

## QUICKKITCHEN

### CORN AND ZUCCHINI SAUTE

SERVES 4 TO 6

Active time: 20 min Start to finish: 25 min

- 2 tablespoons extra-virgin olive oil
- ½ cup chopped scallions
- ½ teaspoon finely chopped garlic
- 2 cups corn (from about 4 ears)
- 2 medium zucchini (1 lb total), quartered lengthwise, then cut crosswise into ¼-inch-thick pieces
- ¼ teaspoon ground cumin
- ¼ teaspoon salt
- ⅛ teaspoon black pepper
- ½ cup chopped fresh cilantro

► Heat oil in a 12-inch heavy skillet over moderate heat until hot but not smoking, then cook scallions, stirring occasionally, until softened, about 3 minutes. Add garlic and cook, stirring, 1 minute. Add corn, zucchini, cumin, salt, and pepper

and cook, stirring occasionally, until zucchini is tender, 4 to 6 minutes. Stir in cilantro and season with salt and pepper.

### SPINACH AND RICE WITH LEMON

SERVES 4 TO 6

Active time: 45 min Start to finish: 45 min

- 2 tablespoons unsalted butter
- ¼ cup finely chopped shallots (2 to 3)
- 1 cup long-grain white rice
- 1⅔ cups low-sodium chicken broth (13 fl oz)
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon chopped garlic (2 cloves)
- 3 (10-oz) bags spinach, tough stems discarded
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 2 to 3 teaspoons fresh lemon juice

► Heat butter in a 1- to 2-quart heavy saucepan over moderately low heat until foam subsides, then cook shallots, stirring occasionally, until beginning to turn golden, about 2 minutes. Add rice and cook, stirring constantly, until grains turn opaque, about 2 minutes. Reduce heat to low, then stir in broth and cook, covered, until liquid is absorbed and rice is just tender, about 15 minutes. Remove from heat and let stand, covered, until ready to use.

► While rice is cooking, heat oil in a 6- to 8-quart heavy pot over moderate heat until hot but not smoking, then cook garlic, stirring constantly, until it begins to turn golden, about 1 minute. Add all of spinach, salt, and pepper and cook, turning and stirring with tongs, until wilted and tender, about 3 minutes. Stir in 2 teaspoons lemon juice, then add rice and stir until just combined. Season with salt and pepper, then add up to 1 tablespoon lemon juice (to taste)