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When you're wiped out or short on time, these easy recipes for meatloaf, chili, pasta and more will save you. Alexa Weibel30 minuteseasy1 - 48 of 960 results To celebrate Cooking's first anniversary, we pulled together the recipes our readers loved to save the most over the last year. Recipes You'll LoveDaily cooking made simple, plus recipes for any occasion. Easy to MakeStep-by-step videos and helpful tips, with an app for streamlined cooking. From Cooks You TrustEach recipe is tested and perfected to work every time. These recipes from Samin Nosrat, the "Salt Fat Acid Heat" author, will have you reaching for your greens all summer long.Keep homemade dressings in your fridge and make a dinner salad all that easier to prepare.Rachel Vanni for The New York Times. Food Stylist: Spencer Richards.Published June 27, 2025Updated June 27, 2025This video and article are part of Cooking 101, our series on kitchen fundamentals. Every episode covers a different technique, with tips and recipes from guest hosts who are experts to set you up for success.By The New York Times CookingWhile I'll always have warm feelings for a few store-bought salad dressings (I'm looking at you, Hidden Valley ranch seasoning), the thought of coating fresh lettuce with bottled ingredients of indeterminate age and provenance makes my heart hurt.After you've taken the time to combine fresh vegetables, grains and other ingredients into something that sings, you want to add to the harmony, not overwhelm it. In that way, I like to think of salad dressings as the Darlene Love of the kitchen. Like Ms. Love, perhaps the most brilliant backup singer of all time, a good dressing enhances without overshadowing it. And there's no better way to ensure that than making your own.As a young restaurant cook, I was taught that each salad must have its own bespoke dressing. Preparing one might involve blending an herb oil for mayonnaise base or seeding, juicing, mashing, roasting or zesting various fruits. Then came layering in acids and oils until the dressing was perfectly balanced.That kind of effort made sense in a high-end restaurant, but, at home, undertaking a multistep recipe for a single-use dressing felt sort of ridiculous. As a result, I'd just about stopped making salad at home until a few years ago, when I began working on my second cookbook. While creating the dressing recipes, I'd often end up with multiple jars, and, loathe to waste them, I found myself reaching for them night after night. Eventually, I came to the now-obvious-seeming conclusion that if I have a jar of homemade salad dressing (or three!) ready to go in the fridge, I'm much more likely to eat a salad. The recipes here aren't just simple, they take any kind of greens you have on hand to the next level.Via Carota, a West Village restaurant, inspired this sherry-shallot vinaigrette.Rachel Vanni for The New York Times. Food Stylist: Spencer Richards.This delicate sherry-shallot vinaigrette, from Rita Sodi and Jody Williams of the West Village trattoria, Via Carota, is such a stalwart that I now just call it my "House Dressing." Use it on any salad of tender greens, grain and bean salads, or a niçoise salad.This miso-lemon dressing is great on roasted vegetables.Rachel Vanni for The New York TimesThe creamy lemon-miso dressing here, inspired by a dressing at Kismet Rotisserie in Los Angeles, is somehow both light and rich. Add the optional poppy seeds for that classic lemon-poppy seed flavor, or leave them out for a much more versatile dressing, great for green salad, grain salad, roasted vegetables, or a composed summer salad of tomatoes, cucumbers and avocado chunks.Dress a crunchy salad of romaine and cabbage with a creamy sesame-ginger dressing.Rachel Vanni for The New York Times. Food Stylist: Spencer Richards.And then there's a sesame-ginger dressing, which I developed with visions of cabbage slaw and chicken salad floating through my head. The ginger's fire, chile's heat and acid's tang go right to the edge without going over. Use this creamy dressing to dress a salad of crunchy romaine and cabbage, just-boiled green beans, or rice or noodle bowls. It also makes a wonderful condiment for chicken, fish and tofu.While none of these are hard to make, a hand-held immersion blender makes the light work of the dressings, and a sharp knife will make dicing shallots for the vinaigrette immeasurably easier. I like to make them in wide-mouthed jars, then cap and store leftovers in the fridge for up to a week.Of course, your vinaigrette will congeal in the fridge. Your dressing may separate. And any dressing's sharpness is sure to flatten. But you can always bring it back to life with a few tweaks.If your dressing congeals, set the jar in a warm spot to return it to its liquid state. For a separated vinaigrette, ensure the jar is tightly capped and give it a good shake to reunite the oil and vinegar. (If it's creamy, first, try shaking the jar. If that doesn't encourage it, let the dressing come to room temperature, add a small chip of ice, give the mixture a quick whiz with an immersion blender.) And for a dressing losing its luster, taste and add a bit more salt, acid, fresh citrus zest or a touch of sweetener.Take good care of your dressing, and it'll always be there for you, ready to raise up anything it coats.Follow New York Times Cooking on Instagram, Facebook, YouTube, TikTok and Pinterest. Get regular updates from New York Times Cooking, with recipe suggestions, cooking tips and shopping advice. Last night, a hot bird saved my life.Armando Rafael for The New York Times. Food Stylist: Cyd Raftus McDowell.Published Feb. 18, 2025Updated Feb. 18, 2025If you're reading this, it may already be too late: The day's done, you're zapped. Why not put a bird on it — that is, a char-kissed, ready-to-eat rotisserie chicken? Put your trust in this staple, and you can have spring salads, sandwiches, soups and suppers that are easy, delicious and even healthy.David Malosh for The New York Times. Food Stylist: Simon Andrews. Prop Stylist: Paige Hicks A lime-garlic dressing electrifies Sam Sifton's endlessly riffable no-recipe recipe for a simple salad of rotisserie chicken, arugula, cilantro and scallions. But if arugula isn't on hand, most greens will work — and an avocado takes them over the top.Recipe: Rotisserie Chicken Salad With Greens and HerbsDavid Malosh for The New York Times. Food Stylist: Hadas Smirnoff.Sarah DiGregorio's quick recipe gets its deep roasted flavor from one ingenious sleight-of-pan: broiling jalapeños, tomatoes, garlic and onions to a crisp. Slip in the chicken after the broth boils, along with frozen corn or hominy, that lightly chewy kernel typically found in pozole. Finally, skip Coco Chanel's advice, and add an extra accessory. Crushed chips, sliced jalapeños and a dollop of Greek yogurt are all delicious adornments.Recipe: Chicken Tortilla SoupArmando Rafael for The New York Times. Food Stylist: Cyd Raftus McDowell.This elemental pasta brings together rotisserie chicken, chopped greens and pasta (make it whole-grain if you like) with a silky sauce that invites tailoring: The cream is optional, and you can use olive oil in place of butter. Christian Reynoso reminds us of one cardinal rotisserie rule: Season the meat as you would anything else (here, with salt and pepper).Recipe: Rotisserie Chicken and Greens PastaChris Simpson for The New York Times. Food stylist: Maggie Ruggiero. Prop stylist: Sophia Pappas.Eric Kim's paean to the very '90s Chinese chicken salad is tangier, crunchier and more adaptable than you remember. Dial up different flavors by adding extra herbs, sliced almonds, julienned carrots or mandarin slices.Recipe: Crispy Wonton Chicken SaladChristopher Testani for The New York Times. Food Stylist: Simon Andrews.Yes, chili can be light and healthy — and quick, when aided by a handy rotisserie chicken. Lidey Heuck's recipe unites a creamy white bean base with canned green chiles, pops of corn and morsels of chicken for an everyday, easy-listening kind of chili. Make a moment of it with a toppings bar of cilantro, tortilla chips and fresh chiles.Recipe: White Chicken ChiliJulia Gartland for The New York Times. Food Stylist: Samantha Seneviratne.Can a sandwich dare to be dinner? It can if it's Lidey Heuck's chicken salad sandwich, glammed up with avocado and green goddess dressing. Spike it with crushed chips and serve with a springtime vibe.Recipe: Green Goddess Chicken Salad SandwichesArmando Rafael for The New York Times. Food Stylist: Hadas Smirnoff.Rotisserie chicken effectively halves the cooking time for this soothing lentil soup from Andy Baraghani — but you'll want to add a rich chicken broth to compensate. Don't skip the lemony yogurt, and do pile on chopped herbs sky-high.Recipe: Chicken and Red Lentil Soup With Lemony YogurtDavid Malosh for The New York Times. Food Stylist: Simon Andrews.Blanched snap peas, shredded chicken and one addictive sesame dressing come together in this light salad by Hana Asbrink. Commit to using Kewpie for the dressing, then commit the dressing to memory.Recipe: Sesame Snap Pea Chicken SaladRomulo Yanes for The New York Times. Food Stylist: Vivian LuiCrisp cucumbers meet crunchy peanuts, and nutty sweetness meets numbing spice in Sue Li's irresistible salad. It's wonderful as is, but it's also a welcome home for that tender rotisserie chicken. (Don't fret about the sauce — there's plenty.) This salad tastes great with age, though, on Day 2 or 3, it never hurts to add a fresh cuke to liven things up.Recipe: Cucumber Salad With Roasted Peanuts and ChileChristopher Testani for The New York Times. Food Stylist: Simon Andrews.The soul wants what it wants, and when it wants chicken noodle soup, it can have it any night of the week. Such is the promise of Ali Slagle's comforting classic, all egg noodles, carrots and herbs. Use the best stock you can find. And the day after, turn your fallen bird into Jacques Pépin's chicken stock, completing the circle.Recipe: Chicken Noodle SoupFollow New York Times Cooking on Instagram, Facebook, YouTube, TikTok and Pinterest. Get regular updates from New York Times Cooking, with recipe suggestions, cooking tips and shopping advice. Weekly recipe suggestions from Sam Sifton, the Five Weeknight Dishes newsletter and NYT Cooking editors. Rating4(1,135)CommentsRead commentsThe seasoning of this rich garlic and herb braise is inspired by escargot butter, which famously makes everything delicious, and is easy to make with just a few impactful ingredients. A generous dollop of sour cream added before serving brings it all together and makes it feel a little fancy. Top bowls generously with croutons, which lend crunch and soak up the flavorful sauce, or serve with thick slices of crusty bread.1½ to 2 pounds boneless, skinless chicken thighs2(15-ounce) cans cannellini beans, rinsed 4tablespoons unsalted butter, cut into chunks8large garlic cloves, smashed and chopped¼cup chopped fresh parsley, plus more for serving1shallot, minced Kosher salt (such as Diamond Crystal) and pepper¼cup sour cream Homemade or store-bought croutons, for toppingAdd ingredients to Grocery Listingredient Substitution GuideCombine the chicken, beans, butter, garlic, parsley, shallot, lemon juice, 2 teaspoons salt and several generous grinds of pepper in a 6- to 8-quart slow cooker. Cook on low until the chicken is tender and the flavors have mellowed, about 4 hours.Break the chicken into large pieces using two forks. Stir in the sour cream.Serve the stew topped with croutons and more parsley.Private NotesLeave a Private Comment on this recipe and see it here.@Joan I haven't made this yet but have made several recipes in a Dutch oven instead of a slow cooker. This is how I would approach it. First brown the thighs in the butter it will add richness - then deglaze with liquids and add the rest of the ingredients. Oven at 325 - plan for 2 hours but check after 1 hr.My kind of recipe. Take a few ingredients. Include butter. Cook for a while. Do other stuff. Come back. Eat. :^>@Semmelwürfel, try stirring a bag of baby spinach through before adding the sour cream, it was a great addition for texture, flavor and adding some healthy greens.Didn't know what to expect having read the other comments so we were surprised it was so delicious. I had intended to use the instant pot but it wasn't working so switched to the Dutch oven. Removed the skin from the chicken thighs and deboned them. Cooked off the garlic (extra) and shallots then sautéed the thighs seasoned with salt pepper and paprika. Degreased the pot with a cup of white wine then added the garlic, shallots, beans and thighs to the pot and cooked all for about 25 minutes. Shredded the chicken then finished it off w the sour cream, parsley (extra) and lemon. Delicious with crusty bread.Made this the other day. Very good. All gone. Very easy to make and flavorful. Added a half cup of chicken broth at someone's suggestion in comments.Third time making this: stovetop to oven, slow cooker (I have an instant pot so I still browned the thighs in it before switching to slow cook), and now low and slow on the stovetop burner. So far, slow cook is my least favorite. I do at least 2 lbs if not more chicken and only 1 can beans. Add 1sp paprika - a little half-sharp and the rest sweet, and a healthy dose of penzys mural of flavor blend (obsessed). I roast cabbage to have alongside/mix in. It's always delicious! Slow cooker just seemed to turn out more watery and less rich than the other methods. Private comments are only visible to you. A series on kitchen fundamentals Published June 25, 2025Welcome to our series on foundational cooking skills that will help you level up in the kitchen. View all recipes in Cooking 101.Every episode covers a different technique, with tips and recipes from guest hosts who are experts to set you up for success.Episode ONESalad Dressing 101: Watch the VideoWhat You'll LearnHow to make a classic vinaigrette; all about emulsions and emulsifiers, and why they are important; how to properly whisk to emulsify; the secret ingredient that elevates any salad dressing; three recipes you'll want to memorize and more. Recipes In this episodeHouse DressingRachel Vanni for The New York TimesCreamy Lemon-Miso DressingRachel Vanni for The New York Times. Food Stylist: Spencer Richards.Creamy Sesame-Ginger DressingRachel Vanni for The New York TimesHosted by the chef and cookbook author Sohla El-Waylly, the first season of Cooking 101 teaches you how to buy and cook various ingredients. Episode SevenBeef 101: Watch the Video What You'll LearnWhat to look for when buying steak; all about labeling, like what fat percentages mean and how you can use them to your advantage; how to cook tough cuts; how to test for doneness and more. Recipes In this episodeButtery Steak and PotatoesDavid Malosh for The New York Times. Food Stylist: Cyd Raftus McDowell.Taco SaladJames Ransom for The New York Times. Food Stylist: Maggie Ruggiero.Beef SuyaJohnny Miller for The New York TimesEpisode SixSpaghetti 101: Watch the VideoWhat You'll LearnHow to correctly boil your pasta; how to easily measure 12 ounces of pasta; what to do if you accidentally threw out your pasta water; why you generally shouldn't rinse your pasta and more. RECIPES IN THIS EPISODEGrated Tomato PastaArmando Rafael for The New York Times. Food stylist: Cyd Raftus McDowell.Spaghetti Carbonara Linda Xiao for The New York TimesSpaghetti Stir-Fry With ChickenDavid Malosh for The New York TimesEpisode FiveBroccoli 101: Watch the VideoWhat You'll LearnHow to buy the freshest heads of broccoli; how to slice and chop it perfectly; how to cook it to bring out maximum flavor and more. Recipes In This EpisodeBroccoli With Sizzled Nuts and DatesDavid Malosh for The New York Times. Food Stylist: Cyd Raftus McDowell.Quinoa and Broccoli Spoon SaladDavid Malosh for The New York TimesSesame BroccoliJoe Lingeman for The New York TimesEpisode FOURFish 101: Watch the VideoWhat You'll Learn How to shop for fish; the difference between farm-raised and wild-caught; how to get crispy skin; how and why to dry brine fish; how to braise frozen fish; how to shallow fry and more. Recipes in This EpisodeRoasted Salmon With Dill and Cucumber SaladMark Weinberg for The New York Times. Food Stylist: Monica Pierini.Coconut Curry FishJohnny Miller for The New York Times. Food Stylist: Susan Spungen.Fish TacosCraig Lee for The New York TimesEpisode THREEChicken 101: Watch the VideoWhat You'll Learn How to handle raw chicken safely; how to spatchcock a whole bird; how to ensure your chicken doesn't become dry; how to braise and more. Recipes in This EpisodeSpatchcock Roast ChickenMark Weinberg for The New York Times. Food Stylist: Monica Pierini.Coconut Milk Chicken AdoboChristopher Testani for The New York TimesHara Masala Murgh (Green Masala Chicken)David Malosh for The New York TimesEpisode TWOIce 101: Watch the VideoWhat You'll Learn How to shop for rice; the differences between short-, medium- and long-grain rice, brown rice and white rice; how to make a perfect pot and rescue a failed one; and how to cook pilaf, fried rice and more. Recipes in This EpisodeButter PilafLinda Xiao for The New York TimesBasic Stovetop RiceKarsten Moran for The New York TimesWhatever You've Got Fried RiceDavid Malosh for The New York Times. Food Stylist: Simon Andrews. Prop Stylist: Paige Hicks.Episode OnEEggs 101: Watch the VideoWhat You'll Learn How to shop for eggs and expert tips for all the ways to cook them; scrambled, fried, over easy, over hard, sunny-side up, hard-boiled, soft-boiled, poached and more. Recipe in This EpisodeCheesy FrittataJohnny Miller for The New York TimesINTRODUCTION These 11 Tips Will Make You a Better Cook Properly equipping yourself in the kitchen is crucial to not only making good food," Sohla El-Waylly writes, "but also having a good time while you do it."NYTCookingFollow New York Times Cooking on Instagram, Facebook, YouTube, TikTok and Pinterest. Get regular updates from New York Times Cooking, with recipe suggestions, cooking tips and shopping advice. 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