

[PDF] Giada At Home: Family Recipes From Italy And California

Giada De Laurentiis - pdf download free book

Books Details:

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Author: Giada De Laurentiis

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Description:

Recipe from Giada at Home: Stuffed Baby Peppers

Makes 4 to 6 servings

My mother always loved to serve stuffed vegetables; she stuffed zucchini, potatoes, onions, and, of course, all kinds of peppers. It may have been her way of getting us to eat our vegetables, but we loved them so much we ate them right out of the fridge the next day. I've used pancetta in the filling, but this is an easy recipe to vary and you could certainly substitute ground beef, sausage--almost anything savory that you like. These taste better

the longer they sit, so they make great leftovers.

Ingredients

Vegetable oil cooking spray
2 tablespoons olive oil
3 ounces thinly sliced pancetta, finely chopped
1/2 medium onion, finely chopped
3/4 cup whole-milk ricotta cheese
1/3 cup freshly grated Parmesan cheese
1/2 cup frozen petite peas, thawed
Salt and freshly ground black pepper
24 (2- to 3-inch long) baby peppers

Place an oven rack in the center of the oven and preheat the oven to 350°F. Spray a rimmed baking sheet with vegetable oil cooking spray. Set aside.

In a medium skillet, heat the olive oil over medium-high heat. Add the pancetta and cook, stirring frequently, until brown and crispy, 5 to 7 minutes. Using a slotted spoon, remove the pancetta and drain on paper towels. Add the onion to the pan and cook until translucent and soft, about 5 minutes. Set aside to cool for 10 minutes.

In a medium bowl, combine the onion, pancetta, cheeses, and peas. Season with salt and pepper.

Using a paring knife, cut 1/2 inch from the stem end of each pepper. Remove the seeds and veins. Using a small dessert spoon, fill each pepper with the cheese mixture. Place the filled peppers on the prepared baking sheet and bake for 15 to 18 minutes, until the peppers begin to soften and the cheese is warmed through. Cool for 10 minutes.

Arrange the peppers on a platter and serve.

From Publishers Weekly The newest cookbook from De Laurentiis (after *Giada's Kitchen: New Italian Favorites*) straddles two continents with wonderful recipes from Italy and California. Chapters of this friendly and inviting book are titled by course, such as Appetizers and Desserts, as well as by ingredient and occasion (e.g., brunch). The author includes straightforward instructions for classic Italian fare, such as steak involtini; Chianti-marinated stew; pecorino and bean salad; and limoncello granita, as well as a selection of such modern dishes as grilled asparagus and melon salad; pea pesto crostini, and lemon hazelnut tiramisù. Chock-full of mouthwatering dishes for easy entertaining (Italian fried olives; whole wheat pita chips with mascarpone-chive dip; and vegetable parmesan), this appealing collection is supplemented with informative, short essays on ingredients including olive oil and dried and fresh herbs. (Apr.)

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