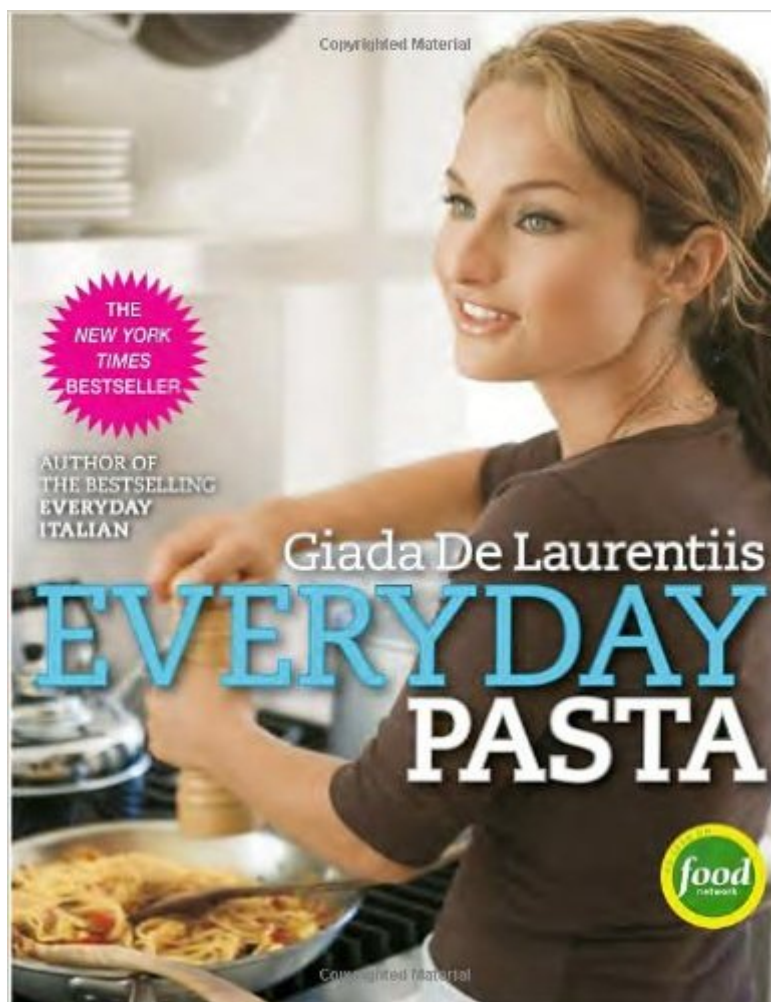


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# Everyday Pasta



## Synopsis

For New York Times bestselling author Giada De Laurentiis, pasta has always been one of the great pleasures of the table: it's healthy and delicious; it can be light and delicate or rich and hearty; it's readily available and easy to prepare--everything you want in a meal. And nothing satisfies a craving for Italian food quite like it! In *Everyday Pasta*, Giada invites you to share her love of this versatile staple with more than a hundred brand-new recipes for pasta dishes, as well as for complementary sauces, salads, and sides tempting enough to bring the whole family to the dinner table. Without forgetting about the classics we all love, Giada makes the most of the many varieties of pasta available to create recipes that combine familiar flavors in exciting new ways. Although most of these dishes are all-in-one meals in themselves, Giada also supplies recipes for her favorite appetizers, side dishes, and salads to round them out. Whether you're looking for a simple summer supper that makes the most of seasonal vegetables or seeking comfort in a pasta bowl on a cold winter's night, *Everyday Pasta* offers just the thing. [Tuna, Green Bean, and Orzo Salad](#) [Crab Salad Napoleons with Fresh Pasta](#) [Roman-Style Fettuccini with Chicken](#) [Baked Pastina Casserole](#) [Tagliatelle with Short Ribs Ragou](#) [Spaghetti with Eggplant, Butternut Squash, and Shrimp](#) Easy to prepare and endlessly versatile, pasta makes a wonderful quick supper when time is short but easily becomes an elegant meal when the occasion requires. In *Everyday Pasta*, Giada shows you how, with a few basic ingredients from the fridge and the pantry, you're never more than minutes away from a delicious pasta dinner.

## Book Information

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## Customer Reviews

Giada's third entry into the cookbook theater is as good as her first two, and there seems to be no end to her culinary offerings to us. This time, she immerses herself into the somewhat crazy world of pasta and the many "clothes" it wears. Delicious to say the least! I have to admit that one of the first things that grabs my attention when looking at cookbooks is its presentation; does it make me want to look at because it invites me with something comfortable and familiar? Or is it something that jazzes up that same familiar look? With its sharp, fresh, and detailed photography and simple, yet inviting writing, Giada brings to you a compendium of sorts in her ode to pasta. She begins her introduction with "The Origins of Pasta" then goes into her "Top 10 Pasta-Cooking Tips" which is followed by "Matching Pasta Shapes to Sauces" (I never really thought of how the shape of the pasta actually influences the flavor depending how it attaches to the shape). The book then breaks down into 3 sections: Pasta Go-Withs, Pasta for All Seasons, and Pasta Basics. (Pasta Go-Withs) ANTIPASTI and APPETIZERS Baked Caprese Salad (baguette slices w/ tomatoes, mozzarella) Goat Cheese Toasts Bruschetta w/ Frisee, Prosciutto, and Mozzarella Toasted Ciabetta w/ Balsamic Syrup Crostini w. Anchovy Butter and Cheese Parmesan Popovers (definitely a big hit w/dinner) Fried Ravioli (these were EXCELLENT!

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