

kale caesar with crispy chewy croutons

BY CAROLINE CHAMBERS

Serves 4-6

Cook time: 20 minutes

Tools:

- [Chef's knife](#)
- [Cutting board](#)
- [Parchment paper](#)
- [Baking sheet](#)
- [Blender](#) (or [food processor](#))
- Large bowl (for serving)

Ingredients:

- 4 slices of bread, preferably a nice crusty sourdough or something, but anything works, cut into small cubes
- 1/2 cup plus 2 tablespoons extra-virgin olive oil, divided
- Kosher salt
- Big pinch of garlic powder
- 8 ounce chunk of Parmesan cheese, divided (this will be enough Parm to use for both the salad and the pasta alla vodka — if you're just making the salad, you will only need a 4-ounce chunk)
- 1/4 cup mayonnaise
- Juice of 2 lemons (about 5 tablespoons)
- 2 tablespoons red wine vinegar
- 2 small garlic cloves, smashed with the side of a knife
- 6 to 8 olive oil-packed anchovy fillets
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 hearts of romaine lettuce, trimmed, washed, dried, and cut into 1-inch pieces
- 1 bunch lacinato kale, deribbed and cut into 1-inch pieces

Preheat oven to 375°F.

On a parchment-lined baking sheet, toss **4 slices of cubed bread, 2 tablespoons extra-virgin olive oil, a big pinch of salt, and a big pinch of garlic powder**. Spread into an even layer and bake for 10 to 15 minutes, until crisp on the edges but still chewy in the center.

*Blend the entire **8-ounce block of Parmesan cheese** until finely grated. To do so, cut the rind off (save the rind in the freezer for future cooking), cut it into a few chunks, and blend until it's*

grated into a powdery consistency. Once grated, transfer all but 1/4 cup of the Parm into a bowl for later use.

To make the dressing, blend everything up except the lettuces (**1/4 cup grated Parmesan, 1/2 cup extra-virgin olive oil, 1/4 cup mayonnaise, the juice of 2 lemons, 2 tablespoons red wine vinegar, 2 small smashed garlic cloves, 6 anchovy fillets, 1/2 teaspoon salt, and 1/4 teaspoon ground black pepper**). *Use 6 anchovies at first — blend in up to 2 more if you want more anchovy flavor.*

Put the chopped greens (**2 hearts of romaine lettuce and 1 bunch lacinato kale**) and the **baked croutons** in a large bowl and drizzle nearly all of the dressing over it. Use your hands to mix everything together, making sure each and every piece of lettuce is coated with dressing. After tossing, sprinkle **1/4 cup of grated Parmesan** on top.

Enjoy!

pasta alla vodka

BY CAROLINE CHAMBERS

Serves 4 to 6

Cook time: 30 minutes

Tools:

- [Chef's knife](#)
- [Cutting board](#)
- Colander
- Large pot
- [Large skillet](#)

Ingredients:

- 1 pound tubular pasta, such as paccheri (my fave), rigatoni giganti (pictured), penne, fusilli, or rigatoni
- Kosher salt
- 2 tablespoons unsalted butter
- 1 shallot, minced
- 4 garlic cloves, minced
- 1 (6-ounce) can tomato paste (or a heaping 1/2 cup)
- 1/2 teaspoon crushed red pepper flakes (this does add a bit of heat so omit or lessen for a spice averse crowd)
- 1/4 cup vodka

- 1 1/2 cups heavy cream
- 1/2 cup freshly grated Parmesan, plus more for serving (this will come from the 8-ounce block of Parm you grated for the Caesar salad recipe. If you're making this pasta recipe and NOT the Caesar, you'll buy and grate a 4-ounce block of Parmesan.)
- Thinly sliced fresh basil, for serving

Bring a large pot of **salted water** (2 tablespoons of kosher salt in the water is my general rule of thumb!) to a boil and cook **1 pound of tubular pasta** until al dente (read the box to find your pasta's ideal cook time!). ****RESERVE 2 CUPS OF THE COOKING LIQUID BEFORE YOU DRAIN THE PASTA!! I'M YELLING AT YOU BECAUSE EVERYONE ALWAYS FORGETS TO DO THIS AND IT'S VERY IMPORTANT!**** Once you've reserved 2 cups cooking liquid, drain the pasta and set aside (don't rinse it! It's fine if it looks like it's clumping together!).

In a large skillet over medium heat, melt **2 tablespoons unsalted butter**. Cook **1 minced shallot, 4 minced garlic cloves and a big pinch of salt** until softened, 4 to 5 minutes.

Stir in **6 ounces tomato paste and 1/2 teaspoon red pepper flakes** and continue cooking until the paste and shallots have combined into a nice chunky paste, and it is turning a nice deep red color, 3 to 4 minutes.

Stir in **1/4 cup vodka** and cook for 2 minutes, stirring frequently. Stir in **1 1/2 cups heavy cream, 1/4 cup pasta cooking liquid, 1/2 cup grated Parmesan, and 1 big pinch of salt** until smooth. You might need to use a whisk to get any clumps out. Stir in the cooked pasta and a small amount of pasta cooking liquid. Add more cooking liquid a splash at a time as needed for the sauce to be very thick and cling to each noodle perfectly (I usually use between 1/2 cup and 3/4 cup). Taste and season with **kosher salt** as needed.

Serve and garnish with **thinly sliced fresh basil and more grated Parmesan**.