



Easy  
Lemon  
Tart



Ina's  
One-Pot  
Dinner

\$1,000  
BAKE SALE  
CONTEST!  
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FUN COOKING!

100  
NEW RECIPES



Jeff's  
Spring  
Pasta

VEGGIE  
NOODLES  
TONIGHT!

Mix & Match  
ROAST CHICKEN

SUPER-COLORFUL KITCHENS! PAGE 38



Chocolate Malt  
Nest Cake



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Weekend  
Cooking

# Market DAY

Alex Guarnaschelli kicks off spring with a trip to the farmers' market—and three great recipes.

PHOTOGRAPHS BY DAVID MALOSH

Anyone wandering around New York City's Union Square farmers' market on a Saturday morning is almost certain to run into Alex Guarnaschelli. She has shopped there almost every Wednesday and Saturday for the past 13 years, and although she goes to the Greenmarket year-round, spring is her favorite season. "I love seeing potatoes and turnips making room for arugula, herbs and parsnips," she says. "Watching these shifts really inspires my cooking." We asked Alex for some of her go-to spring recipes, based on her market trips.



## LEMONY PEA SALAD

ACTIVE: 20 min | TOTAL: 20 min | SERVES: 6 to 8

### FOR THE DRESSING

- 2 tablespoons dijon mustard
- 2 tablespoons fresh lemon juice
- 1 tablespoon red wine vinegar
- Kosher salt
- 3 tablespoons extra-virgin olive oil
- 3 tablespoons vegetable oil

### FOR THE SALAD

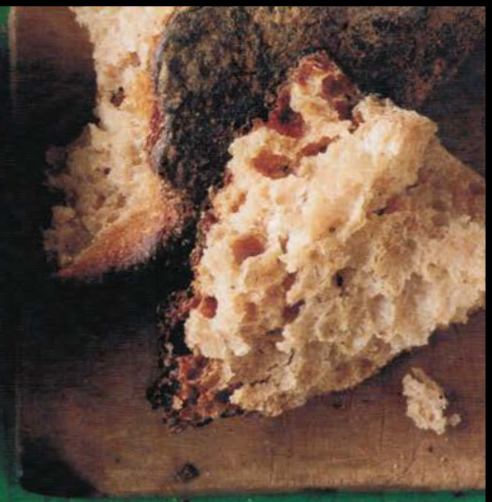
- Kosher salt
- 2 pinches of sugar
- 1 pound sugar snap peas, trimmed
- ½ teaspoon red pepper flakes
- 1 pound snow peas, trimmed
- 2 cups arugula leaves

**1.** Make the dressing: Whisk the mustard, lemon juice, vinegar and a pinch of salt in a medium bowl. Slowly whisk in the olive oil and vegetable oil until smooth. Season with more salt.

**2.** Make the salad: Fill a large bowl halfway with ice water. Set a colander in the ice bath. Bring a medium pot of heavily salted water to a boil; add a pinch of sugar. Add the snap peas and cook 2 minutes. Remove with a strainer or slotted spoon and transfer to the colander in the ice bath to stop the cooking. Drain the snap peas and spread out on a kitchen towel; pat dry.

**3.** When ready to serve, transfer the snap peas to a large bowl and season with salt, the red pepper flakes and a pinch of sugar. Toss to blend. Add the raw snow peas and arugula and drizzle with the dressing; toss to coat. Serve immediately.

“The idea of fresh peas in the spring never gets old to me.”



## PARSNIP SOUP WITH CORIANDER AND PARSLEY

ACTIVE: 30 min | TOTAL: 1 hr | SERVES: 4 to 6

- 2 tablespoons unsalted butter
  - 1 onion, thinly sliced
  - 1 teaspoon coriander seeds
  - 1 cup fresh parsley, leaves chopped and tender stems reserved
- Kosher salt
- 6 medium parsnips, peeled and cut into 1-inch pieces
  - 2 medium carrots, peeled and cut into 1-inch pieces
  - 2 cloves garlic, minced
  - ½ cup fresh orange juice
  - 1 tablespoon molasses
  - ½ cup heavy cream
  - ½ cup whole milk
  - 1 tablespoon grated peeled fresh ginger
- Extra-virgin olive oil, for drizzling

1. Heat a large pot over medium heat and add the butter, onion, coriander seeds, parsley stems and a generous pinch of salt. Cook, stirring, until the onion is translucent, about 5 minutes. Add the parsnips, carrots and garlic; season with salt and cook, stirring, until slightly softened, 5 to 8 minutes.
2. Add 7 cups water, the orange juice and molasses to the pot and bring to a simmer over medium heat. Cook, stirring occasionally, until the vegetables are tender, 25 to 30 minutes.
3. Stir the heavy cream and milk into the soup and return to a simmer. Working in batches, transfer to a blender and puree until smooth; thin with water if the soup is too thick. Stir in the ginger and chopped parsley leaves and season with salt. Serve drizzled with olive oil.



ALEX VISITS ONE OF HER FAVORITE GREENMARKET VENDORS, SHE WOLF BAKERY.

“Parsnips have a grassy flavor that makes me think of Easter.”