

# Summer Pea Salad

Don't let the name fool you—this dish would be great any time of year.

By **Mary Claire Britton** | Published on August 29, 2025

**Active Time:** 5 mins

**Total Time:** 15 mins

**Servings:** 8

## Ingredients

- 2 Tbsp. minced shallot (from 1 small)
- 1 clove garlic, minced
- 1 Tbsp. Dijon mustard
- 1/2 tsp. kosher salt
- 1/4 tsp. ground black pepper
- 1 Tbsp. olive oil
- 1 Tbsp. red wine vinegar
- 1 Tbsp. lemon zest plus 2 tsp. fresh juice, divided
- 2 cups frozen green peas, thawed
- 4 oz. goat cheese, crumbled
- 4 slices bacon, cooked and crumbled
- 1/3 cup pecans, toasted and finely chopped

## Directions

### Step 1

Gather all ingredients.

### Step 2

In a medium bowl, whisk together shallot, garlic, mustard, salt, pepper, olive oil, vinegar and lemon juice. Let stand for 10 minutes.

### Step 3

Add peas, crumbled goat cheese, bacon, and pecans to dressing, tossing to combine. Sprinkle with lemon zest and serve.



# Penne With Roasted Cherry Tomato Sauce ATK The Complete

## Penne with Roasted Cherry Tomato Sauce

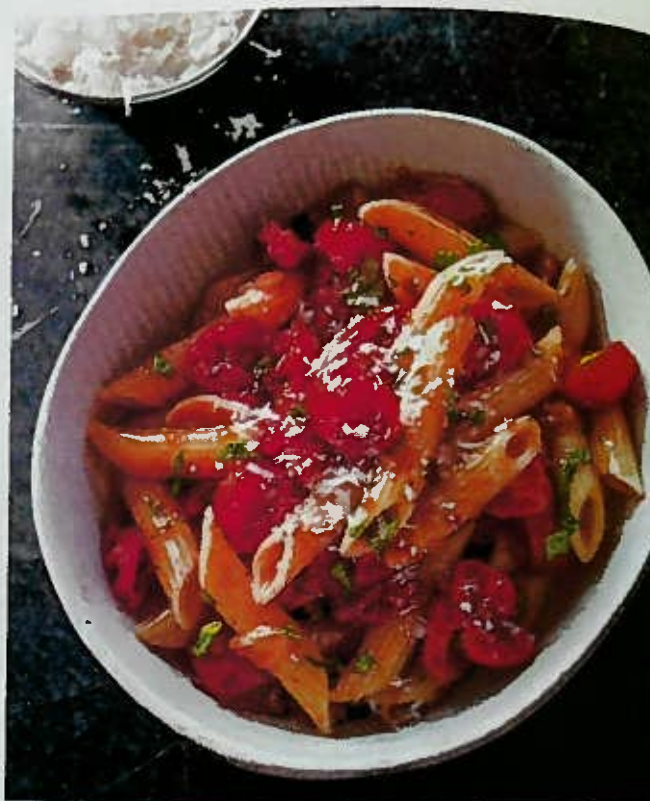
SERVES 6 **VEG**

**WHY THIS RECIPE WORKS** Fresh, simple tomato sauce represents Italian cuisine at its finest—basic ingredients combined with a deft hand to create a final product that is much more than the sum of its parts. We started with cherry tomatoes since they are reliably sweet and available year round, then added more flavor by tossing them with a little sugar, salt, pepper, red pepper flakes, and slivered garlic. A splash of balsamic vinegar, a traditional Italian ingredient, added some color and tang to the mixture. We then roasted them in a single layer on a baking sheet, which allowed their excess liquid to cook off and concentrated the tomatoes' sweetness. Chopped fresh basil and Parmesan cheese were the perfect finishing touches. Grape tomatoes can be substituted for the cherry tomatoes, but because they tend to be sweeter, you will want to reduce or even omit the sugar. Do likewise if your cherry tomatoes are very sweet.

- 1 shallot, sliced thin
- ¼ cup extra-virgin olive oil
- 2 pounds cherry tomatoes, halved
- 3 large garlic cloves, sliced thin
- 1 tablespoon balsamic vinegar
- 1½ teaspoons sugar, or to taste
- Salt and pepper
- ¼ teaspoon red pepper flakes
- 1 pound penne
- ¼ cup coarsely chopped fresh basil
- Grated Parmesan cheese

1. Adjust oven rack to middle position and heat oven to 350 degrees. Toss shallot with 1 teaspoon oil in bowl. In separate bowl, gently toss tomatoes with remaining oil, garlic, vinegar, sugar, ½ teaspoon salt, ¼ teaspoon pepper, and pepper flakes. Spread tomato mixture in even layer in rimmed baking sheet, scatter shallot over tomatoes, and roast until edges of shallot begin to brown and tomato skins are slightly shriveled, 35 to 40 minutes. (Do not stir tomatoes during roasting.) Let cool for 5 to 10 minutes.

2. Meanwhile, bring 4 quarts water to boil in large pot. Add pasta and 1 tablespoon salt and cook, stirring often, until al dente. Reserve ½ cup cooking water, then drain pasta and return it to pot. Using rubber spatula, scrape tomato mixture onto pasta. Add basil and toss to combine. Season with salt and pepper to taste and adjust consistency with reserved cooking water as needed. Serve with Parmesan.



Roasting cherry tomatoes intensifies their sweetness to create an ultraflavorful fresh yet simple sauce for pasta.

### VARIATIONS

#### Penne with Roasted Cherry Tomatoes, Olives, Capers, and Pine Nuts

SERVES 6 **VEG**

Grape tomatoes can be substituted for the cherry tomatoes, but because they tend to be sweeter, you will want to reduce or even omit the sugar. Do likewise if your cherry tomatoes are very sweet.

- 2 pounds cherry tomatoes, halved
- ¼ cup extra-virgin olive oil
- ¼ cup capers, rinsed
- 3 large garlic cloves, sliced thin
- 1½ teaspoons sugar, or to taste
- Salt and pepper
- ½ teaspoon red pepper flakes
- 1 pound penne
- ½ cup pitted kalamata olives, chopped
- ¼ cup pine nuts, toasted
- 3 tablespoons chopped fresh oregano
- Grated Pecorino Romano cheese

## **Ramen Pasta Salad**

2 tablespoons butter  
3 ounce package ramen noodles, seasoning packet removed  
1/2 cup slivered almonds  
3 tablespoons sunflower seeds  
1 1/2 lbs cabbage, about 8-10 cups shredded  
1/2 c grated carrots  
1 bunch green onions, sliced thin, about 1/2 cup

### **Dressing Ingredients:**

1/2 cup light flavored olive oil  
1/4 cup plain white vinegar  
1/2 cup white sugar  
2 tablespoons low-sodium soy sauce

Break ramen up into small pieces & sauté in butter stirring frequently until lightly browned. Cool.

Add to vegetables with nuts & sunflower seeds just before serving & toss with dressing.

# Lemon-Garlic Grilled Chicken Breasts

By Genevieve Ko (New York Times)

- 2 pounds boneless, skinless chicken breasts
- 1 large lemon, plus wedges for serving
- 4 garlic cloves, peeled
- 2 cups leaves and tender stems of parsley, cilantro, basil, mint or a combination, finely chopped
- 3 tablespoons olive oil, plus more for greasing grill
- 1 ¼ teaspoons kosher salt (such as Diamond Crystal)
- ¾ teaspoon freshly ground black pepper

## Step 1

Start by flattening the chicken breasts: Place a breast smooth side down on a cutting board, with the thick end at the top and the pointy end at the bottom. Cut a deep slit — without cutting all the way through the meat — down the center of its length. Pry open the slit, turn the knife blade to the left, parallel to the board, and slice perpendicular to the initial cut without cutting all the way through the meat. Repeat on the right side to end up with two flaps that open out from the center like window shutters to form a broader, flatter piece of meat. Use your palm to smack the lumpy parts flat, but don't pound so hard that you tear the meat. Repeat with the remaining breasts.

## Step 2

Make the marinade: Use a fine grater to zest the lemon directly over a large bowl or airtight container, then run the garlic cloves over the grater. Squeeze in the juice from the lemon, then stir in the herbs, oil, salt and pepper.

## Step 3

Marinate the chicken: Add the flattened chicken and turn and rub it evenly with the marinade. Let stand at room temperature for at least 15 minutes if grilling right away or cover and refrigerate for up to 4 hours. If chilled, take it out of the fridge right before heating the grill.

## Step 4

Prepare the grill: Heat an outdoor grill to the higher side of medium-high. When it's ready, you should be able to hold your hand 5 inches above the grate for 3 to 5 seconds. If the grill grates aren't already clean, use a grill brush to remove anything stuck to them. Oil a wadded up paper towel, grip it with tongs and rub it over the grate. (See Tip for indoor cooking.)

## Step 5

Set the chicken and any marinade clinging to it on the oiled grate, spreading each piece in a single, even layer. Cook, covered if using a gas grill, until the bottom is deeply browned and releases easily from the grate, 3 to 5 minutes. Flip each piece and cook until a paring knife inserted in the center reveals meat that's just opaque throughout but still juicy, 2 to 3 minutes longer. Transfer to a platter and rest for about 5 minutes before slicing and serving with lemon wedges for squeezing. Leftovers can be refrigerated in an airtight container for up to 5 days.