

FOOD

Winter Weeknight Dinners in Under an Hour

Spaghetti alla Carbonara

Ingredients:

- 1 pound dry spaghetti
- 2 tablespoons extra-virgin olive oil
- 4 ounces pancetta or slab bacon, cubed or sliced into small strips
- 4 garlic cloves, finely chopped
- 2 large eggs
- 1 cup freshly grated Parmigiano-Reggiano, plus more for serving
- Freshly ground black pepper
- 1 handful fresh flat-leaf parsley, chopped

Directions:

1. Prepare the sauce while the pasta is cooking to ensure that the spaghetti will be hot and ready when the sauce is finished; it is very important that the pasta is hot when adding the egg mixture, so that the heat of the pasta cooks the raw eggs in the sauce.
2. Bring a large pot of salted water to a boil, add the pasta and cook for 8 to 10 minutes or until tender yet firm (as they say in Italian "al dente.") Drain the pasta well, reserving 1/2 cup of the starchy cooking water to use in the sauce if you wish.
3. Meanwhile, heat the olive oil in a deep skillet over medium flame. Add the pancetta and saute for about 3 min-



utes, until the bacon is crisp and the fat is rendered. Toss the garlic into the fat and saute for less than 1 minute to soften.

4. Add the hot, drained spaghetti to the pan and toss for 2 minutes to coat the strands in the bacon fat. Beat the eggs and Parmesan together in a mixing bowl, stirring well to prevent lumps. Remove the pan from the heat and pour the egg/cheese mixture into the pasta, whisking quickly until the eggs thicken, but do not scramble (this is done off the heat to ensure this does not happen.) Thin out the sauce with a bit of the reserved pasta water, until it reaches desired consistency. Season the carbonara with several turns of freshly ground black pepper and taste for salt. Mound the spaghetti carbonara into warm serving bowls and garnish with chopped parsley. Pass more cheese around the table.

Winter Minestrone

Ingredients:

- 2 tablespoons olive oil
- 1 onion, chopped
- 2 carrots, peeled and chopped
- 2 celery stalks, chopped
- 2 cloves garlic, crushed
- 1 russet potato, peeled and cubed
- 2 fresh rosemary sprigs
- 1 (1-ounce) Parmesan rind
- 3 ounces thinly sliced pancetta, coarsely chopped
- 1 pound Swiss chard, destemmed, coarsely chopped
- Kosher salt and freshly ground black pepper
- 1 (14 1/2-ounce) can diced tomatoes in juice
- 1 (15-ou.) can cannellini beans, drained, rinsed, divided
- 2 (14-ounce) cans low-sodium beef broth, divided
- 1/4 cup chopped fresh flat-leaf parsley



Directions:

1. In a large, heavy stockpot or Dutch oven, heat the oil over medium heat. Add the onion, carrots, celery, pancetta, and garlic. Cook, stirring frequently, until the onion is translucent, about 10 minutes. Add the Swiss chard and potato. Season with salt and pepper and cook for 2 minutes. Stir in the tomatoes and rosemary sprigs. Bring the mixture to a boil. Reduce the heat and simmer until the chard is wilted and the tomatoes are very soft, about 10 minutes.
2. In a food processor or blender, combine 3/4 of the beans with 1/2 cup of broth. Blend until almost smooth. Add the pureed bean mixture, remaining broth, and Parmesan rind to the vegetable mixture. Simmer, stirring occasionally, until the potato pieces are tender, about 15 minutes. Stir in the remaining beans and the parsley. Simmer until the beans are heated through and the soup is thick, about 2 minutes. Discard the rosemary stems (the leaves will have fallen off) and season with salt and pepper, to taste. Ladle the soup into bowls and serve.

Marinated Pork Chops

Ingredients:

- 1/4 cup plus 1 tspn vegetable oil
- 2 tablespoons brown sugar
- 2 tablespoons rice vinegar
- 1 tablespoon minced ginger
- 1 tablespoon Sriracha
- 2 teaspoons sesame oil
- 3 cloves garlic, minced
- Zest and juice of 1 orange
- 2 green onions, sliced
- Eight 4-ounce thin pork chops, bone-in (1/4-inch thick)
- 2 tablespoons chopped fresh cilantro, for garnish



Directions:

1. Place 1/4 cup vegetable oil, sugar, vinegar, ginger, sriracha, sesame oil, garlic and orange juice and zest in a food processor and process for 15 seconds. Put the pork chops in a heavy-duty resealable plastic bag. Add half of the marinade and reserve the other half until serving. Squeeze out the air, seal and move the chops around in the bag to coat evenly. Marinate in the refrigerator at least 30 minutes, and up to 8 hours.
2. Preheat the oven to 375 degrees F.
3. Remove the chops from the bag. Place the reserved marinade in a small saucepot. Bring to a boil to reduce and thicken the sauce a bit, about 2 minutes.
4. Heat large stainless saute pan over medium-high heat and add the remaining 1 teaspoon oil. Brown the chops in the hot pan, 1 to 2 minutes per side. Place the saute pan in the oven and cook until done (155 degrees F internal temperature). Serve with a spoonful of the glaze, with cilantro and sliced green onions sprinkled on top.

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