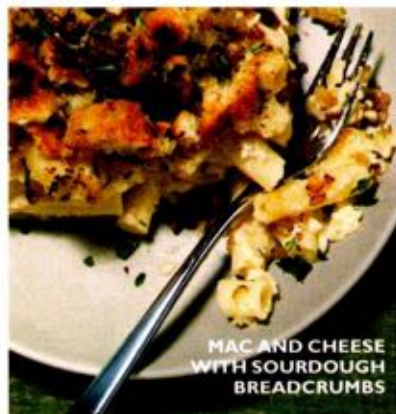


ON THE SIDE

With the mac and cheese later in the week, serve a **RADICCHIO-ARUGULA SALAD**. Toss the greens with a white balsamic vinaigrette. For

dessert, make **SAUTÉED APPLES**. Sauté sliced apples in butter, brown sugar, and allspice just until tender. Top with sweetened crème fraîche and chopped toasted pecans.

SUNDAY SUPPERS



CAESAR SALAD WITH SOURDOUGH CROUTONS

PREP 25 minutes TOTAL 1 hour

6 SERVINGS To make the sourdough croutons, toss $3\frac{1}{2}$ cups 1-inch cubes crustless sourdough bread with 2 tablespoons olive oil. Spread the bread cubes on a heavy-duty rimmed baking sheet and bake at 400°F for 20 to 25 minutes.

CALORIES 258 FAT 19 g FIBER 3 g

- 4 anchovy fillets, finely chopped
- 2 garlic cloves, minced
- 1 tablespoon fresh lemon juice
- 1 tablespoon red wine vinegar
- 1 tablespoon Dijon mustard
- $1\frac{1}{2}$ teaspoons Worcestershire sauce
- $\frac{1}{2}$ cup extra-virgin olive oil
- $\frac{3}{4}$ cup grated Parmesan cheese, divided
- 2 large hearts of romaine lettuce, torn into bite-size pieces (about 12 cups)
- $1\frac{1}{2}$ cups sourdough croutons
- Chopped fresh Italian parsley

Whisk first 6 ingredients in small bowl. Gradually whisk in oil, then $\frac{1}{2}$ cup cheese.

Toss lettuce, croutons, $\frac{1}{4}$ cup cheese, and dressing in bowl. Sprinkle with parsley and season to taste with pepper.

LATER IN THE WEEK

MAC AND CHEESE WITH SOURDOUGH BREADCRUMBS

PREP 50 minutes TOTAL 1 hour 45 minutes

8 SERVINGS For ideas on what to serve with the macaroni and cheese, see "On the Side."

CALORIES 842 FAT 47 g FIBER 4 g

BREADCRUMB TOPPING

- 1 tablespoon olive oil
- 1 cup finely chopped shallots
- 1 tablespoon chopped fresh rosemary
- 2 cups sourdough croutons (see Caesar Salad recipe), coarsely crumbled
- $\frac{1}{4}$ cup chopped fresh Italian parsley

MAC AND CHEESE

- $\frac{1}{4}$ cup all purpose flour
- $\frac{3}{4}$ teaspoon cayenne pepper
- $\frac{1}{2}$ teaspoon ground nutmeg
- 6 tablespoons ($\frac{3}{4}$ stick) butter
- 4 cups whole milk
- 3 cups (packed) coarsely grated extra-sharp cheddar cheese, divided

- 3 cups (packed) coarsely grated Fontina cheese, divided
- $\frac{1}{2}$ cup grated Pecorino Romano cheese, divided
- 8 cups reserved cooked ziti
- Chopped fresh Italian parsley

BREADCRUMB TOPPING Heat oil in skillet over medium-high heat. Add shallots and rosemary; sauté 5 minutes. Mix in croutons. Cool; stir in parsley.

MAC AND CHEESE Preheat oven to 375°F. Butter 13x9x2-inch glass baking dish. Whisk flour, cayenne, and nutmeg in small bowl. Melt butter in heavy large pot over medium-high heat. Add flour mixture; stir 1 minute (do not brown). Gradually whisk in milk and bring to simmer. Cook until sauce thickens, 4 to 5 minutes. Whisk 2 cups cheddar, 2 cups Fontina, and $\frac{1}{4}$ cup Pecorino Romano into sauce. Season generously with salt and pepper. Stir in pasta; remove from heat. Mix 1 cup cheddar, 1 cup Fontina, and $\frac{1}{4}$ cup Pecorino Romano in small bowl. Layer half of pasta mixture, then cheese mixture in baking dish; repeat. Sprinkle with breadcrumb topping. Cover with foil. Bake 30 minutes. Uncover and bake until topping is golden, 10 to 12 minutes. Top with chopped parsley.

Lora Zarubin is the author of *I Am Almost Always Hungry*.

DINNER TONIGHT

ZITI WITH ROASTED ZUCCHINI

PREP 1 hour TOTAL 2 hours

6 MAIN-COURSE SERVINGS

CALORIES 532 FAT 20 g FIBER 5 g

- 2 pounds medium zucchini, trimmed, cut into $\frac{1}{4}$ -inch-thick rounds
- 12 garlic cloves, peeled, halved
- 8 large shallots, halved, thinly sliced
- 7 tablespoons olive oil, divided
- $\frac{1}{2}$ teaspoon dried crushed red pepper
- 2 1-pound boxes ziti, cooked, drained, $\frac{3}{4}$ cup cooking liquid reserved
- 1 cup chopped fresh basil, divided
- $\frac{3}{4}$ cup grated Pecorino Romano cheese

Preheat oven to 400°F. Toss zucchini, garlic, shallots, 5 tablespoons oil, and crushed red pepper in bowl. Spread on 2 large rimmed baking sheets; sprinkle with salt and pepper. Roast vegetables until tender, turning occasionally, 30 to 35 minutes.

Toss cooked pasta in large bowl with 1 tablespoon oil. Transfer half of pasta (8 cups) to another bowl; cool, stirring occasionally. Cover; chill (reserve for mac and cheese).

Place remaining pasta in large pot. Add roasted vegetables, $\frac{1}{4}$ cup pasta cooking liquid, and 1 tablespoon oil; stir over medium heat until heated through. Add $\frac{3}{4}$ cup basil and cheese. Toss, adding reserved cooking liquid by tablespoonfuls to moisten if dry. Season with salt and pepper. Transfer pasta to large platter. Sprinkle pasta with remaining $\frac{1}{4}$ cup basil.

