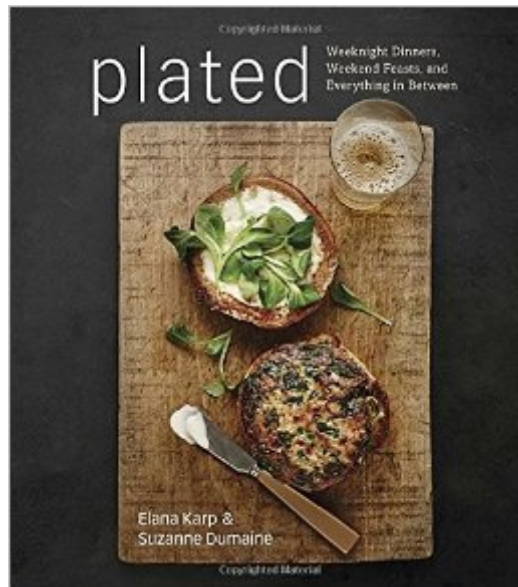


The book was found

Plated: Weeknight Dinners, Weekend Feasts, And Everything In Between



Synopsis

The more than 125 inventive, repertoire-building recipes in *Plated* will help you cook and eat food you love without having to think so hard about it. Every dish here will work no matter how much (or little) time you have to cook, whether it's a quick dinner on a Monday for two or a backyard barbecue for a crowd. The recipes are all rooted in a core technique—think One-Pan Roasted Chicken, Slow-Simmered Turkey Chili, or Cheesy Baked Penne—but can also be customized according to peak produce and just what you're in the mood for. Step-by-step prep instructions and menu ideas take the stress out of cooking, so you know exactly what to do and when. Here, too, are ways for you to stretch these recipes, like basic marinades and spice rubs that can be used on almost anything, reinventions for leftovers, big-batch make-aheads, company-worthy feasts, and perfect sides. *Plated* is sure to become a well-loved, sauce-splattered staple in your kitchen.

Book Information

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Customer Reviews

This book is interesting. The cover is nice enough, but I'm not sure it would have grabbed my attention if I saw it in the store. To me, the name seemed like it was alluding to fancy and time-consuming dishes, so again I probably would not have felt the need to grab this one up. *Plated* was actually chosen as the name because this book is based on recipes from a company named *Plated*, one of those ones that sends you pre-measured ingredients and a recipe to go with them every so often. Again, something I find interesting, but I always assume it will be out of my price range so I don't find it super exciting at this point. That said though- I love this book!! actually read this

cover to cover. The writing style is friendly and approachable. The photographs are simple and beautiful. The introduction goes into the history of Plated and the authors who are both chefs there. All of the recipes have little blurbs, which I enjoy, and many of them have little chef nuggets with little tips at the bottom. For example, one of the chef nuggets is about how you should marinate your kale leaves for a few hours to let them tenderize before eating them. I've never thought of that, but I'm going to try it here real soon! I always want to like kale. Quite a few of the recipes in Plated come with a section on the bottom with seasonal swaps. For example, the roasted seasonal vegetable soup with really good croutons has four options. For spring there is a spinach, arugula, and pea soup. For summer there is a zucchini and corn soup. For fall there is an apple, butternut squash, and sage soup. And for winter there is a potato and cauliflower soup. I really like this aspect! To go along with this idea there is also a section in the back that gives ideas as to which fruits and vegetables are in season when. With the abundance of everything you can find in the supermarket these days this chart is really helpful, especially with the produce you might not be as familiar with. They also have the chapters divided in a fun way. They have a basics section that is full of interesting information, a section for weeknight dinners which are not as time consuming, one for planned leftovers that include a main recipe and a reinvention for the extra, make ahead meals, more time consuming weekend feasts, recipes that are good for a crowd, etc. I really appreciate this, because I can easily find a recipe based on the amount of time I want to spend cooking or who I am cooking for. I tried out the clafoutis with fresh cherries from page 218. It turned out great! I think I overcooked mine a bit, because it cracked, but it was pretty delicious. It was prettier with some powdered sugar sprinkled on top, but of course I didn't take a picture of that. The clafoutis rose really high, but then did fall dramatically. From what I've read that's normal. I am actually taking a break from writing a grocery list right now, and I am definitely planning on trying a few more things from the book this week. If you see this one in the store, definitely pick it up to flip through it, it's really good. You can find more information or buy the book [here](#). Please note that I received this book from blogging for books in exchange for my honest review. All opinions are my own.

I don't know if you've heard of the food delivery company, Plated, but the idea behind it is to provide people with fresh, pre-portioned ingredients + chef-designed recipes so that anyone can make their own meals at home, and this book definitely reflects that philosophy. The book is divided into the following chapters: -Kitchen Basics (covers how to outfit your kitchen, what to stock in your pantry, "kitchen commandments," knife skills...) -Flavoring -Weeknight Dinners -Great For Leftovers -Make

Ahead-Weekend Feasts-For A Crowd (recipe menus include...Date Night, Cocktail Party, Fancy Pants Dinner Party, Sunday Supper, Weekend Brunch, Backyard Barbecue, and Thanksgiving Dinner!)-On the Side-At the EndLearn how to make all kinds of different spice rubs, marinades, dressings, sauces, and infusions, or check out the quick weeknight meal recipes, make-ahead recipes for bulk-cooking (includes storage instructions), leftover meal ideas, weekend feast recipes, menus for entertaining (complete with timelines on how to make everything so you don't have to ignore your guests), recipes for side dishes, and desserts!There's an appendix at the back with a seasonal produce guide and glossary. Each recipe includes a short intro, serving size, the ingredient list and the instructions.Disclaimer: I received this book for free in exchange for an honest review. As always, my thoughts + opinions are mine and mine alone.

This cookbook is amazing. Written for any type of cook from beginner to seasoned cooks who want to try something new. I love the ability to change up recipes by season and the photos are beautiful. I'm a long time customer of Plated and think this is very consistent with their easy to follow recipes. I plan to use this for my own kitchen and also give as a gift.

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