

Lasagna Stoup



Enchilada Suiza Mexican Lasagna



Lasagna Stoup

SERVES 4

- 2 tablespoons extra-virgin olive oil (EVOO)
- 1 pound ground beef sirloin
- Salt and pepper
- 1 large onion, finely chopped
- 2 carrots, peeled and grated
- 3 to 4 cloves garlic, finely chopped
- One 32-ounce container (4 cups) chicken broth
- One 28-ounce can Italian crushed tomatoes
- 1 pound lasagna noodles, broken into jagged pieces
- 1 cup basil leaves, torn
- 1 cup whole-milk ricotta
- Grated parmigiano-reggiano cheese, to pass around the table

1. In a soup pot, heat the EVOO over medium-high heat. Add the beef, season with salt and pepper and cook until browned, 3 to 4 minutes. Stir in the onion, carrots and garlic and cook until softened, 5 to 7 minutes. Stir in 2 cups water, the chicken broth and tomatoes; cover and bring to a boil. Add the pasta and cook until al dente, about 15 minutes. Stir in the basil and season with salt and pepper.

2. Serve the stoup in bowls and dollop with the ricotta. Pass the parmigiano-reggiano at the table.

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SERVES 6

- 2 tablespoons extra-virgin olive oil (EVOO)
- 2 pounds ground chicken or turkey breast
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- Salt and pepper
- One 15-ounce can hominy, rinsed
- 1 red onion, chopped
- 2 jalapeño or serrano chiles, chopped
- 3 cloves garlic, grated or finely chopped
- 12 large or 14 small tomatillos, peeled and coarsely chopped
- 1/3 cup cilantro or flat-leaf parsley leaves (a generous handful)
- 2 avocados
- Grated peel and juice of 2 limes
- 1 tablespoon honey
- One 11-ounce package flour tortillas
- 1/2 pound monterey jack cheese, shredded
- 1/2 pound Swiss cheese, shredded
- 1 cup crème fraîche or sour cream

1. Preheat the broiler or the oven to 400°. In a large skillet, heat 1 tablespoon EVOO, 1 turn of the pan, over medium-high heat. Add the chicken, crumbling the meat,

and the cumin and coriander; season with salt and pepper. Cook until lightly browned, about 3 minutes. Stir in the hominy and cook for about 3 minutes more.

2. In a large saucepan, heat the remaining 1 tablespoon EVOO, 1 turn of the pan. Add the onion, chiles and garlic, season with salt and pepper and cook until softened, about 5 minutes.

3. Using a food processor, process the tomatillos and cilantro until almost smooth, then stir into the onion mixture and simmer for 5 minutes. Rinse out the food processor bowl. Add the avocados, lime peel and lime juice; puree, then season with salt. Stir the avocado mixture into the tomatillo sauce. Stir in the honey.

4. In a dry skillet, or over an open flame, cook the tortillas until charred. In a bowl, combine the monterey jack and Swiss cheeses. In a 9-by-13-inch baking dish, layer some sauce, tortillas, meat, cheese, tortillas and so on, ending with a layer of cheese. Broil until browned and bubbly, about 5 minutes. Pass the crème fraîche at the table.

French Onion and Wild Mushroom Soup

Greens with Eggs and Ham

Fajita Nachos

Lamb Chops with Spinach Rice Pilaf

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Fancy Manchego Mac with Chorizo ▶

Spinach-Artichoke French Bread Pizza

Tangerine Barbecue Chicken and Curry Couscous

Penne Avvocato

Fancy Manchego Mac with Chorizo

SERVES 6

Salt and pepper

1 pound cavatappi (hollow corkscrew) or other short-cut pasta

Extra-virgin olive oil (EVOO), for drizzling

½ pound raw chorizo sausage, casings discarded, chopped

3 tablespoons butter

2 shallots, chopped

3 to 4 cloves garlic, finely chopped

3 tablespoons flour

⅓ cup dry sherry

1 cup chicken broth

1 cup whole milk or half-and-half

2 cups shredded manchego cheese

2 cups frozen peas, thawed

¼ cup chopped jarred pimiento peppers

½ cup coarsely chopped flat-leaf parsley

1. Bring a large pot of water to a boil, salt it, add the pasta and cook until al dente. Drain.

2. While the pasta is working, in a large skillet, heat a drizzle of EVOO over medium-high heat. Add the chorizo and cook until crisp, 2 to 3 minutes. Transfer to a paper-towel-lined plate.

3. In a medium saucepan, melt the butter over medium heat. Add the shallots and garlic and cook until tender, about 5 minutes. Whisk in the flour, then whisk in the sherry. Stir in the chicken broth and milk and cook until thickened; season with pepper. Stir in the cheese. Fold in the peas and pimientos.

4. Drain the pasta, toss with the sauce and top with the chorizo and parsley.

PAIR WITH...



Lasagna Stoup

...a cherry- and herb-flavored **montepulciano d'abruzzo**. Try Oriel "Palio" 2005 (Italy, \$17).



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...a lemony, wheat **hefeweizen**. Try Harpoon's UFO Hefeweizen (MA, \$9).



Fancy Manchego Mac with Chorizo

...a **cabernet franc** with woody berry flavors. Try Château de Coulaine Chinon "Bonnaventure" 2006 (France, \$22.50).

