ROAST CHICKEN WITH ROSEMARY, LEMON, AND HONEY

6–8 SERVINGS *Roasting the birds over rosemary sprigs imparts a surprising amount of flavor.*

- 6 oz. rosemary sprigs (about 2 large or 4 small bunches), divided
- 2 4-lb. chickens
- ½ cup plus 2 Tbsp. extra-virgin olive oil
- ¼ cup fresh lemon juice
- 2 Tbsp. honey
- 2 lemons, 1 halved, 1 sliced into eight ¼" rounds
- 1 lb. shallots, peeled
- Kosher salt and freshly ground black pepper

Preheat oven to 375°. Line a large roasting pan with ¾ of rosemary sprigs. Place chickens on top.

Whisk ½ cup oil, lemon juice, and honey in a small bowl to blend. Using your hands and beginning at the neck end of chicken, gently lift skin away from breast. Under skin of each chicken, rub ¼ cup lemon mixture into meat. Drizzle remaining lemon mixture all over outside of chickens.

Place 1 lemon half and 1 shallot inside each chicken cavity; stuff with remaining rosemary sprigs, dividing equally. Season chickens all over with salt and pepper. Place remaining shallots around chickens; arrange 4 lemon rounds on top of each chicken. Drizzle shallots and lemon rounds with remaining 2 Tbsp. oil.

Roast chickens, basting frequently with pan juices, for 45 minutes. Increase oven temperature to 425° and continue roasting until an instant-read thermometer inserted into the thickest part of the thigh registers 165° and skin is deep golden and crispy, about 10 minutes longer.

Spoon pan juices over chickens, shallots, and lemon slices and serve in roasting pan.

TOMATO SALAD WITH SHALLOT VINAIGRETTE, CAPERS, AND BASIL

6–8 SERVINGS *A salad this simple requires the finest ingredients to make it shine.*

- 3 Tbsp. minced shallots
- 3 Tbsp. red wine vinegar
- ½ tsp. kosher salt plus more
- ½ tsp. sugar
- ½ cup extra-virgin olive oil
- 5 large ripe beefsteak or heirloom tomatoes, cut into ½" slices
- 2 Tbsp. rinsed salt-packed capers
- Freshly ground black pepper
- 10 fresh medium basil leaves, torn into approx. ½" pieces

Combine shallots, vinegar, ½ tsp. salt, and sugar in a small bowl. Gradually whisk in oil to blend. Set vinaigrette aside.

Arrange tomatoes on a large platter. Sprinkle capers over; season with salt and pepper. Scatter basil on top. Whisk vinaigrette again; drizzle over salad.

EGGPLANT AND ZUCCHINI IN TOMATO-GARLIC SAUCE

6–8 SERVINGS *Serve this dish with grilled or roasted chicken, fish, or steak.*

- ¼ cup extra-virgin olive oil plus more for drizzling
- 1 shallot, finely chopped
- 6 medium garlic cloves, very thinly sliced
- 1½ lb. ripe tomatoes, cored, coarsely chopped
- 2 tsp. kosher salt plus more for seasoning
- 2 bay leaves
- 1 lb. Chinese or Japanese eggplants (2–3 medium), cut into ¼" rounds
- 1 lb. zucchini (2–3 medium), sliced into ¼" rounds
- ½ cup coarsely chopped flat-leaf parsley, divided
- Freshly ground black pepper

Heat ¼ cup oil in a large heavy skillet over medium heat. Add shallot and cook, stirring often, until translucent, about 2 minutes. Add garlic and cook until edges just start to brown, about 2 minutes. Stir in tomatoes, 2 tsp. salt, and bay leaves. Cook, stirring often, until tomatoes are juicy and broken down, about 5 minutes.

Add eggplants and cook, stirring often, until eggplants begin to soften, about 5 minutes. Stir in sliced zucchini, cover pan, and reduce heat to medium-low. Cook until vegetables are tender, about 5 minutes. Season to taste with salt. Stir in ¼ cup parsley.

Divide vegetables among bowls; season to taste with pepper and garnish with remaining ¼ cup parsley. Drizzle oil over.

ROASTED PEPPERS WITH NECTARINES

6–8 SERVINGS *Sweet nectarines balance the earthy green peppers in this colorful side.*

- 2 lb. Anaheim chiles (about 9), halved, cored, cut lengthwise into 1" strips
- 2 lb. green bell peppers (about 5), halved, cored, cut lengthwise into 1" strips
- ⅓ cup extra-virgin olive oil
- ½ tsp. kosher salt plus more for seasoning
- ½ tsp. sugar
- ¼ tsp. ground coriander
- ¼ tsp. ground cumin
- Freshly ground black pepper
- 2 lb. ripe nectarines (about 5)
- 1 Tbsp. fresh lemon juice

INGREDIENT INFO: Anaheim chiles, also known as California chiles, are available at many supermarkets and at Latin markets.

Preheat oven to 400°. Toss chiles, bell peppers, oil, ½ tsp. salt, sugar, coriander, and cumin in a large bowl. Season to taste with black pepper and toss to coat evenly. Arrange peppers in a single layer in a large roasting pan, overlapping as needed.

Roast until peppers are soft and edges begin to brown, about 1 hour. Transfer to a large bowl. Halve, pit, and slice nectarines; add to warm peppers. Add lemon juice and toss to combine. Season to taste with salt and pepper.

CHERRIES IN ALMOND SYRUP OVER GREEK YOGURT

6–8 SERVINGS *If you can't find almond syrup, floral, almond-flavored orgeat syrup is a fine substitute.*

- 4 cups pitted fresh red or black cherries (about 1½ lb.)
- ¼ cup almond syrup (such as Monin or Torani)
- ¼ cup sugar
- 2 Tbsp. fresh lemon juice
- 7 cups plain Greek yogurt, stirred to loosen
- 1 cup whole raw almonds, coarsely chopped

Bring cherries, almond syrup, sugar, lemon juice, and ¼ cup water to a simmer in a medium saucepan over medium-high heat, stirring until sugar is dissolved. Simmer, stirring occasionally, until liquid is slightly syrupy but cherries still hold their shape, about 5 minutes. Transfer mixture to a bowl and let cool completely. Chill until cold.

DO AHEAD: Can be made 1 week ahead. Cover and keep chilled.

Divide yogurt among bowls. Spoon cherries with juices over. Garnish with chopped almonds.