Marcus Samuelsson’s Recipe:
Ed’s Kids’ Pasta and Chicken Meatballs and Squash Salad

Ed’s Kids’ Pasta and Chicken Meatballs

FOR THE PASTA AND SAUCE

- 16 ounces of dried Gemelli whole wheat pasta
- 15 cloves of garlic, peeled
- 2 large Spanish onions, diced
- 32 ounce can of crushed tomatoes
- 4 ounces parmesan cheese
- ½ cup olive oil
- 1 teaspoon red chili flakes
- 1 tablespoon smoked paprika
- ¼ cup apple cider vinegar
- 2 tablespoons unsalted butter
- 1 bunch torn basil
- Salt to taste

FOR THE MEATBALLS

- 1 pound ground chicken meat
- 3 garlic cloves, minced
- 1 small onion, minced
- 1 stalk celery, minced
- 1 carrot, minced
- ½ cup panko bread crumbs
- 1 tablespoon mixed herbs (such as parsley, oregano, thyme, basil)
- 1 egg

Directions:

FOR THE PASTE & SAUCE

1. Bring 8 quarts of water plus 1 teaspoon of salt to boil over high heat.
2. Add the pasta and stir. Cook for 8-10 minutes until al dente. Strain and set aside (do not rinse).
3. In a large saucepan over medium heat, heat olive oil. Smash the garlic cloves and add to the pan with the diced onions. Sweat the garlic and onions evenly in the oil for 4-6 minutes.
4. Add the chili flakes, apple cider vinegar, smoked paprika, and crushed tomatoes, scraping off any bits that have formed on the bottom of the pan. Bring to a boil and then reduce the heat to low. Let the sauce simmer for at least 15 minutes.
5. Remove the sauce from the heat and stir in the butter and ripped basil. Season with salt to taste.
6. Add the sauce to the pasta and fold together.
7. Garnish with freshly grated parmesan cheese and serve with meatballs.
FOR THE MEATBALLS
8. Sauté the minced vegetables in olive oil over medium heat. Once completely softened and translucent, remove from heat and allow them to cool.
9. Combine the vegetables with the remaining ingredients in a large bowl until well incorporated. Do not overmix the mixture.
10. Form the mixture into meatballs and place on a rimmed baking sheet.
11. Cook the meatballs at 300F for about 10-12 minutes until cooked through.

Squash Salad with Crunchy Quinoa and Vinaigrette
Ingredients:
FOR THE CRUNCHY QUINOA:
● 2 tablespoons quinoa
● 1 teaspoon sugar
● 1 teaspoon Aleppo pepper
● 1 teaspoon coarse kosher salt

FOR THE VINAIGRETTE:
● 1 large egg yolk
● 3 tablespoons heavy cream
● 1 garlic clove, chopped
● ½ cup olive oil
● Juice of 1 lime
● 2 teaspoons olive oil
● Coarse kosher salt and freshly ground black pepper

FOR THE SALAD:
● ¼ cup olive oil
● 1 red onion, sliced thin
● 2 cups diced (¼-inch) butternut squash
● Coarse kosher salt and freshly ground black pepper
● ½ cup water
● 2 Asian pears, cored and sliced thin
● 2 Belgian endive, sliced thin
● 2 tablespoons sherry vinegar
● 1 cup cubed (½-inch) feta

Directions:
FOR THE CRUNCHY QUINOA:
1. Toast quinoa in a skillet over low heat until deep golden, about 15 minutes. Pour into a bowl, toss in the sugar, Aleppo pepper, and salt and cool.

FOR THE VINAIGRETTE:
2. Put the egg yolk, cream, and garlic into a blender and puree until frothy. With the blender running, pour in the oil in a slow, thin stream until emulsified. Add the lime juice and puree until combined.
3. Pour the vinaigrette into a bowl, season with salt and pepper to taste.
FOR THE SALAD:
4. Heat the olive oil in a large skillet over medium heat. Add the onion and squash, season with salt and pepper, and cook until the squash is lightly browned, about 10 minutes. Pour in the water and cook until the squash is tender and the water has cooked off, about 15 minutes. Transfer to a salad bowl and cool slightly.
5. Add the pears, endive, and vinegar and toss.
6. Top the salad with the crunchy quinoa and feta. Serve with the vinaigrette on the side.