

EGG NOODLES WITH PEAS AND MUSHROOMS

SERVES 4 (SIDE DISH)

Active time: 10 min Start to finish: 30 min

- 2/3 cup sliced shallots (2 large)
- 3 tablespoons unsalted butter
- 10 oz mushrooms, trimmed and quartered lengthwise (4 cups)
- 1 (10-oz) package frozen baby peas, thawed
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 1/2 lb medium or wide egg noodles

► Cook shallots in butter in a 10-inch heavy skillet over moderate heat, stirring occasionally, until beginning to brown, 5 to 7 minutes. Add mushrooms and cook, stirring occasionally, until liquid mushrooms give off is evaporated and mushrooms are browned and tender, 7 to 8 minutes. Stir in peas, salt, and pepper and cook, stirring frequently, until heated through, 1 to 2 minutes.

► Cook noodles in a 4- to 6-quart pot of boiling salted water (see Tips, page 247) until tender, 7 to 8 minutes. Drain well in a colander, then immediately add to

mushroom mixture, tossing to combine. Season with salt and pepper.

CHICKEN SCHNITZEL WITH CAPERS AND PARSLEY

SERVES 4

Active time: 25 min Start to finish: 40 min

- 4 (1/4-inch-thick) chicken cutlets (1 1/4 to 1 1/2 lb total)
- 1/2 cup all-purpose flour
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 2 large eggs
- 1 cup fine dry bread crumbs
- 4 to 6 tablespoons vegetable oil
- 2 1/2 tablespoons unsalted butter
- 2 tablespoons bottled capers, rinsed, drained, and patted dry
- 2 tablespoons chopped fresh flat-leaf parsley

Accompaniment: lemon wedges

- Preheat oven to 200°F. Put an ovenproof platter in oven to warm.
- Gently pound each cutlet between

2 sheets of plastic wrap to 1/8-inch thickness with flat side of a meat pounder or with a rolling pin.

► Stir together flour, salt, and pepper in a shallow bowl or a pie plate. Whisk together eggs and a pinch of salt in another shallow bowl, then put bread crumbs in a third shallow bowl.

► Pat chicken dry and dredge in seasoned flour, shaking off excess. Dip in eggs, letting excess drip off, then dredge in bread crumbs, coating completely. Transfer to a wax-paper-lined tray and chill 10 minutes.

► Heat 2 tablespoons oil in a 12-inch heavy nonstick skillet over moderately high heat until hot but not smoking, then fry cutlets in 2 or 3 batches (without crowding), turning over once, until golden brown and just cooked through, about 3 minutes per batch. (Add 2 tablespoons oil to skillet between batches.) Drain cutlets on paper towels, then transfer to platter in oven to keep warm. ► Add butter and capers to skillet and heat over moderate heat, swirling skillet, until butter is melted. Stir in parsley and pour sauce over cutlets.

