



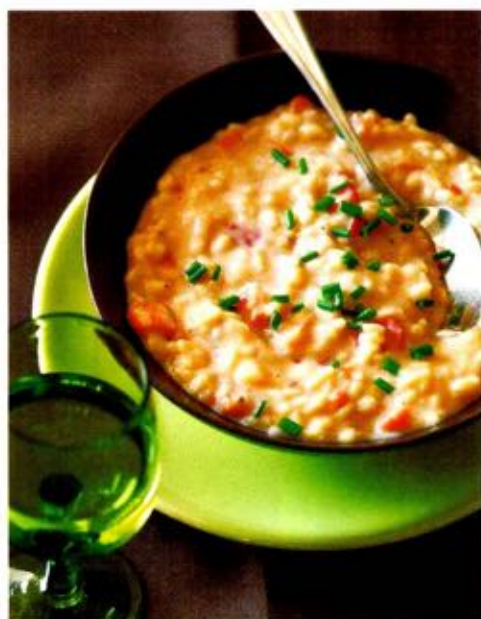
## Mushroom and soft-cooked egg salad with hollandaise

SERVES 4 | 30 MINUTES

4 large eggs  
3 tbsp. melted butter, divided  
1 tbsp. extra-virgin olive oil  
8 oz. cremini mushrooms,  
stems removed and  
quartered  
4 oz. each chanterelle and  
oyster mushrooms, cut  
into 1-in. pieces  
½ tsp. salt  
½ cup crème fraîche  
1½ tsp. Dijon mustard  
1 tsp. each lemon juice and  
zest  
About 6 cups watercress with  
tough stems removed  
Pepper

1. **Bring** a medium saucepan of water to a boil. Using a slotted spoon, gently submerge eggs into water. Simmer 5 minutes, then carefully immerse in cool water.  
2. **Heat** 1 tbsp. butter with the oil in a 12-in. frying pan over medium-high heat. Add mushrooms and sauté until browned, about 8 minutes, then season with salt.  
3. **Whisk** together crème fraîche, mustard, and lemon juice and zest in a small bowl. Gradually whisk in remaining 2 tbsp. butter to make hollandaise sauce.  
4. **Divide** watercress among plates. Top with warm mushrooms, then drizzle with hollandaise. Crack an end of each egg and peel a quarter of shell. Using a spoon, carefully loosen eggs from their shells and scoop onto salads. Add a few turns of pepper on top. —APRIL COOPER

PER SERVING 326 CAL., 77% (250 CAL.) FROM FAT; 31 G PROTEIN; 28 G FAT (15 G SAT.); 9.3 G CARBO (2.4 G FIBER); 494 MG SODIUM; 263 MG CHOL.



## Risotto with taleggio cheese and bacon

Marco Cappetta, LAKE VIEW TERRACE, CA  
SERVES 4 | 30 MINUTES

1 tbsp. olive oil  
½ medium onion, chopped  
4 slices (6 oz.) thick-cut bacon, chopped  
1 cup Arborio rice  
½ cup dry white wine  
2 cups reduced-sodium beef broth, warmed  
½ cup taleggio cheese, cut into chunks  
½ cup freshly grated parmesan cheese  
½ tsp. each kosher salt and pepper  
2 tbsp. chopped chives

1. **Warm** oil in a large saucepan over medium heat. Add onion and bacon and cook, stirring often, until starting to brown. Add rice to pan and stir to coat in oil. Pour in wine and cook until evaporated, about 3 minutes.  
2. **Mix** 2 cups hot water into broth and stir into rice in ½-cup increments (let each absorb before adding next). Stir, adding more hot water if needed, until rice is tender, 15 to 20 minutes.  
3. **Remove** from heat and quickly stir in cheeses, salt, and pepper. Top with a sprinkle of chives.

PER 1-CUP SERVING 514 CAL., 54% (275 CAL.) FROM FAT; 19 G PROTEIN; 31 G FAT (32 G SAT.); 41 G CARBO (2.3 G FIBER); 1,066 MG SODIUM; 39 MG CHOL. >104