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{
  "recipe": [
    {
      "name": "Gluten-Free Fresh Pasta",
      "ingredients": [
        "1 cup gluten-free flour blend (such as Bob\u2019s Red Mill Gluten Free 1-to-1 Baking Flour)",
        "\u00be cup chickpea flour",
        "1 tsp. Diamond Crystal or \u00bd tsp. Morton kosher salt",
        "3 large eggs",
        "2 Tbsp. extra-virgin olive oil"
      ],
      "directions": [
        "Whisk together gluten-free flour blend, chickpea flour, and salt in a large bowl. Whisk eggs and oil in a small bowl to combine.",
        "Add egg mixture to dry ingredients and stir with a fork to incorporate; mixture will be crumbly. Tip out onto a surface and knead until a smooth dough forms, about 3 minutes. Form dough into a ball and wrap tightly in plastic. Chill at least 1 hour and up to 1 day to allow flour to hydrate (the longer you can let it rest, the better).",
        "Roll out pasta according to pasta machine directions or roll out and cut by hand."
      ]
    },
    {
      "name": "Spring Pasta Recipe: Broken Lasagna With Parmesan and All the Peas",
      "ingredients": [
        "Kosher salt",
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"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",

"1\00bd tsp. freshly ground black pepper, plus cracked for serving",

"4 oz. sugar snap peas (about 1\2153 cups), strings removed, thinly sliced on a diagonal"

],

"directions": [

"Break each noodle into 3 or 4 rough squares and add to a large pot of boiling generously salted water. (It\2019s okay if a few smaller pieces break off in the process; add them to the pot too, along with any stray shards at the bottom of the box.) Cook, stirring occasionally and adding snow peas and shelled peas for the final 2 minutes, until al dente, 8\201312 minutes. Drain pasta and peas, reserving 2 cups pasta cooking liquid.",

"Meanwhile, combine lemon zest and juice, Parmesan, butter, and 1\00bd tsp. pepper in a large bowl. Add pasta, peas and 1 cup reserved pasta cooking liquid and toss, adding more pasta cooking liquid as needed if mixture looks dry, until Parmesan and butter are melted and noodles are well coated. Add sugar snap peas; toss again just to combine.",

"Divide pasta among shallow bowls and top with shaved Parmesan and cracked pepper."

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{

"name": "Creamy Vegan Red Pepper Pasta Recipe With Garlic Bread Breadcrumbs",

"ingredients": [

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

"½ cup breadcrumbs (fresh, dried, or panko)",

"4 garlic cloves, finely grated, divided",

"½ 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)"

],

"directions": [

"Heat 3 Tbsp. oil in a large Dutch oven or other heavy pot over medium-high. Add breadcrumbs, half of the garlic, and ½ tsp. salt and cook, stirring constantly to incorporate the garlic, until golden brown and crisp, about 5 minutes. Transfer to a small bowl and stir in parsley. Wipe out and reserve pot.",

"Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, according to package directions. Drain, reserving 2 cups pasta cooking liquid.",

"Heat 3 Tbsp. oil in reserved pot over medium-high. Cook onion, stirring occasionally with a wooden spoon, until slightly softened, 6-8 minutes. Add roasted red

peppers, remaining garlic, and 1 tsp. salt. Cook, stirring often, until any liquid is evaporated and vegetables are combined and glossy looking, about 5 minutes. Add tomato paste and cook, stirring occasionally, until vegetables are coated and paste is slightly darkened in color, about 5 minutes.",

"Add beans, lemon zest, lemon juice, and red pepper flakes to pot; season with black pepper. Cook, smashing beans and stirring to combine with spoon, about 2 minutes. Reduce heat to medium and gradually add reserved pasta cooking liquid (you might not need all of it), stirring and mashing as you go, until combined and sauce is thick. Remove from heat and immediately add pasta; toss to coat.",

"Divide pasta among bowls; drizzle with a little oil and spoon breadcrumbs on top. Squeeze some lemon juice over if desired."

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{

"name": "Fettuccine Alle Rigaglie di Pollo (Fettuccine With Chicken Giblet Rag\u00f9) Recipe",

"ingredients": [

"1 pound chicken offal\u2014a mix of livers, gizzards, and hearts (we use about 60% livers and 40% gizzards and hearts.)",

"\u00bc 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",

"\u2153 cup finely diced onion",

"\u00bd cup white wine",

"\u00be 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 \u00bc lemon"

],

"directions": [

"With a sharp paring knife, remove any visible fat, arteries, or membranes from the offal, as best as you can. Pat it dry with paper towels.",

"Add most of the olive oil to a large saut\u00e9 pan over medium heat. When the surface begins to shimmer, fry the offal in the olive oil, spreading it out in one layer, and season with salt. If the offal gives off water, cook until the pan starts to sizzle again; you are looking for it to brown. Then flip, and brown the other side.",

"Add the crushed garlic cloves, another whirl of olive oil, the chili, bay leaf, rosemary, and thyme. Add the onion, lower the heat, and cook until the onion is very soft and begins to melt, about 7 minutes.",

"Add the white wine to deglaze and scrape all the flavor from the bottom of the pot, reduce the wine by half, and add the chicken stock. Simmer gently, covered, for about 20 minutes, then let it rest for at least 10 minutes and as long as a few hours, for the flavors to meld. Remove the bay leaf and taste for salt and pepper.",

"Meanwhile, bring a pot of salted water to a boil. Add the fettuccine to the boiling water and cook until tender, 2 to 3 minutes. Drain the pasta, and toss it with your rag\u00f9 over medium heat. Loosen it with some olive oil and stock if necessary. Season with salt and pepper, and finish with grated cheese and lemon zest."

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"name": "Tomato and Roasted Garlic Pie Recipe",

"ingredients": [

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

"3 tablespoons extra-virgin olive oil",

"½ 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"

],

"directions": [

"Place a rack in middle of oven; preheat to 475°F. Arrange tomatoes on a rimmed baking sheet, covering entire surface (it's okay if they overlap). Drizzle with oil; season with salt and pepper. Roast until tomatoes begin to look dry on top, 25-30 minutes. Let cool.",

"Meanwhile, cook garlic and butter in a small saucepan over medium-low heat, swirling often, until butter foams and milk solids turn golden, 5-7 minutes. Strain garlic

butter through a fine-mesh sieve into a heatproof measuring cup; transfer garlic and toasty bits to a cutting board. Finely chop and set aside.",

"Reduce oven temperature to 375°F. Pulse crackers and ¼ tsp. salt in a food processor until fine crumbs form (you should have about 2 cups). Add eggs and 6 Tbsp. garlic butter and pulse until mixture is the consistency of wet sand; set remaining garlic butter aside. Transfer to springform pan. Using a flat-bottomed measuring cup, press crumbs firmly onto bottom and 1" up sides of pan. Bake crust until edge is just starting to take on color, 8-10 minutes. Transfer pan to a wire rack and let crust cool.",

"Mix Taleggio, Parmesan, mayonnaise, chopped thyme, remaining ¼ tsp. salt, remaining ¼ tsp. pepper, and reserved chopped garlic in a medium bowl. Gently dollop half of cheese mixture over bottom of crust, then spread into an even layer with an offset spatula (don't press too hard or you will break the crust). Layer half of tomato slices over and press down to even out layers. Repeat with remaining cheese mixture and tomatoes. Brush remaining garlic butter over tomatoes. Top with shallot and thyme leaves.",

"Set pan on a rimmed baking sheet and bake pie until filling is bubbling vigorously and crust is browned, 60-75 minutes. Transfer to rack and let cool 1 hour before serving.",

"Do Ahead: Pie can be made 1 day ahead. Cover loosely and chill."

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"name": "Melted Broccoli Pasta With Capers and Anchovies Recipe",

"ingredients": [

"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",

"\u00bd cup (36 g) capers, chopped if large (rinsed well if salt-packed)",

"2 garlic cloves, minced",

"\u00bd teaspoon red pepper flakes"

],

"directions": [

"Bring a large pot of salted water to a boil over high heat. Add the broccoli florets and cook until bright green and crisp-tender, 2 to 3 minutes. Using a slotted spoon, transfer the broccoli to a large bowl.",

"Add the pasta to the boiling water and cook for 1 minute less than the package instructions for al dente, about 9 minutes.",

"Meanwhile, toast the bread crumbs. Heat 1 tablespoon (15 ml) of olive oil in a large, high-sided saut\u00e9 pan or skillet over medium heat. Add the breadcrumbs and saut\u00e9 until the crumbs are golden brown and crisp, 4 to 5 minutes. Transfer to a small bowl and set aside.",

"Pour the remaining 2 tablespoons (30 ml) of olive oil into the pan. Add the anchovies and saut\u00e9 until they disintegrate, about 1 minute. Add the capers, garlic, and red pepper flakes. Saut\u00e9 until fragrant, about 1 minute, and remove from the heat.",

"When the pasta is ready, reserve 1\u00bd cups (360 ml) of pasta water with a measuring cup, then drain the pasta. Add the broccoli and reserved pasta water to the pan and bring to a simmer. Continue to simmer, using a wooden spoon to break the florets into small pieces as they become more tender, until the water is reduced by about half and you've been able to break apart enough florets that you're left with a very chunky mixture, 5 to 7 minutes.",

"Add the pasta to the pan. Cook, tossing and stirring, until the pasta is al dente and



the sauce thickens and coats the pasta, 1 to 2 minutes. Remove from the heat, add half the toasted bread crumbs, and toss again to combine. Serve garnished with the remaining toasted bread crumbs."

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{

"name": "Burst Cherry Tomato Pasta Recipe",

"ingredients": [

"\u00bd cup extra-virgin olive oil, plus more for drizzling",

"6 garlic cloves, smashed",

"2\u00bd lb. cherry tomatoes (about 4 pints)",

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

"\u00be tsp. crushed red pepper flakes",

"1\u00bd tsp. kosher salt, plus more",

"Pinch of sugar (optional)",

"12 oz. casarecce or other medium-size pasta",

"1 oz. Parmesan, finely grated (about \u00bd cup), plus more for serving"

],

"directions": [

"Heat \u00bd cup oil in a large heavy pot over low. Add garlic and cook, stirring often with a wooden spoon, until softened but not browned, about 2 minutes.",

"Increase heat to medium and add tomatoes, basil sprigs, red pepper flakes, and 1\u00bd tsp. salt. Cook, stirring to coat, until some of the tomatoes begin to burst and release their juices, about 4 minutes. Smash some but not all of the tomatoes with the spoon to help release their liquid, then continue to cook, stirring occasionally, until a chunky, thickened sauce forms (about half the tomatoes should still be intact), 10\u201312 minutes. Taste and

add sugar if sauce is too tart and add more salt if needed. Pluck out and discard basil sprigs.",

"Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente.",

"Drain pasta, add to pot with sauce, and cook, stirring, until coated, about 1 minute. Remove from heat and stir in 1 oz. Parmesan.",

"Divide pasta among bowls; drizzle with oil. Top with more Parmesan and 1 cup basil leaves."

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{

"name": "Grilled Mushroom Antipasto Salad Recipe",

"ingredients": [

"2 lb. assorted mushrooms (such as crimini, shiitake, and/or maitake), wiped clean, trimmed, torn into big pieces if large",

"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",

"\u00bd cup Castelvetrano olives, coarsely chopped",

"\u00bc cup drained Peppadew peppers in brine, coarsely chopped"

],

"directions": [

"Prepare a grill for high heat. Toss mushrooms and 3 Tbsp. oil in a large bowl to coat. Grill, turning occasionally with tongs, until lightly charred, 2\u20136 minutes (depending on size and type). Return to bowl; season with salt.",

"Whisk vinegar, Aleppo-style pepper, oregano, garlic, and remaining 4 Tbsp. oil in a small bowl to combine; season vinaigrette with salt and black pepper. Pour over mushrooms and toss to coat. Add Parmesan, olives, and Peppadew peppers; gently toss to combine."

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{

"name": "Shockingly Easy No-Knead Focaccia Recipe",

"ingredients": [

"1 (\u00bc-oz.) envelope active dry yeast (about 2\u00bc 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"

],

"directions": [

"Whisk yeast, honey, and 2\u00bd cups lukewarm water in a medium bowl and let sit 5 minutes. Add flour and salt; mix with a rubber spatula until a shaggy dough forms and no dry streaks remain.",

"Pour 4 Tbsp. oil into the biggest bowl that will fit in your refrigerator. Transfer dough to bowl and turn to coat in oil. Cover with a silicone lid or plastic wrap and chill until

dough is doubled in size (it should look very bubbly and alive), at least 8 hours and up to 1 day.",

"Generously butter a 13x9\" baking pan (for thicker focaccia that\u2019s perfect for sandwiches) or an 18x13\" rimmed baking sheet. Pour 1 Tbsp. oil into center of pan. Keeping the dough in the bowl, gather up edges of dough farthest from you and lift up and over into center of bowl. Give the bowl a quarter turn and repeat process. Do this 2 more times; you want to deflate dough while you form it into a rough ball. (Using a fork in each hand makes this process even easier and less messy!)",

"Transfer dough to prepared pan. Pour any oil left in bowl over the dough and coat it in oil. Let rise, uncovered, in a dry, warm spot until doubled in size, at least 1\u00bd hours and up to 4 hours. To see if it\u2019s ready, poke the dough with your finger. The dough should spring back slowly, leaving a small visible indentation. If it springs back quickly, the dough isn\u2019t ready. (If at this point the dough is ready to bake but you aren\u2019t, you can chill it up to 1 hour.)",

"Place a rack in middle of oven; preheat to 450\u00b0F. Lightly oil your hands. If using a rimmed baking sheet, gently stretch out dough to fill (you may not need to do this if using a baking pan). Dimple focaccia all over with your fingers, as if you\u2019re aggressively playing the piano, creating very deep depressions in the dough. Drizzle with remaining 1 Tbsp. oil and sprinkle with sea salt. Bake focaccia until puffed and golden brown all over, 20\u201330 minutes.",

"Melt 4 Tbsp. butter in a small saucepan over medium heat. Remove from heat and grate in garlic (use 2 cloves if you\u2019re garlic-shy or up to 4 if you love it). Return to medium heat and cook, stirring often, until garlic is just lightly toasted, about 45 seconds. Brush garlic butter all over focaccia. If you don\u2019t want to serve the focaccia immediately, hold off on brushing so it remains crisp."

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{

"name": "Sausage and Ricotta Baked Cannelloni Recipe",

"ingredients": [

"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 (about 30)",

"2 cups store-bought marinara sauce",

"Grated Parmesan (for sprinkling)"

],

"directions": [

"Melt butter in a medium saucepan over medium heat. Whisk in flour and cook, whisking occasionally, until mixture smells slightly nutty, about 3 minutes. Whisk in milk, then increase heat to medium-high, and still whisking constantly, bring to a simmer. Reduce heat to maintain a simmer and cook just until thick and no longer floury tasting, 8\u201310

minutes. Add Parmesan and whisk until melted, then whisk in cayenne and nutmeg; season with salt. Cover and keep warm until ready to use.",

"Do Ahead: Béchamel can be made 3 days ahead. Let cool; cover and chill. Reheat over medium-low, whisking constantly and adding a splash of water if needed to loosen.",

"Remove ribs and stems from Swiss chard leaves and thinly slice. Tear leaves into large pieces. Combine oil and sausage with Swiss chard ribs and stems in a large skillet and set over medium-high heat. Cook, breaking up sausage with a heatproof rubber spatula or wooden spoon into small pieces, until sausage is almost cooked through, 5-7 minutes.",

"Add Swiss chard leaves to skillet a handful at a time, tossing and letting them wilt slightly between additions, until all the leaves have been added. Cook, reducing heat as needed (liquid should be bubbling slightly at this point), until liquid is almost completely evaporated (it's important to dry out the Swiss chard here so the filling isn't soggy), about 5 minutes. Transfer to a large bowl. Let cool 5 minutes, then stir in ricotta. Season filling with salt.",

"If using pasta sheets, cook in a pot of boiling salted water 1 minute. Transfer to a large bowl of cold water. Lay out a row of pasta sheets on a rimmed baking sheet (don't overlap), then top with a sheet of waxed or parchment paper. Repeat with remaining pasta sheets, placing sheets of paper between each layer.",

"If using shells, cook in a pot of boiling salted water, stirring occasionally, just until very al dente, about 3 minutes less than package instructions; rinse under cold water to cool quickly.",

"Preheat oven to 375°F. Spread half of Béchamel into a 13x9" baking dish. If using pasta sheets, lay out a sheet on a clean surface with a short end facing you. Spoon a heaping 1/2-cupful of filling so it runs all the way down the center. Roll pasta around filling to create a 1 1/4"-diameter tube (the pasta will overlap quite a bit). Repeat with

remaining pasta sheets, arranging in baking dish as you go to create 2 rows. If using shells, spoon a heaping tablespoonful of filling into each shell and nestle next to each other to create rows (you'll have about 5 rows of 6 shells each). Spread remaining béchamel over cannelloni, then marinara sauce. Top with Parmesan.",

"Bake cannelloni until edges of pasta are lightly browned and sauce is bubbling around edges of pan, 30-40 minutes.",

"Do Ahead: Filling can be made 2 days ahead. Let cool completely, then cover and chill."

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{

"name": "Beans and Greens Polenta Bake",

"ingredients": [

"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 torn into bite-size pieces",

"1 Tbsp. white or red wine vinegar",

"¼ tsp. kosher salt",

"¼ cup finely grated Parmesan, plus more for topping"

],

"directions": [

"Pour warm polenta into a large ovenproof skillet or a ceramic baking dish or metal

baking pan and spread into an even layer (ideally about 1\u201d thick). Let cool, then cover and chill at least 1 hour and up to 1 week.",

"Preheat oven to 500\u00b0F. Heat garlic and \u00bc cup oil in a large skillet over medium, stirring occasionally, until garlic is fragrant and starting to brown, about 3 minutes. Add beans and red pepper flakes (if using), then, working in batches, add kale, letting it wilt slightly after each addition before adding more, and cook, stirring occasionally, until tender and evenly darkened in color, about 3 minutes. Stir in vinegar and salt and cook, still stirring occasionally, until liquid evaporates, about 2 minutes. Remove from heat and stir in \u00bc cup Parmesan.",

"Scrape kale mixture over prepared polenta and spread into an even layer. Drizzle with more oil and sprinkle with more Parmesan.",

"Transfer skillet to oven and bake until polenta is warmed through and topping is lightly crisped and browned, 8\u201310 minutes."

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{

"name": "Pantry Dinner Salad With Polenta Croutons",

"ingredients": [

"\u00bc cup extra-virgin olive oil",

"\u00bc cup red or white wine vinegar",

"1\u00bd tsp. Dijon or whole grain mustard",

"\u00bd tsp. honey or agave nectar",

"\u00bc tsp. kosher salt",

"\u00bc tsp. freshly ground black pepper",

"3 cups still-warm Big-Batch Parmesan Polenta",

"\u2153 cup finely grated Parmesan",



"2 Tbsp. extra-virgin olive oil",

"\u00bd red onion or 1 shallot, thinly sliced",

"1 (heaping) cup thinly sliced raw crunchy vegetables (such as fennel, radishes, and/or celery)",

"\u00bc tsp. kosher salt",

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

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

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

"\u00bd cup (loosely packed) tender herbs (such as basil, parsley, mint, and/or dill)"

],

"directions": [

"Whisk together oil, vinegar, mustard, honey, salt, and pepper in a small bowl (or shake together in a small jar). Set aside.",

"Pour polenta into a square or rectangular airtight container and spread into an even layer. Let cool, then cover and chill at least 1 hour and up to 1 week. (The polenta will set into a solid block.)",

"Turn out polenta onto a cutting board and cut into 1\u201d cubes. Place Parmesan in a wide shallow bowl and, working in batches, toss cubes in cheese to coat. Using your hands, press cheese against edges of polenta to adhere, then transfer to a plate.",

"Heat oil in a nonstick skillet over medium-high. Working in batches as needed, place as many polenta cubes as will fit in an even layer with 1\u201d space between each in skillet. Let fry, undisturbed, until bottoms are crisp and browned, about 4 minutes. Resist the urge to move the cubes before 3 minutes have passed to avoid pulling the Parmesan coating off the polenta. Turn over one at a time, making sure cubes don\u2019t stick together, and repeat cooking process with opposite sides of cubes. Transfer to a plate.",

"Toss onion, crunchy vegetables, and salt in a large bowl. Add radicchio, salami (if using), olives, and herbs and toss to combine. Drizzle reserved dressing over and toss gently to coat. Add warm croutons and gently toss again."

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