

BOLDFORK BOOKS

Recipe selection from
Now & Again: Go-To Recipes, Inspired Menus & Endless Ideas for
Reinventing Leftovers By Julia Turshen

Chicken & Black-Eyed Pea Chili Serves 4

Ingredients

- 2 Tbsp olive oil
- 1 ½ lb boneless, skinless chicken breasts and/or thighs, cut into bite-size pieces
- 2 tsp kosher salt
- 1 large red onion, finely diced
- 2 bell peppers (whatever color you like), stemmed, seeded, and finely diced
- 4 garlic cloves, minced
- 1 Tbsp ground cumin
- 1 Tbsp red chile powder
- 1 Tbsp dried oregano
- One 28-oz can whole peeled tomatoes
- One 15 ½-oz can black-eyed peas
- 3 Tbsp pickling liquid from jar of pickled jalapeño chiles, or 1 ½ Tbsp distilled white vinegar

Hot sauce, sour cream, grated Cheddar cheese, sliced avocado, cilantro, pickled jalapeño chiles, and sliced scallions for serving (all optional)

In a large, heavy pot heated over medium-high heat, warm the olive oil. Add the chicken in a single layer, working in batches if necessary, and sprinkle with 1 tsp of the salt (divide the salt between the batches if necessary). Cook, stirring now and then, until browned all over, about 15 minutes. Add the onion, bell peppers, garlic, cumin, chile powder, and oregano and cook, stirring now and then, until the vegetables begin to soften and brown in spots, about 10 minutes. Add the tomatoes with their juice, the black-eyed peas with their liquid, and the remaining 1 tsp salt. Bring the mixture to a boil and then immediately lower the heat to a gentle simmer.

Cover with the lid slightly ajar to let some steam escape. Cook, stirring now and then and breaking up the tomatoes as you stir, until all of the flavors have melded and the chicken is very tender, about 1 hour. (If you're using thighs, the meat will begin to shred.) Add the pickled jalapeño liquid, then taste the chili and add more jalapeño liquid and/or salt if needed. (If you can, let the chili cool down, then cover and refrigerate it overnight and reheat it the next day. The flavor will be even better.)

If using, set out the hot sauce, sour cream, Cheddar cheese, avocado, cilantro, pickled jalapeños, and scallions. Serve the chili piping hot.

“It’s Me Again”

Chili Nachos

Position an oven rack about 6 in from the heat source and preheat your broiler. Place an even layer of tortilla chips on a sheet pan. Top each chip with a spoonful of warmed leftover chili and then cover the whole thing with grated Cheddar cheese. Broil just until the cheese is melted. Remove the nachos from the broiler and sprinkle with a little minced raw onion and finely chopped fresh cilantro. Serve immediately with lots of napkins and cold margaritas.

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Romaine + Celery Salad with Buttermilk Ranch Dressing

Serves 4

Ingredients

- ¼ cup buttermilk
- 2 Tbsp mayonnaise
- 2 tsp red wine vinegar
- 1 small garlic clove, minced
- ½ tsp garlic powder
- ½ tsp kosher salt
- Small handful of minced fresh chives
- 3 hearts romaine lettuce, leaves separated
- 3 large celery stalks, thinly sliced on the diagonal
- ½ tsp coarsely ground black pepper

In a large bowl, whisk together the buttermilk, mayonnaise, vinegar, minced garlic, garlic powder, salt, and chives. Place the romaine and celery on top. At this point you can cover the bowl with a kitchen towel and let it sit for a couple of hours in the refrigerator. Right before serving, gently toss everything together. Sprinkle with the pepper and serve immediately.

“It’s Me Again”

Spicy Stir-Fried Lettuce + Celery with Garlic

Leftover romaine and celery from the salad can be turned into a side dish or vegetarian main dish. For each serving, mince a garlic clove and about 1 tsp peeled fresh ginger. Heat a slick of neutral oil in a very hot skillet and add the garlic, ginger, and a large pinch of red pepper flakes. As soon as they start to sizzle, add a thinly sliced celery stalk and season with salt. When the celery begins to soften, add a few thinly sliced romaine leaves and cook just until they wilt, about 1 minute. Season with soy sauce and serve immediately. Excellent on rice with a fried egg.

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Recipe selection from

Small Victories: Recipes, Advice + Hundreds of Ideas for Home Cooking Triumphs
By Julia Turshen

Curried Red Lentils with Coconut Milk Serves 4

Ingredients

3 Tbsp extra-virgin olive oil
1 Tbsp minced fresh peeled ginger
2 garlic cloves, minced
1 shallot, minced
½ tsp ground coriander
1 tsp cumin seeds or ground cumin
1 tsp ground turmeric
1 cup split red lentils
One 13 1/2-oz can full-fat coconut milk, shaken
Kosher salt
Cooked basmati rice, plain yogurt, and chopped fresh cilantro for serving

In a large saucepan over medium heat, warm the olive oil. Add the ginger, garlic, shallot, coriander, cumin, and turmeric and cook, stirring now and then, until the vegetables are softened and the spices are very fragrant, about 10 minutes. Add the lentils, coconut milk, and 2 tsp salt, then fill the empty coconut-milk can with water and add that to the saucepan. It will look like a lot of liquid but the lentils will absorb it as they cook. Stir everything together, turn the heat to high, and bring the mixture to a boil. Turn the heat to low and let the lentils simmer, stirring now and then, until they're completely soft, about 20 minutes. Season to taste with salt.

Serve the lentils hot over rice. Top each serving with a spoonful of yogurt and a sprinkle of cilantro.

Spin-Offs

For vegetable and/or chicken curry, substitute 1 lb chopped vegetables (such as cauliflower, carrots, potatoes, peas, or anything, really) and/or cubes of boneless chicken thighs or breasts for the lentils. Feel free to brown the chicken first for added flavor. Everything else stays the same.

For an easy Thai-style curry, keep the lentils or substitute 1 lb vegetables, shrimp, chicken, or tofu. Leave out the cumin and add a minced chili pepper along with the garlic and ginger. When you add the coconut milk and water, also add the stems from a handful of fresh cilantro (discard these

later), and finish the dish with a splash of fish sauce. Serve with lime wedges, Sriracha, and cilantro leaves.