

Meatballs Pomodoro

This is a wonderful comfort dish that is fun to make with the kids and is simple enough to make on any weeknight for the family to enjoy. The next day, it can be enjoyed reheated with pasta or as a SUB.

Ingredients

MEATBALLS

- **1/2** pound ground beef
- **1/2** pound dark meat chicken
- **1/4** onion, minced
- **1** clove garlic, minced
- **2** tablespoons olive oil, divided
- **1** pinch dried oregano
- **1** pinch ground fennel seed
- **1** pinch freshly ground black pepper
- **1** tablespoon grated Parmesan
- **1** egg
- **1/4** cup milk
- **1/4** cup breadcrumbs
- **1/4** teaspoon salt
- **1** tablespoon butter

POMODORO

- **1** clove garlic, thinly sliced
- **1** pinch crushed red pepper flakes
- **2** tablespoons olive oil
- **1** 28-ounce can peeled tomatoes
- salt, to taste

TO SERVE

- **5** meatballs (recipe above)
- **1/2** cup pomodoro (recipe above)
- **2** tablespoons grated Parmesan
- **5** basil leaves

Preparation

FOR THE MEATBALLS:

- Mix all ingredients except butter and 1 tablespoon of the olive oil until well-combined. Roll mix into golf ball-sized balls.
- Heat a large sauté pan over medium heat. Add olive oil and butter; once melted, add in meatballs, making sure not to overcrowd. Cook stirring frequently until browned on all sides, about 10 to 12 minutes.

FOR THE POMODORO:

- In a small saucepan on low heat, add garlic, pepper flakes and olive oil. Cook until garlic is soft. Crush the tomatoes by hand and add into saucepan. Cover and cook for 45 minutes, stirring occasionally. Season to taste.

TO SERVE:

- Plate the meatballs topped with the pomodoro sauce, sprinkle with Parmesan and garnish with the basil leaves.

Black-Eyed Peas with Coconut Milk and Ethiopian Spices

Ingredients

2 cups dried black-eyed peas (12 ounces)
Kosher salt
4 tablespoons unsalted butter
1 large red onion, minced
1 1/2 tablespoons minced peeled fresh ginger
3 garlic cloves, minced
1 habanero chile, seeded and minced
2 teaspoons berbere seasoning
1 teaspoon ground turmeric
3 medium tomatoes, chopped
1 cup coconut milk
1 cup chicken stock or low-sodium broth
1/3 cup chopped cilantro
2 scallions, thinly sliced

Directions

In a large saucepan, cover the peas with water and bring to a boil. Simmer over moderately low heat until tender, about 40 minutes. Add a generous pinch of salt and let stand for 5 minutes, then drain well.

Meanwhile, in a large saucepan, melt the butter. Add the onion, ginger, garlic and chile and cook over moderate heat, stirring occasionally, until softened and just starting to brown, about 10 minutes. Add the berbere and turmeric and cook, stirring, until fragrant, about 2 minutes. Add the tomatoes and cook, stirring, until softened, about 5 minutes. Stir in the coconut milk and stock and bring to a boil. Simmer over moderately low heat, stirring occasionally, until the tomatoes break down and the sauce is thickened, about 20 minutes.

Add the peas to the sauce and cook over moderately low heat, stirring, until the peas are lightly coated, about 10 minutes. Fold in the cilantro and scallions and serve.

<https://www.foodandwine.com/recipes/black-eyed-peas-coconut-milk-and-ethiopian-spices>



MARCUS SAMUELSSON

Roasted Beets With Dukkah and Sage

INGREDIENTS

ROASTED BEETS

- 2 lb. small or medium red beets (about 12 small or 8 medium)
- 2 Tbsp. extra-virgin olive oil
- 2 Tbsp. sherry vinegar or red wine vinegar
- Kosher salt

DUKKAH AND ASSEMBLY

- 1 Tbsp. coriander seeds
- 1 Tbsp. fennel seeds
- 2 tsp. cumin seeds
- ¼ cup raw cashews
- ¼ cup raw pistachios
- 1 Tbsp. benne seeds or sesame seeds
- ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt, plus more
- ½ small red onion, thinly sliced
- ¼ cup extra-virgin olive oil
- ¼ cup fresh lime juice
- ¼ cup thinly sliced sage or mix of basil and mint, divided

PREPARATION

ROASTED BEETS

Step 1

Preheat oven to 425°. Combine beets, oil, vinegar, several pinches of salt, and ¼ cup water in a baking dish. Cover tightly with foil and bake until beets are tender, 50–60 minutes. Uncover and let sit until cool enough to handle. Peel and cut each beet into 4 wedges, or 6 wedges if they are larger.

Do ahead: Beets can be roasted 2 days ahead. Let cool; cover and chill.

DUKKAH AND ASSEMBLY

Step 2

Toast coriander seeds, fennel seeds, and cumin seeds in a dry small skillet over medium heat, tossing occasionally, until slightly darkened and fragrant, about 3 minutes. Transfer to a spice mill, mortar and pestle, or small food processor; let cool. Pulse until coarsely chopped. Add cashews, pistachios, benne seeds, and ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt; pulse again until coarsely chopped.

Step 3

Toss roasted beets, red onion, oil, lime juice, half of sage, and ¼ cup dukkah in a medium bowl to combine; taste and season with salt. Arrange on a platter and top with more dukkah and remaining sage.

Do Ahead: Dukkah can be made 1 week ahead. Store airtight at room temperature.



ARCUS SAMUELSSON

Spiced Apple Pie with Cheddar Crust

PREP DETAILS

Active: 35 mins**Total:** 2 hrs 55 mins**Yield:** Makes one 10-inch pie

INGREDIENTS

- 2 cups all-purpose flour
- 1 cup sharp cheddar cheese (3 ounces shredded)
- ½ teaspoon kosher salt
- 1 stick unsalted butter (cold, cubed)
- 7 tablespoons ice water
- 1 cup light brown sugar (packed)
- 3 tablespoons all-purpose flour
- 4 teaspoons cornstarch
- 2 teaspoons ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon ground cardamom
- ½ teaspoon salt
- 1 pinch of ground cloves
- 6 tart apples (such as Granny Smith, peeled and sliced 1/2 inch thick)
- 1 ½ lemons (finely grated zest only)
- ¼ cup lemon juice (freshly squeezed)
- 3 tablespoons unsalted butter (cubed, cold)

DIRECTIONS

Make the Crust

- **Step 1**

In a food processor, pulse the flour with the cheddar and salt. Add the butter and pulse until the mixture resembles coarse meal, with some pea-size pieces of butter still visible. Sprinkle in the ice water and pulse until the dough starts to come together; you should still see small pieces of butter. Scrape the dough out onto a work surface and pat into a disk. Wrap in plastic and refrigerate until chilled, at least 1 hour or up to 3 days.

Make the Filling

- **Step 2**

Preheat the oven to 400°. In a bowl, combine the brown sugar with the flour, cornstarch, cinnamon, ginger, cardamom, salt and cloves. Stir in the apples and the lemon zest and juice.

- **Step 3**

On a lightly floured work surface, roll the dough out to a 16-inch round. Transfer to a 10-inch glass or ceramic pie plate; do not trim the overhang. Mound the filling in the crust and dot with the butter. Fold the overhanging dough over the filling, leaving the apples in the center exposed. Bake the pie for 15 minutes, then cover with a sheet of aluminum foil and reduce the oven temperature to 350°. Bake for 50 minutes. Remove the foil and bake for 15 to 20 minutes longer, until the filling is bubbling in the center. Transfer the pie to a rack and let cool completely, at least 4 hours.



Kale Salad Marcus Samuelson

MARCUS
SAMUELSSON

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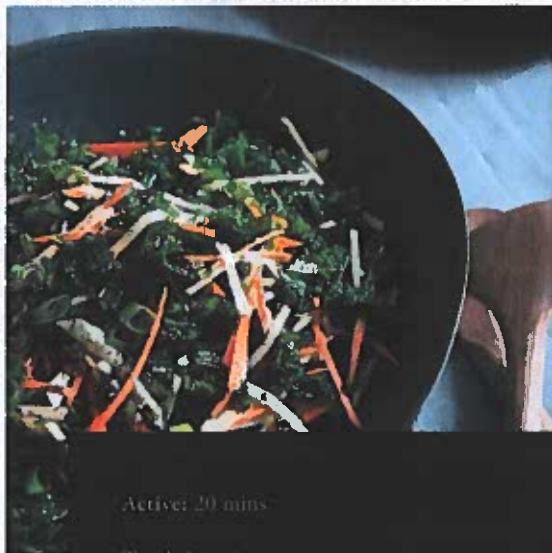
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MARCUS SAMUELSSON

Kale Salad with Root Vegetables and Apple

BUY MARCUS OFF DUTY



Active: 20 mins

Total: 50 mins

Yield: 8 to 10

Ingredients

- 2 pounds curly kale (stemmed and leaves thinly sliced)
- 2 tablespoons apple cider vinegar
- ¼ cup extra-virgin olive oil (plus 2 tablespoons)
- Kosher salt
- 1 teaspoon lemon zest (finely grated)
- ¼ cup lemon juice (freshly squeezed)
- 1 tablespoon soy sauce
- 1 tablespoon agave syrup
- Pepper
- 1 carrot (medium julienned)
- 1 Granny Smith apple (peeled and julienned)
- 1 cup rutabaga (peeled and julienned)
- 2 scallions (thinly sliced)

Directions

- **Step 1**

In a large bowl, massage the kale with the vinegar, 2 tablespoons of the olive oil and 1 teaspoon of salt. Let stand at room temperature for 30 minutes.

- **Step 2**

Meanwhile, in a medium bowl, whisk the lemon zest and juice, soy sauce, syrup and remaining 1/4 cup of olive oil. Season with salt and pepper.

- **Step 3**

Toss the carrot, apple, rutabaga and scallions with the kale. Add the dressing and toss again. Season with salt and pepper and serve.

Make Ahead

The salad can be refrigerated overnight.