Aquarius

Pork-and-Ricotta-Stuffed Jumbo Shells

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Active **45 min;** Total **2 hr**
Serves **6 to 8**

- **12 oz. jumbo pasta shells**
- **1¼ lbs. ground pork**
- **1¼ cups fresh ricotta**
- **¾ cup panko**
- **3 garlic cloves, minced**
- **1 large egg, beaten**
- **½ cup finely grated Parmigiano-Reggiano**
- **½ cup finely chopped parsley, plus more for garnish**
- **½ cup heavy cream**
- **Kosher salt and pepper**
- **4½ cups prepared marinara sauce**
- **½ lb. fresh lightly salted mozzarella, torn**

1. Preheat the oven to 375°. In a large pot of salted boiling water, cook the shells until they are al dente, about 9 minutes. Drain well and transfer to a baking sheet to cool slightly.

2. Meanwhile, in a large bowl, combine the pork, ricotta, panko, garlic, egg, Parmigiano, the ½ cup of parsley, ¼ cup of the cream, 2 teaspoons salt and 1 teaspoon pepper; mix well.

3. In a medium bowl, mix the marinara sauce with the remaining ¼ cup of cream. Spoon half of the sauce into a 9-by-13-inch oval baking dish. Stuff each shell with a heaping tablespoon of the filling and nestle in the sauce. Spoon the remaining sauce over the shells and scatter the mozzarella on top.

4. Cover the baking dish and bake for about 45 minutes, then uncover and bake for 15 minutes longer, until bubbling and the pork is cooked through. Let stand for 10 minutes, then garnish with parsley and serve. —*JC*

MAKE AHEAD The recipe can be prepared through Step 3 and refrigerated overnight. Bring the pasta to room temperature before baking.

WINE Medium-bodied Italian red: 2014 Cecchi Sangiovese Tosca.

Pisces

Whitefish, Leek and Celery Chowder with White Beans

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Total **45 min;** Serves **4**

- **3 Tbsp. extra-virgin olive oil, plus more for drizzling**
- **2 large leeks, halved lengthwise and cut into 1-inch lengths**
- **4 celery ribs, cut into ½-inch pieces, plus leaves for garnish**
- **1 white onion, finely chopped**
- **3 garlic cloves, minced**
- **Kosher salt and pepper**
- **3 Tbsp. all-purpose flour**
- **Three 8-oz. bottles clam juice**
- **3 cups chicken stock or low-sodium broth**
- **½ cup heavy cream**
- **1 bay leaf**
- **1 lb. skinless whitefish fillets, such as hake or cod, cut into 1-inch pieces**
- **½ lb. smoked whitefish, flaked**
- **One 15-oz. can cannellini beans, rinsed and drained**
- **Snipped chives, for garnish**
- **Crusty bread, for serving**

1. In a large saucepan, heat the 3 tablespoons of olive oil. Add the leeks, celery, onion, garlic and a generous pinch of salt. Cook over moderately high heat, stirring occasionally, until the vegetables are just softened but not browned, about 10 minutes. Stir in the flour and cook for 1 minute. Add the clam juice, stock, cream and bay leaf and bring just to a boil. Simmer over moderately low heat, stirring occasionally, until the vegetables are tender and the chowder is slightly thickened, about 7 minutes.

2. Stir the fresh and smoked fish and the beans into the soup and simmer over moderately low heat until the fresh fish is just cooked through, 5 to 7 minutes. Discard the bay leaf and season the chowder with salt and pepper. Ladle the chowder into bowls and garnish with celery leaves, chives, pepper and a drizzle of olive oil. Serve with crusty bread. —*JC*

MAKE AHEAD The soup can be refrigerated for up to 3 days. Reheat gently before serving.

WINE Fresh, light Spanish white: 2015 CVNE Monopole.

Aries

Garlicky Spaghetti with Mixed Greens

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Total **1 hr;** Serves **6**

- **¾ cup extra-virgin olive oil**
- **1 cup panko**
- **2 Tbsp. finely chopped parsley**
- **Kosher salt and pepper**
- **1 lb. spaghetti**
- **⅔ cup thinly sliced garlic (about 18 cloves)**
- **2 lbs. mustard greens and kale, stemmed and leaves coarsely torn (24 cups)**
- **2 Tbsp. fresh lemon juice**

1. In a small skillet, heat ¼ cup of the olive oil. Add the panko and toast over moderate heat, stirring, until golden, about 5 minutes. Stir in the parsley and season with salt and pepper. Transfer to a paper towel–lined plate to drain; let cool.

2. Meanwhile, in a pot of salted boiling water, cook the spaghetti until al dente. Drain well, reserving 1 cup of the pasta water.

3. In a large pot, combine the remaining ½ cup of oil with the garlic and cook over low heat, stirring occasionally, until the garlic is fragrant and light golden, 7 to 8 minutes. In batches, add the greens and cook, tossing, until wilted, about 3 minutes. Season with salt and pepper. Add the pasta, ½ cup of the reserved pasta water and the lemon juice; cook, stirring, until a sauce forms, 2 minutes. Divide the pasta among bowls and top with the panko. —*KC*

MAKE AHEAD The toasted panko (without the parsley) can be stored in an airtight container at room temperature overnight. Stir in the parsley before serving.

WINE Herbal Sardinian white: 2015 Argiolas Costamolino.

Leo

Creamed Spinach–Stuffed Filet Roast

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Active **45 min;** Total **1 hr 30 min**
Serves **6 to 8**

- **3 Tbsp. unsalted butter**
- **1 small shallot, minced**
- **1 garlic clove, minced**
- **¼ cup all-purpose flour**
- **1½ cups heavy cream**
- **Three 10-oz. packages thawed frozen chopped spinach, excess water squeezed out**
- **¼ cup freshly grated Parmigiano-Reggiano**
- **¼ tsp. freshly grated nutmeg**
- **2 tsp. fresh lemon juice**
- **Kosher salt and pepper**
- **One 3-lb. center-cut filet mignon, butterflied ¼ inch thick (have your butcher do this)**
- **2 Tbsp. extra-virgin olive oil**

1. In a medium saucepan, melt the butter. Add the shallot and garlic and cook over moderate heat, stirring occasionally, until softened, about 2 minutes. Add the flour and cook, stirring, until the flour is golden, about 3 minutes. Whisk in the cream until smooth, then add the spinach. Cook, stirring occasionally, until the mixture is very thick, about 5 minutes. Stir in the cheese, nutmeg and lemon juice and season with salt and pepper. Let cool slightly.

2. Preheat the oven to 450°. Set a rack over a large rimmed baking sheet. Arrange the filet on the rack and season the top with salt and pepper. Spread the creamed spinach evenly over the filet, leaving a 1-inch border around the edges. Roll up the filet and tie with kitchen twine at 1-inch intervals. Rub the filet with the olive oil and season with salt and pepper.