

Serves 4



- ✓ 1 large Navel orange
- ✓ 2 tablespoons extra-virgin olive oil
- ✓ 1 tablespoon Balsamic vinegar
- ✓ 1 tablespoon honey
- ✓ 4 cups arugula leaves
- ✓ Kosher salt
- ✓ Freshly ground black pepper



1 Cut the orange: Zest the orange and reserve. Peel the orange and break into natural sections. Discard the rind.

2 Make the salad: In a medium bowl, whisk the olive oil with the reserved orange zest and vinegar. Drizzle the honey on the sides of the bowl. Mix in the arugula with a pinch of salt and several “cracks” of black pepper. Add the orange sections. Toss to combine. Taste for seasoning.



Salad Arugula & Orange



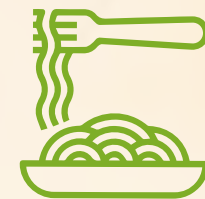
By Alex Guarnaschelli

This is a simple salad that exists to celebrate the natural combination of juicy, somewhat tart orange, peppery arugula and some rich olive oil as a connector. **It is a salad that won't sit or wait.** Get everything ready and then toss it together at the last minute. The orange is best when chilled.





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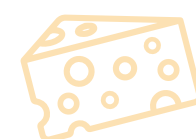
- ✓ 1/2 pound spaghetti
- ✓ 2 tablespoons extra-virgin olive oil
- ✓ 1 large zucchini, halved lengthwise and thinly sliced
- ✓ 1/2 cup freshly grated Parmesan cheese




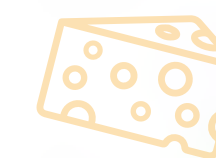
Cheesy Pasta



By Alex Guarnaschelli



I love making a dish like this from what I have on hand. I love zucchini or asparagus because they are light vegetables. I like to serve this as a side dish to a hearty main course. Mushrooms are so meaty that some simple white button mushrooms could easily work here too. You can use almost any type of pasta shape here. I am partial to spaghetti.

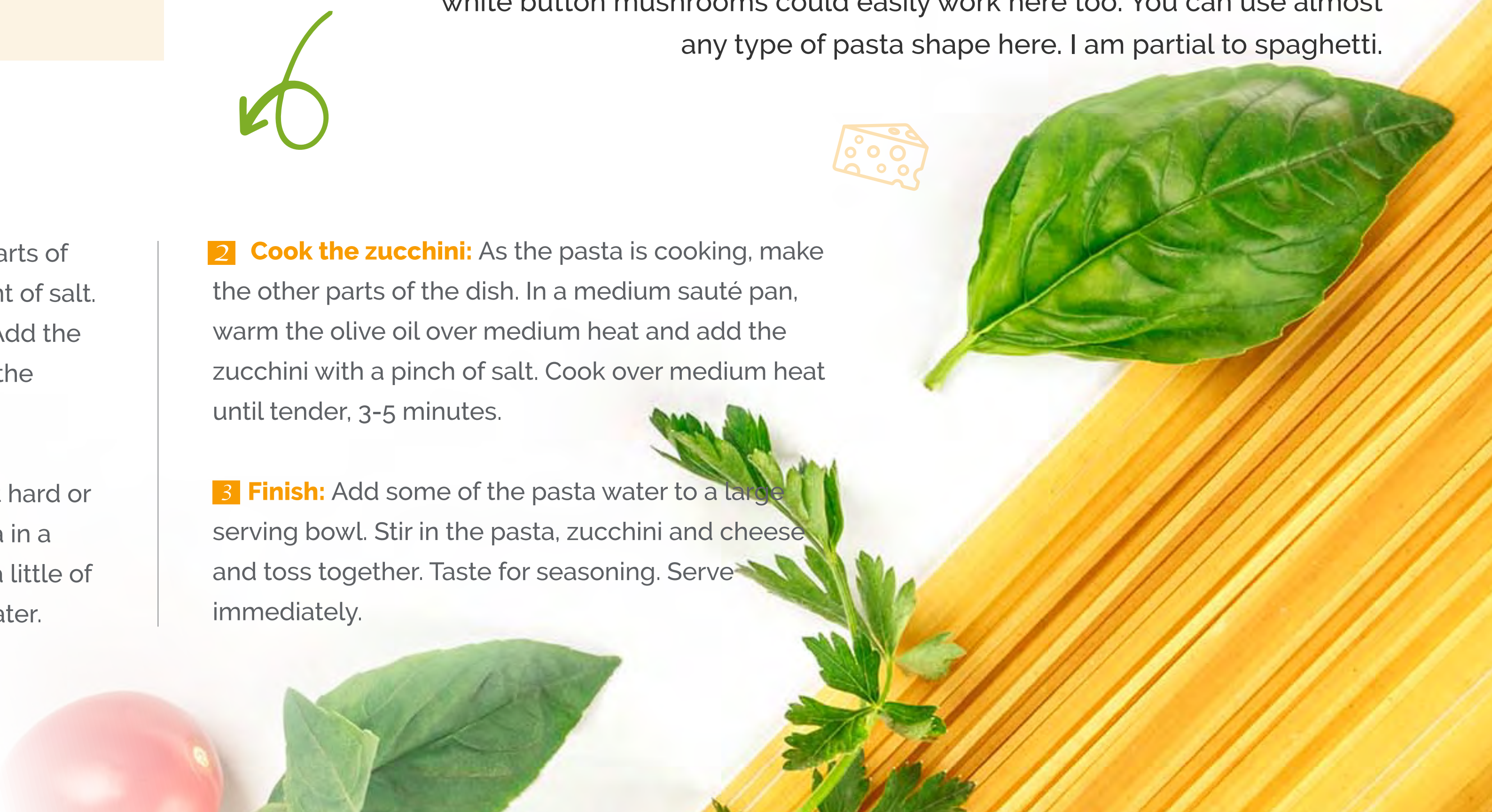


1 Cook the pasta: In a large pot, bring 6 quarts of water to a rolling boil. Add a generous amount of salt. The pasta water should taste like sea water. Add the pasta to the pot and stir so it doesn't stick to the bottom as it cooks.

Cook the pasta until "al dente", chewy but not hard or raw tasting, 8-10 minutes, and drain the pasta in a colander until the sauce is finished. Reserve a little of the pasta cooking liquid in case you need it later.

2 Cook the zucchini: As the pasta is cooking, make the other parts of the dish. In a medium sauté pan, warm the olive oil over medium heat and add the zucchini with a pinch of salt. Cook over medium heat until tender, 3-5 minutes.

3 Finish: Add some of the pasta water to a large serving bowl. Stir in the pasta, zucchini and cheese and toss together. Taste for seasoning. Serve immediately.





Serves 4



- ✓ 2 tablespoons extra-virgin olive oil
- ✓ One 3 ½ - 4 pound chicken, in parts, breasts halved, thighs and drumsticks
- ✓ Kosher salt
- ✓ 1/4 teaspoon red pepper flakes
- ✓ 2 medium yellow onions, thinly sliced
- ✓ 6 medium cloves garlic, thinly sliced
- ✓ 10-12 medium (8 ounces) white button mushrooms, thinly sliced
- ✓ 1 tablespoon red wine vinegar
- ✓ 1 28-ounce can whole, peeled tomatoes
- ✓ 2 bay leaves
- ✓ 4 sprigs fresh thyme

Classic Chicken Cacciatore

By Alex Guarnaschelli



Cacciatore means **"hunter's style"** and I always imagine a group of hunters gathered around a fire digging into bowls of this. It's the same way I imagine the crew from a fishing boat gathered on the dock for some fish stew. This dish is belly warming and tastes great the next day. While I add the thyme and bay leaves to the braise early on, I add them in and let it sit, almost like a teabag in a cup of tea, and then remove it before it takes over.

Sometimes less is more. You can mix breast and thigh meat or do all of one or all of the other for this recipe.



1 Brown the chicken: Heat a large skillet over high heat and add the oil. Arrange the chicken on a tray in a single layer, season with salt and pepper flakes. When the oil begins to smoke lightly, use a pair of metal tongs to carefully add the pieces, skin side down, to the oil.

Do not overcrowd the pan. Resist the temptation to move or turn the pieces. Allow them to brown on their first side over medium heat, 5-8 minutes. Turn the chicken pieces on their second side and brown them, 5-8 minutes. Transfer the chicken pieces to a tray and set aside.

2 Make the sauce: In the skillet where you browned the chicken, stir the onions, garlic and mushrooms. Season with salt and cook over medium heat, stirring frequently, until they turn light brown, 5-8 minutes. Add the vinegar and tomato and reduce until almost all liquid is gone, 5-8 minutes. Bring the tomatoes to a simmer and add the bay leaves and thyme.

3 Finish: Arrange the chicken pieces in a single layer in the tomato and pour any juices into the sauce as well. Keep the heat low and simmer until the chicken is cooked through, 30-35 minutes. Shut off the heat and let the chicken rest a few minutes. Remove and discard bay leaves and thyme. Taste for seasoning.

