

SPECIAL SUMMER PARTY GUIDE

# bon appétit

JUNE 2009



**SHRIMP  
ENCHILADAS**  
WITH POBLANO-  
TOMATILLO SAUCE  
P. 15

# family style

dinner  
for you and  
your kids—  
plus leftovers

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recipes  
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## THE MENU/ PASTA FOR DINNER

Lemony herb dip

Spinach salad with pecorino, pine nuts, and currants

Orecchiette with caramelized onions, sugar snap peas, and ricotta cheese

**THE PAYOFF/** Plain old mac and cheese has nothing on this orecchiette with creamy ricotta, sweet onions, and crisp sugar snap

peas. The dish is paired with a fruity, nutty salad. Carrots, radishes, and a homemade dip take care of the pre-dinner munchies.

**THE LEFTOVERS/** Onion, Spinach, and Ricotta Frittata: Use extra caramelized onions and cheese for a quick breakfast or lunch.

**KIDS CAN COOK**

This menu is perfect for teaching your children some basic prep skills. Have them peel the carrots, wash and

spin the spinach, or grate and juice the lemon. They can also mix up the dip, whisk the dressing and toss the salad, or tear up the basil leaves.



**LEMONY HERB DIP**

**MAKES ABOUT 1 CUP/** The dip gets better the longer it sits, so make it a day ahead.

- 1 8-ounce container crème fraîche or sour cream
- 2 tablespoons chopped fresh chives
- 2 tablespoons chopped fresh dill
- 1 tablespoon fresh lemon juice
- 1 to 2 bunches radishes with tops
- 1 to 2 bunches baby carrots with tops, peeled

Mix first 4 ingredients in small bowl. Season to taste with salt and pepper. Let dip stand 30 minutes at room temperature or cover and chill until ready to serve. **DO AHEAD** Can be made 1 day ahead. Cover and chill overnight. Serve dip with radishes and carrots.

**SPINACH SALAD WITH PECORINO, PINE NUTS, AND CURRANTS**

**4 SERVINGS/** Be sure to buy four extra cups of spinach if you plan to make the frittata.

- 1½ tablespoons dried currants
- 1½ tablespoons pine nuts, toasted, coarsely chopped
- 1½ tablespoons balsamic vinegar
- 1½ teaspoons minced shallot

**SECOND HELPINGS**

Onion, Spinach, and Ricotta Frittata

- Whisk 6 large EGGS and 1 cup leftover RICOTTA CHEESE in large bowl. Add ¾ cup reserved CAMELIZED ONIONS and 1 cup drained wilted SPINACH. Sprinkle with SALT and PEPPER. Heat 1 tablespoon OLIVE OIL in 10-inch ovenproof skillet over medium-high heat; pour in egg mixture. Sprinkle with ½ cup leftover shaved PECORINO CHEESE; bake at 350°F until golden and firm, about 18 minutes.

- ½ teaspoon sugar
- 2 tablespoons olive oil
- 6 cups (packed) baby spinach leaves
- Shaved Pecorino Romano cheese

Whisk first 5 ingredients in small bowl. Whisk in oil. Season with salt and pepper. Toss spinach with vinaigrette in large bowl. Add cheese and toss.

**ORECCHIETTE WITH CAMELIZED ONIONS, SUGAR SNAP PEAS, AND RICOTTA CHEESE**

**4 SERVINGS/** One 16-ounce container of ricotta is enough for this recipe and leftovers.

- 2 tablespoons extra-virgin olive oil
- 4 cups (packed) chopped onions
- 1 8-ounce package trimmed sugar snap peas, cut into ½-inch pieces
- 1 8-ounce package orecchiette (little ear-shaped pasta) or pasta shells
- ½ cup whole-milk ricotta cheese
- ¼ cup torn fresh basil leaves
- 1½ teaspoons finely grated lemon peel

Heat oil in large nonstick skillet over medium-high heat. Add onions. Sauté until onions are pale golden, about 5 minutes. Reduce heat to medium; sauté onions until tender and deep golden, about 15 minutes longer. Transfer ¾ cup sautéed onions to small bowl; reserve for frittata (see "Second Helpings," below). Add peas to onions in skillet. Sauté until peas are crisp-tender, about 3 minutes. Remove skillet from heat.

Cook pasta in large pot of boiling salted water until just tender but still firm to bite. Drain pasta, reserving 1 cup cooking liquid.

Add pasta and ½ cup cooking liquid to onion mixture; stir over medium-high heat 30 seconds. Mix in ricotta, basil, and lemon peel, adding more cooking liquid to moisten as needed. Season with salt and pepper. ■

*Maria Helm Sinskey is the author of Williams-Sonoma Family Meals.*