

LIVING

MARTHA STEWART

SMART + STYLISH

Genius Solutions for
Organizing & Elevating Your Life

↑
It's a
hidden work
station!

Martha's Slow-Cooker Meals
Creative Women, Inspiring Stories
Gardens That Give Back

—
SEE WHAT'S INSIDE!
TURN THE PAGE—WE'VE GOT ALL YOUR
CLUTTER COVERED...



2 | A VEGETARIAN SIDE OR MAIN

CRISPY RICE CAKE WITH CELERY SALAD AND AVOCADO

Active/Total Time: 35 min.
Serves: 4

- 2 cups cooked rice
- 1 cup coarsely grated zucchini (from 1 small)
- ½ cup freshly grated Parmesan
- 3 large eggs
- ½ teaspoon finely grated lemon zest, plus 1 teaspoon fresh juice
- 2 tablespoons thinly sliced fresh mint or basil, plus whole leaves for serving
- Kosher salt and freshly ground pepper
- ¼ cup plus 2 teaspoons extra-virgin olive oil
- ¾ cup thinly sliced celery (from 2 stalks), plus leaves for serving
- ¾ cup thinly sliced radishes
- 1 avocado, thinly sliced

1. In a bowl, thoroughly combine rice, zucchini, Parmesan, eggs, lemon zest, sliced mint, 1 teaspoon salt, and ¼ teaspoon pepper.

2. Heat ¼ cup oil in a large nonstick skillet over medium-high. When it shimmers, pour rice mixture into center and press with the back of a spoon until flattened to a ½-inch-thick pancake. Cook until bottom is golden brown and edges are crisp, 4 to 5 minutes (lower heat if edges are browning too quickly). Carefully flip with large spatula, or slide onto a plate, flip onto another plate, and slide back into skillet. Cook on second side until golden brown, 3 to 4 minutes more. Transfer to a cutting board.

3. In a bowl, toss together celery, radishes, lemon juice, and remaining 2 teaspoons oil. Season with salt and pepper. Arrange avocado on cake; season with salt. Top with salad, celery leaves, and mint leaves. Cut into wedges; serve.



3 | A SATISFYING PACKED LUNCH

"SUSHI" GRAIN BOWL

Active/Total Time: 10 min.
Serves: 1

Place 1 cup **cooked rice** in the bottom of a resealable container, and top it with tinned **tuna**. (We love Safe Catch, available at thrivemarket.com; it's sustainably harvested and the lowest-mercury tuna on the market.) Add a peeled and halved **hard-cooked egg**, a cut-up **mini cucumber**, a handful of blanched shelled **edamame**, some toasted **sesame seeds**, and thinly sliced **norí**. For the dressing, whisk together 2 teaspoons **soy sauce** (preferably low-sodium), 1 teaspoon **fresh lime juice**, and 1 tablespoon **extra-virgin olive oil**. Season with freshly ground **pepper**. Keep refrigerated until 30 minutes before serving.

4 | A ONE-PAN DINNER

FRIED RICE WITH CHINESE-STYLE SAUSAGE

Active/Total Time: 30 min.
Serves: 4

- 3 tablespoons safflower oil
- 2 links Chinese-style sausage, such as Kam Yen Jan (available at amazon.com), cut into ¼-inch coins
- 1 bunch scallions (about 10), thinly sliced, white and light-green bottoms separated from dark-green tops
- 2 carrots, cut into ¼-inch pieces (½ cup)
- Kosher salt and freshly ground pepper
- 2 tablespoons minced garlic (from 5 cloves)
- 2 tablespoons peeled and minced fresh ginger (from a 2-inch piece)
- 3 large eggs, cracked into a bowl
- 3 cups cooked rice
- ¾ cup frozen peas
- 2 tablespoons soy sauce (preferably low-sodium)

1. Heat a large skillet (preferably cast iron) over high until very hot, about 2 minutes. Swirl in 2 tablespoons oil. Add sausage, scallion white and light-green parts, and carrots; season with 1 teaspoon salt. Cook, stirring, until golden in places, about 2 minutes. Stir in garlic and ginger; cook until fragrant, about 1 minute.

2. Push vegetables to one side of skillet. Pour remaining 1 tablespoon oil into other; add eggs and scramble with a fork until just set but still moist, about 30 seconds. Add rice; stir to combine everything, then cook, stirring often and scraping bottom of pan, until heated through, about 3 minutes. Stir in peas and soy sauce; cook about 30 seconds more. Remove from heat. Season with salt and pepper and stir in scallion greens; serve.



3

A SATISFYING PACKED LUNCH

“SUSHI” GRAIN BOWL

Active/Total Time: **10 min.**

Serves: **1**

Place 1 cup **cooked rice** in the bottom of a resealable container, and top it with tinned **tuna**. (We love Safe Catch, available at thrivemarket.com; it's sustainably harvested and the lowest-mercury tuna on the market.) Add a peeled and halved **hard-cooked egg**, a cut-up **mini cucumber**, a handful of blanching shelled **edamame**, some toasted **sesame seeds**, and thinly sliced **nori**. For the dressing, whisk together 2 teaspoons **soy sauce** (preferably low-sodium), 1 teaspoon **fresh lime juice**, and 1 tablespoon **extra-virgin olive oil**. Season with freshly ground **pepper**. Keep refrigerated until 30 minutes before serving.