

SNAP PEAS WITH CHILE AND MINT

SERVES 4 (SIDE DISH)

ACTIVE TIME: 20 MIN START TO FINISH: 20 MIN

Enlivened with Southeast Asian flavors, this quick, versatile side dish complements nearly any kind of meal. We've cooked the snap peas until crisp-tender here, but if you'd prefer them to have a meaty quality, cook them a minute longer.

- ¼ teaspoon red-curry paste or 1¼ teaspoons Thai Kitchen roasted red-chile paste
- 3 tablespoons water
- 1 tablespoon vegetable oil
- ½ cup thinly sliced shallots (about 2 medium)
- 1 lb sugar snap peas, trimmed
- 1 teaspoon salt
- 2 teaspoons fresh lime juice
- ½ cup loosely packed thinly sliced fresh mint

• Stir together chile paste and 2 tablespoons water in a small cup.

• Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then sauté shallots, stirring, until edges are starting to brown, about 2 minutes. Add snap peas and salt and

stir-fry 2 minutes. Add chile paste mixture and stir-fry until snap peas are just tender and beginning to brown in spots, about 3 minutes.

• Stir in remaining tablespoon water, scraping up any brown bits from bottom of skillet.

• Transfer snap peas to a bowl and stir in lime juice and mint. Serve immediately.

PARMESAN CAULIFLOWER AND PARSLEY SALAD

SERVES 4 (SIDE DISH)

ACTIVE TIME: 35 MIN START TO FINISH: 40 MIN

Fried with a parmesan coating, humble cauliflower takes on a whole new appeal in this salad; lots of parsley makes it aromatic and refreshing.

FOR SALAD

- 1 teaspoon finely grated fresh lemon zest (see Tips, page 233)
- 2 tablespoons fresh lemon juice
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ cup extra-virgin olive oil
- 6 oz white mushrooms, thinly sliced
- 5 cups loosely packed fresh flat-leaf parsley leaves (from 2 large bunches)

FOR CAULIFLOWER

- 2 large eggs
- ¼ teaspoon salt
- ⅛ teaspoon black pepper
- 2 (10-oz) packages frozen cauliflower florets, thawed and patted dry
- 2 oz Parmigiano-Reggiano, finely grated with a rasp (2 cups)
- ⅓ cup olive oil

MARINATE MUSHROOMS FOR SALAD: Stir together zest, lemon juice, salt, and pepper in a large bowl. Whisk in oil until combined, then stir in mushrooms and marinate while panfrying cauliflower.

PANFRY CAULIFLOWER: Lightly beat eggs with salt and pepper in a medium bowl. Add cauliflower and toss until coated well. Put cheese in a large bowl. Lift cauliflower out of egg mixture with a slotted spoon and transfer to cheese, tossing to coat.

• Heat oil in a 10-inch heavy skillet over moderate heat until hot but not smoking, then panfry cauliflower in 3 batches, turning occasionally, until golden on all sides, about 3 minutes per batch. Transfer with a slotted spoon to paper towels to drain.

FINISH SALAD: Add parsley and cauliflower to mushroom mixture, tossing to combine.

For more EVERY DAY recipes, see page 164.

Fresh parsley adds a burst of clean flavor to balance the intensity of panfried parmesan-crust cauliflower and marinated mushrooms.



35 min