

## 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
- ¼ 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.