

BROCCOLI WITH ORECCHIETTE

SERVES 4 TO 6

ACTIVE TIME: 10 MIN START TO FINISH: 25 MIN

In this quick version of a common Puglian dish, pungent garlic and spicy red-pepper flakes turn frozen broccoli into a perfect partner for ear-shaped pasta.

- 5 garlic cloves
- $\frac{1}{3}$ cup extra-virgin olive oil
- 2 (10-oz) packages frozen chopped broccoli (do not thaw)
- 1 cup water
- $\frac{1}{4}$ tsp hot red-pepper flakes
- $\frac{1}{3}$ cup grated Parmigiano-Reggiano plus additional for serving
- 1 lb dried orecchiette pasta

► With food processor running, drop in garlic and finely chop.

► Cook garlic in oil in a heavy medium saucepan over medium-high heat, stirring occasionally, until golden, about 1 minute. Add broccoli, water, red-pepper flakes, $\frac{1}{2}$ tsp salt, and $\frac{1}{4}$ tsp pepper and cook,

covered, stirring occasionally, until broccoli is very tender and almost all of liquid has evaporated, 12 to 15 minutes. Stir in cheese until melted.

► Meanwhile, cook orecchiette in a pasta pot of boiling salted water (2 Tbsp salt for 6 qt water) until al dente. Reserve 1 cup cooking water, then drain pasta.

► Toss pasta with broccoli and $\frac{1}{2}$ cup reserved cooking water. Season with salt and thin sauce with more cooking water if desired. Serve with cheese for sprinkling.

HAKE WITH HAZELNUTS AND CAPERS

SERVES 4

ACTIVE TIME: 10 MIN START TO FINISH: 20 MIN

Hake, like cod, is mild in flavor yet meaty in texture. Here, it embraces the crunch of sautéed hazelnuts, whose richness is offset by fresh parsley and briny capers.

- $\frac{1}{2}$ cup hazelnuts
- 4 (6-oz) pieces hake fillet
- 2 Tbsp extra-virgin olive oil

- 2 Tbsp unsalted butter
- 1 garlic clove, finely chopped
- 2 Tbsp red-wine vinegar
- 2 Tbsp water
- 2 Tbsp drained bottled small (nonpareil) capers
- $\frac{1}{4}$ cup chopped flat-leaf parsley

► Pulse hazelnuts in food processor until finely chopped.

► Pat fish dry and season with $\frac{1}{2}$ tsp salt and $\frac{1}{4}$ tsp pepper. Heat oil in a large heavy skillet over medium-high heat until it shimmers. Sauté fish, turning once, until golden and just cooked through, about 8 minutes total. Transfer to a platter.

► Melt butter in skillet, then sauté hazelnuts with garlic until nuts are golden brown, 1 to 2 minutes. Add vinegar and water, scraping up any brown bits, then remove from heat and stir in capers and parsley. Season with salt and pepper, then spoon over fish.

COOKS' NOTE: For Web-exclusive recipes using leftover hazelnuts and capers, go to gourmet.com/go/morerecipes. 

