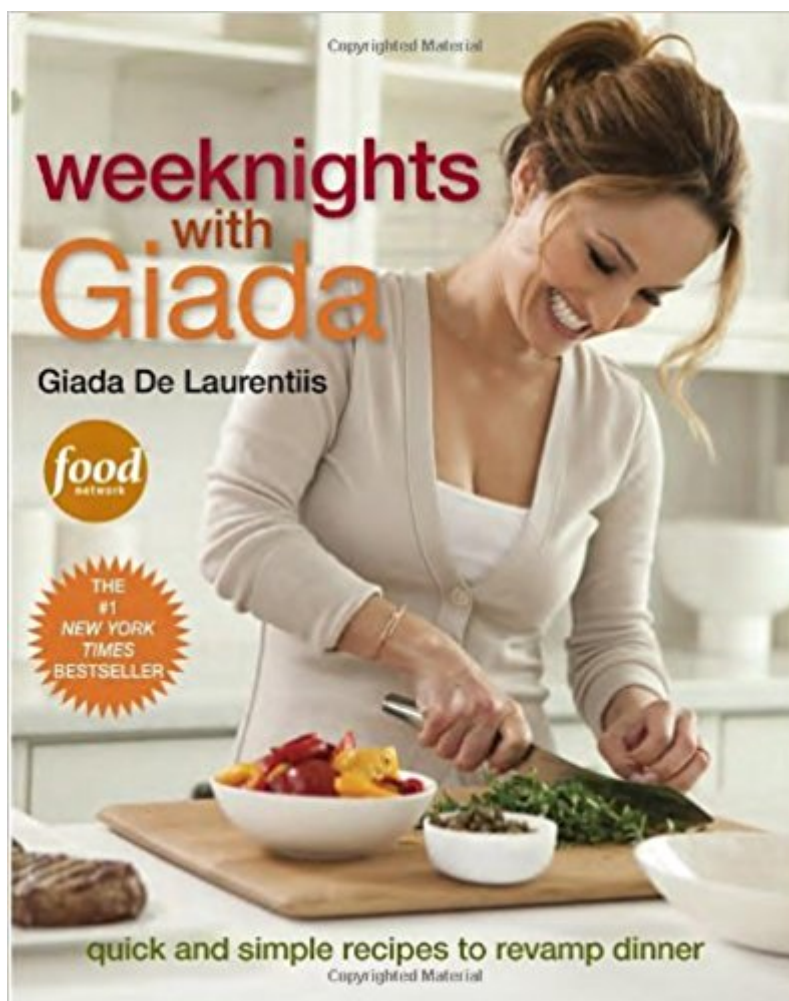


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Weeknights With Giada: Quick And Simple Recipes To Revamp Dinner



Synopsis

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.

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Customer Reviews

Featured Recipe: Sweet Corn and Basil Lasagna No-boil noodles and a food processor are what make this lasagna a weeknight-dinner friend. Both help to put a super-creamy, provolone-cheesy, comforting, and downright amazing pasta dish on the table for the family. One tip to minimize clean-up and avoid hand-grating the cheese: use the shredding attachment of the food processor to grate the provolone first. Then, without having to wash the bowl, you can switch to the blade to make the sweet corn and basil filling. Smiles all around! Serves 4-6

Vegetable oil cooking spray 3 cups frozen corn, thawed 1/2 cup heavy cream, at room temperature 2 garlic cloves, peeled 1 cup (8 ounces) mascarpone cheese, at room temperature 1 1/2 cups grated pecorino romano cheese Grated zest of 1 large lemon 1/2 teaspoon kosher salt 1/2 teaspoon freshly ground black pepper 1/2 packed cup chopped fresh basil leaves 1 1/2 cups (6 ounces) shredded sharp provolone cheese 6 no-boil lasagna sheets (about half a 9-ounce box) Olive oil, for drizzling

Place an oven rack in the center of the oven. Preheat the oven to 375°F. Spray an 8-inch square glass baking dish with vegetable oil cooking spray. In a food processor, blend the corn, cream, and garlic until chunky. Add the mascarpone cheese, 1 cup of the romano cheese, the lemon zest, salt, and pepper. Blend until smooth. Add the basil and pulse until just combined. Spread one-third of the corn mixture on the bottom of the prepared baking dish. Sprinkle with one-third of the provolone cheese. Place two lasagna sheets on top. Repeat twice with the remaining corn mixture, provolone cheese, and lasagna sheets. Sprinkle with the remaining 1/2 cup romano cheese and drizzle with olive oil. Bake for 25 to 30 minutes, until the top is golden brown and the filling is bubbling. Cool for 10 minutes. Cut into 6 pieces and serve.

"De Laurentiis delivers on her promise—the book is full of quick, easy dishes that follow her formula—simple and pleasing."--Publisher's Weekly

I was standing in Williams Sonoma, waiting for a purchase to be gift wrapped, with nothing to do but look at the cookbooks on display. I picked this one up because it sounded fresh and easy. OMgosh! I came home and bought it on . I NEVER buy cookbooks! The photos are wonderful and the recipes

give you a pretty gourmet product for minimal effort. My kind of cooking! I'm getting all my busy friends one of these for Christmas!

As much as I love Giada's cookbooks, this one bummed me out. As a working mom, I was so excited to see a weeknight cookbook come out. I love to cook and am not one to stick a frozen meal in the oven, but getting dinner on the table can be difficult. I preordered this item and was so excited to receive it. However, the majority of these recipes are not doable on a weeknight. When I think of a weeknight cookbook I think of few, simple steps, quick cooking time, and minimal clean up. So many recipes have you using too many appliances, have too many steps, and take way too long to cook. With that I will say that the recipes I've made are fabulous. The Breakfast Tart and Almond Pancakes are both insanely good. Perhaps if the theme of the book wouldn't have been "weeknights" I might be giving this book more stars. However, I was very disappointed and have to say that Everyday Italian and Giada at Home were much better books.

All very quick and easy. A few were way too easy. Anyone who has any time in the kitchen will see these as clearly in the "Duh" zone. Overall nice if you want a quick pasta dish when you are running around like your hair is on fire. Biggest problem is the Kindle format. It's fine if you are reading a novel but just does not make it for a cookbook. Unlike Ibooks that give you a snapshot of pages on the bottom of the page and easy access to the index the Kindle interface is painful. Go to the end of the document and instead of the index you get an offer to review the book-every time! Also if you want to browse it's a matter of swiping each page rather than going to a targeted section. Decent book but will stay with Ibooks in the future for cookbooks or anything that is likely to be referenced multiple times.

I have been a fan of Giada De Laurentiis for a long time. By now, I've integrated several of her recipes into my cooking repertoire and have even taken the liberty to tweak a few of the recipes to my own liking. I've always been drawn to Giada's warm personality on camera and her accessible approach to Italian cooking. Not only is Giada's food easy enough to make, but it tastes excellent -and is certainly a favorite of my very Italian boyfriend. When I saw the title of Giada's newest cookbook, I got excited. It seemed that as she moved forward in her career, Giada's cooking had become more complex and not as accessible to the everyday person to work with a busy schedule. In fact, with Giada's more recent move to food that's designed to entertain, I've found that there are fewer and fewer of her new recipes that I can tackle -mostly due to complexity and time constraints.

I was hoping that Weeknights with Giada would go back to her roots more and offer dishes that could fit around my job and life. I was a little disappointed. A handful of the recipes here do fall into that category of "weeknight dinners," but most really don't: at least they don't fit my definition of weeknight meals. Most recipes here take the more complex entertainment approach. The result certainly seems tasty, but doesn't work as recipes for a working woman trying to put good food on the table Monday through Friday. Really, if the title had just been different, my disappointment wouldn't be so high. Weeknights offers a handful of different categories: soups and salads, bruschettas, sandwiches and pizzas, pastas and grains; meat, poultry and fish; something called "change of pace," breakfast for dinner, veggies and sides, and desserts. The soups and salads section feels fairly basic and straightforward, with cioppino, gazpacho and a tasty beef and cannellini bean minestrone recipe. Bruschettas, sandwiches and pizzas offers some seriously foodie-oriented recipes that pretty much require a grill, panini press or grill pan, including a tasty-looking arugula, pesto, ricotta, and smoked mozzarella pizza. Pastas and grains, Giada's signature dishes, was actually somewhat disappointing, it felt like a re-tread of many previous recipes with edits or virtually the same spirit. The section on meat, poultry and fish had a little more spunk to it, with some unique recipes, including a great take on balsamic-glazed chicken. The "Change of Pace" section was particularly interesting and unexpected. This is where the concept of "revamping" dinner that's expressed in the title is really utilized. Giada takes a break from her usual Italian-inspired approach and explores a variety of other types of foods, including Filipino, Greek, Thai, Asian, Mexican and South American-inspired dishes that really stir things up in Giada's cooking. Even though this isn't Giada usual type of thing, "Change of Pace" was actually my favorite section of the entire cookbook, it felt more fresh, accessible and had genuinely tasty treats, such as sweet and spicy greek meatballs, Asian chicken salad, Thai lettuce wraps and Tilapia fish tacos with arugula. Breakfast for dinner gave a few good twists on traditional breakfast recipes to make them a little heartier for dinner. If you're into this sort of thing (I'm not), then is a really unique section with great variety. Veggies and sides was fairly comprehensive, though it feels like it's not really needed here. The dessert section was particularly good, as I thought it was the best collection of desserts that Giada has ever offered, with some tasty-looking mini pumpkin cupcakes with chocolate frosting and chocolate mascarpone pound cake. Though not as accessible as previous cookbooks, there are still some tasty recipes in here that are worth the time and effort. However, I wouldn't call this a "weeknight" friendly cookbook.

Very nice book. Lots of variety in the recipes and so far all have been delicious.

Great chef, great book.

For those of you who love to cook but may not always be up to the task after a day of work, this book is for you. Simple recipes, great meals. The baked potato as dinner is really just awesome. So, so many good recipes with lots of variety both in content and style. My wife and I love this book so much we bought one for my wife's Mom. Great recipes, and entertaining commentary by Giada. Highly recommended.

We've tried several of Giada's recipes and she lives up to her name! When she says the recipe is quick, it's quick. They're also easy and savory. I'm no grand chef, and don't have time to become one, so her recipes have really helped me and my husband whip up a quick dinner when we get home from work so we don't have to eat too late. One thing I love about her recipes is that she only uses really common items in the grocery store; I can't tell you how many times I'd pull a recipe from online and be searching store to store for a rare ingredient. Giada doesn't let us down!

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