

Pan Roasted Chicken Thighs with Salsa Verde

Serves 4

You want good hard, crisp sear on the skin and a juicy, tender inside. Salsa verde is bright and briny, the perfect complement to dark meat.

4 boneless organic chicken thighs
Freshly ground black pepper
Kosher salt
1 tablespoon olive oil
¼ cup Salsa Verde (recipe follows)

In a cast iron skillet over medium high heat, add the oil and sear skin side down for 2-3 minutes, resisting the urge to move the pieces until the skin lifts from the pan. Turn down the heat to medium, flip, cover and cook for 5-7 more minutes. The finished thigh should be plump and firm to the touch. Remove from the heat and transfer to a serving platter or board. Spoon some salsa verde on top of the chicken. Serve with Fregola salad.

Salsa Verde
Makes: 1 cup

½ bunch fresh Italian flat-leaf parsley, stemmed
1 ½ tablespoons drained capers, roughly chopped
1 ½ tablespoons fresh thyme leaves
1 garlic clove, minced
1 ½ oil-packed anchovies, drained and minced
¼ teaspoon dried oregano
¼ teaspoon finely grated lemon zest
½ cup olive oil

Finely chop the herbs together. In a bowl toss together the parsley, capers, thyme, garlic, anchovies, oregano, and zest. Add the olive oil and stir to combine. Cover and refrigerate until needed. The salsa verde will keep, refrigerated, for up to 7 days.

Fregola Salad with Shaved Fennel, Orange, and Green Olive

Serves 4

A hearty alternative pasta salad, it plays well with everything! Fregola, sometimes called Italian couscous, is a terrific addition to your pantry. It's much more interesting than regular pasta and has a unique texture. The pasta dough is rubbed by hand to form little pellets, which are then toasted to give a distinctive nutty flavor. If hard pressed, you can use Israeli couscous, but there really is no substitute for fregola. It is worth getting your hands on. It also makes great risotto.

4 cups cooked fregola
½ large red onion, sliced into rings -inch thick
1 fennel bulb, top removed, halved, cored, and thinly sliced

8 radishes, ends trimmed, thinly sliced
2 cups arugula
3 navel oranges, peeled and sliced into ¼ inch rounds
½ cup pitted green olives like Castelvetrano, sliced lengthwise
Juice of 1 lemon
¼ cup extra-virgin olive oil
Kosher salt and freshly cracked pepper to taste

In a pan over medium-high heat, add the olive oil and sear the red onion for 3-5 minutes on one side, flipping with a spatula to repeat on the other side until caramelized and translucent. Roughly chop and add to a large mixing bowl. Add the fregola, fennel, radishes, arugula, oranges, olives, lemon juice, and olive oil. Toss to combine; season with salt and pepper.

Peach & Burrata Salad with shaved red onion, basil, toasted almonds, lemon vinaigrette

This salad is creamy, satisfying and bright. The contrast in textures and color checks all the boxes. Make sure your peaches are juicy and supple - the coolness of burrata brings out this summer fruit's specialness like no other.

Serves 4

4 ripe free-stone peaches, halved, cored, and sliced ¼-inch thick
¼ cup shaved red onion
¼ cup shaved radish
¼ cup torn fresh basil leaves
2 tablespoons lemon juice
2 tablespoons extra virgin olive oil
2-4 oz balls burrata cheese, sliced in half
¼ cup Pesto (recipe below)
¼ cup crushed toasted almonds

In a mixing bowl, combine the peaches, onions, radish and basil. Toss in a bowl with lemon and olive oil. Season to taste with salt and pepper. Divide the salad among plates, and top each serving with the burrata, drizzle with pesto and sprinkle with almonds.

Pesto

More spread than sauce, this pesto is thicker than what you normally think of when you think of pesto—and that's because it was designed to mostly go on pizza. If you have leftover pesto and would like to use it elsewhere (such as tossing with pasta), loosen it up with some olive oil to get the consistency you like.

Makes 1 ½ cups

2 large garlic cloves
1 tablespoon toasted pine nuts
2 cups basil leaves
½ teaspoon kosher salt
A pinch of freshly ground black pepper

1 cups extra virgin olive oil
¾ cup grated Parmigiano-Reggiano cheese

In a tall container (a 1-quart/1 liter deli container works great for this), add the garlic, pine nuts, basil, salt, pepper, and olive oil—in that order. Using an immersion blender, blend, until mostly emulsified and the basil leaves are tiny flecks, about 2 minutes. Fold in the cheese, cover, and refrigerate until needed. The pesto will keep, refrigerated, for up to 7 days. To prevent discoloration, store the pesto under a layer of olive oil.

Chocolate Chunk Cookie

Makes: About 12 large cookies

Our former pastry chef Hedy Goldsmith came up with the idea of stuffing a chunk of chocolate inside a ball of cookie dough and baking it as such, as opposed to mixing chocolate chips into the dough before spooning the cookies out. These are on the thicker side, slightly soft and yielding in the center, and the chocolate is a bit of a surprise, since you don't see it on the outside. Over the years, we tweaked the recipe slightly and this version below is our favorite one to date. Topping the cookies with flaky salt, is of course optional, but I think you should absolutely do it—it takes the cookie from great to truly incredible. It's a little chewy and unctuous and gooey and that little bit of salt just makes the cookie.

2 sticks cold unsalted butter, cut into several pieces

¾ cup plus 2 tablespoons granulated sugar

¾ cup plus 2 tablespoons dark brown sugar

2 large eggs, cold

2 teaspoons vanilla extract

3 ½ cups all-purpose flour

1 ½ teaspoons kosher salt

1 ½ teaspoons baking soda

1 ½ cup chocolate chips

Flaky sea salt, such as Maldon

Preheat the oven to 350°F.

In a stand mixer fitted with the paddle attachment, cream the butter and both sugars on medium-high speed, until light and fluffy. Add the eggs, one at a time, until fully incorporated. Pause the mixer motor to scrape the sides and bottom of the bowl between each addition. Add the vanilla extract and mix to incorporate.

In a separate bowl, whisk together the flour, salt, and baking soda until combined. Add the flour mixture to the butter-egg mixture and mix on low speed until just combined. Do not overmix.

Using a large cookie scoop, spoon out the dough and place on a parchment-lined sheet tray. Place 2 tablespoons chocolate chips on each of the cookie dough balls and wrap the dough around the chocolate so it's completely encased and the dough balls are round. Return the cookies balls to the parchment-lined sheet tray, flatten the cookie so it's a bit squat, and sprinkle each with some flaky salt.

Bake the cookies for 12 to 17 minutes or until they are golden brown and about 1/2 inch thick. Remove from the oven and transfer the cookies to a cooling rack. Let cool completely, then transfer to a container with a lid. Store the cookies for up to 1 week.