Sagittarius
11.22–12.21

You're a fun one to cook with because you absolutely refuse to be pinned down to a routine. No meal plans or weekly menus to hem you in: You're all about cooking to satisfy your cravings and being spontaneous. Sagittarius cooks love to bring their passion for travel into the kitchen with flavors that remind them of their adventures on the road. Since you're always on the move, something quick and intense, like this spice-coated steak with a slew of vegetables, is your go-to dinner.

TREND FORECAST "We're going to see chefs cooking in a more personalized way," says Sagittarius and *Top Chef* winner Kristen Kish. "Less of what's considered 'cool,' more of someone's own quest for what's new and different."

Skirt Steak Sizzle with Carrots and Arugula

Total **30 min;** Serves **4**

- **1 lb. skirt steak, cut into 4 pieces**
- **3 Tbsp. extra-virgin olive oil, plus more for brushing**
- **1 Tbsp. crushed coriander seeds**
- **1 Tbsp. smoked sweet paprika**
- **1½ tsp. finely grated lime zest**
- **Kosher salt and pepper**
- **1 red onion, halved and sliced lengthwise ¼ inch thick**
- **3 multicolored carrots, thinly sliced on the bias**
- **1 jalapeño—halved, seeded and cut into julienne**
- **6 garlic cloves, thickly sliced**
- **One 6-oz. bunch of arugula (not baby), trimmed and coarsely chopped**
- **2 Tbsp. fresh lime juice, plus wedges for serving**
- **Warm tortillas, for serving**

1. Brush the steaks with olive oil and season with the coriander, smoked paprika, lime zest, salt and pepper. Refrigerate for 15 minutes.

2. Preheat a large cast-iron skillet or griddle over high heat until smoking. Add 2 tablespoons of the olive oil and the steaks and cook over high heat, turning once, until charred on the outside and medium-rare within, about 4 minutes total; do not wipe out the skillet. Transfer the steaks to a carving board and let rest for 10 minutes, then thinly slice against the grain.

3. Meanwhile, in the same skillet or on the griddle, heat the remaining 1 tablespoon of olive oil. Add the onion, carrots, jalapeño and garlic and cook over high heat, stirring, until softened, about 5 minutes. Stir in the arugula and lime juice and cook until sizzling, about 1 minute. Top with the sliced steak and serve with warm tortillas and lime wedges. —*JC*

WINE Spicy, blackberry-rich Shiraz: 2015 Oxford Landing.

Capricorn
12.22–01.19

If anyone can elevate something simple to an art form, it's a Capricorn. Earthy and famously frugal, you don't care about fancy ingredients or showy spectacles. And you're willing to put in some time for delicious payoffs, which means soups are your spirit dish. You thrive on the long, slow simmer, seasoning and tasting all along the way, and you won't give up until the flavors hit just that perfect comfort-food note.

TREND FORECAST "Vegetables are going to be the stars of the menu, and I'm excited to see them moving to the center of the plate," says Nicole Pederson, of Found and The Barn in Evanston, Illinois, and a Capricorn through and through. "Not vegetarian cooking, per se, but grain- and vegetable-focused foods are going to be huge in 2017."

Chicken-Barley Soup with Herbs and Egg Noodles

Active **45 min;** Total **2 hr 30 min** Serves **8**

- **2 Tbsp. extra-virgin olive oil**
- **3 lbs. skin-on, bone-in chicken legs**
- **Kosher salt and pepper**
- **2 leeks, white and light green parts only, thinly sliced**
- **2 celery ribs, thinly sliced, plus chopped light green leaves for garnish**
- **8 oz. mixed mushrooms, such as small white button and oyster, halved**
- **3 garlic cloves, finely chopped**
- **3 thyme sprigs**
- **4 qts. chicken stock or low-sodium broth**
- **1¼ cups pearled barley**
- **8 oz. egg noodles**
- **1 Tbsp. fresh lemon juice**
- **Chopped parsley and tarragon, for garnish**

1. In a large enameled cast-iron casserole, heat the olive oil. Season the chicken with salt and pepper and cook over moderate heat, turning, until golden, about 8 minutes. Transfer to a large plate. Add the leeks and sliced celery to the casserole and cook, stirring occasionally, until softened, about 5 minutes. Add the mushrooms and garlic and cook, stirring occasionally, until the garlic is fragrant, 2 minutes. Add the thyme sprigs, stock, chicken and 2 quarts of water and bring to a simmer. Partially cover and simmer for 30 minutes; stir in the barley and cook until tender and the chicken is cooked through, about 1 hour longer. Transfer the chicken to a baking sheet; when cool enough to handle, discard the skin and shred the meat.

2. Discard the thyme sprigs. Add the egg noodles to the casserole and cook until al dente, then stir in the shredded chicken and the lemon juice and season with salt and pepper. Serve the soup garnished with chopped parsley, tarragon and celery leaves. —*KC*

MAKE AHEAD The soup can be refrigerated for 2 days and reheated before serving.