

Peggy

Chicken Primavera with Parmesan White Wine Sauce

8 ounces whole wheat spaghetti
2 teaspoons olive oil
1 cup sliced onion
1 cup diced yellow pepper
1 cup halved grape tomatoes
2 cups fresh baby spinach
2 cups sliced button mushrooms
1 cup cooked chicken breast-sliced or cut in small pieces
Salt and pepper to taste.
1 cup fresh green beans - cut up

Cook pasta according to package directions. Drain. Sauté vegetables in oil for 4-6 minutes until tender. Add cooked chicken and toss to heat. Combine with cooked pasta. Stir in Parmesan White Wine sauce.

Parmesan white wine sauce:

2 Tbsp. butter
2 Tbsp. flour
2 cups chicken broth
1 cup white wine
1 cup grated parmesan cheese

Melt butter and stir in flour to make a paste. Slowly add chicken broth and wine, and whisk constantly. Stir and heat until sauce is almost boiling and thick. Stir in the cheese and whisk well. Pour over pasta mixture and serve immediately.

Grinder Feta Dip

This grinder feta dip is one of the easiest appetizers you can make! All you need to do is still a few simple ingredients together, let it sit, then serve!

☆☆☆☆☆ 5 from 1 vote



PREP TIME

10 mins



COURSE

Appetizer, Snack

CUISINE

American, Italian



SERVINGS

8 people

INGREDIENTS

- 12 oz Feta Cheese crumbled
- ½ cup [Banana Peppers](#) finely chopped
- ½ cup Red Onions finely chopped
- ½ cup [Marinated Roasted Red Peppers](#) finely chopped
- ½ cup [Salami](#) finely chopped
- ½ cup [Garlic Expressions](#) (or your favorite italian dressing)

INSTRUCTIONS

1. Add all ingredients to a large bowl and toss together until combined.
2. Place back in the feta cheese tub and place the lid on.
3. Serve with crackers or crusty bread straight out of the tub.



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SERVES 6-8 | LEVEL: BEGINNER

Peanut Butter & Jelly Bars



FROM THE COOKBOOK:

Barefoot Contessa At Home

- ½ pound (2 sticks) unsalted butter at room temperature, plus more for greasing
- the pan
- 1½ cups sugar
- 1 teaspoon pure vanilla extract
- 2 extra-large eggs, at room temperature
- 2 cups creamy peanut butter, such as Skippy (18 ounces)
- 3 cups all-purpose flour, plus more for dusting the pan
- 1 teaspoon baking powder
- 1½ teaspoons kosher salt
- 1½ cups raspberry jam or other jam (18 ounces)
- 2/3 cups salted peanuts, coarsely chopped

Preheat the oven to 350 degrees. Grease a 9 x 13 x 2-inch baking pan.

In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until light yellow, about 2 minutes. With the mixer on low speed, add the vanilla, eggs, and peanut butter and mix until well combined.

In a small bowl, sift together the flour, baking powder, and salt. With the mixer on low speed, slowly add the flour mixture to the peanut butter mixture. Mix just until combined.

Spread two thirds of the dough in the prepared pan, using a knife to spread it evenly.

Spread the jam evenly over the dough. Drop small globs of the remaining dough evenly over the jam. Don't worry if all the jam isn't covered; the dough will spread when it bakes.

Sprinkle with the chopped peanuts and bake for 45 minutes, until golden brown. Cool and cut into small squares.

roasted butternut squash unstuffed manicotti

PREP TIME 40 minutes • COOK TIME 1 hour 5 minutes • TOTAL TIME 1 hour 45 minutes • SERVES 6 to 8

The lasagna recipe my aunt Katie shared with my mom so many years ago is the recipe I use, too—a white spinach version that can be made with or without chicken. That white sauce is Aunt Katie's secret. She would make a double batch to ensure her lasagna was smothered and never dry. In fact, her sauce is so good that I use it as the base for most of my white pastas! In this dish, I combined it with creamy roasted butternut squash puree—such a wonderful combination in the fall! But who wants to fuss around with stuffing manicotti shells? Instead, I layer the pasta tubes with the other ingredients, and everything melts right into them—they basically stuff themselves while baking! It works like magic and saves so much time. This dish is pretty on any dinner table and is a great vegetarian option for dinner parties.

1 tablespoon extra-virgin olive oil
2 cups cubed butternut squash
6 garlic cloves
2 tablespoons fresh thyme leaves
1 tablespoon chopped fresh rosemary
1 teaspoon smoked paprika
1 teaspoon chipotle chile powder

Fine pink Himalayan salt and freshly ground black pepper
1 pound manicotti shells
8 tablespoons (1 stick) salted butter, plus more for greasing
2 tablespoons chopped fresh sage
½ cup all-purpose flour
2 cups milk of your choice
2 cups dry white wine, such as pinot grigio or sauvignon blanc, or low-sodium vegetable broth

1 cup shredded mozzarella cheese
½ cup freshly grated Parmesan cheese
1 cup whole-milk ricotta cheese
2 cups shredded provolone cheese
2 (10-ounce) packages frozen spinach, thawed, drained, and squeezed dry

- Place a rack in the top third of the oven and preheat to 400°F.
- In a 9 x 13-inch baking dish, toss together the olive oil, squash, garlic, thyme, rosemary, paprika, and chipotle chile powder. Season with salt and pepper. Bake until the squash is tender, 25 to 30 minutes.
- Meanwhile, bring a large pot of salted water to a boil over high heat. Add the pasta and cook until al dente according to package directions, then drain and set aside.
- While the squash and pasta cook, make the cheese sauce. In a medium pan over medium heat, melt together the butter and sage and cook until fragrant, 2 to 3 minutes. Whisk in the flour and cook, stirring, until lightly colored, about 1 minute. Add the milk and wine, whisking until smooth. Increase the heat to high and bring to a boil. Cook until thickened, 1 to 2 minutes. Remove from the heat and add ½ cup of the mozzarella and the Parmesan, stirring until completely melted and the sauce is smooth.
- Transfer the roasted butternut squash mixture to a food processor and add the ricotta. Puree until smooth, scraping down the sides as needed, about 1 minute. Add the provolone and spinach and puree until broken down and well incorporated, scraping down the sides as needed, about 2 minutes. Taste and add salt and pepper as needed.
- Wipe out the baking dish from the squash, then lightly grease it. Spread a third of the cheese sauce over the bottom. Arrange the manicotti shells in an even layer on top of the sauce. Add the squash puree, covering the manicotti. Sprinkle over the remaining ½ cup mozzarella and pour the remaining cheese sauce over the top.
- Cover loosely with aluminum foil and bake for about 20 minutes, then remove the foil and bake until the sauce is bubbling, 15 to 20 minutes. Turn on the broiler and cook, watching closely, until the cheese is just beginning to brown, about 1 minute. Serve from the baking dish.

From Half Baked Harvest
Quick + Cozy by Tieghan Gerard

Made by Sue Perkins

Lox Appetizer Platter

Serves 6

25 mins prep

0 mins cook

25 mins total

Make this gorgeous Lox Appetizer Platter in under 30 minutes! Use homemade lox (recipe inside) if you are on a budget, or use store-bought lox for convenience.

What you need

- 9 oz lox (smoked salmon) thinly sliced, divided
- 2 cups plain Greek yogurt fat free or low fat, unsweetened
- ¼ cup dill finely chopped
- zest of 1/2 lemon
- juice of 1/4 lemon (about 1-2 teaspoons)
- 1 garlic clove minced
- 1 tablespoon capers
- Salt & pepper to taste (about 1/2 teaspoon each)
- ½ large cucumber , thinly sliced
- 5 oz bagel chips (or your favorite crackers)
- Optional garnish: more dill and/or capers
- Fresh veggies - sliced bell peppers, baby carrot , cherry tomatoes, etc.

How to make

1. Strain the Greek yogurt in a colander-lined with a paper towel for 15-20 minutes while you prepare everything else. Discard the whey.
2. In a large bowl, combine the chopped dill, lemon zest, lemon juice, minced garlic, capers, salt and pepper. Add the strained yogurt and mix well.
You will use half of this mixture for topping cucumbers and bagel chips, and the rest to make a yummy salmon dip.
3. Top cucumber slices and bagel chips with about 1/2 teaspoon of the yogurt mixture. Add a small slice of lox to each cucumber and bagel chip. Garnish with dill and capers, if desired.
4. Finely chop the remaining lox and add to the remaining yogurt dip. Mix well. Drizzle with olive oil, and garnish with capers, if desired. Serve dip with bagel chips and vegetables for dipping.

CHEDDAR EINKORN CRACKERS

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INGREDIENTS

- 2 cups (240 g) jovial All-Purpose Einkorn Flour
- $\frac{3}{4}$ teaspoon sea salt
- $\frac{1}{4}$ teaspoon baking powder
- 1 cup (100 g) shredded cheddar cheese
- 5 tablespoons cold butter, cut into $\frac{1}{4}$ -inch cubes
- $\frac{1}{4}$ cup ice water

INSTRUCTIONS

1. Preheat the oven to 400°F. Line two baking trays with parchment paper and set aside.
2. Combine the flour, sea salt, baking powder, and cheddar cheese in a food processor. Combine the mixture for 30 seconds, until the cheese is broken up into very small pieces. Alternatively, this can be done in a large bowl with a pastry blender.
3. Add the butter into the flour mixture and pulse to combine until the butter is broken up into very small pieces and the mixture resembles coarse sand.

4. Add in the water slowly, and pulse to combine the dough. The dough should just hold together if you squeeze it in your hand but should not feel sticky.
5. Transfer the dough to a lightly floured work surface and gently knead the dough for 1 minute, until smooth and combined well.
6. Cut the dough in half. Working with one piece at a time, use a floured rolling pin to roll the dough into a 12x12-inch square. It should be about 1/8-inch thick.
7. Cut the rugged edges off the dough to create a perfect square. The trimmings from the edges can be rerolled to make more crackers. Cut the rectangle into 2-inch rows vertically and horizontally to form smaller squares or use a cookie cutter to create any shape you like. Transfer the crackers to the baking sheets.
8. Bake the crackers for 7 minutes or until just lightly golden on the edges. Rotate the trays halfway through to ensure even cooking on all the crackers. Allow the crackers to cool on the baking tray, as this will help them crisp.
9. Store in an airtight container for up to 3 days.

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Parmesan Cream Crackers

By Mark Bittman

Total Time

20 minutes

INGREDIENTS

Yield: About 4 servings

1 cup all-purpose flour, more as needed

½ teaspoon salt

½ cup finely grated fresh Parmesan cheese

4 tablespoons unsalted butter

¼ cup cream or half-and-half, more as needed

Coarse salt, pepper, sesame or poppy seeds, minced garlic or whatever you like for sprinkling (optional)

PREPARATION

Step 1

Heat oven to 400 degrees. Line a baking sheet with parchment paper or lightly dust with flour. Put flour, salt, cheese and butter in bowl of a food processor. Pulse until flour and butter are combined. Add about ¼ cup cream or half-and-half and let machine run for a bit; continue to add liquid a teaspoon at a time, until mixture holds together but is not sticky.

Step 2

Roll out dough on a lightly floured surface until ½-inch thick or even thinner, adding flour as needed. Transfer sheet of dough to prepared baking sheet (drape it over rolling pin to make it easier). Score lightly with a sharp knife, pizza cutter or a pastry

wheel if you want to break crackers into squares or rectangles later on. Sprinkle with salt or other topping if you like.

Step 3

Bake until lightly browned, about 10 minutes. Cool on a rack; serve warm or at room temperature or store in a tin for a few days.