



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home
Edition # 21

Start the new year out right by serving up healthy and fast weeknight dinners!
Here are four tasty recipes to get you started!

Gingered Stir-Fry with Shrimp and Snow Peas

½ cup chicken stock or low-sodium broth
2 tablespoons low-sodium soy sauce
1 teaspoon Chinese chile-garlic sauce
1 teaspoon cornstarch
2 tablespoons vegetable oil

¼ cup fresh ginger, cut into fine matchsticks
8 ounces snow peas
1 pound medium shrimp, shelled and deveined
4 small scallions, thinly sliced on the diagonal
Steamed rice, for serving

In a small bowl, whisk the chicken stock with the soy sauce, Chinese chile-garlic sauce, and cornstarch.

In a large nonstick skillet, heat the vegetable oil until shimmering. Add the ginger matchsticks and stir-fry over moderately high heat until they are softened, about 1 minute. Add the snow peas and stir-fry until crisp-tender and the ginger is beginning to brown, about 2 minutes. Add the shrimp to the skillet and stir-fry for about 1 minute. Add the scallions and stir-fry for 30 seconds. Whisk the chile sauce, add it to the skillet and stir-fry until the shrimp are opaque throughout and the sauce is thickened, about 1 minute longer. Serve with steamed rice. Serves 4.

Chicken Breasts with Artichoke-Olive Sauce

¼ cup plus 1 tablespoon extra-virgin olive oil
3 tablespoons fresh lemon juice
2 teaspoons finely grated lemon zest
3 garlic cloves, minced
1 tablespoon chopped oregano
Salt and freshly ground pepper
Four 6-ounce skinless, boneless chicken breast halves

One 14½ -ounce can marinated artichoke quarters, lightly drained
10 pitted Kalamata olives, halved
¾ cup coarsely crumbled feta cheese
2 tablespoons chopped parsley
Cooked pearl couscous for serving

Preheat the oven to 400°F. In a bowl, whisk ¼ cup of the oil, lemon juice, zest, garlic, and oregano; season with salt and pepper. Add chicken breasts to mixture and marinate for 15 minutes.

Combine artichokes, olives, and feta in a bowl; season to taste with salt and pepper.

Remove chicken from marinade and pat dry. In an ovenproof skillet, heat the remaining 1 tablespoon of oil. Add the chicken, skinned side down, and cook over moderately high heat until browned, 3 minutes; add marinade to pan, turn the chicken over and transfer the skillet to the oven. Roast the chicken for 10 minutes, until white throughout. Transfer the chicken to plates. Add any marinade that remains in the pan to the artichoke mixture and spoon over top. Garnish with the parsley and serve. Serves 4.

Pan-Roasted Salmon-and-Bread Salad

Eight 1-inch-thick slices of ciabatta
(from a 12-ounce loaf), cut into large chunks
5 tablespoons extra-virgin olive oil
2 pints grape tomatoes, halved
2 large garlic cloves, minced
2 tablespoons capers, rinsed, and
coarsely chopped

1 lemon, halved lengthwise and very
thinly sliced
¼ cup chopped flat-leaf parsley
½ teaspoon crushed red pepper
Kosher salt and freshly ground pepper
2 pounds center-cut skinless salmon fillet,
cut into 2-inch chunks

Preheat the oven to 450°F. In a large roasting pan, toss the ciabatta chunks with 2 tablespoons of the olive oil. Roast for about 5 minutes, until the bread is lightly toasted.

In a large bowl, toss the tomato halves with the garlic, capers, lemon, parsley, crushed red pepper and 2 tablespoons of the olive oil; season with salt and pepper. Stir the tomatoes into the toasted bread. Roast for 10 to 12 minutes, until the tomatoes begin to soften and break down.

Meanwhile, in the same bowl, toss the salmon with the remaining 1 tablespoon of olive oil and season with salt and pepper. Nestle the salmon into the bread and tomatoes, spooning some of the tomatoes on top. Roast for about 6 minutes, until the salmon is just cooked through. Serve right away. Serves 4.

Sesame Pork Burgers with Sweet and Spicy Slaw

For the Dressing and Slaw:

½ cup mayonnaise
1 tablespoon rice vinegar
2 teaspoons sriracha
2 teaspoons sugar
1½ teaspoons kosher salt, divided
4 cups shredded cabbage
4 scallions, thinly sliced

For the Burgers:

1 pound lean ground pork
1 garlic clove, finely grated
1 teaspoon Sriracha
1 teaspoon toasted sesame oil
½ teaspoon fish sauce
¼ cup cilantro leaves, finely chopped, plus more for serving
½ teaspoon kosher salt, plus more
1 tablespoon extra-virgin olive oil
4 English muffins, toasted
Freshly ground black pepper

Make the Slaw:

Whisk mayonnaise, vinegar, Sriracha, sugar, and 1 teaspoon salt in a large bowl. Transfer about ¼ cup dressing to a small bowl; set aside.

Add cabbage and scallions to remaining dressing and toss to evenly coat. Season with remaining ½ teaspoon salt. Cover and chill both the salad and dressing until ready to serve.

Make the Burgers:

Using your hands or a wooden spoon, mix pork, garlic, Sriracha, sesame oil, fish sauce, ¼ cup cilantro, and ½ teaspoon salt in a large bowl until well combined.

Shape pork mixture into 4 patties, slightly larger in diameter than English muffins.

Heat olive oil in a large skillet over medium. Working in batches if necessary, fry patties until browned on both sides and cooked through, 6–8 minutes.

Spread reserved dressing on muffins. Place a patty on bottom halves. Season with salt and pepper. Pile on some slaw and cilantro, then close muffins. Serve with remaining slaw alongside. Serves 4.