

Everyday Italian 125 Simple And Delicious Recipes Giada De Laurentiis

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The Everyday Italian Cookbook: Simple Italian Dishes for Everyday Meals Ten Speed Press

Food Network's most beautiful star shares her secrets for staying fit and feeling great in this gorgeous, practical book with healthy recipes including nutritional information, and personal lifestyle and beauty tips. The number one question that Giada De Laurentiis is asked by fans is, "How do you stay so trim?" Admirers then ask about her favorite recipes, her nail polish color, her exercise routine. . . and much more. In Giada's Feel Good Food, she answers all of these questions in her most personal and also most hardworking book yet. Here are 120 recipes for breakfasts, juices, lunches, snacks, dinners, and desserts—each with nutritional breakdowns—that can be combined into 30 days of delicious feel-good meals. Special sections delve into Giada's everyday life, including her beauty and exercise routines, how she satisfies sugar fixes, what's always in her bag, and her ordering tips for eating in restaurants. With 100 color photographs, Giada's Feel Good Food is a beautiful guide to leading a happy, healthy lifestyle.

Giada's Kitchen Clarkson Potter

Bring the bold and beloved flavors of Italy into your kitchen with this enticing collection of authentic dishes made modern. Domenica Marchetti is back with her stellar Italian cooking and more great recipes in *Rustic Italian*. With over 80 recipes for simple, seasonal Italian fare, exquisite hand-painted illustrations, and gorgeous full-color photography, this book celebrates an irresistible cuisine and will inspire home cooks everywhere. This expanded version of the 2011 title features more than 20 new recipes—such as burrata with shaved fennel and pink grapefruit, tagliatelle with juniper-spiced short rib ragu, creamy lemon risotto with asparagus, and roasted swordfish with Ligurian herb sauce—along with new illustrations and photography. Domenica's narrative notes and suggested wine pairings accompany every recipe. An ingredient glossary, comprehensive guide to salumi and cheese, and an Italian wine primer round out this gorgeous cookbook.

Giada's Italy Clarkson Potter

IACP AWARD FINALIST • Reimagine Italian-American cooking, with more than 125 recipes rich with flavor and nostalgia from the celebrated husband-and-wife chef team of Michelin-starred Don Angie in New York City. "Every bit of warmth and hospitality that you feel when you walk into Don Angie pours out of every page of this magical book."—Michael Symon ONE OF THE BEST COOKBOOKS OF THE YEAR: *New York Post*, *Minneapolis Star Tribune*, *Food52*, *Epicurious*, *Taste of Home* The words "red sauce" alone conjure images of an Italian-American table full of antipasti, both hot and cold, whisked off to make room for decadent baked pastas topped with molten cheese, all before a procession of chicken parm or pork chops all pizzaiola—and we haven't even gotten to dessert. It's old-school cooking beloved by many and imbued with a deep sense of family. In *Italian American*, Angie Rito and Scott Tacinelli, the chefs of critically acclaimed Don Angie in New York City's West Village, reinvigorate the genre with a modern point of view that proudly straddles the line between Italian and American. They present family classics passed down through generations side-by-side with creative spins and riffs inspired by influences both old and new. These comforting dishes feel familiar but are far from expected, including their signature pinwheel lasagna, ribs glazed with orange and Campari, saucy shrimp parm meatballs, and a cheesy, bubbling gratin of broccoli rabe and sharp provolone. Full of family history and recipes that will inspire a new generation, *Italian American* provides an essential, spirited introduction to an unforgettable way of cooking. *Weeknights with Giada* Rodale Books

This cookbook fetes the celebrations and foods of an Italian-Canadian through the years by writing down family recipes that can be shared with generations to come. While many are traditional, there are also new spins on some to fit the demands of younger generations without missing the love and stories that go into each dish. Italians celebrate with food for their family. Often the food is thought of before the guests and it is those moments of creation that these celebrations are remembered for. Each home has different recipes but many generations have never had the opportunity to write down what their nonnas, mamas or zias have made to share with their families. This cookbook links to the past while keeping in mind future meals shared with family and friends. Each recipe tells a story while sharing a recipe that is easy to follow and includes photographs that will showcase the beauty in the food and inspire you to create it for yourself. Whether you are a descendant of an Italian family or love Italian food this book will speak to your heart and stomach and allow you to enjoy the flavours of Southern Italian food right in your home.

Instant Loss Cookbook Clarkson Potter

Learn to make pasta from New York Times bestselling author and Food Network star Giada De Laurentiis! For Giada De Laurentiis, pasta has always been one of the great pleasures of the table: it's healthy and delicious; it can be light and delicate or rich and hearty; it's readily available and easy to prepare—everything you want in a meal. And nothing satisfies a craving for Italian food quite like it! In *Everyday Pasta*, Giada invites you to share her love of this versatile staple with more than a hundred brand-new recipes for pasta dishes, as well as for complementary sauces, salads, and sides tempting enough to bring the whole family to the dinner table. Without forgetting about the classics we all love, Giada makes the most of the many varieties of pasta available to create recipes that combine familiar flavors in exciting new ways. Although most of these dishes are all-in-one meals in themselves, Giada also supplies recipes for her favorite appetizers, side dishes, and salads to round them out. Whether you're looking for a simple summer supper that makes the most of seasonal vegetables or seeking comfort in a pasta bowl on a cold winter's night, *Everyday Pasta* offers just the thing, including: • Tuna, Green Bean, and Orzo Salad • Crab Salad Napoleans with Fresh Pasta • Roman-Style Fettuccini with Chicken • Baked Pastina Casserole • Tagliatelle with Short Ribs Ragou • Spaghetti with Eggplant, Butternut Squash, and Shrimp Easy to prepare and endlessly versatile, pasta makes a wonderful quick supper when time is short but easily becomes an elegant meal when the occasion requires. In *Everyday Pasta*, Giada shows you how, with a few basic ingredients from the fridge and the pantry, you're never more than minutes away from a delicious pasta dinner.

Giada's Kitchen Clarkson Potter

Food Network's most beautiful star shares her secrets for staying fit and feeling great in this gorgeous, practical book with healthy recipes including nutritional information, and personal lifestyle and beauty tips. The number one question that Giada De Laurentiis is asked by fans is, "How do you stay so trim?" Admirers then ask about her favorite recipes, her nail polish color, her exercise routine. . . and much more. In *Giada's Feel Good Food*, she answers all of these questions in her most personal and also most hardworking book yet. Here are 120 recipes for breakfasts, juices, lunches, snacks, dinners, and desserts—each with nutritional breakdowns—that can be combined into 30 days of delicious feel-good meals. Special sections delve into Giada's everyday life, including her beauty and exercise routines, how she satisfies sugar fixes, what's always in her bag, and her ordering tips for eating in restaurants. With 100 color photographs, *Giada's Feel Good Food* is a beautiful guide to leading a happy, healthy lifestyle.

Eat Delicious Harmony

Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, *Skinnytaste*. Gina Homolka is America's most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, *Skinnytaste* is the number one go-to site for slimmed down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead

Western Omelet "Muffins" that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent.

The *Skinnytaste* Cookbook features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started *Skinnytaste* when she wanted to lose a few pounds herself. She turned to *Weight Watchers* for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-fying" her favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, *The Skinnytaste Cookbook* is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

Giada's Family Dinners Independently Published

Italian cuisine is generally characterized by its simplicity, with many dishes having only two to four main ingredients. Italian cooks rely chiefly on the quality of the ingredients rather than on elaborate preparation. Ingredients and dishes vary by region. Many dishes that were once regional have proliferated with variations throughout the country. In this book, you will discover: - A Basic Introduction To Italian Cooking, since 2010 recognized as an Intangible World Heritage Site by UNESCO and an integral part of the wider family of Mediterranean cuisines. - Useful Cooking Techniques For Vegetables to ensure they'll cook at the same speed and maintain a consistent flavor and texture. - An Incredible Variety Of Italian Recipes For All Types Of Dishes. You can indulge yourself by preparing delicious and delicious dishes to satisfy all types of palates, from the most demanding and refined to those who love more rustic and true flavors. - Gluten-Free Recipes And Vegan Dishes to ensure you can stick properly to a possible diet program you are following and that the entire family can enjoy. - Weeknight-Friendly Dishes And One-Pot Meals to help you schedule and organize your busy week giving you the chance to find your meals ready in five minutes only.

The Barefoot Contessa Cookbook HarperCollins

Since her debut on Food Network in 2002 with the hit program *Everyday Italian*, Giada De Laurentiis has been enticing Americans with her updated twists on Italian favorites. Her dedication to ease, healthfulness, and—above all else—flavor have won her a permanent place in the hearts of home cooks. In *Giada at Home*, she shares a personal look into how she cooks for those dearest to her, with simple recipes inspired by her television show of the same name. Born in Italy, Giada was raised in Los Angeles by a gregarious Italian family. While her grandmother, aunt, and mother brought her up on generations-old recipes, Giada also became enamored with the bright and clean flavors of California's abundant seasonal fruits and vegetables. *Giada at Home* presents recipes from both traditions, all with Giada's signature style. She shares classic Italian recipes passed down through the years, like cheese-stuffed dates wrapped in salty prosciutto, creamy risotto with the earthy and deep flavors of mushrooms and gorgonzola, and lamb chops basted with honey and balsamic vinegar. New family favorites include grilled asparagus and melon, game hens roasted with citrus and herbs, and a sorbet made with pomegranate and mint, all bursting with fresh, vibrant flavors. No meal would be complete without the company of family and Giada particularly enjoys bringing her loved ones together over meals. For the first time, she incorporates her go-to brunch recipes—what she cooks when setting up a feast on her back patio for everyone on weekend mornings—from Jade-approved Panini, with gooey mozzarella, luscious raspberries, and a sprinkling of brown sugar, to Todd's favorite pancetta-studded waffles scented with cinnamon. No matter which recipe you choose—classic or contemporary—*Giada at Home* makes gathering the favorite people in your life for fabulous weeknight meals and family celebrations delicious and easy. GIADA DE LAURENTIIS is the Emmy-winning star of Food Network's *Everyday Italian*, *Giada's Weekend Getaways*, and *Giada at Home*; a contributing correspondent for NBC's *Today*; and the author of four New York Times bestselling cookbooks. She attended the Cordon Bleu in Paris and worked at Wolfgang Puck's Spago restaurant in Los Angeles before starting her own catering company, GDL Foods. Born in Rome, she grew up in Los Angeles, where she now lives with her husband, Todd, and their daughter, Jade.

Italian Home Cooking Clarkson Potter

Features color photographs and recipes for comfort meals that reflect Italy's culinary traditions.

Italian American Kyle Books

Giada is back with a new batch of simple recipes geared toward family meals—Italian style. These unpretentious meals are at the center of some of Giada's warmest memories of sitting around the table with her family, passing bowls of wonderful food, and laughing over old times. Recipes for soups like Escarole and Bean and hearty sandwiches such as the classic Italian Muffuletta

make casual, easy suppers, while one-pot dinners like Giada's Chicken Vesuvio and Veal Stew with Cipollini Onions are just as simple but elegant enough for company. You'll also find recipes for holiday favorites you'll be tempted to make all year round, including Easter Pie, Turkey and Ciabatta Stuffing with Chestnuts and Pancetta, and Panettone Bread Pudding with Amaretto Sauce.--From publisher description.

Lidia's a Pot, a Pan, and a Bowl Knopf
THE INSTANT NATIONAL BESTSELLER • Brittany Williams lost more than 125 pounds using her Instant Pot® and making all her meals from scratch. Now she shares 125 quick, easy, and tasty whole food recipes that can help you reach your weight loss goals, too! Brittany Williams had struggled with her weight all her life. She grew up eating the standard American staples—fast, frozen, fried, and processed—and hit a peak weight of 260 pounds. When her 4-year-old daughter's autoimmune disease was alleviated by a low-sugar, dairy-free, grain-free, whole-food-based diet, Brittany realized she owed her own body the same kind of healing. So on January 1, 2017, she vowed to make every meal for a year from scratch, aided by her Instant Pot®. She discovered that the versatility, speed, and ease of the electric pressure cooker made creating wholesome, tasty, family-satisfying meals a breeze, usually taking under thirty minutes. Not only did the family thrive over the course of the year, Brittany lost an astonishing 125 pounds, all documented on her Instant Loss blog. Illustrated with gorgeous photography, Instant Loss Cookbook shares 125 recipes and the meal plan that Brittany used for her own weight loss, 75% of which are recipes for the Instant Pot® or other multicooker. These recipes are whole food-based with a spotlight on veggies, mostly dairy and grain-free, and use ingredients that you can find at any grocery store. The clearest guide to navigating your Instant Pot® or other multicooker that you'll find, Instant Loss Cookbook makes healthy eating convenient—and that's the key to sustainable weight loss.

Half Baked Harvest Super Simple Clarkson Potter
Sprouted Kitchen food blogger Sara Forte showcases 100 tempting recipes that take advantage of fresh produce, whole grains, lean proteins, and natural sweeteners—with vivid flavors and seasonal simplicity at the forefront. Sara Forte is a food-loving, wellness-craving veggie enthusiast who relishes sharing a wholesome meal with friends and family. The Sprouted Kitchen features 100 of her most mouthwatering recipes. Richly illustrated by her photographer husband, Hugh Forte, this bright, vivid book celebrates the simple beauty of seasonal foods with original recipes—plus a few favorites from her popular Sprouted Kitchen food blog tossed in for good measure. The collection features tasty snacks on the go like Granola Protein Bars, gluten-free brunch options like Cornmeal Cakes with Cherry Compote, dinner party dishes like Seared Scallops on Black Quinoa with Pomegranate Gastrique, “meaty” vegetarian meals like Beer Bean— and Cotija-Stuffed Poblanos, and sweet treats like Cocoa Hazelnut Cupcakes. From breakfast to dinner, snack time to happy hour, The Sprouted Kitchen will help you sneak a bit of delicious indulgence in among the vegetables.

The Complete Italian Cookbook Knopf
NEW YORK TIMES BESTSELLER • Giada De Laurentiis lavishly explores her food roots and the lifestyle traditions that define la bella vita, with the contemporary California twist that has made her America's most beloved Italian chef. For Giada, a good meal is more than just delicious food—it's taking pleasure in cooking for those you love, and slowing down to embrace every moment spent at the table. In Giada's Italy, she returns to her native Rome to reconnect with the flavors that have inspired the way she cooks and shares what it means to live la dolce vita. Here she shares recipes for authentic Italian dishes as her family has prepared them for years, updated with her signature flavors. Her Bruschetta with Burrata and Kale Salsa Verde is a perfect light dinner or lunch, and Grilled Swordfish with Candied Lemon Salad can be prepared in minutes for a quick weeknight meal. Sartu di Riso is a showstopping entrée best made with help from the family, and because no meal is complete without something sweet, Giada's Italian-inflected desserts like Pound Cake with Limoncello Zabaglione and Chianti Affogato will keep everyone at the table just a little bit longer. Filled with stunning photography taken in and around Rome, intimate family shots and stories, and more recipes than ever before, Giada's Italy will make you fall in love with Italian cooking all over again.

Everyday Italian Clarkson Potter
“In this amazing book, Fabio shows you how to make delicious Italian dishes easily and quickly! It's the next best thing to having him in your kitchen.” —Antonia Lofaso, Chef and Restaurateur of Scopa Italian Roots, The Local Peasant, Sycamore Tavern and Black Market Liquor Bar Dinner doesn't have to be daunting. In half an hour or less you can cook up an Italian meal at home like a professional chef. In this case, just like Top Chef star Fabio Viviani. Infused with his warmth and humor, this book brings Fabio into your kitchen. If Fresh Fettuccini with Manila Clams and Spicy Sausages and Chicken

Pizzaiola with Mozzarella and Pepperoni seem like recipes that are out of reach, think again. Fabio shows home chefs how to cook “Grandma Style” (that is, like an intuitive Italian), and even those on a tight schedule will soon be whipping up great dinners. The over 100 no-fail recipes include Mascarpone and Ricotta-Stuffed Peaches, 15-Minute Seafood Cioppino, and Salted Caramel Chocolate Cake. Fabio's 30 Minute Italian provides lots of time saving tips, from freezing batches of herbs and dressing to making your own pasta dough in three minutes tops. Along the way, Fabio shares stories from his early life in Florence where he apprenticed at age five to his wheel-chair-bound and wooden-spoon-wielding great-grandmother to his American life cooking dinner for his wife and infant son in Chicago. Gorgeously illustrated throughout, and filled with his through-the-roof energy and charisma, Fabio's 30 Minute Italian is guaranteed to make you enjoy your time in the kitchen—and the results!

Giada's Family Dinners Harper Collins
Giada De Laurentiis is one of America's most-loved culinary stars, adored for her Food Network hit shows and her New York Times bestselling cookbooks alike, both of which feature her fresh, flavorful Italian recipes. For the first time, Giada tackles weeknight cooking, sharing her favorite tips and go-to dishes—all in her vibrant signature style—to get a delicious meal on the table in a flash. After a full day, Giada, like most parents, wants nothing more than to sit down for a home-cooked dinner with her husband, Todd, and their daughter, Jade. Weeknights with Giada rises to the challenge, delivering soups, sandwiches, pizzas, pastas, and meat and fish dishes that come together quickly as stand-alone main courses—most in half an hour or less: Rustic Vegetable and Polenta Soup, a hearty soul-warming one-pot dish, cooks in under twenty minutes; Lemony White Bean, Tuna, and Arugula Salad is a great meal that's quickly assembled from pantry and fridge essentials; Spicy Linguini with Clams and Mussels is a fifteen-minute-or-less spectacular pasta; and you can't beat Grilled Sirloin Steaks with Pepper and Caper Salsa, which are also ready in just fifteen minutes. From inventive breakfast-for-dinner dishes and meatless Monday vegetarian recipes—both weekly traditions in Giada's house—to picnic sandwiches and hearty salad recipes for reinventing leftovers, Weeknights with Giada reveals every secret in her repertoire. Even the desserts are quick to mix and bake, should a craving—or a last-minute school bake sale—strike. Here is Giada at her most inventive—and at her most laid-back. Flavor, freshness, and fun take center stage while cooking times, pots dirtied, and stress are kept to a minimum. With gorgeous color photographs and intimate home snapshots of Giada and her family, Weeknights with Giada is a welcome handbook of fantastic recipes and surefire Monday-to-Friday strategies for every home cook.

Everyday Italian Clarkson Potter
Ina Garten and The Barefoot Contessa Cookbook provide the perfect recipe for hosting parties that are easy and fun for everyone—including the cook. For more than twenty years Ina Garten's, Barefoot Contessa, the acclaimed specialty food store, has been turning out extraordinary dishes for enthusiastic customers in the Hamptons. For many of those years, people have tried to get the exuberant owner, Ina Garten, to share the secrets of her store. Finally, the energy and style that make Barefoot Contessa such a special place are shown here, with dozens of recipes and more than 160 breathtaking photographs, in The Barefoot Contessa Cookbook. Ina's most popular recipes use familiar ingredients and yield amazing results. Her Pan-Fried Onion Dip is the real thing, with slowly caramelized onions and fresh sour cream. Tomato soup is created from oven-roasted tomatoes and fresh basil to intensify the flavors. Meat loaf is as good as your grandmother's, but it's healthier because it's made with ground turkey and fresh herbs. The light and flaky Maple-Oatmeal Scones are baked with rolled oats, whole wheat, and real maple syrup. Now these and other famous Barefoot Contessa recipes can be prepared at home. Ina says that before she owned a specialty food store she often spent a week making dinner for six friends. Her experience at Barefoot Contessa has given her hundreds of ideas for creating wonderful parties in a few hours. And they're all in this book. Crab Cakes with Rémoulade Sauce can be stored overnight in the refrigerator and sautéed just before the guests arrive. Cheddar Corn Chowder can be made days ahead, reheated, and served with a salad and bread for a delicious autumn lunch. The ingredients for Grilled Salmon Salad can all be prepared ahead and tossed together before serving. The batter for the Raspberry Corn Muffins can be mixed a day before and popped into the oven just before breakfast. Ina Garten teaches us how to entertain with style, simplicity, and a relaxed sense of fun. There are notes throughout the book for giving cocktail parties, lunches, and dinner parties where everything is done before the guests arrive. And there are easy instructions for creating gorgeous party platters that don't even require you to cook!

Giada's Feel Good Food Macmillan + ORM
Energetic, classic, adventurous and completely satisfying, Eat Delicious is packed with stunning photography and big bold recipes-- perfect for fans of Jamie Oliver, Smitten Kitchen and the hundreds of thousands of followers of Dennis the Prescott on Instagram. Eat Delicious features comfort food from around the globe that can be prepared by any home cook, no matter their skill

level. Good food isn't processed or precious, Dennis insists. Good food is delicious, fun to make, exciting to eat and puts you in a good mood. Mirroring the inviting, energetic style of Dennis's Instagram account, Eat Delicious is packed with 125 of his most popular and original recipes for breakfast, lunch, and dinner as well as desserts, snacks, and sides that everyone will enjoy, including: * Brioche Doughnuts * Fried Feta BLT * Fried Shoestring Onion Cheeseburgers * Super Spicy Dan Dan Noodles * Garam Masala Beer Mussels * Matcha Mint Chip Ice Cream Skip the takeout and create Dennis's fabulous fare in your own kitchen with this dazzling cookbook that makes it easy to eat delicious!

Per la Famiglia Clarkson Potter
#1 NEW YORK TIMES BESTSELLER • Giada De Laurentiis shares how her unique approach to wellness completely transformed her relationship with food—featuring 100 recipes to boost gut health and immunity and nourish your mind, body, and spirit. This book is the culmination of a ten-year journey. . . . I've made a conscious effort to take control of my health because it had finally become impossible to ignore the fact that the choices (or lack thereof) I'd been making for the past twenty years just weren't working for me anymore. In Giada's most personal book yet, she gives you an inside look at her path to wellness and how she maintains a balanced life. Giada walks you through how to select food that can actually make you feel better and curate a personalized wellness routine to support a healthy mind and body. She shows you her own process of reconfiguring her diet to control inflammation—and how you can use the same steps to turn your life around. Giada also includes information on how to use complementary wellness tactics like intermittent fasting, meditation, and other self-care routines to optimize your well-being. Giada devotes an entire chapter to her 3-day reboot—which she follows several times a year—and offers more than two dozen dairy-free, sugar-free, and gluten-free recipes to accompany the plan, as well as a 21-day menu outline that makes good, healthy cooking easy to implement at home. Even though it's so much more than a cookbook, Eat Better, Feel Better also offers 100 new recipes, ?from Italian-influenced ones like Fusilli with Chicken and Broccoli Rabe and Pan-Roasted Pork Chops with Cherry and Red Wine Sauce to her everyday healthy favorites including Quinoa Pancakes; Sheet Pan Parmesan Shrimp and Veggies; Roasted Cauliflower and Baby Kale Salad; and Chocolate and Orange Brown Rice Treats. Eat Better, Feel Better is the perfect jumpstart to wellness.

Simply Real Eating: Everyday Recipes and Rituals for a Healthy Life Made Simple Clarkson Potter

Giada De Laurentiis is one of America's most-loved culinary stars, adored for her Food Network hit shows and her New York Times bestselling cookbooks alike, both of which feature her fresh, flavorful Italian recipes. For the first time, Giada tackles weeknight cooking, sharing her favorite tips and go-to dishes—all in her vibrant signature style—to get a delicious meal on the table in a flash. After a full day, Giada, like most parents, wants nothing more than to sit down for a home-cooked dinner with her husband, Todd, and their daughter, Jade. Weeknights with Giada rises to the challenge, delivering soups, sandwiches, pizzas, pastas, and meat and fish dishes that come together quickly as stand-alone main courses—most in half an hour or less: Rustic Vegetable and Polenta Soup, a hearty soul-warming one-pot dish, cooks in under twenty minutes; Lemony White Bean, Tuna, and Arugula Salad is a great meal that's quickly assembled from pantry and fridge essentials; Spicy Linguini with Clams and Mussels is a fifteen-minute-or-less spectacular pasta; and you can't beat Grilled Sirloin Steaks with Pepper and Caper Salsa, which are also ready in just fifteen minutes. From inventive breakfast-for-dinner dishes and meatless Monday vegetarian recipes—both weekly traditions in Giada's house—to picnic sandwiches and hearty salad recipes for reinventing leftovers, Weeknights with Giada reveals every secret in her repertoire. Even the desserts are quick to mix and bake, should a craving—or a last-minute school bake sale—strike. Here is Giada at her most inventive—and at her most laid-back. Flavor, freshness, and fun take center stage while cooking times, pots dirtied, and stress are kept to a minimum. With gorgeous color photographs and intimate home snapshots of Giada and her family, Weeknights with Giada is a welcome handbook of fantastic recipes and surefire Monday-to-Friday strategies for every home cook.