



DOUBLE DATE CHICKEN WINGS

If you've ever been on a double date with your friend where you were scheming to break up the other couple, you'll know these chicken wings will come in handy. That is, as long as the couple aren't related and one of them eats like a weasel!

Yield: 2 servings • *Prep time:* 15 minutes • *Cook time:* 45 minutes

3 tablespoons unsalted butter, melted

½ cup all-purpose flour

1 tablespoon paprika

1 teaspoon kosher salt

1 teaspoon garlic salt

1 teaspoon freshly ground black pepper

½ teaspoon cayenne pepper

10 chicken wings, thawed and tips removed

1. Preheat the oven to 425°F.
2. Line a large rimmed baking sheet with aluminum foil and brush the foil with the melted butter. Set aside.
3. Using a paper towel, pat dry the chicken wings to remove any extra moisture and for even browning in the oven.
4. To a large zip-top freezer bag, add the flour, paprika, salt, garlic salt, black pepper, and cayenne pepper, and shake well to combine. Add the chicken wings and shake well to distribute the seasonings evenly.
5. Place the chicken wings in a single layer on the prepared baking sheet. Bake for 30 minutes.
6. After 30 minutes, turn wings over with tongs and bake for an additional 15 minutes, or until golden brown and crispy.

DINNER



STEAKS AND AN EGGPLANT

If you want to prepare a tasty meal that you and your vegetarian friend will both enjoy, this steak and eggplant recipe will help you out. Just don't eat all five steaks yourself, or you might find yourself down with a case of the meat sweats.

Yield: 6 servings • *Prep time:* 10 minutes • *Cook time:* 12 minutes

For the steaks:

5 (1-inch-thick) rib 62
eye or New York strip steaks
2 teaspoons kosher salt

6 tablespoons unsalted butter
3–4 cloves garlic, finely minced
4 sprigs fresh thyme

For the eggplant:

2 tablespoons olive oil, divided
1 large eggplant, peeled and cut into
½-inch-thick slices
salt and pepper, to taste

½ cup dry breadcrumbs
2 tablespoons pecorino cheese, grated



UNTIL THE CHEESE BUBBLES VEGETARIAN LASAGNA

This is a massive vegetarian lasagna that will convert even the biggest meat-lovers in your life, or perhaps your favorite aunt, though we recommend making it one at a time and not in batches of a dozen. The gooey cheese in the pan might require a little extra scrubbing during clean-up—a little bonus fun for all you clean freaks out there.

Yield: 8 to 10 servings • *Prep time:* 45 minutes • *Cook time:* 45 minutes

1 (16-ounce) package dry lasagna noodles (not “no-boil”)
2 tablespoons unsalted butter, divided
1 tablespoon olive oil
1 medium yellow onion, diced
1 large orange bell pepper, diced
1 medium zucchini, diced
3 cloves garlic, finely diced, divided
1½ teaspoons garlic powder
1½ teaspoons Italian seasoning
1½ teaspoons cumin

¼ cup shallots, finely diced (about 2 small shallots)
2 (17.6-ounce) cartons crushed tomatoes
1 tablespoon tomato paste
1 tablespoon brown sugar
8 ounces ricotta cheese
1 large egg, lightly beaten
24 ounces mozzarella cheese, grated
8 ounces Parmesan cheese, grated
fresh parsley, roughly chopped
salt and pepper, to taste

TO PREPARE THE LASAGNA:

1. Cook the lasagna noodles according to package instructions. Lay the cooked noodles on kitchen towels to dry.

2. In a medium skillet set over medium heat, melt 1 tablespoon of butter and drizzle in the olive oil. Add the diced onion and cook until slightly translucent, about 2 to 3 minutes. Add the bell pepper and cook for an additional 3 to 4 minutes, or until slightly tender. Add the zucchini and cook for another 3 to 4 minutes.

3. Reduce the heat to medium-low, add half of the garlic, and stir. Add the garlic powder, Italian seasoning, cumin, and salt and pepper. Remove from the heat and set aside.



"FRENCH AUNT" CHOCOLATE CHIP COOKIES

This is a truly classic and delicious chocolate chip cookie. The recipe is from the back of a popular company's chocolate chip bag and definitely not from anyone's "French" aunt. You no longer need to experiment with tons of different recipes to find the perfect one!

Yield: 5 dozen cookies • *Prep time:* 10 minutes • *Bake time:* 9 to 11 minutes

2¼ cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks) unsalted butter, room temperature

¾ cup granulated sugar

¾ cup light brown sugar

2 large eggs

1 teaspoon vanilla extract

2 cups Nestle Toll House Semi-Sweet Chocolate Morsels

1 cup nuts (your preference), chopped (optional)

1. Preheat the oven to 375°F.
2. Line a baking sheet with parchment paper.
3. In a medium bowl, gently whisk the flour, baking soda, and salt just to combine. Set aside.
4. In the bowl of a stand mixer set to medium speed, or using a hand mixer, cream the butter for 1 minute. Add both sugars and continue to cream until light and fluffy, about 2 minutes. Crack in the eggs, add the vanilla, and mix to combine.
5. Add the dry ingredients to the wet ingredients and mix on low.
6. Fold in the chocolate chips and nuts, if using, by hand using a rubber spatula.
7. Drop by rounded tablespoon onto the prepared baking sheet.
8. Bake for 9 to 11 minutes, or until the edges have begun to crisp and the cookies are golden brown.
9. Let cool on the baking sheet for 1 minute, then transfer to a cooling rack.