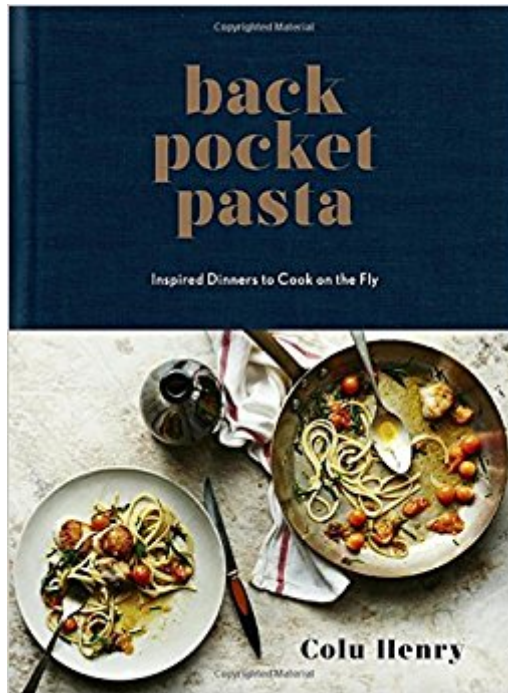




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# Back Pocket Pasta: Inspired Dinners To Cook On The Fly



## Synopsis

"Who knew just five ingredients could taste like magic?!" [Refinery29]. Here areÂ sophisticated weeknight-friendly pasta dishes that come together in the same amount of time it takes to boil the water.Â As much a mindset as it is a cookbook, Back Pocket Pasta shows how a well-stocked kitchen and a few seasonal ingredients can be the driving force behind delicious, simply prepared meals. Pantry staplesâ "a handful of items to help you up your dinner gameâ "give you a head start come 6pm, so you can start cooking in your head on the way home from work. For instance, if you know that you have a tin of anchovies, a hunk of parmesan, and panko bread crumbs, you can pick up fresh kale to make Tuscan Kale "Caesar" Pasta. Or if you have capers, red pepper flakes, and a lemon, you can make Linguine with Quick Chili Oil. With genius flavor combinations, a gorgeous photograph for every recipe, and a smart guide to easy-drinking cocktails and wine, Back Pocket Pasta will inspire you to cook better meals faster.

## Book Information

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## Customer Reviews

"A beautiful, oversized volume dedicated purely to pasta and its breezy ease." â "Saveur"Colu Henryâ <sup>TM</sup>s Back Pocket Pasta arrived this spring at the intersection of craving and convenience. Itâ <sup>TM</sup>s an essential guide for pulling together delectable pasta dishes in a flash, drawing largely from a well-stock pantry." â "Cooking Lightâ œHenryâ <sup>TM</sup>s Back Pocket Pasta stands apart, thanks to an accessible blend of simplicity and innovation; most recipes require just a handful of ingredients, and every single one is sure to wow the pants off of whoever is lucky enough to get a

taste. Best of all, thereâ€™s not a hint of pretense or complication involved. • â€œVogue.com

â€œBack Pocket Pastaâ€™s no-frills, this-is-a-loose-guide vibes let Coluâ€™s casual approach to cooking shineâ€”she offer a few guidelines for how she always approaches every dish, but encourages the reader to play around and not get too caught up in the ingredient list, since every pantry is different. • â€œFood52.comâ€œColu Henryâ€™s Back Pocket Pasta is one of those cookbooks that is scarily true to how we really cook at home. We make these hodge-podge pastas and eat them on our couch, the couch we said weâ€™d never spill food on. Colu knows. And her recipes will make you a better couch pasta chef all the same, with recipes that range from unexpectedly easy to wow-thatâ€™s-a-lot-of-cheese. Both are great qualities to have in a cookbook. • â€œBonAppetit.com

â€œHenry took pastaâ€™s best and brightest qualities (i.e. affordability and ease) and ran with them â€” developing those off-the-cuff effortless recipes that you can reach into your very own cupboard and fridge for (whenever the mood strikes). • â€œRefinery29.com "The former Bon AppÃ©tit staffer mines her Italian heritage for dishes that are both simple and sophisticatedâ€”

â€œSan Diego Union Tribuneâ€œEveryone needs a few go-to pasta recipes for an quickÂ weeknight dinner or simple supper. A â€œback pocket pasta,â€” if you will.Â • â€œFood Republicâ€œJust what we all need for those moments when we want toÂ lookÂ like we actually know what weâ€™re doing in the kitchen. These dishes are totally gourmet, but also totally simple. If you need to whip up a meal to impress in the amount of time it takes your pasta to boil, this book has you covered.â€”

â€œLonnyâ€œA treasure trove of Italian noodle-centric dishes.â€”

â€œPDX Monthly"Henryâ€™s years in food media combine with her food-centric Italian family background for sophisticated, compromise-free recipes."

â€œPublisherâ€™s Weekly, starred reviewÂ "You need someone like Colu Henry in your life. Sheâ€™s one of those stylish friends who will tell you where to score the prettiest dresses, help you book the best travel destinations, and happily point you toward your next good read. With Back Pocket Pasta, Colu brings her effortless style to the weeknight dinner table. Front to back, this beautiful cookbook is filled with casual recipes achievable anytime, anywhere, often with little more than a reasonably stocked pantry and a bit of seasonal flair.â€”

â€œHeidi Swanson, author of Near & Far"Back Pocket Pasta is the go-to guide for making quick-and-easy meals with just a few essential pantry staples. Keep it within armâ€™s reach in the kitchen." â€œFrank Castronovo and Frank Falcinelli, chefs and restaurateurs of Frankies Spuntino"Who knew just five ingredients could taste like magic?!"

â€œRefinery29 "Colu Henryâ€™s recipes are just like her: relaxed, inviting, colorful, and not afraid to bend or break the rules. Back Pocket Pasta not only shows you how to make a delicious bowl of pasta with just about anything, itâ€™s also an invitation into Coluâ€™s kitchen and family.Â This beautiful book is so inspiring, and I want to eat everything in it." â€œJulia Turshen, author of Small

Victories"Back Pocket Pasta is a gorgeous book full of personality and vibrant, approachable recipes. Every page has me considering switching to a one hundred percent pasta lifestyle. I have honestly never loved gluten more." â "Alison Roman"I thought I was the master of the improv pasta! This entertaining and straightforward cookbook describes exactly my sentiments about home cooking. Colu Henry inspires us to use the canned, the leftovers, and that lonely last tomato to make delicious, simple, and bold dishes. The clue here is to be spontaneous, creative, and enjoy ravaging your pantry. Nicely done, Colu." â "Jonathan Waxman, chef and owner of Barbuto

COLU HENRY is a food and lifestyle influencer who created the Instagram hashtag #backpocketpasta, which has been embraced by magazine editors and tastemakers. Previously, she was the Director of Public Relations and then the Director of Special Projects at Bon AppÃ©tit. Her writing has appeared in Refinery29, Cherry Bombe, and Wine Enthusiast. She lives with her husband in Hudson, New York.

I saw Back Pocket Pasta on Food 52 when the envelope was opened by staff to expose the cover of the book and the beautiful photo's inside. If you love pasta, you will love this book. The main idea of the book is to provide easy meals for weeknights when you are tired or have no idea what to make for supper. The recipes are printed on one page, with a beautiful photo of the dish prepared alongside. The ingredients are easily purchased in the grocery store and with a well stocked pantry, you are on your way to preparing easy, lovely meals during the week. I am looking forward to making a number of Colu Henry's dishes such as Orecchiette with fresh corn and burrata and Crab Fra Diavolo to name just a few. Verified Purchase.

Born and raised in an Italian family I thought I knew all there was to know about quick and delicious pasta. I was wrong. We received our copy of this beautiful cookbook a few weeks ago and spent some time taking in the photos and charming personal stories. Last weekend I finally cracked it open to cook out of. I let my four year old choose the recipes we cooked and both were easy to execute within the 30-minute mark, even with little hands "helping". Both recipes were enjoyed by the entire family, even the leftovers were gobbled up the next day. This book is a keeper! It looks great on my cookbook shelf and has a treasure trove of fantastic recipes within.

Smart, simple, comprehensive, and well organized with spot-on directions and crisp illustrations. Ms. Henri's book has quickly become my go-to kitchen asset during weekly family meals and a

favorite gift to friends and family that love cooking (and eating!) pasta. The downside is they will know how simple it can be to yield delicious results but this one is too good not to share. I plan check out her favorite spots for ingredients she mentions during my weekly NYC trips. Thank you, Colu!

My resolution for 2017 was to cook at home more often. This makes it so easy! Colu Henry has a list of ingredients to keep stocked in your pantry so that when you want to make a new recipe, you only need to pick up a couple things from store (if anything). Most of the recipes are vegetarian. I've already made 5 or 6 of these recipes (and most of those more than once!) since I bought the cookbook. It is my new weeknight go-to. And the photography is just stunning. A no-brainer if you like to cook and eat!

Pretty, Stylish, Easy to follow, Delicious recipes, many of them quite simple. A great addition for dinner for one or two or with friends.

I am SO glad I bought this. Colu Henry is a truly gifted cook and this is definitely my kind of recipe collection. The recipes are well-written and they work. It is a great range of spirited pasta dishes that are the kind I and my family like to fix and eat. I have already tried quite a few... Tuscan Kale Caesar Pasta, Scallops Sungolds and a Mess of Herbs, Frutti di Mare with Squid Ink Pasta, Pasta with Pickled Peppers, both pasta with escarole recipes, Roasted Cauliflower with Cavatappi, Baccala and Green Olive Pasta with Olives, and Pappardelle with Duck Confit Olives and Raisins: these are all splendid, absolutely splendid, and just a fraction of the greatness that lies between the book covers. Lemony Spaghetti is another.... These are unpretentiously sophisticated but straightforward recipes with a Neapolitan, Southern Italian spirit. A great mix of classic (Cacio e Pepe) and her own very capable creative spins (Fettucine with Crab and Jalapenos). The list of excellent recipes just goes on and on.... it is one of the few cookbooks the I really want to cook my way through. Throughout she makes good suggestions for adapting recipes to meatless. Great use of olives, capers, walnuts, greens and other veggies in pastas... but then, I am a sucker for pasta with walnuts and veggies in varied combos so that won me over. The production value of the book is truly top quality, with excellent paper stock and binding, beautiful graphics and layout, excellent photos of the food and of inspiring scenery. The head notes for all the recipes are excellent and very helpful. Disclaimer, of sorts: this cookbook may not be for everyone, but please, don't blame the cookbook or its author. If escarole, radicchio, broccoli rabe are not your thing, maybe it's not for you

(but if they are, you will love this.) Some recipes include ingredients - like nduja, duck confit, baccala, pickled Italian hot peppers (not pepperoncini), ramps - that can be hard to find in some areas so if that is an issue for you...there are plenty of other recipes, but maybe this is not for you (these things are common to our pantry so I am thrilled to work with those recipes...). The style of these recipes (like pasta with walnuts and greens and more...) may not work for some families or folks who are well set within their own particular comfort zone - so maybe not for you. This cookbook is boldly just what it is...the recipes are easy (to me), but it is definitely not "Pasta 101" or Rachel Ray's 30 Minute Weeknight Meals" ... It definitely can call for some ingredients that many people may not have on hand. So good to consider all this when deciding if this is a good fit for you. But for me... I am crazy about this cookbook and look forward to cooking more of the excellent recipes. A welcome, working addition to my, well, huge, cookbook library. Enjoy!

Great ideas in this book.

I love a good, simple, easy-to-follow cookbook, especially one that involves pasta. After visiting Italy and realizing that I've been doing it wrong all these years it was nice to find a book to help me do it right!

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