

SIMPLY DELICIOUS

Easy recipes that bring summery fresh tomato flavor to your plate in 25 minutes or less—any time of year.

MOST COOKS DON'T THINK ABOUT

cooking with fresh tomatoes during the cold weather months mainly because the flavor of winter tomatoes just doesn't compare to the ripe, juicy ones found in summer. Now you can have the flavor from vine-ripened summer tomatoes any time of year, with Mutti®, Italy's premier tomato brand.

Mutti®, a fourth-generation Italian company, has been perfecting the art of preserving its fine Italian tomatoes since 1899. By preserving them when the tomatoes are at the peak of sweetness, using a patented low-heat processing method, they ensure a remarkably fresh, sweet taste, and plenty of sun-ripened flavor in every can.

Adding the fresh, vibrant taste of Mutti® tomatoes to your cooking starts with these simply delicious dishes. From pan-seared pork medallions and rib-eye steaks to succulent shrimp and a hearty pasta, the best part of these recipes is that they are ready in just 25 minutes as a salute to *Fine Cooking's* 25th anniversary!





🔥 Pan-Seared Steaks with Tomatoes & Onions

A cherry tomato, onion, and basil topping makes serving steak for dinner a breeze—even on a weeknight. A dash of chile flakes punches up the flavor. **Serves 4**

- 2 rib-eye steaks (about 12 oz. each and 1 inch thick), trimmed of excess fat
- Salt and freshly ground black pepper
- 2 Tbs. unsalted butter; more as needed
- 1 Tbs. olive oil; more as needed
- 2 large yellow onions, halved and thinly sliced
- 1/2 cup dry red wine
- 1 14 oz. can Mutti® Cherry Tomatoes
- 1/4 tsp. crushed red pepper flakes
- 2 Tbs. chopped fresh basil

Pat the steaks dry with paper towels, and season both sides with salt and pepper.

In a large skillet, preferably

cast iron, over medium heat, melt the butter with the oil.

Add the onions, season with salt and pepper, and cook, stirring occasionally, until they're softened and translucent but not browned, 10 to 12 minutes.

Transfer the onions to a large plate with a slotted spoon. If there isn't much fat left in the pan, add another 1/2 Tbs. each of butter and oil.

Increase the heat to medium high. Put the steaks in the pan and sear until deeply browned on both sides and medium rare, about 3 minutes per side. Transfer to a cutting board.

Pour the wine into the pan. As it comes to a boil, deglaze the pan juices by scraping the bottom of the pan well with a wooden spoon. Boil until it reduces to about 3 Tbs., 2 to 3 minutes.

Add the tomatoes and crushed red pepper flakes, and cook, stirring occasionally.

Slice the steak and add it to the pan with the reserved onions. Simmer just until heated through, and garnish with chopped basil.

Penne with Eggplant, Tomatoes & Chick Peas »

When you're in the mood for something hearty, yet meatless, this fresh-tasting pasta dish is just the ticket. **Serves 4 to 6**

- Kosher salt
- 10 oz. penne
- 1/4 cup olive oil, more if necessary
- 1 large eggplant, peeled and diced, about 6 1/2 cups
- 1 large sweet onion, thinly sliced lengthwise, about 4 1/4 cups
- 2 Tbs. minced garlic
- 1 15 oz. can chick peas, drained and rinsed
- 2 14 oz. cans Mutti® Finely Chopped Tomatoes
- Freshly ground black pepper
- 3 oz. crumbled ricotta salata, about 1 cup
- Basil leaves, for garnish

Bring a large pot of well salted water to a boil. Cook the penne according to package directions until al dente. Save 1/2 cup of the pasta water. Drain the penne, return to the pot, and set aside.

Meanwhile, heat the oil in a large skillet over medium-high heat until it shimmers. Add the eggplant and cook, stirring occasionally until it begins to soften, adding more oil if necessary to prevent sticking, 5 to 6 minutes.

Lower the heat to medium, add the onion, and continue to cook, stirring occasionally until they begin to soften, about 6 minutes.

Add the garlic and cook until just fragrant, about 30 seconds. Add the chick peas, tomatoes, 1/4 cup of the pasta water, 1 tsp. salt and 1/2 tsp. pepper and cook until just heated through, about 2 minutes.

Add the sauce mixture to the pot with the penne and toss until well combined.

Add the remaining 1/4 cup pasta water if the mixture is too thick. Adjust the seasoning.

Divide the penne mixture among serving bowls. Top with the crumbled ricotta salata and basil and serve.



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Tomato-Poached Shrimp with Peas, Herbs & Farro

For lots of flavor with minimal effort, try this poached shrimp recipe. The ingredients all simmer together in one pan, so it couldn't be easier. **Serves 4**

- 11/2 lb. 16/20 (extra jumbo) shrimp, peeled and deveined
- Kosher salt and freshly ground black pepper
- 2 Tbs. extra-virgin olive oil, more for drizzling (optional)
- 2 Tbs. minced garlic
- 2 14 oz. cans Mutti® Finely Chopped Tomatoes
- 3/4 cup fresh or frozen peas
- 31/2 Tbs. capers rinsed, drained, and coarsely chopped
- 2 Tbs. unsalted butter, cut into 1/2-inch cubes
- 11/2 cups lightly packed baby arugula
- 1/4 cup lightly packed basil leaves
- 11/2 cups dry pearled farro, cooked according to package directions

« Pat the shrimp dry with paper towels, lightly salt and pepper, and

set aside.

Heat 1 Tbs. of the oil in a large skillet over medium heat until it shimmers. Add the garlic and cook, stirring, until it just begins to turn golden, about 1 minute.

Add the tomatoes, 1 tsp. salt, 1/2 tsp. pepper, and stir until combined. Bring to a boil over high heat, lower the heat to medium, add the peas, capers, and shrimp, and stir to coat in the sauce.

Continue to cook, stirring occasionally, until the shrimp are opaque and cooked through, about 5 minutes.

Lower the heat to low and stir in the butter a few pieces at a time until melted. Remove from the heat, adjust the seasoning, and set aside.

Combine the arugula and basil on a cutting board and coarsely chop. Stir 1/3 of the herb mixture into the tomato-shrimp mixture.

Toss the farro with the remaining 1 Tbs. of oil, 1/3 of the herb mixture, and salt and pepper to taste.

Divide the farro and the tomato-shrimp mixture among 4 serving bowls, garnish the remaining herb mixture. Drizzle with more extra virgin olive oil, if desired, and serve.

Pork Medallions with Tomatoes, Prosciutto & Arugula

These juicy little medallions brown beautifully and go from stovetop to dinner table in just minutes. **Serves 4**

- 2 Tbs. vegetable oil
- 5 oz. thinly sliced prosciutto, finely chopped
- 3 garlic cloves, minced
- 1 1/2 lb. pork tenderloin, cut into 1-inch-thick medallions
- Salt and freshly ground black pepper
- 2 Tbs. balsamic vinegar
- 8 oz. baby arugula
- 1 14 oz. can Mutti® Finely Chopped Tomatoes

« In a very large skillet, preferably cast iron, heat the oil. Add the prosciutto and garlic and cook over

medium, heat, stirring, until the garlic is golden, about 4 minutes. Transfer to a plate.

Season the pork medallions with salt and pepper, add them to the skillet and cook over medium-high heat until well browned on the outside and medium rare, 3 to 4 minutes per side. Transfer the medallions to a plate and cover to keep warm.

Add the balsamic vinegar to the skillet and cook until nearly evaporated, scraping up any browned bits from the bottom of the skillet.

Add the arugula and toss until wilted, about 2 minutes. Add the tomatoes and cook over high heat for 3 minutes, stirring occasionally. Stir in the prosciutto and garlic and season with salt and pepper.

Transfer the tomato mixture to a platter, top with the pork and serve.