



COOK & EAT 人 holiday menu

SIMPLE elegance

This year, we're celebrating Easter with a holiday meal that features exciting new flavours and vibrant colours. Elegant lamb chops, warm Middle Eastern spices, earthy aromatics and fresh spring-inspired cocktails take this brunch menu from a Sunday standby to a special occasion.

RECIPES THE TEST KITCHEN
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Break out your best
barware for our
refined take on hard
lemonade and this
spin on the mimosa.

ELDERFLOWER FIZZ

MAPLE WHISKY LEMONADE



Skip the roast this
year: Frenched lamb
chops elevate Easter.

ROSEMARY ZA'ATAR LAMB CHOPS

FENNEL & RADICCHIO SALAD



GREEN
SHAKSHUKA





Mix and match Scandi-inspired toppings for a simple assembly that will impress guests.

RÖSTI WAFFLES

TEST KITCHEN MAKE- AHEAD

Let the waffles cool, then cover with plastic wrap and refrigerate overnight. Reheat in a 300°F oven on a cooling rack for 8 to 10 minutes.





TEST KITCHEN **TIP**

This dish can easily
serve up to eight
people by adding a
couple of extra eggs.

Drizzle with a teaspoon
of chili garlic oil for a
little more heat.





ROSEMARY ZA'ATAR LAMB CHOPS

MAKES 8 SERVINGS
HANDS-ON TIME 20 MINUTES
MARINATING TIME 30 MINUTES
TOTAL TIME 50 MINUTES

$\frac{1}{3}$ cup rosemary, finely chopped
4 cloves garlic, minced
 $\frac{1}{4}$ cup olive oil
8 tsp za'atar spice blend
1 tsp each salt and pepper
16 frenched lamb chops (about 1.1 kg total)

In small bowl, stir together rosemary, garlic, oil, za'atar, salt and pepper. Arrange lamb on baking sheet; rub all over with rosemary mixture. Cover and let stand for 30 minutes.

On greased grill or grill pan, cook lamb over medium-high heat, flipping once, until medium-rare, about 5 minutes. (If using grill pan, transfer to baking sheet in 300°F oven to keep warm between batches.) Transfer to serving platter; let rest for 3 minutes before serving.

PER SERVING about 295 cal, 19 g pro, 24 g total fat (8 g sat. fat), 2 g carb (1 g dietary fibre, 0 g sugar), 48 mg chol, 352 mg sodium, 249 mg potassium. % RDI: 5% calcium, 14% iron, 2% vit A, 2% vit C, 7% folate.

TEST KITCHEN TIP

Za'atar is a fragrant spice blend commonly used in Middle Eastern cuisine.

Make it at home by combining equal parts ground sumac, toasted sesame seeds and dried oregano and thyme.

GREEN SHAKSHUKA

MAKES 6 SERVINGS
HANDS-ON TIME 30 MINUTES
TOTAL TIME 40 MINUTES

2 tbsp olive oil
1 leek (white and light green parts only), halved lengthwise and thinly sliced (about 2 cups)
1 jalapeño pepper, halved, seeded and thinly sliced
2 cloves garlic, minced
1 tsp ground cumin
 $\frac{3}{4}$ tsp salt
6 cups stemmed kale, coarsely chopped
1 cup no-salt-added vegetable broth
10 cups baby spinach
 $\frac{1}{4}$ cup parsley, coarsely chopped
6 eggs
 $\frac{1}{3}$ cup crumbled feta cheese
 $\frac{1}{4}$ cup dill, coarsely chopped

In large nonstick skillet, heat oil over medium heat; cook leek and jalapeño pepper, stirring occasionally, until softened, 3 to 4 minutes. Add garlic, cumin and salt; cook, stirring, until fragrant, about 30 seconds. Stir in kale and broth; cook until kale is wilted, about 4 minutes. Stir in spinach, 2 cups at a time; cook until wilted, about 2 minutes. Stir in parsley.

Using back of spoon, make 6 wells in kale mixture; crack 1 egg into each. Sprinkle with feta. Reduce heat to medium-low, cover and cook until egg whites are set but yolks are still slightly runny, about 10 minutes. Remove from heat; sprinkle with dill.

PER SERVING about 169 cal, 12 g pro, 12 g total fat (4 g sat. fat), 7 g carb (2 g dietary fibre, 3 g sugar), 200 mg chol, 482 mg sodium, 349 mg potassium. % RDI: 13% calcium, 21% iron, 59% vit A, 37% vit C, 46% folate.

RÖSTI WAFFLES

MAKES 6 SERVINGS
HANDS-ON TIME 10 MINUTES
TOTAL TIME 50 MINUTES

8 frozen hash browns, thawed and crumbled
4 green onions, chopped
1 onion, thinly sliced
 $\frac{1}{3}$ cup all-purpose flour
3 eggs, lightly beaten
1 tsp pepper
2 tbsp butter, melted

Preheat waffle iron to medium-high. In large bowl, stir together hash browns, green onions, onion, flour, eggs and pepper.

Lightly brush both sides of waffle iron with some of the butter. Spoon 2 cups of lightly packed mixture onto iron, spreading evenly with spatula; close lid and cook until crisp, 13 to 15 minutes. Transfer to plate. Repeat with remaining butter and hash brown mixture. Cut waffles into quarters; serve with desired toppings.

PER SERVING about 295 cal, 6 g pro, 17 g total fat (5 g sat. fat), 29 g carb (4 g dietary fibre, 1 g sugar), 107 mg chol, 503 mg sodium, 350 mg potassium. % RDI: 5% calcium, 12% iron, 9% vit A, 7% vit C, 15% folate.

Change it up

SCANDI SMOKED SALMON RÖSTI WAFFLES

Top with sour cream, smoked salmon, caper berries, sliced radish and sliced mini cucumber and dill.

CALI SHRIMP SALAD RÖSTI WAFFLES

Top with sour cream, hard-cooked egg, sliced avocado, cooked shrimp and dill.



MAPLE WHISKY LEMONADE

MAKES 6 TO 8 SERVINGS
HANDS-ON TIME 5 MINUTES
TOTAL TIME 5 MINUTES

$\frac{3}{4}$ cup lemon juice
 $\frac{3}{4}$ cup maple syrup
ice cubes
1 cup Canadian whisky
8 sprigs thyme
4 lemon slices, halved

In large pitcher, stir together lemon juice, maple syrup and 3 cups water. Fill 6 to 8 glasses with ice; divide whisky and maple lemonade among glasses. Garnish with thyme and lemon.

PER EACH OF 8 SERVINGS about 138 cal, trace pro, trace total fat (0 g sat. fat), 19 g carb (trace dietary fibre, 16 g sugar), 0 mg chol, 10 mg sodium, 77 mg potassium. % RDI: 2% calcium, 2% iron, 8% vit C, 1% folate.

ELDERFLOWER FIZZ

MAKES 1 SERVING
HANDS-ON TIME 5 MINUTES
TOTAL TIME 5 MINUTES

ice cubes
2 tbsp elderflower cordial or elderflower syrup
 $\frac{1}{2}$ cup chilled Prosecco
3 blackberries
1 sprig rosemary

Fill glass three-quarters full with ice; pour cordial over top. Top with Prosecco; stir gently to combine. Garnish with blackberries and rosemary.

PER SERVING about 185 cal, trace pro, 0 g total fat (0 g sat. fat), 24 g carb (trace dietary fibre, 24 g sugar), 0 mg chol, 6 mg sodium, 94 mg potassium. % RDI: 1% calcium, 3% iron, 2% vit C, 1% folate.

FENNEL & RADICCHIO SALAD

MAKES 6 TO 8 SERVINGS
HANDS-ON TIME 10 MINUTES
TOTAL TIME 10 MINUTES

1 head red leaf lettuce, torn
1 head radicchio, torn
half bulb fennel, cored and thinly sliced
2 cups cress
 $\frac{1}{2}$ cup Green Onion Vinaigrette (see recipe, page 12)
 $\frac{1}{4}$ tsp salt
 $\frac{1}{4}$ cup pepitas

In large bowl, combine lettuce, radicchio, fennel and cress. Drizzle with Green Onion Vinaigrette and sprinkle with salt; toss to coat. Sprinkle with pepitas.

PER EACH OF 8 SERVINGS about 82 cal, 2 g pro, 7 g total fat (1 g sat. fat), 4 g carb (1 g dietary fibre, 2 g sugar), 0 mg chol, 131 mg sodium, 236 mg potassium. % RDI: 3% calcium, 7% iron, 18% vit A, 13% vit C, 14% folate.

TEST KITCHEN TIP

Rim the glasses with maple sugar for an extra-special touch.

Using store-bought hash browns saves you from peeling and shredding potatoes by hand.

