Spaghetti Carbonara with Turkey Bacon and Green Peas

This popular *Teaching Kitchen* recipe is both delicious and can be made with just pantry and refrigerator staples, although it’s even better if you have some fresh greens on hand.

Serves 4-6

**Ingredients:**
- 8 ounces spaghetti, cooked according to the box’s instructions
- 6 ounces turkey bacon, cut into 1” pieces
- 1½ tablespoons oil
- 1 clove garlic, minced
- 1 cup green peas, frozen
- ¼ cup part-skim ricotta
- 1 cup 1% milk
- 1½ cups baby spinach or arugula
- ¼ cup parmesan, grated

**Directions:**
- Cook pasta according to the box’s instructions. Reserve 1 cup of pasta water. Drain. Keep warm.
- While spaghetti is cooking, cut turkey bacon into ½” dice. Heat oil and sauté turkey bacon and garlic for 2 minutes. Add peas and stir to break up clumps.
- In a small bowl, combine ricotta and milk. Add mixture to the pan and cook on medium heat until peas are tender. Do not simmer or boil. Add cooked pasta and mix well.
- Add spinach and parmesan and toss to combine well. Add pasta water to thin out if needed. Serve hot.
Quick Homemade Chana Masala

We are all missing going out to our favorite restaurants and eating the dishes we don’t necessarily cook at home. Here’s a recipe for an Indian restaurant staple that can be easily made at home. Plus, as a bonus, the fragrance of these spices should hopefully be a source of comfort at this time.

Note 1: Serve with steamed basmati rice, store-bought naan or roti or whatever bread you have on hand!
Note 2: Authentic Chana Masala is a much darker, richer color and the secret is tea. In Punjab, home cooks add a cheese cloth bundle with black tea leaves in it during the cooking process and then take it out at the end.

Ingredients:
- 2 tablespoons oil
- 1 medium yellow onion, chopped
- 1 medium serrano or jalapeño pepper, minced (remove ribs and seeds to tame the spice level)
- 5 cloves garlic, pressed or minced (about 1 tablespoon)
- 1 tablespoon peeled and minced fresh ginger (about a 1-inch piece)
- 1 ½ teaspoons garam masala
- 1 ½ teaspoons ground coriander
- ¾ teaspoon ground cumin
- ½ teaspoon ground turmeric
- Pinch of cayenne pepper (optional!)
- 1 large can (28 ounces) crushed tomatoes
- 2 cans (14 ounces each) chickpeas, rinsed and drained
- Salt, to taste
- Lemon wedges, for garnish
- Fresh cilantro, for garnish (optional)
Directions:

- In a medium Dutch oven or large saucepan, warm the oil over medium-low heat. Add the onion, serrano and salt. Cook until the onion is tender and turning translucent, about 5 minutes.
- Add the garlic and ginger, and cook until fragrant, about 30 seconds to 1 minute. Stir in the garam masala, coriander, cumin, turmeric, salt and cayenne (if using), and cook for another minute, while stirring constantly.
- Add the tomatoes and their juices. If using whole tomatoes, use the back of a wooden spoon to break the tomatoes apart (you can leave some chunks of tomato for texture).
- Raise the heat to medium-high and add the chickpeas. Bring the mixture to a simmer. Cook, reducing the heat as necessary to maintain a gentle simmer, for 10 minutes or longer to allow the flavors to develop. Season to taste with additional salt, if desired. If it’s not spicy enough for your liking, add another pinch of cayenne.
Easy Flour-Shortage Apple Crisp

7 tart apples, peeled, cored and sliced ½-inch
4 teaspoons fresh lemon juice
½ teaspoon vanilla

Topping
¾ cup brown sugar
½ teaspoon ground cinnamon
1 cup rolled oats
½ cup butter, room temperature

• Preheat oven to 375°F.
• In a mixing bowl, combine apples, lemon juice, and vanilla. Toss to combine.
• Layer apple slices in a greased baking pan
• Topping: Combine brown sugar, cinnamon, and oats in a bowl. Add butter and carefully cut into dry ingredients to form a crumbly topping. Sprinkle sugar mixture over apples.
• Bake at 375°F for 45 minutes or until topping looks crunchy and apples are tender.
• Serve with whipped cream or vanilla ice cream

Homemade Spiced Whipped Cream
1 Cup heavy cream
2 Tablespoons powdered sugar
½ teaspoon cinnamon
½ teaspoon ginger
1 teaspoon vanilla

• Combine all ingredients in a 1-pint mason jar and shake vigorously 4-5 minutes or until it no longer “swooshes” in jar and cream coats side of jar. Careful or you will end up with sweet butter (also not a bad thing to have)