

EASY AS 1 2 3

Each of these delicious dishes requires only a trio of ingredients (plus salt, pepper, and oil)—proof that super-simple can also be spectacular.

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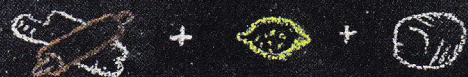
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Grocery list as long as your leg? Pass. A shopping cart full of expensive, exotic spices? No, thanks. On nights when the question "What's for dinner?" induces dread, a streamlined recipe can be the stress-relieving answer. To ensure a dish retains its most deliciously essential components, reach for ingredients

that pack bold flavors, such as bright lemons and spicy Spanish chorizo. Clever uses for packaged items—like transforming premade pie dough into the flaky crust of a Latin American-style turnover—can also cut prep time. With these uncomplicated dishes, you'll find that good things really do come in threes.



LEMON
&
Smoked-Mozzarella
PIZZA



A classic garnish takes center stage as thin slices of citrus, rind and all, combine with smoky cheese for a gooey, tart slice that's a cut above traditional pies.

For recipes, see page 162.



Salt & Pepper CHICKEN WINGS -WITH- BOK CHOY and PEPPERS



Think of salt and black pepper as ho-hum standbys? Not after you try this recipe: The spice rack staples add a piquant flavor that makes these wings really take flight.





COOD

=WITH=

CHORIZO & TOMATOES



Lightly sautéing cherry tomatoes and spicy sausage creates a luscious topping for the mild fish in this Spanish-style dish.

KALE & GOAT CHEESE EMPANADAS



The filling possibilities for these Latin American-style turnovers are endless—rotisserie chicken and poblano peppers, say, or barbecued pulled pork.





*Even after tasting
a second helping,
no one will be able
to guess the magical
ingredient in this moist,
fluffy cake: melted
vanilla ice cream.*

