

## Erin's recipes to Adal:

**Appetizer** - (she sent the New York Times recipe but it's behind a paywall. This one is close enough)

<https://www.foodnetwork.com/recipes/ree-drummond/bacon-wrapped-dates-2660166>

**Entree** -

**RIGATONI WITH CREAMED LEEKS & CHIVE-Y BREAD CRUMBS**

GOES WITH: TRIPLE THREAT GARLIC BREAD (PAGE 99), STUFFED FOCACCIA WITH SPICY GREENS & CHEESE (PAGE 134), LAMB CHOPS SCOTTADITO WITH MINTY BEANS & ARTICHOKES (PAGE 157)

SERVES 4

**PRODUCE**

- 4 pounds leeks (about 6 medium)
- 8 garlic cloves
- 1 bunch of chives
- 1 lemon

**DAIRY**

- 3 tablespoons unsalted butter
- 1 cup heavy cream
- 2 ounces grated Parmigiano Reggiano (about ½ cup), plus more for serving

**PANTRY**

- Kosher salt and freshly ground black pepper
- ½ cup panko bread crumbs
- 2 tablespoons extra-virgin olive oil
- 1 pound rigatoni or paccheri

Most people think the dark green parts of leeks should be discarded or reserved for stocks only. I disagree! The green parts are tougher, yes, but full of leek-y flavor, and with time they become meltingly tender. This recipe is making a case for using ALL parts of the leek. Just give them the time they need to soften before you add the cream for the most flavorful, luxurious results. Any shape pasta will work well here, but I like how the bread crumbs cling to rigatoni and paccheri. Do you!

**1 DO SOME PREP:**

- Bring a large pot of **heavily salted water** to a boil.
- Trim the hairy ends of **4 pounds leeks**. Cut the leeks lengthwise into quarters and then thinly slice crosswise (dark green parts as well!). If dirty, rinse the sliced leeks in a mesh strainer to remove the grit, and pat dry.
- Thinly slice **8 garlic cloves**.
- Thinly slice **1 bunch of chives**.

**2 CREAM THE LEEKS:**

- In a large Dutch oven, heat **3 tablespoons unsalted butter** over medium heat until the foaming subsides.
- Add the leeks, garlic, and a **big pinch of salt** and cook until bright and fragrant but not yet softened, 3 minutes. Add **1½ cups water** and simmer over medium heat, stirring often, until all the water has evaporated and the leeks are tender, 15 to 25 minutes.
- Stir in **1 cup heavy cream**. Bring the cream to a simmer and cook until slightly thickened, 2 to 3 minutes. Season the creamed leeks with **salt and lots of freshly ground black pepper** (the pepper is crucial here to cut through all of that fat). Remove from the heat and cover to keep warm.

**3 MAKE THE CHIVE-Y BREAD CRUMBS:**


- In a small nonstick skillet, combine **½ cup panko bread crumbs** and a **few glugs of olive oil** over medium heat. Cook, stirring frequently, until deeply golden brown, 4 to 7 minutes. Transfer to a small bowl and let cool.

**4 COOK THE PASTA:**

- Add **1 pound rigatoni** to the boiling water and stir well. Cook until al dente according to the package directions. Before draining, scoop out and reserve a big measuring cup full of pasta water.
- Add the pasta to the creamed leeks, along with a **big splash of pasta water**, and cook over medium heat, stirring constantly and adding a **few handfuls of grated Parmesan**, one at a time.<sup>1</sup>
- Once all of the cheese has been added, grate the **zest of ½ lemon** into the pasta and stir in the **juice of the whole lemon**. Taste and adjust the seasoning as needed.
- Stir the sliced chives into the cooled **toasted bread crumbs** and season them with salt. Divide the pasta among bowls and top with the chive-y bread crumbs and more pepper and Parm.

<sup>1</sup> You may need to add more pasta water to help thin out the sauce (it should cling nicely to the noodles), but err on the side of a looser sauce than you ultimately want because the cream will seize up some as it cools.

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COOK ALONG!  AUDIO

**Dessert** - <https://houseofnasheats.com/kitchen-sink-cookies/>

## JPC's recipes to Erin:

**Appetizer** - <https://www.tasteofhome.com/recipes/cherry-tomato-bites/>

**Entree** - <https://www.delish.com/cooking/recipe-ideas/a46330/skillet-sicilian-chicken-recipe/>

**Dessert** - <https://iowagirleats.com/gluten-free-lemon-bars/>

### **Adal's recipes to JPC:**

**Appetizer** - <https://www.aforkstale.com/easy-mediterranean-beet-salad-recipe/>

**Entree** - <https://grilledcheesesocial.com/2023/05/15/spaghetti-squash-baked-feta/#recipe>

**Dessert** - <https://www.foodgal.com/2022/01/david-changs-best-dessert-in-the-world/>