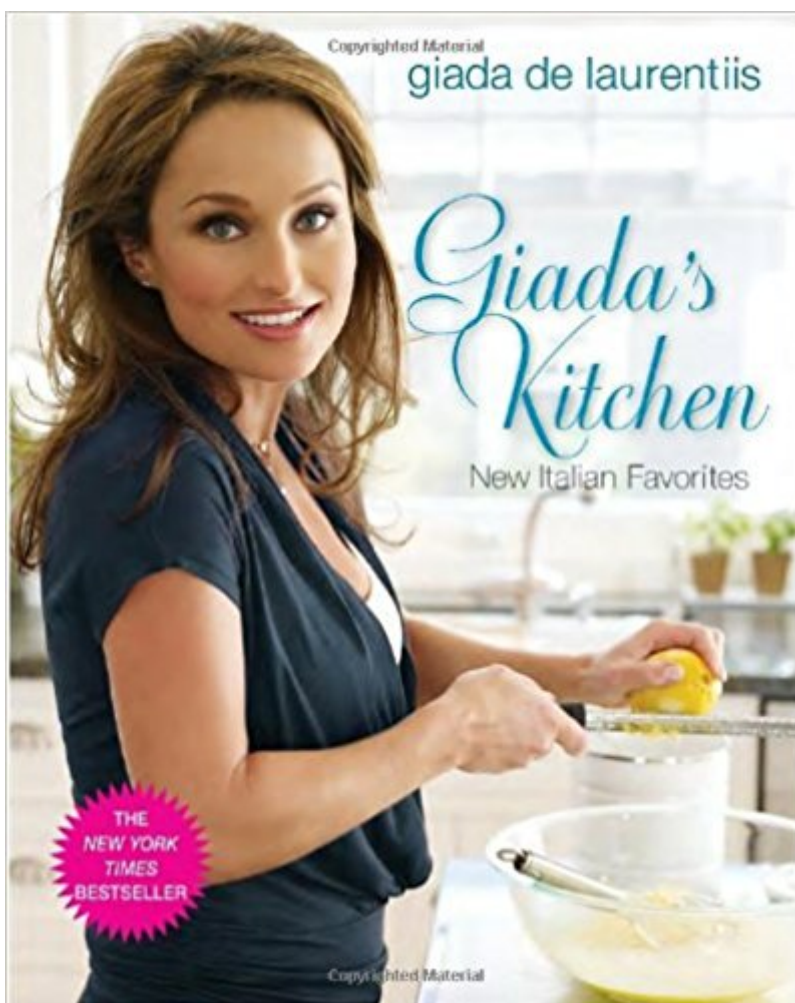


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# Giada's Kitchen: New Italian Favorites



## Synopsis

COOKBOOK: GIADAS KITCHEN: NEW ITALIAN FAVORITES

## Book Information

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## Customer Reviews

**Book Description** She's taught us every facet of Italian cooking--from traditional and regional to seasonal and contemporary. She even made us fall in love with pasta again by opening us up to lighter, healthier versions that don't weigh us down. Now the Food Network star and bestselling author of *Everyday Pasta*, Giada De Laurentiis, takes us down a new path, sharing her love of food with clean, vibrant, simple flavors and bursts of bright colors that look as beautiful on the plate as they are delicious. Yes, you will still find those fabulous recipes she remembers so fondly from family meals, but you'll also find updated twists on classic trattoria favorites--California-inflected, hearty but not overwhelming, and with the perfect balance of healthfulness and terrific flavor. Wouldn't you love a faster, lighter take on osso buco (here made with turkey instead of veal), a salad with real substance (like one of cantaloupe, red onion, and walnuts), and fish that gets an Italian makeover by way of lots of fresh veggies and accents such as fennel and grapefruit salsa? And let's not forget dessert. After all, what's not to adore about little doughnuts dipped in chocolate sauce? Ranging from soups and snacks to easy entrees and elegant dinner-party fare, Giada's recipes are perfect for any day of the week. And for the first time, she includes a full section of dishes that the little ones will love making as much as they love eating (like mini chicken meatballs). With something to please everyone at your table,

Giada De Laurentiis's Kitchen deliciously demonstrates why Giada De Laurentiis has become America's best-loved Italian cook. Italy meets California in Giada De Laurentiis's collection of 100 new recipes. She focuses on fresh ingredients, simple preparation, and bright flavors. Anyone who wants to indulge in the pleasures of Italian food without feeling weighed down will find inspiration for delicious, hearty yet healthy weekday meals. Giada De Laurentiis's recipes satisfy both our desire to eat with gusto and to feel good about what we eat. Giada De Laurentiis's Whole-Wheat Linguine with Green Beans, Ricotta, and Lemon Not all cream sauces are super-rich. This pasta gets its creamy sauce from a combination of part-skim ricotta and pasta water, which come together to make a really easy, lighter cream sauce. Don't leave out the lemon zest; it brightens the flavor and adds a wonderful lemony aroma as well.

--Giada De Laurentiis Whole-Wheat Linguine with Green Beans, Ricotta, and Lemon (4-6 servings)

1 pound whole-wheat linguine 1/2 cup part-skim ricotta cheese 3 tablespoons olive oil 1/2 pound French green beans (haricots verts), trimmed and halved lengthwise 1 garlic clove, chopped 1 teaspoon salt 1/2 teaspoon freshly ground black pepper 1 cup halved cherry tomatoes Zest of 1 lemon

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, 8 to 10 minutes. Drain the pasta, reserving 1 cup of the cooking water. Transfer the hot pasta to a large heat-proof bowl and add the ricotta. Toss to combine. Meanwhile, in a large, heavy skillet, warm the olive oil over medium-high heat. Add the green beans, garlic, salt, and pepper and sauté for 4 minutes. Add the reserved pasta cooking liquid and continue cooking until the beans are tender, about 4 more minutes. Add the ricotta-coated pasta to the pan with the green beans and toss to combine. Add the tomatoes and toss gently. Transfer to a serving plate and sprinkle with the lemon zest. Serve.

Giada De Laurentiis is the star of Food Network's Everyday Italian, Giada's Weekend Getaways, and Giada in Paradise. She attended Le Cordon Bleu in Paris and worked at Wolfgang Puck's Spago restaurant in Los Angeles. This is her fourth book.

In her usual bright and cheery manner, De Laurentiis (Everyday Italian) offers her newest collection of accessible Italian-accented recipes. The host of Food Network's Everyday Italian and Giada's Weekend Getaways brings to the table recipes with basic, readily available ingredients like ricotta and canned beans, with which she whips up a surprisingly diverse array of dishes, like Hearty Tomato Soup with Lemon and Rosemary, and Asparagus Lasagna. Now and again she goes out on a limb with a contemporary twist • Tomato, Watermelon and Basil Skewers or Butternut Squash and Vanilla Risotto, while an entire chapter devoted to kids' food brings out her sense of whimsy with dishes like Pizza Pot Pies. Throughout, Giada celebrates food that's refreshingly

simple. (Sept.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

I found Giada's new cookbook to be a refreshing change from her earlier cookbooks (although I loved them as well!). The recipes seem easy to prepare and although they are elegant enough for special occasions I would make a lot of them during the week. Well done, Giada! Thank you!

The recipes were very interesting, and fairly simple to make. I would have loved the cookbook if I didn't have to struggle to read it. The print is light gray, and impossible for my older eyes. I don't blame Giada for this, but the publisher is doing her book an injustice. I wrapped it and gave it away as a holiday present to a much younger recipient. How much can they be saving by using watered down ink?

Better than expected condition

Great book.

Not a fan. I think I only liked maybe three recipes out of the whole book. Although her "happy cooking book" I think I cooked the entire book. Much better book than this one.

Great cookbook

I checked this book out of the library and there were so many recipes in it that I liked I thought I might as well go ahead and buy my own copy. It arrived within days. Inexpensive and fun.

great book

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