CookWell from HOME with Union Pizza

Quick Pasta and Chickpeas

- 2 T. olive oil
- 2 cloves garlic, peeled and smashed
- 2 T. fresh rosemary, chopped or substitute ½ t. dried rosemary

Crushed red pepper, to taste

- 3 T. tomato paste
- 1 t. salt

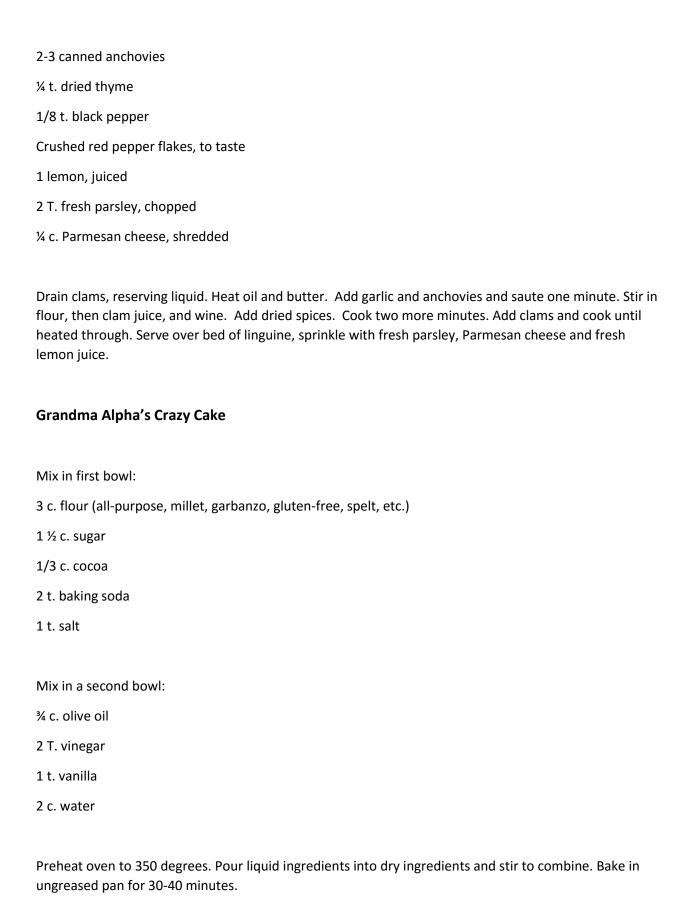
Black pepper, to taste

- 1 15-oz. can chickpeas, drained and rinsed
- ½ c. small pasta (ditalini or similar)
- 2 cups water
- 2 T. fresh parsley, chopped
- ½ c. Parmesan cheese, grated

In a medium large heavy bottomed pot or deep saute pan, heat olive oil. Add garlic, rosemary, and red pepper flakes and saute for a minute. Stir in tomato paste, salt, and pepper and cook for 30 seconds. Add chickpeas, pasta, and water. Stir to scrape up any browned bits on the bottom of the pot, lower heat and simmer until water is absorbed, about 15-20 minutes. Taste and adjust seasonings. Serve with additional olive oil, parsley, and parmesan cheese.

Linguine and Clam Sauce

- 1-10 oz. whole baby clams, undrained
- 1-6 ½ oz. minced clams, drained
- 2 T. butter
- 1 T. oil
- 3 cloves garlic, minced
- 1 T. flour
- ½ c. white cooking wine



Speedy No-Knead Bread

- 3 c. white bread flour
- 1 packet (2 ¼ t.) instant yeast
- 1 ½ t. salt
- 1 ½ c. warm water

Oil as needed

- 1. Combine flour, yeast and salt in a large bowl. Add 1 1/2 cups water and stir until blended; dough will be shaggy. Cover bowl with plastic wrap. Let dough rest about 4 hours at warm room temperature, about 70 degrees.
- 2. Lightly oil a work surface and place dough on it; fold it over on itself once or twice. Cover loosely with plastic wrap and let rest 30 minutes more.
- 3. At least a half-hour before dough is ready, heat oven to 450 degrees. Put a 6-to-8-quart heavy covered pot (cast iron, enamel, Pyrex or ceramic) in oven as it heats. When dough is ready, carefully remove pot from oven. Slide your hand under dough and put it into pot, seam side up. Shake pan once or twice if dough is unevenly distributed; it will straighten out as it bakes.
- 4. Cover with lid and bake 30 minutes, then remove lid and bake another 15 to 30 minutes, until loaf is beautifully browned. Cool on a rack.