



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home

Edition #6

What can you do with that package of spaghetti in your cupboard? Quite a lot, as it turns out. We've collected some of the best recipes for you to try!

Spaghetti with Sun-Dried-Tomato-Almond Pesto

½ cup drained oil-packed sun-dried tomatoes (3 ounces)
⅓ cup salted roasted almonds
1 large garlic clove, sliced
½ cup extra-virgin olive oil, plus more for drizzling
Salt and freshly ground pepper

½ cup fresh breadcrumbs
or panko crumbs
12 ounces spaghetti
2 tablespoons chopped parsley

In a food processor, pulse the tomatoes, almonds and garlic. Add ¼ cup of the oil and puree. Season with salt and pepper.

In a skillet, toast the breadcrumbs in 2 tablespoons of the oil, stirring, until golden. Transfer the crumbs to a plate and season with salt and pepper.

In a large pot of boiling salted water, cook the pasta until al dente. Drain, reserving ½ cup of the cooking liquid. In the pot, toss the pasta with the pesto, reserved cooking water and remaining 2 tablespoons of oil until the sauce clings to the pasta. Transfer the pasta to bowls, sprinkle with the breadcrumbs and parsley and drizzle with olive oil. Serve. Serves 4.

Note: Add a drained can of tuna to the sauce right before serving if you'd like more protein.

Baked Four-Cheese Spaghetti

1½ pounds spaghetti
8 ounces Fontina, coarsely shredded (2 cups)
8 ounces mozzarella, coarsely shredded (2 cups)

8 ounces Gruyère, coarsely shredded (2 cups)
4 ounces blue cheese, crumbled
Salt and freshly ground pepper

Preheat the oven to 350°F. Lightly butter a 9-inch by-13-inch baking dish. Cook the spaghetti in a large pot of boiling salted water until al dente. Drain well and spread the spaghetti on a baking sheet; let cool.

In a large bowl, toss the Fontina with the mozzarella and Gruyère. Spread ⅓ of the spaghetti in the prepared baking dish in an even layer. Sprinkle ⅓ of the mixed cheeses and ½ of the blue cheese over the spaghetti and season with salt and pepper. Repeat with another layer of spaghetti, mixed cheeses, blue cheese and salt and pepper. Top with the remaining spaghetti and mixed cheeses.

Bake the spaghetti in the center of the oven until the top is golden brown, about 40 minutes. Let cool slightly before cutting into squares and serving. Serves 8.

Note: This reheats in the microwave very well.

Spaghetti with Mushrooms, Tarragon, and Goat-Cheese Sauce

1 tablespoon butter	½ pound mild goat cheese
2 tablespoons olive oil	(BSC prefers Laura Chenel)
2 packages (8-ounces each) of sliced mushrooms	⅓ cup grated Parmesan, plus more for serving
1 teaspoon salt	⅓ cup milk
¼ teaspoon fresh-ground black pepper	12 ounces fettuccine
2 tablespoons chopped fresh tarragon or basil, or 2 teaspoons dried tarragon or dried basil	2 tablespoons chopped fresh chives or green onion tops

In a large frying pan, melt the butter with 1 tablespoon of the oil over high heat. Add the mushrooms, ½ teaspoon of the salt, the pepper, and the dried tarragon or basil, if using. (If using fresh tarragon or basil DO NOT ADD NOW.) Cook, stirring, for 3 minutes. Reduce the heat to moderately high and continue cooking, stirring occasionally, until the mushrooms are golden brown, and no liquid remains in the pan, about 5 minutes.

In a small bowl, combine the goat cheese, Parmesan, milk, and ¼ teaspoon of the salt. Stir until smooth.

Meanwhile, in a large pot of boiling, salted water, cook the fettuccine until just done, about 12 minutes. Reserve 1½ cups of the pasta-cooking water and drain.

Whisk 1 cup of the pasta-cooking water into the goat-cheese mixture. Toss the pasta with the mushrooms, the goat-cheese sauce, the remaining ¼ teaspoon salt and 1 tablespoon olive oil, the fresh tarragon or fresh basil, if using, and the chives. If the pasta seems dry, add more of the reserved pasta-cooking water. Serve with additional Parmesan. Serves 4.

One-Pan Pasta *(adapted from Martha Stewart's recipe)*

12 ounces spaghetti	Coarse salt and freshly ground pepper
12 ounces cherry or grape tomatoes, halved or quartered if large	1 quart chicken or vegetable broth
1 small onion, thinly sliced (about 1½ cups)	½ cup water
4 cloves garlic, thinly sliced	Freshly grated Parmesan cheese and extra virgin olive oil, for serving
¼ teaspoon red pepper flakes	Fresh mini mozzarella balls, for serving, optional
2 sprigs basil, plus torn leaves for garnish	
2 tablespoons extra-virgin olive oil	

Combine pasta, tomatoes, onion, garlic, red-pepper flakes, basil, oil, 2 teaspoons salt, ¼ teaspoon pepper, broth, and water in a large straight-sided skillet. Bring to a boil over high heat. Boil mixture, stirring and turning pasta frequently with tongs, until pasta is al dente and water has nearly evaporated, about 9 minutes.

Season to taste with salt and pepper, divide among 4 bowls, and garnish with basil. Serve with olive oil, parmesan and mini mozzarella balls, if using. Serves 4.

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