



WELCOME!

Spring has sprung, and we're already planning holiday menus. For the first night of Passover, we'll be making our go-to brisket recipe. Like all braises, this brisket is even better the next day, so don't hesitate to get a jump start!

PREP AHEAD

To make your week easier, check through this quick prep list on Sunday to get ahead of the game.

1. Prep the veggies for Monday's moo shu.
2. Caramelize onions for Wednesday.



MONDAY
Moo Shu Vegetables



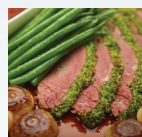
TUESDAY
Chicken Tagine



WEDNESDAY
Baked Sweet Potato
with Caramelized Onions



THURSDAY
Pennette all'Arrabbiata



FRIDAY
Braised Brisket Persillade



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MOO SHU VEGETABLES

This all-veggie hits the spot, but you can add thinly sliced chicken, pork, or even shrimp, if you like. Moo shu pancakes can be tough to find, but flour tortillas make a surprisingly good substitute (or make them yourself!).

INGREDIENTS:

- 3 tbsp canola oil
- 1 tbsp garlic, minced
- 1 tbsp ginger, peeled, minced
 - 1 tbsp scallion, minced
 - 1 red bell pepper, sliced
 - 4 celery stalks, sliced
 - 4 carrots, sliced
- 1/2 head Napa cabbage, sliced
 - 2 tbsp hoisin sauce, plus more for serving
 - 3 tbsp soy sauce
 - 1 tbsp sesame oil
 - 1 egg, beaten
- 16 moo shu pancakes

1. Heat the oil in a wok or large sauté pan. Add the garlic, ginger, and scallion. Stir-fry until aromatic.
2. Add the red pepper, celery, carrots, and cabbage. Stir-fry until tender, approximately 2 minutes. Stir in the hoisin sauce, soy sauce, and sesame oil.
3. Make a well in the middle of the vegetable mixture, pour in the egg and let it set for 30 seconds, and then break up into vegetables.
4. Serve with moo shu pancakes and extra hoisin sauce, if you like. The pancakes can be heated in a stack with a damp cloth over them in the microwave or oven.

SERVES 6 TO 8



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CHICKEN TAGINE

Look for preserved lemons in jars near the jarred peppers and sun-dried tomatoes or at your store's olive bar. If you can't find them, you can add the zest of 1 lemon, though the flavor won't be quite the same.

INGREDIENTS:

- 12 bone-in chicken thighs
 - Kosher salt, to taste
- Ground black pepper, to taste
- 3 tbsp extra-virgin olive oil
- 12 cipollini onions, peeled
- 3 tbsp peeled, sliced ginger
- 6 garlic cloves, thinly sliced
 - 1 tsp ground cumin
- 1/8 tsp crushed saffron threads
 - 8 preserved lemon wedges, pith removed and rind thinly sliced
- 20 Picholine or pitted green olives
 - 1 1/2 cups golden raisins
 - 8 oz dried apricots, diced
 - 6 1/2 cups chicken broth, hot
- 1/4 cup chopped flat-leaf parsley
 - 1/4 cup chopped cilantro
 - 3 cups cooked couscous

1. Season the chicken thighs with salt and pepper. In a large, oven-safe sauté pan over high heat, heat the olive oil, add the chicken thighs, skin side down, and cook until brown on each side, about 10 minutes. Work in batches when cooking the chicken thighs to avoid overcrowding the pan, which will cause them to steam instead of brown. Add the onions and cook until browned, about 4 minutes. Drain the grease from the pan. If working in batches, return all the chicken to the pan.

2. Add the ginger and garlic and cook until tender, about 2 minutes. Add the cumin, saffron, preserved lemons, olives, raisins, and apricots. Stir in 1 cup of the broth to help combine all the ingredients. Add the remaining 5 1/2 cups broth and cover the pan. Reduce the heat to medium to establish a simmer and begin the braising process. Braise until the chicken is fork-tender, about 50 minutes.

3. Continue cooking until the broth has reduced to a consistency thick enough to coat the back of a spoon. If necessary, adjust the seasoning with salt and pepper. Garnish with the parsley and cilantro and serve with the couscous.

SERVES 6



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BAKED SWEET POTATOES

Caramelized onions and tasty browned mushrooms are one of our favorite toppings for a baked sweet potato, but you can top yours with whatever you like best. For a quicker bake, cut the sweet potatoes in half, oil lightly, and bake cut-side down for about half the time, then serve open-faced.

INGREDIENTS:

- 4 small sweet potatoes, scrubbed
 - 3 tbsp olive oil, divided use
 - Kosher salt, to taste
 - 2 tbsp unsalted butter
 - 3 medium yellow onions, thinly sliced
- Ground black pepper, to taste
- 1 lb 8 oz mixed mushrooms, like oyster, shiitake, or cremini, cut into bite-sized pieces
 - 2 tbsp minced garlic
 - 2 tbsp dry white wine
 - 2 tsp chopped thyme, plus more as needed
 - 1/2 cup crème fraîche

1. Preheat the oven to 350°F. Poke the potatoes all over with a fork, then drizzle with 1 tablespoon of the oil. Rub the potatoes all over, sprinkle with salt, and transfer to a baking sheet. Bake until the potatoes are tender when pierced with a knife, 45 minutes to 1 hour.

2. Meanwhile, heat the butter in a large skillet over medium heat. Add the onions and a pinch of salt, and cook, stirring occasionally, until the onions are very lightly browned all over, about 15 minutes. Lower the heat to medium-low and cook, stirring frequently, until the onions are deeply browned, about 40 minutes. Transfer the onions to a bowl, and wipe out the pan.

3. Return the pan to medium heat and add the remaining 2 tablespoons olive oil. Add the mushrooms and a pinch of salt, working in batches, if needed, and cook without stirring until the edges are browned and well-seared, about 4 minutes. Continue cooking, stirring occasionally, until the mushrooms are well-browned all over, about 8 minutes. Stir in the garlic and a pinch of pepper and cook until fragrant, about 30 seconds. Add the wine and cook until the wine has reduced and the pan is dry, about 1 minute. Remove from the heat and stir in the thyme.

4. Slice each potato down the center and push the two sides apart slightly. Use a fork to gently mash the inside of the potato. Top each potato with 2 tablespoons of crème fraîche. Add a layer of caramelized onions, then top with the mushrooms. Sprinkle with additional thyme before serving, if you like.

SERVES 4



PENNETTE ALL'ARRABBIATA

You can use crushed red pepper flakes in place of the dried chiles, but start with a pinch and add to your desired spice-level. You can brown some ground sausage in the pan before you make the sauce, if you like.

INGREDIENTS:

- 6 tbsp extra-virgin olive oil
- 1/2 tsp red pepper flakes
 - 3 garlic cloves, minced or thinly sliced
 - 1 can (28 oz) whole San Marzano tomatoes
- 1 lb dried penne liscie (not rigate)
- Kosher salt, as needed

1. Heat the oil in a 4-quart Dutch oven over medium heat. Add the dried chiles and garlic and stir to coat them with the oil. Sauté over low heat, stirring often, until the garlic is just starting to turn color, about 3 minutes. Add the tomatoes with their juices and simmer the sauce, uncovered, until it is very flavorful and the tomatoes are “sweet,” 25 to 30 minutes. Use a wooden spoon or a potato masher to break up the tomatoes while the sauce simmers.

2. Bring a large pot of salted water to a boil over high heat. Add the penne and stir to submerge and separate the pasta. Cook, uncovered, until just tender (al dente), 8 to 9 minutes (check the cooking time for your pasta).

3. Drain the pasta in a colander. Shake well to remove any water clinging to the pasta. Add the drained pasta to the arrabbiata sauce and toss them together until the pasta is evenly coated. Serve at once in warmed pasta plates.

SERVES 6



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BRAISED BRISKET PERSILLADE

Our brisket is finished with an herby topping that adds texture and flavor that makes this dish a little special. You can skip the persillade for something more informal, if you like. Serve the brisket with potatoes, egg noodles, or any of your favorite

Passover sides.

INGREDIENTS:

- 3 to 4 pounds beef brisket, fat trimmed
 - 2 cups dry red wine
 - 4 cloves garlic, chopped
 - 1 medium onion, chopped
 - 2 carrots, chopped
 - 2 stalks celery, chopped
- 1 tsp black peppercorns, cracked
 - 1 tsp thyme leaves
 - 2 tbsp vegetable oil
 - 1/4 cup tomato paste
- 3 cups low-sodium beef stock

Persillade

- 2 cups matzo meal
- 1 cup flat-leaf parsley leaves, finely chopped
- 1 clove garlic, crushed
 - 1/2 cup olive oil

1. Place the brisket in a large shallow baking dish. In another bowl, combine wine, garlic, onion, carrots, celery, peppercorns, and thyme. Pour mixture over brisket, cover. Turn to coat the meat. Cover and refrigerate for at least 8 hours. Preheat the oven to 350 degrees F. Remove the brisket from the marinade and pat dry with a paper towel. Reserve about half of the marinade. Pat beef dry.

2. In a large Dutch oven, heat the oil over high heat until wisps of smoke appear. Place the brisket in the pan and sear on all sides until golden brown, then transfer to a plate.

3. Reduce the heat to medium-low and pour off most of the fat. Add the tomato paste and cook until the color deepens, about 4 minutes. Add the reserved marinade and use a wooden spoon to scrape any brown bits from the bottom of the pan. Return the brisket to the pan and add stock to about 1/3 of the way up the brisket. You may not use it all.

4. Bring to a simmer, cover, and place in preheated oven. Braise until meat is fork tender, about 1 1/2 hours. Transfer the brisket to a foil-lined baking sheet and set aside.

5. Meanwhile, for the persillade: In a bowl, combine the matzo meal, parsley, garlic, and oil. Toss to combine and set aside until needed.

Continued on the next page.

SERVES 10



BRAISED BRISKET PERSILLADE, CONT.

6. Skim any fat from the cooking liquid. Carefully transfer the braising liquid to a blender and process until smooth. If remaining sauce is too thick, add additional stock; if it is too thin, simmer over medium heat until it has reduced. Season with salt and pepper, to taste and set aside.
7. Sprinkle the persillade over the cooked brisket and gently pat down to adhere. Return to the oven and bake until the persillade is lightly golden brown, about 10 minutes.
8. Slice the brisket into thin slices and serve with the sauce and roasted vegetables.

DINNER SHOPPING LIST

PROTEINS

- 12 bone-in chicken thighs
- 3 to 4 lb beef brisket

DAIRY

- 1/2 cup crème fraîche
- 2 tbsp unsalted butter
- 1 egg

PANTRY

- 1 cup olive oil
- 5 tbsp vegetable oil
- 1 tbsp sesame oil
- 6 1/2 cups chicken broth
- 3 cups low-sodium beef broth
- 1 (28 oz) can whole San Marzano tomatoes
- 1/4 cup tomato paste
- 2 tbsp dry white wine
- 2 cups dry red wine
- 3 tbsp soy sauce
- 2 tbsp hoisin sauce
- 1/2 cup golden raisins
- 8 oz dried apricots
- 16 moo shu pancakes or flour tortillas
- 2 cups matzo meal
- 1 lb dried pennette lisse
- 1 1/2 cups couscous
- 8 preserved lemon wedges
- 20 Picholine or green olives
- 1/2 tsp red pepper flakes
- 1 tsp ground cumin
- 1/8 tsp saffron threads
- Kosher salt
- Ground black pepper

PRODUCE

- 4 medium yellow onions
- 12 cipollini onions, peeled
- 2 heads garlic
- 1 (4-in) piece ginger
- 1 head celery
- 6 carrots
- 1 1/2 lb mixed mushrooms
- 1 head Napa cabbage
- 4 small sweet potatoes
- 1 red bell pepper
- 1 bunch scallions
- 1 bunch flat-leaf parsley
- 1 bunch cilantro
- 1 bunch thyme

