

Cook's Country

ALL-TIME BEST

30-MINUTE

SUPPERS



30
Foolproof
Recipes



Skillet Chicken with Spring Vegetables



WHY THIS RECIPE WORKS: Starting the asparagus in the microwave allows it to finish cooking in the tarragon pan sauce.

SKILLET CHICKEN WITH SPRING VEGETABLES Serves 4

3 pounds bone-in chicken pieces (split breasts cut in half, drumsticks, and/or thighs), trimmed	$\frac{1}{2}$ cup dry white wine
Salt and pepper	1 tablespoon minced fresh tarragon
1 tablespoon vegetable oil	1 pound asparagus, trimmed and cut on bias into 2-inch lengths
$\frac{1}{2}$ cup chicken broth	1 cup frozen peas
	2 tablespoons unsalted butter
	2 tablespoons minced fresh chives

1. Adjust oven rack to middle position and heat oven to 475 degrees. Season chicken with salt and pepper. Heat oil in 12-inch oven-safe skillet over medium-high heat until just smoking. Cook chicken skin side down until well browned, 6 to 10 minutes. Flip and cook until lightly browned on second side, about 2 minutes.
2. Add broth, wine, and $1\frac{1}{2}$ teaspoons tarragon and transfer to oven. Roast until breasts register 160 degrees and drumsticks/thighs register 175 degrees, 12 to 15 minutes. Transfer chicken to platter and tent with foil.
3. Meanwhile, microwave asparagus in covered bowl until just tender, about 3 minutes. Bring sauce to boil (skillet will be hot) over medium-high heat and cook until slightly thickened, about 3 minutes. Add peas and asparagus and cook until warmed through, about 1 minute. Off heat, whisk in butter, chives, and remaining $1\frac{1}{2}$ teaspoons tarragon. Season with salt and pepper to taste. Pour vegetables and sauce over chicken. Serve.



Grilled Chicken Parmesan



WHY THIS RECIPE WORKS: Smoky flavor makes chicken Parm even better.

GRILLED CHICKEN PARMESAN Serves 4

1 tablespoon unsalted butter	2 tablespoons chopped fresh basil
2 tablespoons finely chopped onion	1 tablespoon extra-virgin olive oil
Salt and pepper	6 (3- to 4-ounce) chicken cutlets, 1/2 inch thick, trimmed
1 garlic clove, minced	4 ounces mozzarella cheese, shredded (1 cup)
1 (14.5-ounce) can diced tomatoes	
1 ounce Parmesan cheese, grated (1/2 cup)	

1. Melt butter in medium saucepan over medium-low heat. Add onion and 1/2 teaspoon salt and cook until onion is golden brown, about 3 minutes. Add garlic and cook until fragrant, about 30 seconds. Stir in tomatoes and their juice and coarsely mash with potato masher. Increase heat to high and bring to boil. Reduce heat to medium-low and simmer until slightly thickened, about 10 minutes. Off heat, stir in Parmesan, basil, and oil. Season with salt and pepper to taste.

2. Pat chicken dry with paper towels and season with salt and pepper. Grill chicken over hot fire until well browned on first side, about 3 minutes. Flip chicken over and top each cutlet with 2 tablespoons tomato sauce. Divide mozzarella among cutlets. Cover and cook until mozzarella starts to melt and chicken registers 160 degrees, about 3 minutes. Transfer chicken to plate, tent with foil, and let rest for 5 minutes. Serve, passing remaining tomato sauce separately.

TEST KITCHEN NOTE: Hunt's makes our favorite canned diced tomatoes.



Grilled Chicken Caesar Pasta Salad



WHY THIS RECIPE WORKS: Grilling both the lettuce and the chicken imparts great smoky flavor to this pasta salad.

GRILLED CHICKEN CAESAR PASTA SALAD Serves 4

1	pound fusilli, penne, or other short, tubular pasta	2	garlic cloves, minced
	Salt and pepper	6	tablespoons extra-virgin olive oil
1½	cups mayonnaise	4	(6- to 8-ounce) boneless, skinless chicken breasts, trimmed
1	ounce Parmesan cheese, grated (½ cup), plus extra for serving	2	romaine lettuce hearts (12 ounces), halved lengthwise through core
2	tablespoons lemon juice		
1	tablespoon Worcestershire sauce		

1. Bring 4 quarts water to boil in large pot. Add pasta and 1 tablespoon salt and cook, stirring often, until al dente. Drain pasta, rinse under cold water until cool, and drain again.
2. Whisk mayonnaise, Parmesan, lemon juice, Worcestershire, garlic, ½ teaspoon salt, and ½ teaspoon pepper together in large bowl. Slowly whisk in ¼ cup oil until incorporated. Add pasta and toss to combine. Season with salt and pepper to taste.
3. Brush chicken and lettuce with remaining 2 tablespoons oil and season with salt and pepper. Grill chicken and lettuce over hot fire until chicken is cooked through and lettuce is charred, about 5 minutes per side for chicken and 1 to 2 minutes per side for lettuce. Transfer chicken and lettuce to cutting board; tent chicken with foil and let rest for 5 minutes. Roughly chop lettuce, toss with pasta, and transfer to platter. Slice chicken crosswise ½ inch thick and arrange on top of pasta. Sprinkle with extra Parmesan and serve.

Chicken Parmesan Salad



WHY THIS RECIPE WORKS: For a twist on the classic, we take the familiar crispy chicken breast and serve it with cherry tomatoes, peppery arugula, and little balls of fresh mozzarella (sold as bocconcini).

CHICKEN PARMESAN SALAD Serves 4

1 large egg	1 teaspoon grated lemon zest
1 cup panko bread crumbs	plus 1 tablespoon juice
Salt and pepper	
4 (4-ounce) chicken cutlets, $\frac{1}{2}$ inch thick, trimmed	12 ounces cherry tomatoes, halved
6 tablespoons vegetable oil	5 ounces (5 cups) baby arugula
$\frac{1}{4}$ cup pesto	4 ounces bocconcini, halved (1 cup)

1. Beat egg in shallow dish. Combine panko, $\frac{1}{4}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper in second shallow dish. Pat cutlets dry with paper towels and season with salt and pepper. Working with 1 cutlet at a time, dip cutlets in egg, then dredge in panko mixture, pressing to adhere. Heat 3 tablespoons oil in 12-inch nonstick skillet over medium heat until shimmering. Cook 2 cutlets until golden brown and crispy, about 2 minutes per side. Transfer to paper towel-lined plate. Repeat with remaining 3 tablespoons oil and remaining 2 cutlets. Tent with foil and let rest for 5 minutes.

2. Whisk pesto and lemon zest and juice together in large bowl. Add tomatoes, arugula, and bocconcini and toss to combine. Season with salt and pepper to taste. Arrange salad on serving platter. Slice cutlets crosswise into $\frac{1}{2}$ -inch-wide strips and place over salad. Serve.

TEST KITCHEN NOTE: If you can't find bocconcini, cut a larger ball of fresh mozzarella into $\frac{1}{2}$ -inch pieces.



Roasted Chicken Thighs



WHY THIS RECIPE WORKS: Browning the chicken in a skillet on the stovetop and then finishing it on a baking sheet in the oven leaves the skillet free for caramelizing the shallots.

ROASTED CHICKEN THIGHS WITH CREAMED SHALLOTS AND BACON

Serves 4

8 (5- to 7-ounce) bone-in chicken thighs, trimmed	8 shallots, peeled and halved lengthwise
Salt and pepper	½ cup brandy
1 tablespoon vegetable oil	¼ cup water
4 slices bacon, cut into 1-inch pieces	½ cup heavy cream
	1 tablespoon minced fresh thyme

1. Adjust oven rack to upper-middle position and heat oven to 450 degrees. Line rimmed baking sheet with foil. Pat chicken dry with paper towels and season with salt and pepper. Heat oil in 12-inch skillet over medium-high heat until just smoking. Cook chicken skin side down until well browned, about 8 minutes. Transfer chicken to prepared sheet, skin side up, and roast until chicken registers 175 degrees, 15 to 20 minutes.
2. Meanwhile, pour off fat from skillet. Add bacon and cook over medium heat until crisp, 6 to 8 minutes. Using slotted spoon, transfer bacon to paper towel-lined plate. Add shallots to now-empty skillet, cut side down. Cover and cook until well browned, about 3 minutes. Off heat, add brandy and water. Return skillet to heat and cook, covered, until shallots are tender, about 5 minutes.
3. Stir in cream and thyme and simmer, uncovered, until thickened, about 3 minutes. Season with salt and pepper to taste. Transfer creamed shallots to serving platter, arrange chicken on top, and sprinkle with bacon. Serve.



Pan-Seared Chicken Breasts

 **WHY THIS RECIPE WORKS:** Letting the tomatoes and fennel sit with salt for 15 minutes not only seasons the vegetables but also helps extract any unwanted moisture.

PAN-SEARED CHICKEN BREASTS WITH MARINATED TOMATOES

Serves 4

4	tomatoes, cored and cut into ½-inch-thick wedges	¼ cup extra-virgin olive oil
½	fennel bulb, stalks discarded, cored and sliced thin	2 ounces feta cheese, crumbled (½ cup)
	Salt and pepper	¼ cup chopped fresh parsley
4	(6- to 8-ounce) boneless, skinless chicken breasts, trimmed	1 shallot, halved and sliced thin
		2 tablespoons white wine vinegar
		1 garlic clove, minced

1. Toss tomatoes, fennel, and ½ teaspoon salt in bowl, then place in colander in sink and let sit for 15 minutes.
2. Meanwhile, pat chicken dry with paper towels and season with salt and pepper. Heat 2 tablespoons oil in 12-inch nonstick skillet over medium-high heat until just smoking. Cook chicken until golden brown and meat registers 160 degrees, about 6 minutes per side. Transfer chicken to plate, tent with foil, and let rest for 5 minutes.
3. Transfer drained tomatoes and fennel to large bowl and toss with feta, parsley, shallot, vinegar, garlic, remaining 2 tablespoons oil, ¼ teaspoon salt, and ¼ teaspoon pepper. Transfer tomato mixture to platter and top with chicken. Serve.

TEST KITCHEN NOTE: Serve with rice or crusty bread.



Pan-Seared Chicken with Mushroom Sauce



WHY THIS RECIPE WORKS: Cooking the chicken skin side down for the entire time ensures well-rendered, brown skin.

PAN-SEARED CHICKEN WITH MUSHROOM-SAGE SAUCE

Serves 4

4 (12-ounce) bone-in split chicken breasts, trimmed and halved crosswise	$\frac{1}{4}$ cup chopped fresh sage
Salt and pepper	$\frac{1}{4}$ cup white wine
1 tablespoon vegetable oil	$\frac{3}{4}$ cup heavy cream
8 ounces cremini mushrooms, trimmed and sliced thin	$\frac{1}{2}$ cup chicken broth

1. Pat chicken dry with paper towels and season with salt and pepper. Heat oil in 12-inch skillet over medium-high heat until just smoking. Cook chicken skin side down until well browned, about 5 minutes. Reduce heat to medium, cover, and cook until chicken registers 160 degrees, about 15 minutes. Transfer to plate and tent with foil.

2. Return now-empty skillet to medium-high heat. Add mushrooms, sage, shallot, $\frac{1}{4}$ teaspoon salt, and $\frac{1}{8}$ teaspoon pepper and cook, stirring occasionally, until any mushroom juice has evaporated, about 5 minutes. Add wine and cook until reduced by half, about 2 minutes. Add cream and broth and cook until slightly thickened, about 3 minutes. Season with salt and pepper to taste. Pour sauce over chicken. Serve.

TEST KITCHEN NOTE: You can use white button mushrooms in place of cremini mushrooms. Serve with noodles or rice.

Spice-Rubbed Roast Chicken Parts

 **WHY THIS RECIPE WORKS:** Thanks to the blender, the spice paste comes together quickly. We shave off more cooking time by using chicken parts instead of a whole chicken.

SPICE-RUBBED ROAST CHICKEN PARTS Serves 4

$\frac{1}{2}$ cup fresh mint leaves	2 teaspoons grated lime zest
$\frac{1}{3}$ cup olive oil	plus $\frac{1}{4}$ cup juice (2 limes)
6 garlic cloves, peeled	1 teaspoon minced habanero chile
Salt and pepper	3 pounds bone-in chicken
1 tablespoon ground cumin	pieces (split breasts cut in half, drumsticks, and/or thighs), trimmed
1 tablespoon smoked paprika	
1 tablespoon dried oregano	

1. Adjust oven rack to lowest position and heat oven to 450 degrees. Line rimmed baking sheet with foil. Process mint, oil, garlic, 1 tablespoon salt, 1 tablespoon pepper, cumin, paprika, oregano, lime zest and juice, and habanero in blender to smooth paste, about 30 seconds. Transfer spice paste to 1-gallon zipper-lock bag. Add chicken to bag, seal, and gently toss to coat chicken evenly with paste.

2. Arrange chicken skin side up on prepared sheet. Roast until well browned and breasts register 160 degrees and drumsticks/thighs register 175 degrees, about 25 minutes. Transfer to platter and let rest for 5 minutes. Serve.

TEST KITCHEN NOTE: For milder heat, substitute jalapeño for the habanero. Serve with lime wedges.



Arugula Salad with Steak Tips



WHY THIS RECIPE WORKS: Dressing spicy arugula with a simple vinaigrette and fortifying it with tender steak tips makes for a quick and elegant dinner salad.

ARUGULA SALAD WITH STEAK TIPS AND GORGONZOLA

Serves 4

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| 1 pound sirloin steak tips, trimmed | 1 teaspoon Dijon mustard |
| Salt and pepper | 1 teaspoon honey |
| 2 tablespoons plus $\frac{1}{4}$ cup olive oil | 12 ounces (12 cups) baby arugula |
| 1 shallot, minced | 6 ounces Gorgonzola cheese,
crumbled (1½ cups) |
| 2 tablespoons cider vinegar | |
| 2 garlic cloves, minced | |

1. Pat steak dry with paper towels and season with salt and pepper. Heat 2 tablespoons oil in 12-inch nonstick skillet over medium-high heat until just smoking. Cook steak until well browned all over and meat registers 125 degrees (for medium-rare), 8 to 10 minutes. Transfer to plate, tent with foil, and let rest for 5 minutes.

2. Whisk shallot, vinegar, garlic, mustard, honey, $\frac{1}{4}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper together in large bowl. Slowly whisk in remaining $\frac{1}{4}$ cup oil. Add arugula and Gorgonzola to vinaigrette and toss to combine. Season with salt and pepper to taste. Cut steak against grain into $\frac{1}{4}$ -inch-thick slices. Divide salad among individual dinner plates and top with sliced steak. Serve.

TEST KITCHEN NOTE: You can substitute any blue cheese for the Gorgonzola.

Strip Steaks with Sautéed Onion

✓ **WHY THIS RECIPE WORKS:** Searing the steaks in a traditional skillet allows for the buildup of fond, the flavorful browned bits in the bottom of the skillet. Cooking the mushrooms and onion in the same skillet with a splash of balsamic vinegar makes for a complex accompaniment.

STRIP STEAKS WITH SAUTÉED ONION AND MUSHROOMS

Serves 4

2 (1-pound) boneless strip or rib-eye steaks, 1 to 1½ inches thick	1 onion, halved and sliced thin
Salt and pepper	2 garlic cloves, minced
2 tablespoons vegetable oil	¼ cup balsamic vinegar
8 ounces cremini mushrooms, trimmed and sliced thin	3 tablespoons chopped fresh chives
	2 tablespoons unsalted butter

1. Pat steaks dry with paper towels and season with salt and pepper. Heat 1 tablespoon oil in 12-inch skillet over medium-high heat until just smoking. Cook steaks until well browned and meat registers 125 degrees (for medium-rare), about 5 minutes per side. Transfer to carving board, tent with foil, and let rest for 5 minutes.

2. Heat remaining 1 tablespoon oil in now-empty skillet over medium-high heat until just smoking. Add mushrooms, onion, ½ teaspoon salt, and ½ teaspoon pepper and cook until vegetables are well browned, about 5 minutes. Add garlic and cook until fragrant, about 30 seconds.

3. Stir vinegar and any accumulated meat juices into skillet and simmer, scraping up any browned bits, until sauce has thickened, about 1 minute. Off heat, stir in 2 tablespoons chives and butter. Season with salt and pepper to taste. Slice steaks and transfer to platter. Top with sauce and sprinkle with remaining 1 tablespoon chives. Serve.



Skillet Teriyaki Beef and Vegetables



WHY THIS RECIPE WORKS: Our easy stir-fry makes an all-in-one meal. No need for vegetables on the side.

SKILLET TERIYAKI BEEF AND VEGETABLES Serves 4

$\frac{1}{2}$ cup teriyaki sauce	$\frac{2}{3}$ cup water	2 tablespoons vegetable oil
$\frac{1}{2}$ cup water	2 tablespoons rice vinegar	3 carrots, peeled and sliced $\frac{1}{8}$ inch thick on bias
2 tablespoons rice vinegar	2 teaspoons cornstarch	8 ounces snow peas, strings removed
2 teaspoons cornstarch	1 (1½-pound) flank steak, trimmed	1 garlic clove, minced
1 (1½-pound) flank steak, trimmed	Salt and pepper	

1. Whisk teriyaki sauce, water, vinegar, and cornstarch in bowl. Pat steak dry with paper towels and season with salt and pepper. Heat 1 tablespoon oil in 12-inch nonstick skillet over medium-high heat until just smoking. Cook steak until well browned and meat registers 125 degrees (for medium-rare), about 5 minutes per side. Transfer to large plate and tent with foil.

2. Heat remaining 1 tablespoon oil in now-empty skillet over medium-high heat until shimmering. Add carrots and snow peas and cook until lightly browned, about 3 minutes. Add garlic and cook until fragrant, about 30 seconds. Transfer vegetables to platter.

3. Add teriyaki mixture and any accumulated meat juices to now-empty skillet and simmer until thickened, about 3 minutes. Slice steak thin on bias against grain and transfer to platter with vegetables. Spoon teriyaki sauce over top. Serve.

TEST KITCHEN NOTE: Annie Chun's All Natural Teriyaki Sauce is our taste-test winner. Serve with rice.



Quick Beef and Vegetable Soup



WHY THIS RECIPE WORKS: Quick-cooking ground beef is a great alternative to beef cubes for a meaty, satisfying soup that's ready in half an hour.

QUICK BEEF AND VEGETABLE SOUP Serves 4

1 pound 90 percent lean ground beef	8 ounces Yukon Gold potatoes, peeled and cut into ½-inch pieces
1 onion, chopped	6 ounces green beans, trimmed and cut on bias into 1-inch lengths
2 carrots, peeled and cut into ½-inch pieces	2 tablespoons chopped fresh parsley
1 teaspoon dried oregano	
Salt and pepper	
4 cups beef broth	
1 (14.5-ounce) can diced tomatoes	

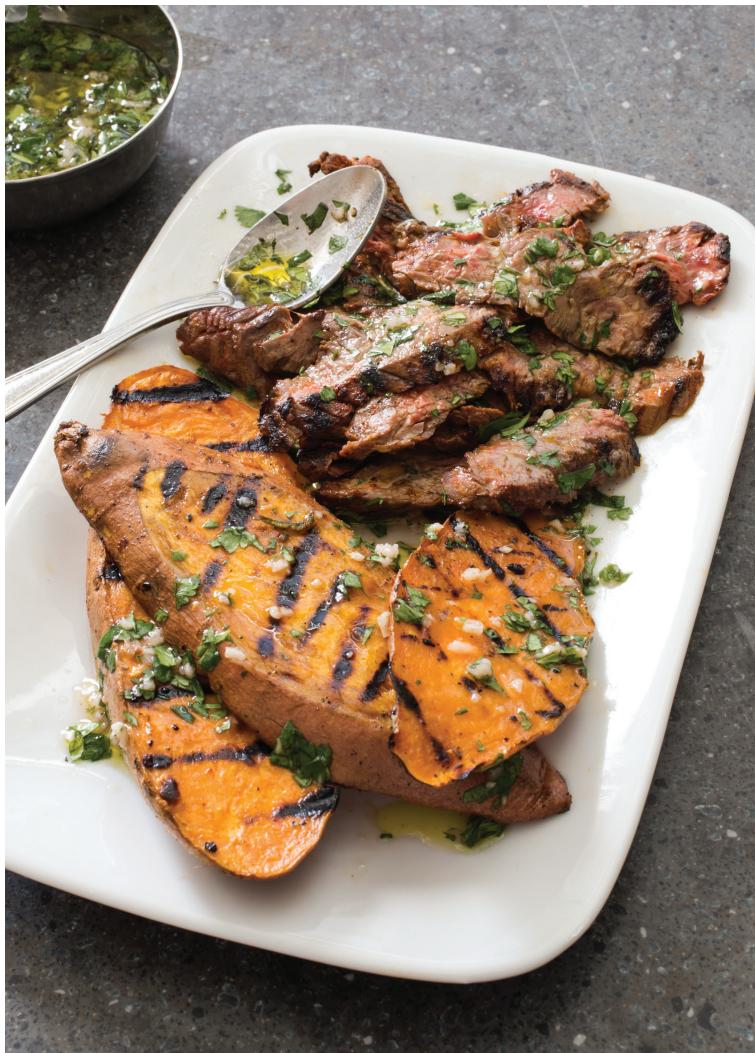
1. Cook beef, onion, carrots, oregano, 1 teaspoon salt, and ½ teaspoon pepper in Dutch oven over medium-high heat, breaking up beef with spoon, until no longer pink, about 6 minutes. Add broth, tomatoes and their juice, and potatoes. Bring to boil, reduce heat to low, and simmer, covered, until potatoes are almost tender, about 10 minutes.

2. Add green beans and cook, uncovered, until vegetables are tender and soup has thickened slightly, 10 to 12 minutes. Season with salt and pepper to taste. Serve, sprinkled with parsley.

TEST KITCHEN NOTE: You can substitute chicken broth for the beef broth if you prefer.



Grilled Skirt Steak and Sweet Potatoes



✓ **WHY THIS RECIPE WORKS:** Thin skirt steak cooks quickly. Microwaving the sweet potatoes ensures that they cook evenly on the grill.

GRILLED SKIRT STEAK AND SWEET POTATOES Serves 4

1½ pounds sweet potatoes, unpeeled, sliced lengthwise into ½-inch-thick planks	1 tablespoon smoked paprika
¼ cup extra-virgin olive oil	¼ teaspoon cayenne pepper
Salt and pepper	¼ cup chopped fresh cilantro
1½ pounds skirt steak, trimmed and cut into 4 pieces	2 tablespoons red wine vinegar
	2 garlic cloves, minced

1. Combine potatoes, 2 tablespoons oil, ½ teaspoon salt, and ½ teaspoon pepper in large bowl. Microwave, covered, until softened, 6 to 8 minutes, stirring halfway through microwaving. Pat steak dry with paper towels and sprinkle with paprika, cayenne, 1 teaspoon salt, and 1 teaspoon pepper. Combine cilantro, vinegar, garlic, ½ teaspoon salt, ½ teaspoon pepper, and remaining 2 tablespoons oil in separate bowl; set aside.

2. Grill steak over hot fire until well browned and meat registers 125 degrees (for medium-rare), 2 to 4 minutes per side. Grill potatoes until browned and tender, 2 to 4 minutes per side. Transfer steak to carving board and potatoes to platter and tent both with foil. Let steak rest for 5 minutes. Slice steak thin against grain and arrange next to potatoes. Drizzle sauce over steak and potatoes. Serve.

TEST KITCHEN NOTE: Be sure to slice the skirt steak thin against the grain to ensure tenderness.

Filets Mignons with Mushrooms



WHY THIS RECIPE WORKS: Covering the mushrooms speeds up the cooking time.

FILETS MIGNONS WITH MUSHROOMS Serves 4

4 (6- to 8-ounce) center-cut filets mignons, trimmed	1 shallot, minced
Salt and pepper	2 garlic cloves, minced
3 tablespoons vegetable oil	1 teaspoon minced fresh thyme
1 pound cremini mushrooms, trimmed and quartered	½ cup sweet Marsala
	2 teaspoons Worcestershire sauce
	2 teaspoons lemon juice

1. Pat steaks dry with paper towels and season with salt and pepper. Heat 2 tablespoons oil in 12-inch skillet over medium-high heat until just smoking. Add steaks and cook until well browned and meat registers 125 degrees (for medium-rare), about 6 minutes per side. Transfer steaks to platter and tent with foil.

2. Heat remaining 1 tablespoon oil in now-empty skillet over medium heat until shimmering. Add mushrooms, ¼ teaspoon salt, and ¼ teaspoon pepper; cover and cook until mushrooms release their juice, about 5 minutes. Uncover, increase heat to medium-high, and cook until moisture has evaporated and mushrooms are brown, about 5 minutes. Add shallot, garlic, and thyme and cook until fragrant, about 1 minute.

3. Stir in Marsala and Worcestershire, scraping up any browned bits, and cook until reduced by half, 3 to 5 minutes. Add lemon juice and any accumulated meat juices from platter. Season with salt and pepper to taste. Spoon sauce over steaks and serve.



Steak Tips with Red Wine Sauce



WHY THIS RECIPE WORKS: To build layers of flavor, we make the pan sauce in the skillet after cooking the steak tips. The browned bits left behind in the skillet add flavor to the sauce.

STEAK TIPS WITH RED WINE SAUCE Serves 4

1½ pounds sirloin steak tips, trimmed and cut into 2-inch pieces	1 shallot, minced
Salt and pepper	½ cup red wine
1 tablespoon vegetable oil	1 teaspoon packed brown sugar
4 tablespoons unsalted butter	½ cup beef broth
	¼ teaspoon minced fresh thyme

1. Pat steak tips dry with paper towels and season with salt and pepper. Heat oil in 12-inch skillet over medium-high heat until just smoking. Add steak tips and cook until well browned all over and meat registers 125 degrees (for medium-rare), 5 to 7 minutes. Transfer to plate and tent with foil.

2. Add 1 tablespoon butter to now-empty skillet and melt over medium heat. Add shallot and cook until softened, about 2 minutes. Add wine and sugar and simmer until nearly evaporated, about 3 minutes. Add broth and any accumulated meat juices from plate and simmer until liquid is reduced to ⅓ cup, about 3 minutes.

3. Off heat, whisk in remaining 3 tablespoons butter and thyme. Season with salt and pepper to taste. Return steak tips to skillet and toss with sauce. Serve.

TEST KITCHEN NOTE: Use a good-quality medium-bodied wine, such as a Côtes du Rhône or Pinot Noir.

Meatballs Florentine



WHY THIS RECIPE WORKS: We streamline the cooking (and cleaning) by cooking the meatballs, sauce, and pasta in the same pan.

MEATBALLS FLORENTINE Serves 4

1 pound meatloaf mix	Salt and pepper
3 ounces (3 cups) baby spinach, chopped	1 tablespoon olive oil
⅓ cup panko bread crumbs	1 (28-ounce) can crushed tomatoes
1 large egg, lightly beaten	2 cups water
5 garlic cloves, minced	8 ounces spaghetti, broken in half
	¼ cup chopped fresh basil

1. Combine meatloaf mix, 1 cup spinach, panko, egg, half of garlic, and 1 teaspoon salt in bowl and knead gently until incorporated. Form mixture into 3 dozen 1-inch meatballs. Heat oil in 12-inch nonstick skillet over medium-high heat until just smoking. Cook meatballs until well browned all over, about 5 minutes; transfer to plate.

2. Add remaining garlic to now-empty skillet and cook until fragrant, about 30 seconds. Stir in tomatoes, water, pasta, and ½ teaspoon salt and bring to boil. Cover, reduce heat to medium-low, and cook, stirring often, until pasta begins to soften, about 7 minutes. Add meatballs and continue to simmer, covered, until meatballs are cooked through and pasta is al dente, about 5 minutes. Off heat, stir in remaining 2 cups spinach and basil. Season with salt and pepper to taste. Serve.

TEST KITCHEN NOTE: You can substitute equal parts ground beef and ground pork for the meatloaf mix. Serve with grated Parmesan.



Three-Cheese Skillet Macaroni



WHY THIS RECIPE WORKS: Three potent cheeses give this mac and cheese layers of flavor, while canned evaporated milk keeps it creamy. Cooking the macaroni right in the sauce makes this a one-pan operation.

THREE-CHEESE SKILLET MACARONI Serves 4

2 tablespoons unsalted butter	6 ounces fontina cheese, shredded (1½ cups)
½ cup panko bread crumbs	4 ounces Gorgonzola cheese, crumbled (1 cup)
Salt and pepper	2 ounces Parmesan cheese, grated (1 cup)
3¾ cups water, plus extra as needed	
1 (12-ounce) can evaporated milk	
12 ounces (3 cups) elbow macaroni	
1 teaspoon cornstarch	

1. Melt butter in 12-inch nonstick skillet over medium-high heat. Add panko, ¼ teaspoon salt, and ¼ teaspoon pepper and cook, stirring frequently, until golden brown, about 5 minutes. Transfer to bowl and wipe out skillet.

2. Bring water, 1½ cups evaporated milk, and ½ teaspoon salt to boil in now-empty skillet over medium-high heat. Add macaroni and cook, stirring often, until al dente, 8 to 10 minutes.

3. Whisk cornstarch and remaining ¼ cup evaporated milk together in bowl and stir into skillet. Simmer until slightly thickened, 1 to 2 minutes. Off heat, stir in cheeses 1 handful at a time, adjusting consistency with extra water as needed. Season with pepper to taste. Sprinkle with toasted panko. Serve.

TEST KITCHEN NOTE: The cornstarch helps keep the cheese from breaking.

Farmers' Market Pasta



WHY THIS RECIPE WORKS: The leeks melt into the sauce and bind the pasta and vegetables.

FARMERS' MARKET PASTA WITH LEEKS, SPINACH, AND SUMMER SQUASH Serves 4

1 pound penne	6 ounces (6 cups) baby spinach, chopped coarse
Salt and pepper	
2 tablespoons olive oil	2 ounces Pecorino Romano cheese, grated (1 cup), plus extra for serving
1½ pounds leeks, white and light green parts only, halved lengthwise, sliced thin, and washed thoroughly	½ cup chopped fresh basil
3 garlic cloves, minced	2 tablespoons unsalted butter
2 yellow summer squash (8 ounces each), halved lengthwise and sliced ¼ inch thick	

1. Bring 4 quarts water to boil in Dutch oven. Add pasta and 1 tablespoon salt and cook, stirring often, until al dente. Reserve ¾ cup cooking water, then drain pasta.

2. Heat oil in now-empty pot over medium-high heat until shimmering. Add leeks and 1 teaspoon salt and cook until softened, about 3 minutes. Add garlic and cook until fragrant, about 30 seconds. Add squash and ¼ cup reserved cooking water and cook, covered, until squash is tender, about 4 minutes. Stir in pasta, remaining ½ cup reserved cooking water, spinach, Pecorino, basil, and butter until combined. Remove from heat and season with salt and pepper to taste. Serve, passing extra Pecorino separately.

TEST KITCHEN NOTE: You can substitute watercress or baby arugula for the spinach.



Skillet Penne with Chickpeas



WHY THIS RECIPE WORKS: Browning the cauliflower and onion deepens the flavor of the sauce, and chickpeas add substance in the absence of meat.

SKILLET PENNE WITH CHICKPEAS AND CAULIFLOWER Serves 4

3 tablespoons extra-virgin olive oil	2 teaspoons dried oregano
½ head cauliflower (1 pound), cored and cut into 1-inch pieces	1 (28-ounce) can crushed tomatoes
½ cup thinly sliced onion	2¼ cups chicken broth
Salt and pepper	1 (14-ounce) can chickpeas, rinsed
5 garlic cloves, minced	12 ounces (3¾ cups) penne

1. Heat oil in 12-inch nonstick skillet over medium-high heat until shimmering. Add cauliflower, onion, and ½ teaspoon salt and cook until vegetables are spotty brown, about 8 minutes. Add garlic and oregano and cook until fragrant, about 30 seconds.

2. Add tomatoes, broth, chickpeas, pasta, ½ teaspoon salt, and ¼ teaspoon pepper and stir to combine. Bring to simmer, reduce heat to medium, cover, and cook until pasta is al dente, 15 to 17 minutes. Serve.

TEST KITCHEN NOTE: Sprinkle with extra oil, fresh basil, and Parmesan cheese to serve.

One-Pan Shrimp Pad Thai



WHY THIS RECIPE WORKS: Pad thai sounds exotic, but it's fast and easy to make and requires just one skillet.

ONE-PAN SHRIMP PAD THAI Serves 4

8 ounces (3/8-inch-wide) rice noodles	2 tablespoons vegetable oil
1/3 cup lime juice (3 limes)	4 garlic cloves, minced
1/3 cup packed brown sugar	8 ounces (4 cups) mung bean sprouts
1/4 cup fish sauce	1/4 cup chopped fresh cilantro
1 pound extra-large shrimp (21 to 25 per pound), peeled and deveined	1/4 cup dry-roasted peanuts, chopped

1. Soak noodles in hot water until softened, stirring occasionally, about 15 minutes. Combine lime juice, sugar, and fish sauce in bowl. Pat shrimp dry with paper towels. Heat oil in 12-inch nonstick skillet over medium heat until just beginning to smoke. Add shrimp and garlic and cook, stirring occasionally, until shrimp are pink, about 4 minutes. Transfer to plate.

2. Return now-empty skillet to medium heat. Drain noodles and add to skillet. Cook until any residual moisture has evaporated, about 2 minutes. Add lime juice mixture and cook until thickened slightly, about 4 minutes. Add sprouts and shrimp to skillet and cook until shrimp are cooked through, about 3 minutes. Transfer to bowl, sprinkle with cilantro and peanuts, and serve.

TEST KITCHEN NOTE: Look for rice noodles at an Asian grocery store or in the international aisle of your supermarket.



Oven-Fried Fish Sticks



WHY THIS RECIPE WORKS: Firm, meaty haddock holds its shape during cooking.

OVEN-FRIED FISH STICKS WITH OLD BAY DIPPING SAUCE

Serves 4

$\frac{1}{2}$ cup plain Greek yogurt	2 large eggs
$\frac{1}{2}$ cup mayonnaise	2 cups panko bread crumbs
3 tablespoons Dijon mustard	2 tablespoons vegetable oil
2 tablespoons Old Bay seasoning	1 (2-pound) skinless haddock fillet,
Salt and pepper	1 inch thick, sliced crosswise
$\frac{3}{4}$ cup all-purpose flour	into 1-inch-wide strips

1. Adjust oven rack to middle position and heat oven to 450 degrees. Set wire rack in rimmed baking sheet and spray with vegetable oil spray. Whisk yogurt, $\frac{1}{4}$ cup mayonnaise, 1 tablespoon mustard, and 1 tablespoon Old Bay together in bowl. Season with salt and pepper to taste; set aside.

2. Combine $\frac{1}{2}$ cup flour, remaining 1 tablespoon Old Bay, $\frac{1}{4}$ teaspoon salt, and $\frac{1}{8}$ teaspoon pepper in shallow dish. Whisk remaining $\frac{1}{4}$ cup mayonnaise, remaining $\frac{1}{4}$ cup flour, remaining 2 tablespoons mustard, and eggs together in second shallow dish. Combine panko and oil in 12-inch skillet and toast over medium-high heat until lightly browned, about 5 minutes. Transfer toasted panko to third shallow dish. Pat haddock dry with paper towels and season with salt and pepper. Working with 1 strip at a time, coat haddock strips lightly with flour mixture; dip in egg mixture; and dredge in panko, pressing to adhere. Transfer to prepared wire rack and bake until crumbs are golden and haddock is cooked through, 10 to 12 minutes. Serve with reserved sauce.



Baked Haddock with Green Beans

 **WHY THIS RECIPE WORKS:** Crushed crackers add crunch to the topping.

BAKED HADDOCK WITH GARLIC GREEN BEANS Serves 4

4 (6- to 8-ounce) skinless haddock fillets, 1 inch thick	$\frac{1}{4}$ cup olive oil
Salt and pepper	1 tablespoon Dijon mustard
20 Ritz Crackers, crushed to coarse crumbs (1 cup)	1 tablespoon lemon juice
2 tablespoons minced fresh parsley	$\frac{1}{8}$ teaspoon cayenne pepper
	1 pound green beans, trimmed
	2 garlic cloves, minced

1. Adjust oven rack to middle position and heat oven to 450 degrees. Spray 13 by 9-inch baking dish with vegetable oil spray. Pat haddock dry with paper towels and season with salt and pepper. Place haddock in prepared dish.

2. Combine cracker crumbs with 1 tablespoon parsley. In separate bowl, combine 3 tablespoons oil, mustard, lemon juice, cayenne, and remaining 1 tablespoon parsley. Coat top and sides of haddock with oil mixture, then press cracker crumbs onto haddock. Bake until cracker crumbs are golden brown and haddock is opaque, about 15 minutes.

3. Meanwhile, heat remaining 1 tablespoon oil in saucepan over medium-high heat until shimmering. Add green beans and cook, stirring occasionally, until spotty brown, about 8 to 10 minutes. Stir in $\frac{1}{4}$ cup water and $\frac{1}{2}$ teaspoon salt, cover, and reduce heat to medium-low. Cook until green beans are nearly tender, 3 to 5 minutes. Remove lid and cook until liquid evaporates, about 1 minute. Add garlic and cook until fragrant, about 30 seconds. Season with salt and pepper to taste. Serve green beans with haddock.



Balsamic-Glazed Pork Cutlets



WHY THIS RECIPE WORKS: Reducing supermarket balsamic vinegar concentrates its flavor and creates a sticky glaze.

BALSAMIC-GLAZED PORK CUTLETS Serves 4

8 (3-ounce) boneless pork cutlets, 1/4 inch thick, trimmed	6 tablespoons balsamic vinegar
Salt and pepper	2 tablespoons packed brown sugar
2 tablespoons olive oil	2 tablespoons unsalted butter
1 garlic clove, minced	1 tablespoon chopped fresh parsley
	1 teaspoon Dijon mustard

1. Pat pork dry with paper towels and season with salt and pepper. Heat 1 tablespoon oil in 12-inch nonstick skillet over medium-high heat until just smoking. Cook 4 cutlets until golden brown on both sides and cooked through, about 2 minutes per side. Transfer to platter and tent with foil. Repeat with remaining 1 tablespoon oil and remaining 4 cutlets.

2. Reduce heat to medium, add garlic to now-empty skillet, and cook until fragrant, about 30 seconds. Add vinegar and sugar and cook until slightly thickened, about 3 minutes. Off heat, whisk in butter, parsley, and mustard. Season with salt and pepper to taste. Pour sauce over cutlets and serve.

TEST KITCHEN NOTE: Serve with buttery mashed potatoes.



Skillet Pork Chops with Apples



WHY THIS RECIPE WORKS: The sage-and-maple-syrup butter melts on the hot chops, forming a flavorful sauce without any extra cooking.

SKILLET PORK CHOPS WITH APPLES AND MAPLE-SAGE BUTTER

Serves 4

4 tablespoons unsalted butter, softened, plus 1 tablespoon unsalted butter
2 tablespoons maple syrup
1 tablespoon minced fresh sage
Salt and pepper

4 (6- to 8-ounce) boneless pork chops, $\frac{3}{4}$ to 1 inch thick, trimmed
2 Granny Smith apples, peeled, cored, halved, and cut into $\frac{1}{2}$ -inch-thick wedges
1 red onion, halved and sliced thin
1 tablespoon red wine vinegar

1. Combine softened butter, 1 tablespoon maple syrup, sage, $\frac{1}{4}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper in bowl; set aside. Pat chops dry with paper towels and season with salt and pepper. Melt remaining 1 tablespoon butter in 12-inch skillet over medium-high heat. Cook chops until well browned and meat registers 140 degrees, about 5 minutes per side. Transfer to platter and tent with foil.

2. Pour off all but 1 tablespoon fat from skillet. Add apples, onion, and $\frac{1}{4}$ teaspoon salt and cook, covered, over medium-high heat until softened, about 6 minutes. Stir in vinegar and remaining 1 tablespoon maple syrup and cook, uncovered, until apples start to brown, 2 to 4 minutes.

3. Stir any accumulated pork juices into apple-onion mixture and spoon around chops. Dollop chops with maple-sage butter. Serve.

TEST KITCHEN NOTE: You can also use Gala or Fuji apples here.



Pork Chops with Sautéed Zucchini



WHY THIS RECIPE WORKS: A flavorful compound butter of chives, whole-grain mustard, and lemon juice melts quickly on the hot pork chops.

PORK CHOPS WITH SAUTÉED ZUCCHINI AND MUSTARD BUTTER

Serves 4

4	tablespoons unsalted butter, softened	Salt and pepper
2	tablespoons minced fresh chives	4 (8- to 10-ounce) bone-in pork rib chops, $\frac{1}{2}$ inch thick, trimmed
1	tablespoon whole-grain mustard	1 tablespoon vegetable oil
1	teaspoon lemon juice	1½ pounds zucchini, trimmed and sliced $\frac{1}{4}$ inch thick
$\frac{1}{8}$	teaspoon cayenne pepper	

1. Combine butter, chives, mustard, lemon juice, cayenne, and $\frac{1}{8}$ teaspoon salt in small bowl; set aside.
2. Pat pork dry with paper towels and season with salt and pepper. Heat oil in 12-inch skillet over medium-high heat until just smoking. Add pork and cook until well browned and cooked through, about 4 minutes per side; transfer to large platter and tent with foil.
3. Add zucchini, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{2}$ teaspoon pepper to now-empty skillet and cook, stirring occasionally, over medium-high heat until tender, 5 to 7 minutes. Transfer zucchini to platter with pork chops. Dollop mustard butter over pork. Serve.

TEST KITCHEN NOTE: To make sure they cook at the same rate, look for rib chops of similar thickness.



Pork Cutlets with Sweet Potatoes

 **WHY THIS RECIPE WORKS:** We start the sweet potatoes in the microwave and then finish them in the skillet that we used to brown the pork.

PORK CUTLETS WITH SWEET POTATOES AND MAPLE PAN SAUCE

Serves 4

2 pounds sweet potatoes, peeled and cut into ½-inch pieces	8 (3-ounce) boneless pork cutlets, ¼ inch thick, trimmed
¼ cup vegetable oil	4 garlic cloves, sliced thin
Salt and pepper	½ cup maple syrup
2 teaspoons garam masala	2 tablespoons Dijon mustard
2 teaspoons ground cumin	2 tablespoons cider vinegar

1. Combine potatoes, 2 tablespoons oil, ½ teaspoon salt, and ½ teaspoon pepper in large bowl. Cover and microwave until potatoes are nearly tender, about 7 minutes; set aside.

2. Meanwhile, combine garam masala, cumin, 1 teaspoon salt, and ½ teaspoon pepper in bowl. Pat cutlets dry with paper towels and sprinkle with spice mixture. Heat 1 tablespoon oil in 12-inch nonstick skillet over medium-high heat until shimmering. Add 4 cutlets to skillet and cook until well browned and cooked through, about 2 minutes per side. Transfer to plate and tent with foil. Repeat with remaining 1 tablespoon oil and remaining 4 cutlets.

3. Add potatoes and garlic to now-empty skillet and cook over medium heat until browned and tender, about 5 minutes; transfer to platter. Add maple syrup, mustard, vinegar, and any accumulated pork juices to now-empty skillet and simmer over medium heat until thickened, about 2 minutes. Transfer cutlets to platter with potatoes and pour sauce over top. Serve.



Crisp Parmesan Pork Cutlets



WHY THIS RECIPE WORKS: We add an extra flour dip to the classic three-step breading method to ensure that the coating sticks and cooks up crisp.

CRISP PARMESAN PORK CUTLETS WITH TOMATO SAUCE

Serves 4

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| 1 cup plus 2 tablespoons all-purpose flour | 8 (3-ounce) boneless pork cutlets, ½ inch thick, trimmed |
| 3 large eggs | ¼ cup vegetable oil |
| 4 ounces Parmesan cheese, grated (2 cups), plus extra for serving | 1 cup jarred marinara sauce, warmed |
| Salt and pepper | 2 tablespoons chopped fresh basil |
| ½ teaspoon dried oregano | |

1. Place 1 cup flour in shallow dish. Beat eggs in second shallow dish. Combine Parmesan, 1 teaspoon salt, 1 teaspoon pepper, oregano, and remaining 2 tablespoons flour in third shallow dish. Pat cutlets dry with paper towels and season with salt and pepper. Working with one at a time, coat cutlets lightly with flour, dip in egg mixture, dredge in Parmesan mixture, and return to flour, pressing to adhere.

2. Heat 2 tablespoons oil in 12-inch nonstick skillet over medium heat until just smoking. Cook 4 cutlets until golden brown and cooked through, 3 to 5 minutes per side. Transfer to paper towel-lined plate. Wipe out skillet and repeat with remaining 2 tablespoons oil and remaining 4 cutlets. Arrange cutlets on serving platter and top with marinara sauce. Sprinkle with basil and extra Parmesan. Serve.

TEST KITCHEN NOTE: Serve with pasta or over polenta.

Pepper-Crusted Pork Tenderloin



WHY THIS RECIPE WORKS: To build layers of flavor, we cook the asparagus in the flavorful pan drippings the tenderloins leave behind.

PEPPER-CRUSTED PORK TENDERLOIN WITH ASPARAGUS AND GOAT CHEESE Serves 4

1 tablespoon minced fresh rosemary	2 pounds asparagus, trimmed and cut on bias into 2-inch lengths
Salt and coarsely ground pepper	¼ cup chicken broth
2 (12-ounce) pork tenderloins, trimmed	2 ounces goat cheese, crumbled (½ cup)
2 tablespoons extra-virgin olive oil	¼ cup balsamic vinegar
	2 tablespoons unsalted butter

1. Adjust oven rack to middle position and heat oven to 450 degrees. Set wire rack in rimmed baking sheet. Combine rosemary, 1 tablespoon pepper, and 1 teaspoon salt in bowl. Pat pork dry with paper towels and sprinkle with rosemary mixture.
2. Heat 1 tablespoon oil in 12-inch skillet over medium-high heat until just smoking. Cook pork until browned on all sides, 5 to 7 minutes. Transfer pork to prepared rack and roast until meat registers 140 degrees, about 15 minutes. Transfer to carving board, tent with foil, and let rest for 5 minutes.
3. Heat remaining 1 tablespoon oil in now-empty skillet over medium-high heat until shimmering. Add asparagus, broth, ¼ teaspoon salt, and ¼ teaspoon pepper and cook, covered, until tender, about 5 minutes; transfer asparagus to platter and top with goat cheese. Reduce heat to medium-low, add vinegar to now-empty skillet, and simmer until thickened, scraping up any browned bits, about 1 minute. Off heat, whisk in butter. Slice pork, arrange on platter with asparagus, and drizzle with sauce. Serve.



Hoisin-Glazed Pork Tenderloin



✓ **WHY THIS RECIPE WORKS:** A potent Asian-style glaze means you don't have to marinate the meat.

HOISIN-GLAZED PORK TENDERLOIN Serves 4

2 (12-ounce) pork tenderloins, trimmed	1 tablespoon ketchup
Salt and pepper	2 teaspoons soy sauce
$\frac{3}{4}$ cup chicken broth	1 tablespoon vegetable oil
$\frac{1}{4}$ cup hoisin sauce	2 scallions, sliced thin on bias
1 tablespoon packed brown sugar	1 teaspoon sesame seeds, toasted

1. Pound tenderloins between 2 sheets of plastic wrap to 1-inch thickness. Pat tenderloins dry with paper towels and season with salt and pepper. Whisk broth, hoisin, sugar, ketchup, and soy sauce together in bowl.
2. Heat oil in 12-inch nonstick skillet over medium heat until shimmering. Cook tenderloins until well browned on both sides and meat registers 140 degrees, about 7 minutes per side. Add hoisin mixture and simmer until slightly thickened, 2 to 5 minutes, turning tenderloins to coat.
3. Remove skillet from heat and let pork rest in sauce for 5 minutes, then slice $\frac{1}{2}$ inch thick. Serve, drizzled with glaze and sprinkled with scallions and sesame seeds.

TEST KITCHEN NOTE: Buy tenderloins that are of equal size and weight so they cook at the same rate; make sure they are no larger than 12 ounces, as bigger tenderloins won't fit in the skillet together.

Ham, Brie, and Apple Panini



WHY THIS RECIPE WORKS: The combination of smoky ham and almonds, tart apple, and creamy Brie makes for a satisfying dinner sandwich. A heavy Dutch oven turns a stovetop grill pan into a panini press.

HAM, BRIE, AND APPLE PANINI Serves 4

6	tablespoons mayonnaise	8	ounces thinly sliced deli Black Forest ham
¼	cup smoked almonds, chopped fine	1	Granny Smith apple, cored, halved, and sliced thin
2	teaspoons minced fresh tarragon	1	(8-ounce) wheel Brie cheese, halved, each half cut into 8 slices
	Salt and pepper		
8	(½-inch-thick) slices rustic bread		

1. Combine mayonnaise, almonds, tarragon, ¼ teaspoon salt, and ¼ teaspoon pepper in bowl. Spread mayonnaise mixture evenly on 1 side of 4 bread slices. Arrange ham, apple, and Brie in even layers over mayonnaise. Top with remaining 4 bread slices.

2. Heat 12-inch grill pan or nonstick skillet over medium heat until hot, about 1 minute. Place 2 sandwiches in pan, cheese side down, and weigh down with Dutch oven. Cook sandwiches until golden brown and cheese is melted, about 5 minutes per side. Transfer to wire rack and repeat with remaining 2 sandwiches. Serve.

TEST KITCHEN NOTE: Wrap the bottom of your Dutch oven in aluminum foil for easy cleanup.

