

Goat Cheese, Lentil and Brown Rice Rolls

Ingredients:

Butter, for greasing the baking dish
6 large Swiss chard leaves (about 1 1/4 pounds)
Salt

Filling:

2 cups cooked short grain brown rice
1 packed cup baby arugula leaves, chopped
1 cup goat cheese, at room temperature (8 ounces)
1 cup cooked green lentils
1/2 cup chopped fresh mint leaves
1/4 cup extra-virgin olive oil
1 teaspoon kosher salt, plus extra for seasoning
1/2 teaspoon freshly ground black pepper, plus extra for seasoning
2 cloves garlic, minced
One 26-ounce jar marinara or tomato-basil sauce
1/2 cup grated Parmesan (2 ounces)
2 tablespoons olive oil, or unsalted butter diced into 1/4-inch pieces

Directions:

1. Preheat the oven to 400 degrees F.
2. Remove the thick stem from the center of each chard leaf. Cut each leaf in half lengthwise. Trim the ends from the leaves to make each leaf-half about 7 inches long and 5 inches wide. Bring a large pot of salted water to a boil over high heat. Add the chard leaves and cook for 10 seconds. Remove the leaves and rinse with cold water. Drain on paper towels and set aside.
3. For the filling: In a medium bowl, mix together the brown rice, arugula, goat cheese, lentils, mint, olive oil, 1 teaspoon salt, 1/2 teaspoon pepper and garlic. Season with additional salt and pepper.
4. Spoon 1/3 cup of the filling onto the end of each chard leaf and roll up like a jellyroll.
5. Spoon 1 cup marinara sauce on the bottom of the prepared pan. Arrange the rolls, seam-side down, in a single layer on top of the sauce. Spoon the remaining sauce on top and sprinkle with the Parmesan. Drizzle with olive oil or dot the top with butter, if using, and bake until the cheese begins to brown and the rolls are heated through, about 25 minutes.

Eggplant Ricotta Bites

Ingredients

1 medium eggplant

Kosher salt

All-purpose flour, for dredging

2 large eggs

3/4 cup breadcrumbs

1/4 cup grated Parmesan cheese

1 tablespoon plus 2 teaspoons extra-virgin olive oil, plus more as needed

2 large plum tomatoes, diced

2 teaspoons red wine vinegar

1 cup ricotta cheese

Shredded fresh basil, for topping

Directions:

1. Thinly slice the eggplant into rounds and season with salt. Pour some flour into a shallow dish. Beat the eggs in another dish. In a third dish, mix the breadcrumbs and Parmesan. Dredge the eggplant in the flour, then dip in the eggs and coat with the breadcrumb mixture.
2. Heat 1 tablespoon olive oil in a large skillet over medium heat. Working in batches, cook the eggplant until golden, about 2 minutes per side, adding more oil between batches, if necessary. Drain on paper towels and season with salt.
3. Toss the tomatoes with the remaining 2 teaspoons olive oil and the vinegar in a small bowl. Spoon some ricotta onto each eggplant slice. Top with the tomato mixture and basil.

Roasted Brussels Sprouts With Pomegranate and Hazelnuts

Ingredients

1 1/4 pounds Brussels sprouts, trimmed and halved
2 tablespoons canola oil
Kosher salt and freshly ground pepper
3 tablespoons pomegranate molasses
Seeds from 1 pomegranate
1/2 cup coarsely chopped toasted hazelnuts
Finely grated zest of 1 lime
1 tablespoon finely grated orange zest

Directions

1. Preheat the oven to 375 degrees F.
2. Put the Brussels sprouts in a medium roasting pan; toss with the canola oil and season with salt and pepper. Roast in the oven until light golden brown and a knife inserted into the centers goes in without any resistance, about 45 minutes.
3. Transfer the sprouts to a large bowl and add the pomegranate molasses, pomegranate seeds, hazelnuts, and lime and orange zests. Season with salt as needed.

Eggnog

Ingredients

2 cups nonfat milk
2 large strips orange and/or lemon zest
1 vanilla bean
2 large eggs plus 1 egg yolk
1/3 cup sugar
1 teaspoon cornstarch
White rum or bourbon (optional)
Freshly grated nutmeg, for garnish

Directions

1. Combine 1 1/2 cups milk and the citrus zest in a medium saucepan. Split the vanilla bean lengthwise and scrape out the seeds; add the seeds and pod to the saucepan and bring to a simmer over medium heat. Meanwhile, whisk the eggs, egg yolk, sugar and cornstarch in a medium bowl until light yellow.
2. Gradually pour the hot milk mixture into the egg mixture, whisking constantly, then pour back into the pan. Place over medium heat and stir constantly with a wooden spoon in a figure-eight motion until the eggnog begins to thicken, about 8 minutes. Remove from the heat and immediately stir in the remaining 1/2 cup milk to stop the cooking. Transfer the eggnog to a large bowl and place over a larger bowl of ice to cool, then chill until ready to serve.
3. Remove the zest and vanilla pod. Spike the eggnog with liquor, if desired, and garnish with nutmeg.

Roasted Fennel with Charred Tomatoes, Olives, and Pecorino

Ingredients

2 large bulbs fennel, quartered through the core
4 tablespoons extra-virgin olive oil
Kosher salt and freshly ground pepper
2 ounce piece pecorino cheese
4 plum tomatoes, halved
1/3 cup pitted kalamata olives, halved
2 tablespoons chopped fresh flat-leaf parsley

Directions

1. Preheat the oven to 375 degrees F. Nestle the fennel into a skillet, baking dish, or sheet pan so that it fits in one layer. Drizzle with the olive oil, turning to coat all sides. Season with salt and pepper, then finely grate half the pecorino cheese over the top. Roast until the fennel is fork-tender, about 45 minutes.
2. Place the tomatoes, cut-side up, on top of the fennel. Turn the oven to broil. Broil the tomatoes until slightly charred and warmed through, 6 to 8 minutes. Sprinkle the olives and crumble the remaining pecorino cheese over the top before serving. Garnish with the parsley.

Roasted Cauliflower with Capers and Chile

Ingredients

1 head cauliflower
5 tablespoons extra-virgin olive oil
Kosher salt and freshly ground pepper
2 tablespoons capers
1 Fresno chile, sliced
1/4 cup white wine
2 tablespoons cold butter

Directions

1. Preheat the oven to 400 degrees F. Core the cauliflower and cut into florets. Toss the florets, 3 tablespoons olive oil, salt, and pepper on a baking sheet. Roast until tender, about 30 minutes.
2. Cook the capers and chile in the remaining 2 tablespoons olive oil in a hot skillet for 1 minute. Add the wine and cook until reduced by half, about 1 minute. Stir in the butter and season with salt and pepper. Add the cauliflower and toss to coat.

Scalloped Potatoes With Roasted Chiles

Ingredients

1 medium poblano chile pepper, halved and seeded
2 tablespoons unsalted butter, plus more for the baking dish
1/2 small onion, thinly sliced
2 cloves garlic, thinly sliced
2 teaspoons chopped fresh thyme
2 pounds Yukon Gold potatoes, peeled and sliced 1/8 inch thick
2 1/2 cups low-sodium chicken broth
Salt and freshly ground pepper
1/4 cup grated parmesan cheese
Mexican crema or sour cream, for topping (optional)

Directions

1. Put the poblano cut-side down on a baking sheet and bake until they start to turn brown. Transfer to a bowl, cover with plastic wrap and let cool 5 minutes. Peel the skin off the poblano under cold running water, then chop into small pieces.
2. Preheat the oven to 400 degrees F. Lightly butter a 2-quart baking dish. Heat 2 tablespoons butter in a large skillet over medium-high heat. Add the onion, garlic and thyme and cook, stirring frequently, until the onion is soft, about 5 minutes. Add the potatoes, chicken broth, 1 1/2 teaspoons salt, and pepper to taste and bring to a boil. Reduce the heat to medium and cook, stirring gently, until the potatoes are tender, 10 to 12 minutes.
3. Arrange half of the potato-broth mixture in the prepared baking dish in an even layer. Sprinkle with half each of the roasted poblano and parmesan. Repeat with the remaining potato-broth mixture, poblano and parmesan. Bake until bubbly and slightly golden, about 35 minutes. Let stand 15 minutes before serving. Thin some crema or sour cream with water and serve alongside for topping.

Scallop and Shrimp Cocktail

Ingredients

Kosher salt

1/2 pound jumbo sea scallops (6 to 8)

1/3 cup finely chopped red onion

1/4 cup clam-tomato juice (such as Clamato)

1/4 cup ketchup

1/4 cup fresh lime juice

3 tablespoons chopped fresh cilantro

1 teaspoon seeded and finely chopped serrano chile pepper 1 teaspoon hot sauce

Freshly ground pepper

1/2 pound cooked small shrimp, peeled and deveined

Saltines or tortilla chips, for serving

Directions

1. Bring a pot of salted water to a boil. Add the scallops, reduce the heat and poach gently for about 2 minutes. Drain well and chill at least 30 minutes, or up to overnight.
2. Stir together the onion, clam-tomato juice, ketchup, lime juice, cilantro, serrano chile and hot sauce in a large bowl. Season with salt and pepper.
3. Quarter the scallops. Add the scallops and shrimp to the sauce and stir gently to combine. Divide among 4 glasses or bowls. Serve with saltines or chips.

Roasted Balsamic Onions

Ingredients

3 large white onions, peeled and quartered
3 tablespoons olive oil
Kosher salt and freshly ground black pepper
1/4 cup balsamic vinegar
1/2 teaspoon sugar

Directions

1. Preheat the oven to 350 degrees F.
2. In a large bowl, toss the onion quarters with the olive oil, balsamic vinegar, sugar, and season with salt and pepper. Place in an ovenproof, large, nonstick skillet, spreading them out in an even layer. Cover the skillet with aluminum foil. Roast for 20 to 25 minutes, and then remove the foil. Toss the onions well to coat with the reduced balsamic glaze and put back in the oven to roast another 20 to 25 minutes.