

easy co

FROM OUR KITCHENS TO YOURS



COOKING

Silvana's Kitchen / He Cooks... She Cooks / Dinner? Done. / Sweet Surprise







The New Homemade: *Baked with Love in Silvana's Kitchen.*

There's something so innocent about taking the most basic of ingredients, like flour, sugar and milk, and turning them into something so gratifying as a tender, moist doughnut. My cooking philosophy is simple: Everything I make has to look and taste like the original. From breakfast to dessert, I want to bring back happy memories long forgotten, one recipe at a time. BY **SILVANA NARDONE**

You'll want to spend more time in your kitchen after you've taken your first bite of this doughnut.

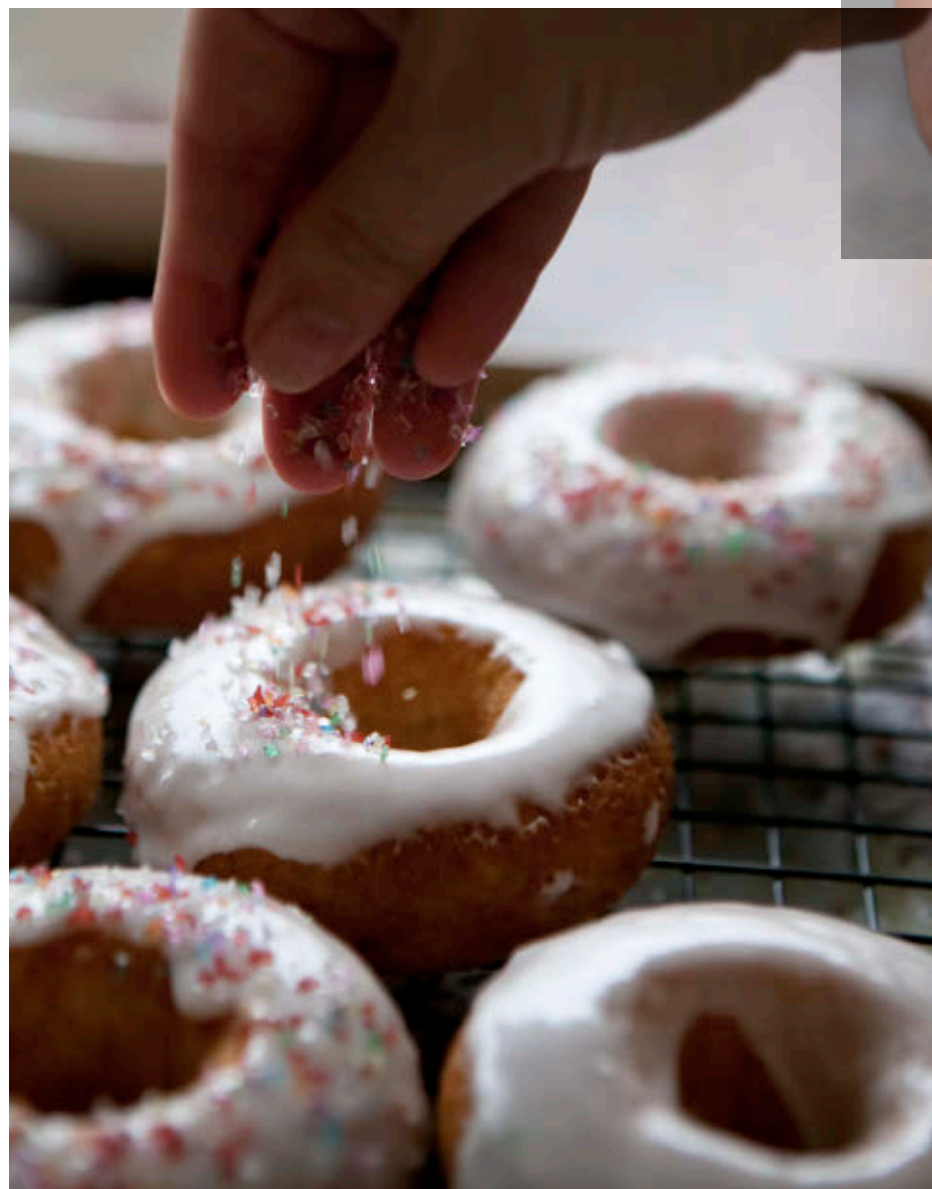


Vanilla-Glazed Chocolate Chip Doughnuts



MAKES 24 PREP TIME 15 min COOK TIME 15 min

Gluten-free nonstick cooking spray
 3 cups Silvana's Gluten-Free All-Purpose Flour Blend
 2 cups granulated sugar
 4 teaspoons baking powder
 1 teaspoon salt
 4 large eggs or equivalent egg replacement, at room temperature
 ½ cup vegetable oil
 1 teaspoon vanilla extract
 1½ cups milk or nondairy milk
 ½ cup mini chocolate chips, such as Enjoy Life
 4 cups confectioners' sugar, sifted
 Sprinkles, for topping



- 1 Preheat the oven to 350°. Generously grease four nonstick 6-doughnut baking pans with cooking spray. In a large bowl, whisk together the flour blend, granulated sugar, baking powder and salt.
- 2 In a medium bowl, whisk together the eggs, oil, vanilla and 1 cup milk until smooth. Add to the flour mixture and whisk until combined; stir in the chocolate chips. Fill each doughnut cup two-thirds full. Bake until golden and a toothpick inserted in the center comes out clean, about 15 minutes. Let cool completely.
- 3 Meanwhile, in a small bowl, combine the confectioners' sugar and remaining ½ cup milk. Dip the doughnuts in the glaze to coat; top with sprinkles.



Apple-Cinnamon Granola Scones



MAKES 10 **PREP TIME 20 min** **COOK TIME 25 min**

- 2 cups Silvana's Gluten-Free All-Purpose Flour Blend
- 2 tablespoons granulated sugar, plus more for sprinkling
- 1 tablespoon baking powder
- ½ teaspoon salt
- ½ teaspoon cinnamon
- 6 tablespoons frozen unsalted butter, cut into ¼-inch pieces
- ½ cup gluten-free granola, such as Glutenfreeda Apple Almond Honey Granola Cereal, plus more for sprinkling
- 1 apple — peeled, cored and chopped
- 1¼ cups heavy cream, plus more for brushing

1 Position a rack in the middle of the oven and preheat to 375°. Line a baking sheet with parchment paper. In a large bowl, whisk together the flour blend, sugar, baking powder, salt and cinnamon. Cut in the butter until coarse crumbs form. Add the granola and apples; stir to coat with the flour. Stir in the cream and mix until just combined.

2 Using a 2½-inch ice cream scoop, drop the dough about 2 inches apart on the prepared baking sheet. Brush with cream and sprinkle with granola and sugar. Bake until golden and puffed, about 25 minutes. Let cool on a wire rack.

Want dairy-free scones? Just swap in buttery sticks and your favorite nondairy creamer.





I like to feed my kids what they ate before their diagnoses. Isaiah and Chiara are smart: They won't settle for anything less than amazing — and I would never ask them to.



Cracker-Crusted Sloppy Joe Pie



MAKES One 9-inch pie PREP TIME 15 min COOK TIME 45 min

2 ½ cups finely crushed gluten-free table crackers,
such as Schar, plus more for sprinkling
6 tablespoons unsalted butter, melted
2 cups cheddar cheese
1 pound lean ground beef
1 bell pepper, coarsely chopped
Half of an onion, coarsely chopped
2 eggs, lightly beaten, or equivalent egg replacement
¼ cup chopped flat-leaf parsley
1 ½ cups tomato puree
1 tablespoon gluten-free Worcestershire sauce, such as Lea & Perrins
1 teaspoon each salt and pepper

- 1 Preheat the oven to 350°. In a medium bowl, stir together 1 ½ cups cracker crumbs and the butter until moist clumps form. Press the mixture onto the bottom and up the sides of a 9-inch pie pan; freeze until set, about 15 minutes. Bake for 10 minutes. Top with 1 cup cheese.
- 2 Increase the oven temperature to 375°. In a large bowl, combine the beef, bell pepper, onion, eggs and parsley with ½ cup tomato puree and the remaining 1 cup cracker crumbs. Add the Worcestershire sauce, salt and pepper. Press into the cracker crust. Spread the remaining 1 cup tomato puree over the top. Bake for 35 minutes. Sprinkle with extra cracker crumbs and the remaining 1 cup cheese and bake for 10 minutes longer. Let cool for about 15 minutes before slicing.



Fried Chicken Potpie Poppers



Don't feel like frying? Just preheat the oven to 425° and lightly grease a baking sheet with olive oil. Bake, turning the poppers halfway through, until crunchy and golden, about 20 minutes.

MAKES 22 PREP TIME 20 min COOK TIME 15 min

2 tablespoons olive oil, plus more for greasing
 ¼ cup finely chopped onion
 ¼ cup finely chopped celery
 ¼ cup finely chopped carrot
 ¼ cup frozen peas
 1 cup thinly sliced mushrooms
 2 ½ cups cooked shredded chicken
 3 cups crushed gluten-free rice cereal
 ¼ cup finely chopped parsley
 1 teaspoon chopped fresh thyme leaves
 Salt and pepper
 ½ cup mayonnaise
 4 eggs or equivalent egg replacement
 Vegetable oil, for frying

- 1 Heat the olive oil in a medium skillet over medium-high heat. Add the onion, celery, carrot, peas and mushrooms; cook until softened, about 5 minutes.
- 2 In a large bowl, combine the chicken, 1½ cups cereal crumbs, parsley, thyme, ½ teaspoon salt and ¼ teaspoon pepper with the onion mixture. Let cool, then stir in the mayonnaise and 2 eggs until combined. Form into 2-inch ovals; refrigerate for 10 minutes.
- 3 Fill a large pot with about 1 inch oil and heat over medium heat until a candy thermometer registers 375°.
- 4 Meanwhile, place the remaining 1½ cups cereal crumbs in a shallow bowl. In another shallow bowl, beat the remaining 2 eggs. Coat a chicken popper with the cereal crumbs, dip into the eggs, then coat again with the cereal crumbs; place on a baking sheet. Repeat with the remaining chicken poppers. Fry, turning occasionally, until golden brown, about 2 minutes. Remove with a slotted spoon and drain on paper towels.





Pepperoni Pizza Cups

MAKES 12 **PREP TIME 8 min** **COOK TIME 30 min**

Gluten-free nonstick cooking spray
 2 cups gluten-free pancake and baking mix, such as gluten-free Bisquick
 2 teaspoons baking powder
 ¼ teaspoon salt
 1½ cups (about 4 ounces) pepperoni, chopped
 ½ cup shredded mozzarella, plus more for topping
 2 large eggs, lightly beaten, or equivalent egg replacement
 1½ cups milk or nondairy milk
 ¼ cup pizza sauce

1 Preheat the oven to 400° and generously grease a 12-cup muffin pan. In a large bowl, whisk together the pancake mix, baking powder and salt. Add the pepperoni, mozzarella, eggs and milk; stir to combine.

2 Gently swirl in the pizza sauce and divide among the muffin cups; sprinkle with mozzarella. Bake until golden and a toothpick inserted in the center comes out clean, 25 to 30 minutes.





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HE COOKS...
SHE COOKS

For the Love of
Tomato

A young child with dark hair is eating a red tomato. In the background, a man is smiling. The scene is outdoors, with green tomato leaves visible on the right side of the frame.

Shauna James Ahern and Dan Ahern
share their favorite tomato recipes,
along with what inspired them to fall
for this luscious fruit.

tomatoes

HE COOKS...
SHE COOKS

HE SAID...

My dad loves tomatoes, but only in the summer, when they are delicious. He grew up in Iowa, where they're incredible in July, August and September. That's when they're good in Seattle, too.

The flavor of an in-season tomato says summer. You can't eat them in January and think you're going to get the same flavor.

There are so many varieties out there that you aren't stuck with the same everyday tomato, over and over again.

Some of tomatoes' best friends: basil, rosemary, marjoram, chicken.

A good tomato pasta sauce: Sauté some onions, fresh garlic, then tomatoes and basil at their peak in the summer. Maybe add a little red wine. A splash of vegetable broth. Some olive oil: There's a lightness I like in olive oil. It adds complexity. A couple of drops of sherry vinegar or balsamic vinegar at the end. That adds pizzazz.





SHE SAID...

I hated tomatoes until I was 16. To me, tomatoes were more a color than a taste. It seems strange now since I love ripe red tomatoes so thoroughly each summer, but I pushed pieces of tomato to the other side of the plate for the first part of my life.

I think I know why. When I was growing up in Southern California, we only ate one kind of tomato: a standard medium-width, pale-in-the-middle, grocery store tomato that was available year-round.

I didn't like tomatoes because they didn't taste like anything. They were soft to the touch and mealy in the mouth. They lay there in my wooden salad bowl, along with iceberg lettuce, a handful of croutons and bottled Thousand Island dressing.

I never saw a Green Zebra tomato with its pale and dark green stripes, or a fat Red Brandywine that squats so wide it looks like it has shoulders, or Mama Leone tomatoes that are full and red and shaped like a teardrop.

The year I turned 16, my family and I lived in England for a year. One hot summer day, we sat in a restaurant tucked alongside an old waterwheel mill. A plate arrived with brown bread, crumbly cheese, pickled things and fat slices of tomatoes. The bread was dense and lovely. The cheese was slightly salty. I've always loved pickles. And there sat the tomatoes, waiting.

I took a small bite. My eyes popped open. These were good. These tomatoes had firm skins, pliable flesh and a singing-out flavor that tasted as good as the warm sun outside felt on my skin. That's where I learned to like tomatoes: in the countryside, in summer, when they were ripe.

HE COOKS...
SHE COOKS

I made this tomato-ginger chutney years ago at a restaurant in Seattle called Café Sport. We served it with roasted chicken and herb naan. This chutney also goes well with salmon, curried rice, pork or roasted tofu. You have the acid and sharpness of the lemon juice, the sweetness of the tomato and sugar, plus the punch of ginger.



Tomato-Ginger Chutney

MAKES 2 CUPS PREP TIME 5 MIN COOK TIME 40 MIN

½ cup sugar
 ½ cup lemon juice
 2 tablespoons chopped fresh ginger
 5 large tomatoes — peeled, seeded and chopped

- 1 In a large saucepan over medium-high heat, bring the sugar and lemon juice to a boil. Cook until the sugar is completely dissolved, then add the ginger and tomatoes.
- 2 Lower the heat to medium and continue cooking, stirring frequently, until the chutney thickens and turns deep red, about 40 minutes. Remove from the heat and let cool completely.



September might be the start of fall, a thinning of the light. But here in Seattle, it's tomato season. I cannot wait to eat them again. Honestly, my favorite way to eat tomatoes in season is raw with some sea salt, standing over the sink. I also love them in salads, especially with raw sweet corn and basil. This caprese salad, stacked like a napoleon, is about as much work as I want to do to eat my tomatoes. If you feel like taking it apart and cooking, these ingredients would make the perfect topping for a gluten-free pizza.

Stacked Caprese Salad 🍅

SERVES 4 | PREP TIME 10 MIN

2 large ripe tomatoes
 2 large balls fresh mozzarella
 Salt and pepper
 Fresh basil leaves, for stacking
 Olive oil, for drizzling

Evenly cut each tomato and mozzarella ball into thick slices. Lightly salt one slice of mozzarella and stack a tomato slice on top. Lightly salt it, then stack basil leaves on top of that. Continue stacking until you have used 3 slices each of mozzarella and tomato. Drizzle with a little olive oil and season with salt and pepper. Repeat with the remaining ingredients.



Dinner?



DONE.

(with a little help from our friends...)



Want to get weeknight meals on the table fast? What's going to get you there is your often overlooked oven. We round out dinner with sides and desserts from our favorite bloggers.

BY **ELIZABETH BARBONE**



SECRETS TO SPEED COOKING

1. When you walk in the door, turn on the oven.
2. As the oven preheats, prep your ingredients.
3. The oven will be ready when you are. That's it.

OVEN-ROASTED “PIZZA” FRITTATA

Inspired by pizza, this frittata — an easy-to-make egg dish — uses tomatoes, garlic and spinach, and comes together even faster than a traditional pizza.

SERVES 4 **PREP TIME 10 min** **COOK TIME 20 min**

12 eggs
 1½ cups milk
 Black pepper
 5 ounces baby spinach
 1 tablespoon olive oil
 2 cloves garlic, minced
 1 pint grape tomatoes, halved
 ½ cup shredded mozzarella

1. Preheat the oven to 350°. In a large bowl, whisk together the eggs and milk; season with pepper. In a large pot, bring 1 inch of water to a boil over high heat. Add spinach, cover, and cook until tender and wilted, about 2 minutes. Drain and press out excess water.

2. In a 12-inch, oven-safe skillet, heat the olive oil over high heat until shimmering. Add the garlic and cook, stirring frequently, until it begins to brown. Add the tomatoes and continue cooking until softened. Turn off the heat. Add the spinach to the pan and distribute evenly. Pour in the eggs. Sprinkle with the mozzarella. Transfer to the oven and bake until the eggs are set, about 30 minutes. Let cool for a few minutes before serving.

SIDE GARLIC-CHEESE BISCUITS



WHO'S IN THE KITCHEN?
 Shirley from [Gluten Free Easily](#)

» GET THE RECIPE

DESSERT DARK CHOCOLATE BROWNIES



WHO'S IN THE KITCHEN?
 Karina from [Gluten-Free Goddess](#)

» GET THE RECIPE

OVEN-ROASTED VEGETABLE PASTA



The “sauce” for this pasta is simply oven-roasted vegetables and a drizzle of olive oil. Swap any veggies for your favorites.

SERVES 4 **PREP TIME** 5 min **COOK TIME** 40 min

Gluten-free nonstick cooking spray
 2 bell peppers, cored and thinly sliced
 1 red onion, peeled and cut into ¼-inch pieces
 ¼ cup olive oil
 1 pint grape tomatoes, halved
 1 small zucchini, halved, and cut into ¼-inch slices
 1 clove garlic, finely chopped
 1 pound gluten-free pasta
 Parmesan cheese, grated (optional)
 Chopped basil, for sprinkling

1. Preheat the oven to 425°. Lightly grease two baking sheets with cooking spray. In a medium bowl, toss together the pepper and onion slices with 1 tablespoon olive oil; spread evenly in one layer over a baking sheet. In the same bowl, toss together the tomato, zucchini, garlic and 1 tablespoon olive oil; spread evenly in one layer over the second baking sheet. Roast for 10 minutes, then remove the pans and toss the vegetables. Return to the oven and continue roasting until softened and golden, 15 minutes more.

2. Meanwhile, bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender. Drain, reserving 1 cup cooking water; return the pasta to the pot. Stir in the remaining 2 tablespoons olive oil, then add the vegetables; toss to combine. Sprinkle with grated parmesan, if using. Add pasta cooking water, a splash at a time, until the sauce reaches the desired consistency. Sprinkle with basil before serving.

SIDE CUCUMBER SALAD



WHO'S IN THE KITCHEN?
 Elizabeth Karmel for [Saveur](#)

» GET THE RECIPE

DESSERT CHOCOLATE AND VANILLA PUDDING CUPS



WHO'S IN THE KITCHEN?
 Heidi from [Adventures of a Gluten-Free Mom](#)

» GET THE RECIPE





OVEN-ROASTED PORK CHOPS WITH APPLE, KALE AND WHITE BEANS

When cooked slowly, kale becomes sweet and tender. Just cut or tear the kale into small pieces before adding it to the Dutch oven so it's tender when the pork is ready.

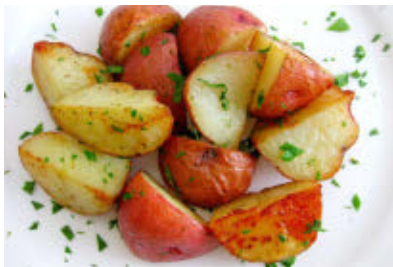
SERVES 4 **PREP TIME** 15 min **COOK TIME** 20 min

2 tablespoons olive oil
4 thick-cut, bone-in pork chops, patted dry
1 green apple — peeled, cored and thinly sliced
1 onion, finely chopped
10 ounces kale — washed, trimmed and cut into bite-size pieces
1 can (15 ounces) white kidney beans, rinsed and drained
 $\frac{3}{4}$ cup chicken broth
Salt and pepper

1. Preheat the oven to 350°. In a large Dutch oven, heat the olive oil over high heat until shimmering. Add the pork chops and cook, turning once, until golden brown, about 6 minutes total. Transfer to a plate to cool.

2. Lower the heat to medium-high. Add the apple and onion to the hot Dutch oven. Cook, stirring constantly, until the onions are softened and translucent. Stir in the kale and cook until the kale turns bright green. Stir in the beans and turn off the heat. Return the pork chops to the pot and add the chicken broth; season with salt and pepper. Cover and transfer to the oven. Roast until the pork is cooked through and the kale is tender, about 20 minutes.

SIDE
OVEN-ROASTED POTATOES
WITH GARLIC AND PARMESAN



WHO'S IN THE KITCHEN?
Andrea from [Can You Stay for Dinner](#)

[» GET THE RECIPE](#)

DESSERT
APPLE-BLACKBERRY
CRISP



WHO'S IN THE KITCHEN?
Elana from [Elana's Pantry](#)

[» GET THE RECIPE](#)







OVEN-ROASTED COCONUT-PINEAPPLE SHRIMP



Everyone loves fried coconut shrimp, but no one wants to pull out a deep fryer on a weekday. Not necessary here.

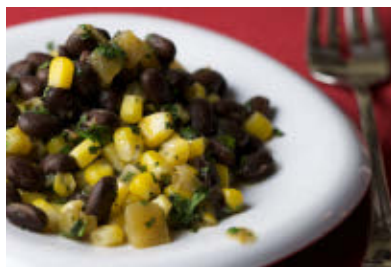
SERVES 4 **PREP TIME** 10 min **COOK TIME** 20 min

Gluten-free nonstick cooking spray
 2½ cups shredded coconut
 ¼ teaspoon pepper
 1 cup coconut milk
 1 cup pineapple juice
 1½ pounds peeled and deveined shrimp
 ½ cup cornstarch
 3 egg whites, beaten

1. Preheat the oven to 425°. Lightly grease a baking sheet with cooking spray. In a food processor, pulse the coconut and pepper until finely chopped. In a large bowl, whisk together the coconut milk and pineapple juice until combined. Add the shrimp and let stand for 5 minutes.

2. Using a slotted spoon, remove the shrimp from the marinade. Place the shrimp and cornstarch in a resealable plastic bag and seal; shake until completely coated. Remove the shrimp from the bag, shaking off any excess cornstarch. Dip each shrimp into the egg white, then press into the coconut mixture until evenly coated. Place the shrimp in rows on the prepared baking sheet and bake until pink and firm, about 20 minutes.

SIDE BLACK BEANS AND CORN



WHO'S IN THE KITCHEN?
 Nicole from [Pinch My Salt](#)

» GET THE RECIPE

DESSERT FRUIT SALAD



WHO'S IN THE KITCHEN?
 Rita from [The Culinary Taste](#)

» GET THE RECIPE

OVEN-ROASTED CRISPY CHICKEN TENDERS



Dredging the chicken pieces in finely ground corn cereal lends a crisp, craggy coating to the chicken without frying. Since these are just as good cold as warm, throw any leftovers onto a salad for lunch.

SERVES 4 **PREP TIME** 10 min **COOK TIME** 15 min

Gluten-free nonstick cooking spray
 2 ½ cups gluten-free corn cereal, such as Corn Chex
 1 teaspoon dried basil
 Salt and pepper
 1 large egg or equivalent egg replacement
 ¼ cup milk or nondairy milk
 1 pound chicken tenders

1. Preheat the oven to 350°. Lightly grease a baking sheet with cooking spray. In a food processor, pulse the cereal and dried basil into finely ground crumbs. Season with salt and pepper and transfer to a shallow dish. In another shallow dish, whisk together the egg and milk.

2. Dip each chicken tender into the egg mixture to coat thoroughly, then roll in the cereal crumbs. Place on the prepared baking sheet. Repeat with the remaining chicken. Grease lightly with cooking spray and bake until cooked through, about 15 minutes.

SIDE
ARUGULA SALAD WITH BEETS AND GOAT CHEESE



WHO'S IN THE KITCHEN?
 Elise from [Simply Recipes](#)

» GET THE RECIPE

DESSERT
BLUEBERRY FOOL



WHO'S IN THE KITCHEN?
 Carol from [Simply...Gluten-Free](#)

» GET THE RECIPE





SWEET SURPRISE

The Fabulous Baker Girls

In the kitchen of Ovenly — Agatha Kulaga and Erin Patinkin’s Brooklyn-based bakery — experimenting is everything. Their notoriously sweet-and-salty bakery is famous not just for their use of local ingredients, but also their inventive takes on classics. Breathe in the sweet bakery air, then there’s nothing left to do but to submit to their signature dessert — chocolate cake with salted caramel.

For where to buy or to place a special order, visit ovenlynyc.com.

—LAUREN MOYAL





SWEET SURPRISE

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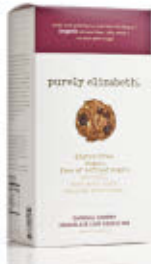


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Breakfast

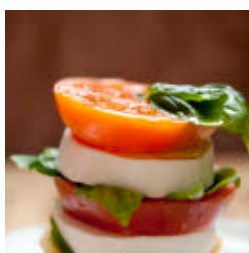


Apple-Cinnamon
Granola Scones



Banana Oatmeal Muffins
with Streusel Topping

Salads



Stacked Caprese
Salad



Quinoa and Chickpea Salad with
Zucchini, Golden Raisins and Pine Nuts

Appetizers



Avocado Gazpacho



Blueberry Mesquite
Crackers



Chicken and
Vegetable Yakitori



Classic Texas Caviar

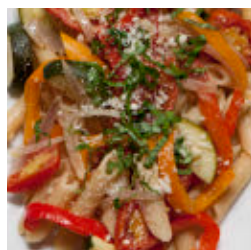


Tostitos-Like-Fried
Tortillas

Pasta, Rice & Biscuits



Mac & Cheese



Oven-Roasted
Vegetable Pasta

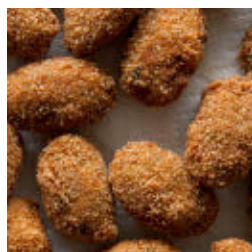


Pepperoni Pizza Cups



Spanish Chicken
and Rice

Main Dishes: *Poultry*



Fried Chicken
Potpie Poppers

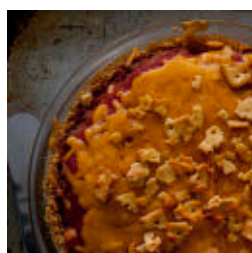


Oven-Roasted Crispy
Chicken Tenders



Spicy Chicken
Enchiladas

Main Dishes: *Meat*



Cracker-Crusted
Sloppy Joe Pie



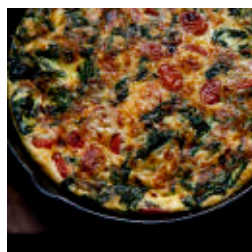
Oven-Roasted Pork Chops with
Apple, Kale and White Beans

Main Dishes: *Seafood*



Oven-Roasted Coconut-
Pineapple Shrimp

Eggs



Oven-Roasted
"Pizza" Frittata

Dessert



Banana Split Cupcakes



Brown Sugar Cookies



Caramel Apple Pie Cupcakes



Chocolate Cake with Salted Caramel Sauce



Chocolate Devil's Food Cupcakes with Chocolate Ganache



Creamy Flan



Ginger-Pear Cake with Chocolate Glaze



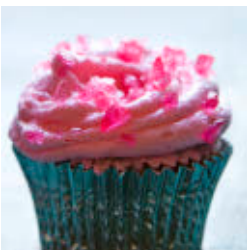
Lemon Polenta Cake



Peanut Butter Crunch Cups



Pumpkin-Raisin Bread Puddings



Vanilla Cupcakes with Vanilla Frosting



Vanilla-Glazed Chocolate Chip Doughnuts

Drinks



Frozen Chambord Margarita

Condiments



Tomato-Ginger Chutney



Teriyaki Sauce

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