

# Waffle chicken fingers

[ SERVES 4 ] [ 30 MINUTES ]

#DECADENT #SNACK #IS IT BREAKFAST, TOO?

## INGREDIENTS

FOR THE DIPPING SAUCE

1/2 cup pure maple syrup  
2 tablespoons hot sauce

FOR THE CHICKEN FINGERS

1 large egg  
1/4 cup buttermilk  
1 tablespoon yellow or Dijon mustard  
Kosher salt and freshly ground pepper  
2 large skinless, boneless chicken breasts,  
each cut into 8 strips  
8 thawed frozen whole-wheat or regular  
waffles, torn into pieces  
Vegetable or peanut oil, for frying

## DIRECTIONS

Make the dipping sauce: Whisk the maple syrup and hot sauce in a bowl.

Make the chicken fingers: Whisk the egg, buttermilk, mustard and 1/2 teaspoon each salt and pepper in a large bowl. Add the chicken and toss to coat.

Pulse the waffles in a food processor to make fine crumbs. Transfer the crumbs to a baking sheet. Heat 1/2 inch of vegetable oil in a large skillet or heavy-bottomed pot until hot but not smoking. Remove the chicken from the egg mixture, shaking off any excess, and coat with the waffle crumbs, pressing firmly to adhere. Fry the chicken in batches, adjusting the heat if necessary, until golden brown and cooked through, about 2 minutes per side. Transfer to a rack set over a baking sheet to drain. Serve with the dipping sauce.



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# Carrot ginger soup

[ SERVES 4 ] [ 30 MINUTES ]

#DINNER

## INGREDIENTS

3 Tbsp unsalted butter  
1 1/2 pounds carrots (6-7 large carrots), peeled and sliced thin  
2 cups chopped white/yellow onion  
Salt  
1 teaspoon minced ginger  
2 cups chicken stock or vegetable stock  
2 cups water  
3 large strips of zest from an orange  
Chopped chives, parsley, dill or fennel for garnish

## DIRECTIONS

Sauté onions and carrots: Melt the butter in a soup pot over medium heat and cook the onions and carrots, stirring occasionally, until the onions soften, about 5 to 8 minutes. Do not let the onions or carrots brown. Sprinkle a teaspoon of salt over the carrots and onions as they cook.

Add stock and water, ginger, and strips of orange zest. Bring to a simmer, cover, and cook until the carrots soften, about 20 minutes.

Remove the strips of orange zest! It's easy to forget this step, and if you forget and purée the soup with the strips of zest still in it, the soup may be too bitter for your taste.

Purée soup: Purée the soup with a stick blender, or working in small batches, pour the soup into a blender and purée until completely smooth. Only fill the blender bowl a third full with the hot liquid and keep one hand pressing down on the cap of the blender to keep it from popping off.

Add more salt to taste. (You will need more salt if you are using homemade unsalted stock or unsalted butter.)

Garnish with chopped chives, parsley, or fennel fronds.

# Ramen carbonara

[ SERVES 2 ] [ 25 MINUTES ]

#WEEKNIGHT DINNER #PANTRY DINNER

## INGREDIENTS

- 6 to 8 slices bacon or pancetta, cut crosswise into 1/2-inch strips or lardons (4 to 6 ounces)
- 2 cups boiling water
- 3 tablespoons butter, plus more for frying eggs
- 1 cup grated Parmesan or pecorino, or a combination (about 4 ounces)
- 2 (3-ounce) packages ramen noodles (noodle blocks only; discard the seasoning packs)
- 2 eggs, whisked together until smooth
- Kosher salt and black pepper
- 2 whole eggs, room temperature (optional)

## DIRECTIONS

In a large skillet (preferably nonstick), cook bacon over medium heat until fat is rendered and meat is cooked through. Adjust the heat as needed to prevent scorching. When bacon is cooked, use a slotted spoon to transfer it to a paper-towel-lined plate. Set aside.

Pour off the extra bacon fat in the pan, leaving behind any browned bits stuck on the bottom. Return pan to medium-high heat and add boiling water, butter and half the cheese. Stir, scraping up bacon bits, and bring to a boil. Add noodle blocks and boil, gently separating the strands as they soften, until noodles are almost cooked through, about 3 minutes. The noodles will absorb some of the liquid, and there will be a thick broth in the pan. Keep the heat high; you want most of the liquid to evaporate.

Reduce heat to low. Add whisked eggs, stir into noodles very well, and cook, stirring constantly and scraping the bottom of the pan, about 1 minute. The sauce should remain quite runny; the eggs will continue to cook after you remove them from the heat. Mix in cooked bacon, remaining cheese and plenty of black pepper and immediately remove from the heat. Scrape mixture into 2 large serving bowls. If not making fried eggs, serve immediately, grinding pepper over the top of each bowl.

If making fried eggs, cover the noodle bowls to keep them warm. Return empty pan to medium heat, add a lump of butter, and swirl until melted and foaming. Crack the eggs into the pan and fry until yolks are just set and edges are brown, about 3 minutes. Transfer to noodle bowls, grind on more pepper, and serve immediately.

# Caesar pasta salad

[ SERVES 6 - 8 ] [ 30 MINUTES ]

#DINNER

## INGREDIENTS

### CROUTONS

3 cups 1/3-inch-diced day-old bread

2 tablespoons olive oil

1/2 cup freshly grated Parmesan

1/4 teaspoon kosher salt

### DRESSING

1 cup freshly grated Parmesan

1/2 cup reduced-fat buttermilk

1/4 cup reduced-fat Greek yogurt

1/4 cup extra-virgin olive oil

1/2 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

2 cloves garlic, smashed and peeled

### SALAD

2 hearts of romaine lettuce, cut into 1/3-inch pieces

2 ears of corn, kernels removed

8 ounces tricolored fusilli, cooked and cooled

## DIRECTIONS

For the croutons: Preheat the oven to 400°F.

On a small rimmed baking sheet, toss the cubed bread with the olive oil, Parmesan and salt. Bake until golden brown and crispy, about 15 minutes.

For the dressing: Meanwhile, in a large bowl, whisk together the Parmesan, buttermilk, yogurt, olive oil, salt, pepper and garlic. Set aside to let the flavors marry for 5 minutes.

For the salad: Remove the cloves of garlic from the dressing and discard. To the bowl of dressing, add the lettuce, corn, pasta and croutons. Toss well to coat.

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