar

1 tsp. Aleppo-style pepper

1 tsp. dried oregano

1 garlic clove, finely grated

Freshly ground black pepper

2 oz. Parmesan, shaved

½ cup Castelvetrano olives, coarsely chopped

¼ cup drained Peppadew peppers in brine, coarsely chopped

Shockingly Easy No-Knead Focaccia Recipe

1 (¼-oz.) envelope active dry yeast (about 2¼ tsp.)

2 tsp. honey

5 cups (625 g) all-purpose flour

5 tsp. Diamond Crystal or 1 Tbsp. Morton kosher salt

6 Tbsp. extra-virgin olive oil, divided, plus more for hands

Flaky sea salt

4 Tbsp. unsalted butter, plus more for pan

2-4 garlic cloves

Sausage and Ricotta Baked Cannelloni Recipe

6 Tbsp. unsalted butter

3 Tbsp. all-purpose flour

3 cups whole milk

1 oz. Parmesan, grated (about 1/2 cup)

Pinch of cayenne pepper

Pinch of ground nutmeg

Kosher salt

2 bunches green Swiss chard

3 Tbsp. extra-virgin olive oil

1 lb. sweet Italian sausage, casings removed

1 lb. whole-milk fresh ricotta

Kosher salt

1 lb. fresh pasta sheets (about 16 (6x4") pieces) or 12 oz. dried jumbo shells (a

2 cups store-bought marinara sauce

Grated Parmesan (for sprinkling)

Beans and Greens Polenta Bake

3 cups still-warm Big-Batch Parmesan Polenta

6 garlic cloves, thinly sliced

¼ cup extra-virgin olive oil, plus more for drizzling

1 (14.5-oz.) can white beans, rinsed

¼ tsp. crushed red pepper flakes (optional)

1 bunch curly or Tuscan kale or escarole, tough ribs and stems removed, leaves

1 Tbsp. white or red wine vinegar

¼ tsp. kosher salt

¼ cup finely grated Parmesan, plus more for topping

Pantry Dinner Salad With Polenta Croutons

¼ cup extra-virgin olive oil

¼ cup red or white wine vinegar

1½ tsp. Dijon or whole grain mustard

½ tsp. honey or agave nectar

¼ tsp. kosher salt

¼ tsp. freshly ground black pepper

3 cups still-warm Big-Batch Parmesan Polenta

½ cup finely grated Parmesan

2 Tbsp. extra-virgin olive oil

½ red onion or 1 shallot, thinly sliced

1 (heaping) cup thinly sliced raw crunchy vegetables (such as fennel, radishes)

¼ tsp. kosher salt

1 head of radicchio, escarole, or romaine, leaves separated, torn into bite-size

2 oz. thinly sliced salami, prosciutto, or other cured meat (optional)

1 cup olives, pickles, peperoncini, or marinated artichoke hearts, sliced if desi

½ cup (loosely packed) tender herbs (such as basil, parsley, mint, and/or dill)

