



Arugula Salad with Olive Oil, Lemon & Parmesan Cheese

Total yield : 4 servings

Ingredients

- 2 bunches arugula, washed, dried and torn
- ¼ cup extra-virgin olive oil
- ½ lemon, juiced
- Salt
- Freshly ground black pepper
- A chunk of Parmigiano-Reggiano

Directions

1. In a serving bowl, drizzle the arugula with olive oil, squeeze in the lemon juice, and sprinkle with salt and pepper.
2. Toss until well mixed and taste for seasoning. Use a vegetable peeler to shave thin pieces of Parmigiano over the top.

Turkey Stuffed Shells with Spinach

Total yield: 6 servings

Ingredients

- 1 12-oz package conchiglioni (jumbo pasta shells)
- 1 large egg
- 2 lbs ground turkey
- 1 16-oz container ricotta
- 2 cups shredded mozzarella, divided
- 3/4 cup freshly grated Parmesan, divided
- 1 16-oz package frozen spinach, thawed and squeezed dry
- 1 tsp fresh thyme leaves
- 1/4 tsp freshly grated nutmeg, plus more for serving
- 1/4 tsp freshly ground black pepper
- 1/4 tsp crushed red pepper flakes
- 1/2 tsp lemon zest, plus more for serving
- 3/4 tsp kosher salt
- 1 clove garlic, grated
- For the Sauce:**
 - 2 tbsp extra-virgin olive oil
 - 6 cloves garlic, smashed
 - 1/4 tsp freshly grated nutmeg
 - 3 cups marinara sauce (see below)
 - 1 tsp granulated sugar
- For the Marinara Sauce:**
 - 1/4 cup extra-virgin olive oil
 - 1/2 medium onion, minced
 - 4 cloves garlic, thinly sliced
 - 1 28-oz can whole tomatoes
 - 1 tsp dried oregano
 - Pinch red pepper flakes
 - Kosher salt
 - Freshly ground black pepper
 - 2 large sprigs fresh basil

Directions

Marinara Sauce

1. In a large, deep skillet over medium heat, heat oil. Add onion and cook until soft, 5 minutes. Stir in garlic and cook until fragrant, 1 minute more.
2. Pour in tomatoes and use a wooden spoon to break tomatoes into chunks. Fill tomato can almost halfway with water and swirl to catch any remaining sauce, then add to skillet. Season with oregano, red pepper flakes, salt, and pepper and stir in basil. Bring mixture to simmer.
3. Reduce heat to low and simmer until liquid has reduced slightly, about 20 minutes. Discard basil before serving.

Shells

1. Cook pasta shells according to package directions until al dente, 6 to 7 minutes. Drain immediately and shake dry completely.
2. Preheat oven to 375°. In a skillet over medium heat, heat oil. Add ground turkey and cook until no pink remains, draining any excess fat.

3. In a large oven-proof skillet over medium heat, heat oil. Add garlic and cook until lightly golden, stirring occasionally, about 3 minutes. Add nutmeg and stir until fragrant, 30 seconds. Add marinara and sugar and stir until combined. Transfer 2 cups of marinara to another bowl. Spread remaining 1 cup marinara evenly across the bottom of the skillet.
4. In a large bowl, stir together egg, ground turkey, ricotta, 1 ¼ cup mozzarella, ½ cup Parmesan, spinach, thyme, nutmeg, pepper, red pepper flakes, lemon zest (if using), salt, and garlic until smooth.
5. Fill pasta shells with 1 tablespoon ricotta mixture each and place in the skillet. Spoon remaining sauce over top. Top with remaining ½ cup mozzarella and 2 tablespoons Parmesan.
6. Bake, covered loosely, until cheese is melty, about 30 minutes. Remove foil, then bake until cheese begins to turn golden, about 10 minutes.
7. Garnish with remaining Parmesan, nutmeg, and herbs before serving.

Pistachio Cake

Total yield: 18 servings

Ingredients

For the Cake:

- 1 ½ cups unsalted shelled pistachios, divided
- 2 ½ cups cake flour
- ¾ cup all-purpose flour
- 1 tbsp baking powder
- 1 tsp baking soda
- 1 tsp coarse kosher sea salt
- 1 cup unsalted butter, softened

- 1 ¾ cups granulated sugar
- 1 tbsp vanilla extract
- ¾ tsp almond extract
- 1 large egg
- 1 cup whole milk
- ½ cup sour cream
- 3 egg whites
- ½ tsp cream of tartar

For the Frosting:

- 1 ½ cups unsalted butter, softened
- 2 tsp vanilla extract
- ¼ tsp coarse kosher sea salt
- 6 cups powdered sugar
- 1 ½ cups mascarpone

Directions

1. Preheat oven to 350 degrees. Spray or butter and flour three 9-inch round baking pans. Line bottoms with a parchment round, set aside.
2. In a food processor, pulse 1 ¼ cups pistachios until a finely ground powder form.
3. In a medium mixing bowl whisk together the ground pistachios, flours, baking powder, baking soda, and salt.
4. In the bowl of a stand mixer, beat butter on high until smooth and creamy, about 2 minutes. Add sugar and beat for 2 minutes on high. Add vanilla, almond and egg, mix until combined.
5. With mixing speed on low, alternate adding dry ingredients and the milk and cream. Mix until a few dry streaks remain.
6. In a medium mixing bowl, using a hand mixer, beat 3 egg whites and cream of tartar until stiff peaks form. Using a rubber spatula, gently fold into the batter until incorporated.
7. Divide the batter evenly between the prepared pans. Place in the oven and bake for 35-40 minutes or until the top springs back when touched.
8. Remove from the oven and allow to cool in the pans for 15 minutes before inverting onto a wire rack to cool completely.
9. Meanwhile, to make the frosting, in the bowl of a stand mixer, beat butter on high until creamy, about 2 minutes. Add vanilla, salt and powdered sugar, mix until combined. Add mascarpone and mix on low for 10 seconds, then fold by hand until a smooth, creamy frosting forms.
10. To assemble the cake, ¼ of the frosting between the first layer, a ¼ of the frosting between the second layer, and spread the remaining frosting over the top and down the sides of the cake. Chop the reserved ¼ of pistachios and sprinkle on the top edges. Add a pinch or two of large sea salt flakes before serving.