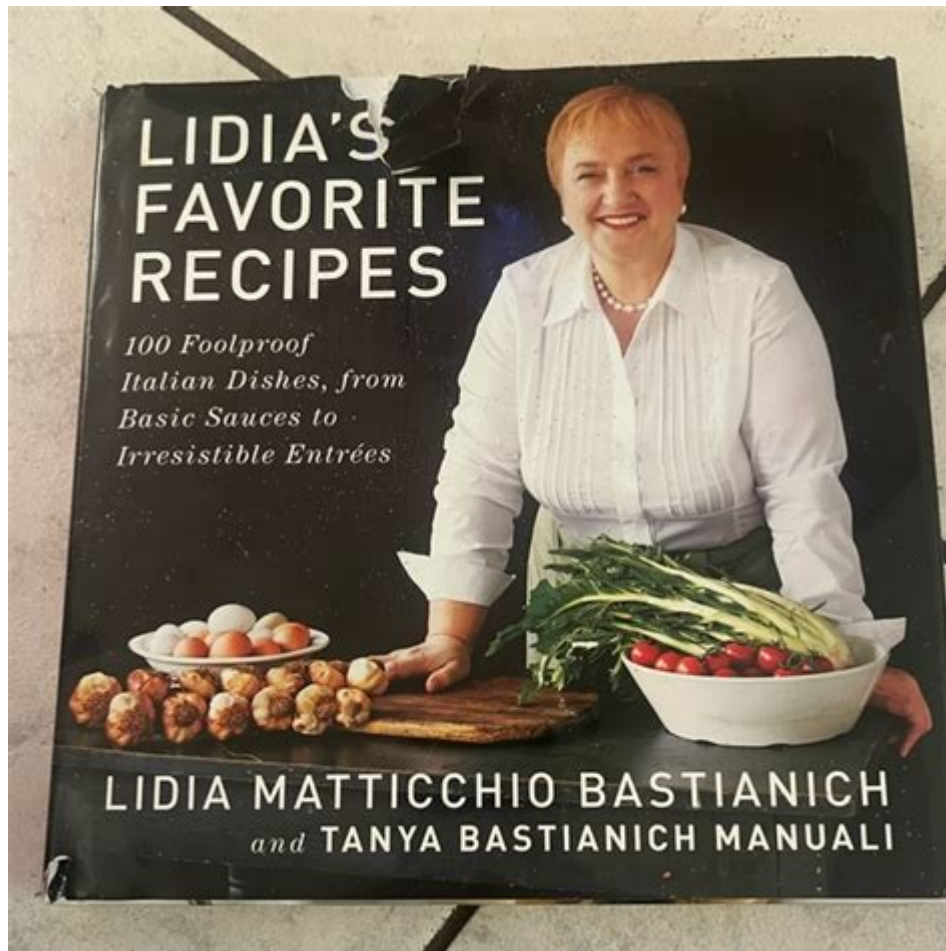


Lidia's Favorite Recipes Lidia Matticchio Bastianich



Lidia's Favorite Recipes Lidia Matticchio Bastianich celebrate the rich culinary heritage of Italy, bringing together traditional flavors and innovative techniques that have made Lidia a household name in the world of cooking. As a renowned chef, author, and television personality, Lidia has spent decades sharing her passion for Italian cuisine with audiences around the globe. Her recipes are not only delicious but also accessible to home cooks looking to recreate authentic Italian dishes. In this article, we will explore some of Lidia's favorite recipes, the story behind her culinary journey, and tips to successfully prepare these delightful dishes.

Who is Lidia Matticchio Bastianich?

Lidia Matticchio Bastianich was born in Pula, Italy, in 1947. After moving to the United States in the 1950s, she began to explore her love for cooking, which was deeply rooted in her Italian heritage. Over the years, Lidia has opened several successful restaurants, authored numerous cookbooks, and hosted popular cooking shows. Her warmth and passion for food have endeared her to audiences, making her a beloved figure in the culinary world.

Lidia's Culinary Philosophy

Lidia's philosophy revolves around a few key principles:

- **Family and Tradition:** Cooking is about bringing people together and preserving family traditions.
- **Fresh Ingredients:** Lidia emphasizes the importance of using high-quality, seasonal ingredients to enhance flavors.
- **Simple Techniques:** Many of Lidia's recipes focus on straightforward cooking methods that yield delicious results without complexity.

Top Recipes from Lidia's Kitchen

Lidia has a treasury of recipes that reflect her Italian roots. Here are some of her most beloved dishes:

1. Pasta e Fagioli

Pasta e Fagioli, or Pasta and Beans, is a hearty dish that warms the soul. This recipe combines pasta with beans, tomatoes, and aromatic herbs, making it a perfect comfort food.

Ingredients:

- 1 cup dried cannellini or borlotti beans
- 2 tablespoons olive oil
- 1 onion, chopped
- 2 garlic cloves, minced
- 1 carrot, diced
- 1 celery stalk, diced
- 1 can (14 oz) diced tomatoes
- 4 cups chicken or vegetable broth
- 1 cup small pasta (like ditalini)

- Salt and pepper to taste