BROCCOLI WITH ORECCHIETTE

SERVES 4 TO 6

ACTIVE TIME: 10 MIN START TO FINISH: 25 MIN

In this quick version of a common Puglian dish, pungent garlic and spicy red-pepper flakes turn frozen broccoli into a perfect partner for ear-shaped pasta.

- 5 garlic cloves
- ⅓ cup extra-virgin olive oil
- 2 (10-oz) packages frozen chopped broccoli (do not thaw)
- 1 cup water
- ¼ tsp hot red-pepper flakes
- ⅓ cup grated Parmigiano-Reggiano plus additional for serving
- 1 lb dried *orecchiette* pasta

▸With food processor running, drop in garlic and finely chop.

▸Cook garlic in oil in a heavy medium saucepan over medium-high heat, stirring occasionally, until golden, about 1 minute. Add broccoli, water, red-pepper flakes, ½ tsp salt, and ¼ tsp pepper and cook, covered, stirring occasionally, until broccoli is very tender and almost all of liquid has evaporated, 12 to 15 minutes. Stir in cheese until melted.

▸Meanwhile, cook *orecchiette* in a pasta pot of boiling salted water (2 Tbsp salt for 6 qt water) until al dente. Reserve 1 cup cooking water, then drain pasta.

▸Toss pasta with broccoli and ½ cup reserved cooking water. Season with salt and thin sauce with more cooking water if desired. Serve with cheese for sprinkling.

HAKE WITH HAZELNUTS AND CAPERS

SERVES 4

ACTIVE TIME: 10 MIN START TO FINISH: 20 MIN

Hake, like cod, is mild in flavor yet meaty in texture. Here, it embraces the crunch of sautéed hazelnuts, whose richness is offset by fresh parsley and briny capers.

- ½ cup hazelnuts
- 4 (6-oz) pieces hake fillet
- 2 Tbsp extra-virgin olive oil
- 2 Tbsp unsalted butter
- 1 garlic clove, finely chopped
- 2 Tbsp red-wine vinegar
- 2 Tbsp water
- 2 Tbsp drained bottled small (nonpareil) capers
- ¼ cup chopped flat-leaf parsley

▸Pulse hazelnuts in food processor until finely chopped.

▸Pat fish dry and season with ½ tsp salt and ¼ tsp pepper. Heat oil in a large heavy skillet over medium-high heat until it shimmers. Sauté fish, turning once, until golden and just cooked through, about 8 minutes total. Transfer to a platter.

▸Melt butter in skillet, then sauté hazelnuts with garlic until nuts are golden brown, 1 to 2 minutes. Add vinegar and water, scraping up any brown bits, then remove from heat and stir in capers and parsley. Season with salt and pepper, then spoon over fish.

COOKS' NOTE: **For Web-exclusive recipes using leftover hazelnuts and capers, go to gourmet.com/go/morerecipes.**