

Chopped "Wedge" Salad with Heirloom Tomatoes

25 Minutes

Ingredients

4 slices applewood smoked bacon
1/2 small red onion finely chopped
2 Tbsp white wine vinegar
Kosher salt and pepper
1/2 cup sour cream
1/4 cup mayonnaise
2 1/2 Tbsp fresh lemon juice
Worcestershire sauce
3 oz blue cheese crumbled and divided
1 3/4 lbs mixed color heirloom tomatoes
Flaky sea salt
1 head iceberg lettuce cored and chopped into 1 in pieces

Instructions

1. Heat oven to 400°F. Arrange bacon on foil-lined rimmed baking sheet and roast, turning after 15 minutes, until golden brown and crisp, 20 to 24 minutes total. Transfer to a paper towel-lined plate to absorb excess fat. Transfer to a cutting board and roughly chop.
2. Meanwhile, in a small bowl, toss onion with vinegar and 1/4 tsp kosher salt. Let sit, tossing occasionally, until ready to serve.
3. In a large bowl, whisk together sour cream, mayonnaise, lemon juice, a dash of Worcestershire sauce and 1/4 tsp each kosher salt and pepper. Fold in one-third of blue cheese.
4. Slice tomatoes and arrange on a serving platter. Season with 1/2 tsp flaky sea salt. Add lettuce to dressing and gently toss to coat, then arrange on top of tomatoes.
5. Drain pickled onion and scatter over salad along with bacon bits and remaining blue cheese, then sprinkle with cracked pepper.

Serves 8

Green Chile and Cheddar Burgers

Makes three big burgers or four tiny burgers

1 pound ground beef (either 85% or 90% lean)

Salt

Pepper

Whole green chiles in a can

Extra sharp cheddar cheese (sliced)

Your choice of toppings (bbq, mayo, tomato, lettuce, bun, etc.)

Simply make up your burgers by patting the ground beef into burger shapes and then sprinkling salt and pepper on both sides. Grill as you will for your taste of doneness and before they are completely done, add chile and cheese on top of the burger for the last few minutes to heat through and melt.

Enjoy!

Ginger Shrimp & Vegetables

Ingredients

1 ½ lb medium shrimp, peeled, deveined, and patted dry
3 carrots, thinly bias-sliced
3 cups broccoli florets
1 cup snow peas, trimmed
2 Tbsp canola oil
2 Tbsp reduced-sodium soy sauce
1 Tbsp fish sauce
1 tsp orange juice
1 Tbsp fresh ginger, grated
2 cloves garlic, minced
¼ tsp black pepper
¼ tsp crushed red pepper
Orange slices and fresh cilantro, for serving (optional)

Instructions

Preheat oven to 400°F.

In a 15×10×1-inch baking pan, combine shrimp, carrots, broccoli, and snow peas.

In a small bowl whisk together canola oil, soy sauce, fish sauce, orange juice, ginger, garlic, black pepper, and crushed red pepper. Pour over shrimp and vegetables; toss to coat.

Roast 10 to 15 minutes or until vegetables are crisp-tender and shrimp is opaque.

If desired, serve with orange slices and cilantro.

Green Chile Enchiladas

With their spicy green chile sauce and a blanket of melty cheese, these hearty vegetarian enchiladas will satisfy even the most resolute meat eater.

By **Ananda Eidelstein** | Updated on August 17, 2022

Hands On Time: 30 mins

Total Time: 1 hr

Yield: 4 serves

Ingredients

- 2 tablespoons canola oil
- 2 teaspoons ground cumin
- 1 yellow onion, seeded and chopped
- 1 poblano chile, chopped
- 1 teaspoon kosher salt, divided
- 1 cup fresh or frozen corn kernels (from 2 ears)
- 1 15-oz. can black beans, drained and rinsed
- 6 ounces Monterey Jack cheese, shredded (about 1½ cups), divided
- 1 ⅔ cups tomatillo salsa or salsa verde
- 1 4.5-oz. can chopped green chiles, drained
- ¾ cup packed fresh cilantro leaves, plus more for serving
- ½ cup sour cream, divided
- 8 6-in. corn tortillas

Directions

Step 1

Preheat oven to 400°F. Heat oil in a large skillet over medium. Add cumin and cook, stirring often, until fragrant, about 30 seconds. Add onion, poblano, and ½ teaspoon salt and cook, stirring occasionally, until softened, about 10 minutes. Add corn and cook, stirring, until tender, about 2 minutes. Remove from heat and stir in beans and 1 cup cheese. Set aside.

Step 2

Process tomatillo salsa, green chiles, cilantro, $\frac{1}{4}$ cup sour cream, and remaining $\frac{1}{2}$ teaspoon salt in a blender until smooth.

Step 3

Spread $\frac{3}{4}$ cup sauce in the bottom of a 2-quart baking dish. Place about $\frac{1}{2}$ cup bean mixture in each tortilla, roll up, and lay seam side down in dish. Top with remaining sauce and cheese. Bake until bubbling and beginning to brown, about 20 minutes. Let stand for 10 minutes. Top with remaining sour cream and cilantro.

Explore more:

Food

Recipes

Was this page helpful?





Lemon Sheet-Pan Chicken

🕒 Total Time Prep: 20 Min. + Marinating
Bake: 40 Min.

Yield 6 Servings

★★★★☆ **🏆 Contest Winner**

✅ Test Kitchen Approved

Lemon sheet-pan chicken features juicy chicken and tender potatoes drizzled with a zesty garlic-lemon marinade. Everything roasts together in one pan for an easy family-friendly meal with minimal cleanup.

Ingredients

- 1/4 cup olive oil
- 2 tablespoons lemon juice
- 3 garlic cloves, minced
- 1-1/2 teaspoons minced fresh thyme or 3/4 teaspoon dried thyme
- 1 teaspoon salt
- 1/2 teaspoon minced fresh rosemary or 1/4 teaspoon dried rosemary, crushed
- 1/4 teaspoon pepper
- 6 bone-in chicken thighs
- 6 chicken drumsticks
- 1 pound baby red potatoes, halved

- 1 medium lemon, sliced
- 2 tablespoons minced fresh parsley

Directions

- 1 Preheat oven to 425°. In a small bowl, whisk the first 7 ingredients until blended. Pour 1/4 cup marinade into a large bowl or shallow dish. Add chicken and turn to coat. Refrigerate 30 minutes. Cover and refrigerate remaining marinade.
- 2 Drain chicken, discarding any remaining marinade in bowl. Place chicken in a 15x10x1-in. baking pan; add potatoes in a single layer. Drizzle reserved marinade over potatoes; top with lemon slices. Bake until a thermometer inserted in chicken reads 170°-175° and potatoes are tender, 40-45 minutes. If desired, broil chicken 3-4 inches from heat until deep golden brown, about 3-4 minutes. Sprinkle with parsley before serving.

Nutrition Facts

1 chicken thigh and 1 chicken leg with 1/2 cups potatoes: 483 calories, 29g fat (7g saturated fat), 128mg cholesterol, 507mg sodium, 15g carbohydrate (1g sugars, 1g fiber), 39g protein.

“

Everyone needs an easy meal. Try this sheet-pan chicken with roasted potatoes for a simple and tasty meal guaranteed to please the whole family. If you use fresh lemon juice, garnish each serving with a little lemon zest for bright flavor. —Andrea Potischman, Menlo Park, California

RECIPE CREATOR

”

Spaghetti and Fresh Tomatoes



Recipe courtesy of Katie Lee Biegel

From: Food Network Magazine



"This recipe is on repeat at our house when tomatoes are at their peak. I like to serve it with one of my wines, Kind of Wild montepulciano. It's my go-to summer red."

Level: Easy

Total: 30 min

Active: 20 min

Yield: 4 servings

Ingredients:

2 pints cherry, grape or sungold tomatoes, halved
1/4 cup extra-virgin olive oil, plus more as needed
1 small clove garlic, minced
Kosher salt and freshly ground pepper
1 pound thin or regular spaghetti
1/4 cup grated Parmesan cheese, plus more for garnish
1/4 cup grated Pecorino-Romano cheese
1 handful fresh basil, torn

Directions:

1 Combine the tomatoes, olive oil and garlic in a large bowl. Season with salt and pepper and let stand 20 minutes.

2 Meanwhile, bring a large pot of salted water to a boil. Add the pasta and cook as the label directs for al dente.

Using tongs, take the pasta directly from the boiling water and add it to the bowl with the tomatoes, reserving the cooking water (or reserve 1/4 cup cooking water, then drain).

3 Add the Parmesan, pecorino and basil and toss, adding some of the reserved cooking water and more olive oil as needed, until the pasta is coated. Serve garnished with more Parmesan.



Photograph by Ghazalle Badiozamani