

Braised Zucchini



Cooking time: 30-35 minutes active
serves 2 as a meal on its own (using 2 zucchinis)

A 1:1:1 ratio of zucchini, tomatoes, and onion; 1-2 peeled garlic cloves, olive oil, and salt.

Start with olive oil, chopped onion, and salt over medium-low heat (cook for 8 mins). Add cubed zucchini and an additional pinch of salt (cook for 5 mins). Add chopped tomatoes (or leave whole if using any cherry variety) and whole garlic cloves (cook for 20-25 mins) with the lid on and heat lowered to a gentle simmer, stirring occasionally.

Vegetable Risotto with Crispy Guanciale

Cooking time: 30 minutes active
serves 2 as a meal on its own (using 2 zucchinis)

6 cups vegetable stock
2 cups uncooked risotto rice
2 sweet onions
2 medium-sized zucchini
A couple of handfuls of green beans sliced into roughly 1/2-inch pieces
2 slabs of guanciale cut into 1/4-inch cubes
1/2 cup freshly grated Pecorino Romano plus more for finishing
2 tablespoons butter
1/4-1/3 cup of olive oil
Salt to taste

***Note from Chérie:** The key to this dish is cooking the vegetables separately. Feel free to use whichever spring vegetables you like, adjusting cooking time accordingly. While Parmesan can be used, Pecorino Romano offers a bright, zippy flavor that complements the delicate flavors of zucchini and green beans.*

Prepare a small stock pot by bringing it to a simmer. Meanwhile, heat a few tablespoons of olive oil in a medium-large pot and add one chopped onion with a pinch of salt once heated, cooking until translucent (about 12 minutes).

In a separate, large wide-rimmed pan heat up a few tablespoons of olive oil and add the other onion, cook for about 8-10 minutes. Add chopped zucchini and green beans and cook for about 2-4 minutes,

tasting frequently every minute or so to not overcook. Take off the heat and set aside.

Add rice to your pot of translucent onions, and cook until toasted (about 10 minutes) stirring frequently with an eye to make sure the rice doesn't stick to the bottom of the pot. Add a splash of wine, and continue to cook until the wine is completely absorbed into the rice. Now you can begin to add your stock, one ladle at a time, stirring as you go until reaching your desired al dente (roughly 12 minutes).

To finish, take the risotto off the heat and stir in butter, pecorino, and roughly 1 additional ladle of stock to create a creamy sauce. Gently fold in your vegetables and serve with more Pecorino over top.