salsa, lime wedges, and a basket of warm tortillas. Serve immediately.

Cooks' note:

For additional texture and color, instead of broiling the fish, sauté lightly floured fillets in a skillet with hot oil over high heat until lightly golden, about 2 minutes per side.

LINGUINE WITH TUNA, CAPERS, AND RAISINS

SERVES 4

Active time: 10 min Start to finish: 10 min

Sophisticated yet incredibly easy, this dish brings the flavors of Sicily to your table.

- **1 lb dried linguine**
- **½ cup extra-virgin olive oil**
- **1 cup frozen chopped onions (from a 12-oz bag) such as Ore Ida brand**
- **3 garlic cloves, finely chopped (1 tablespoon)**
- **½ teaspoon salt**
- **¼ teaspoon black pepper**
- **2 (6-oz) cans tuna in olive oil, drained**
- **⅓ cup drained bottled capers (packed in brine; from a 3-oz jar)**
- **¾ cup golden raisins**
- **½ cup chopped fresh flat-leaf parsley**

▶Cook pasta in a 6- to 8-quart pot of boiling salted water (see Tips, page 246) until al dente. Reserve 1 cup pasta-cooking water, then drain pasta and return to pot.

▶While pasta cooks, heat oil in a 12-inch heavy skillet over high heat until hot but not smoking and cook onions and garlic with salt and pepper, stirring occasionally, until golden, 6 to 8 minutes. Stir in tuna, capers, raisins, parsley, and reserved cooking water. Add tuna mixture to pasta, tossing to combine, and serve immediately.

Cooks' note:

To save time, you can use pre-peeled garlic cloves, which many markets now sell.

EASY CHILI

SERVES 4 TO 6

Active time: 10 min Start to finish: 30 min

Normally we consider ourselves chili purists, but this quickie version—made with a really good bottled salsa—satisfied our craving.

- **3 tablespoons olive oil**
- **2 lb ground beef chuck (not lean)**
- **1 to 1½ tablespoons chili powder**
- **1 teaspoon ground cumin**
- **1 teaspoon salt**
- **½ teaspoon black pepper**
- **1 tablespoon finely chopped garlic**
- **1 (1-lb) bag frozen onions and peppers such as Birds Eye Pepper Stir-Fry mix (4 cups)**
- **2 (16-oz) jars roasted tomato salsa such as Frontera brand**
- **1 (15-oz) can red kidney beans, drained and rinsed (1⅔ cups)**

Accompaniments: shredded Cheddar, sour cream, corn chips

▶Heat oil in a deep 12-inch heavy skillet over high heat until very hot but not smoking, then cook beef, chili powder (to taste), cumin, salt, pepper, and garlic, stirring occasionally, until meat is no longer pink (some clumps will remain), about 2 minutes. Stir in onions and peppers and salsa and simmer, uncovered, stirring occasionally, 20 minutes. Stir in beans and simmer 2 minutes.

Cooks' note:

If you can't find frozen onions with peppers, you can make this dish with a 1-pound bag of frozen chopped onions without the peppers.

Flavor without fuss: Supermarket staples bring life to linguine; a frittata with Boursin, opposite, is both rich and substantial.