



The Chopped Cookbook: Use What You've Got to Cook Something Great

Food Network Kitchens (Creator)

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Never again let the question, “What's for dinner?” stump you. *The Chopped Cookbook* features secrets for combining pantry staples to make exciting meals.

If you've ever looked into your fridge, hoping for inspiration to strike, let *The Chopped Cookbook* help you shake up weeknight dinners. Just as each basket on *Chopped* has many tasty possibilities, so, too, do the contents of your refrigerator. By showing you how to spin your favorite ingredients into 188 fun, doable, and delicious recipes—including go-to guides for making salad dressings and pan sauces, four-ingredient market baskets that can go in many tasty directions, and ideas for ways to reinvent pasta dinners—the culinary masterminds at Food Network set you up for mealtime victory every night.

The Chopped Cookbook: Use What You've Got to Cook Something Great Details

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From Reader Review *The Chopped Cookbook: Use What You've Got to Cook Something Great* for online ebook

Rachel C. says

Also not a keeper for me. Also lacking pics for every recipe.

For those that don't know the show, *Chopped* is a single-episode cooking competition where contestants are given a number of discordant ingredients that must be combined into a single dish - for example, broccoli, maple syrup and octopus. As you can imagine, the resulting recipes can get a little strange. So this is a good cookbook for people who get bored easily.

The schtick here is to do a culinary cross - bringing Mexican flavors to spaghetti and meatballs; combining spinach artichoke dip with mac and cheese; shepherd's pie as a stew with potato dumplings; Black Forest dessert pizza. I took some notes. (Not for that last thing, though. I can do better than that.)

Ivonne Rovira says

I'd never heard of the Food Channel's *Chopped* program. (OK, so I live in a cave! I'm too busy reading books to have time for TV. Don't be a hater!) But you don't have to be familiar with the show to love *The Chopped Cookbook: Use What You've Got to Cook Something Great*, which completely lives up to its name.

The Chopped Cookbook has accomplished something I thought impossible: Every recipe is a winner. Every single one! Food Network staff have created lovely, offbeat recipes, many of which can be thrown together in less than 30 minutes — everything from super-speedy Orecchiette with Garlic, Capers and Bread Crumbs to aromatic Spinach and Cheese Stuffed Chicken Breasts with Herbed Nuts to offbeat Philly-Style Garlicky Greens and Egg Sandwich to novel Blistered Cherry Tomatoes with Parmesan Sour Cream and Toasted Bread to scrumptious Mini Chocolate-Strawberry Cheesecakes. The authors frequently advise how to substitute ingredients so that salad recipes can be turned into soup, one vegetable can be substituted for another, vinegar can be substituted for wine, toasted sesame oil can be substituted for Parmesan cheese. That enables a cook to either make do with what's on hand or flip the flavors for variety. And the bargain-basement price of \$2.99 is just one more thing to love.

Marie says

I give *The Chopped Cookbook* two thumbs up! It's a really pretty cookbook (ya'll know I love cookbooks with big, beautiful photos) and it does exactly what it says it will do: it gives you recipes that won't require you to go out and purchase a billion ingredients. You should already have a majority of the ingredients on hand in your pantry.

Confession: I've never seen a single episode of *Chopped*! I am familiar with the set-up on the show though. A couple of chefs are given access to a well-stocked "pantry" and then are given a surprise "market basket" with 4-5 fresh ingredients in it. They must use all the ingredients in the market basket in creation of a delicious meal. I believe sometimes the market basket could be really odd in it's combination of ingredients,

such as fish and strawberries in there together. Now that I've read the cookbook and enjoyed it, I might try to watch an episode of the show!

So far I've tried three recipes out of the cookbook: Moroccan Carrot Salad, Roasted Corn and Chickpea Salad, and Mocha Brownies. All three turned out fantastic! And they all got thumbs up from my slightly picky-eater hubby! In fact, he said I should make the Roasted Corn Salad as often as possible. That one was probably my favorite too. It's got roasted corn, roasted chickpeas, halved grape tomatoes, and chopped scallions all tossed in a dijon vinaigrette. YUM. The brownies were fantastic too, but they are **so rich**. I can only eat half of one in a sitting! I can eat a small bowl full of the corn salad in one sitting. :)

Something that makes this cookbook a bit unique is that there are variations given to nearly every recipe. This goes along with the whole "use what you've got" subtitle. So the recipe on the page might call for ground beef, but there's a little "chef's note" at the end that tells you how to mix it up and adjust the seasoning if you use ground turkey or ground chicken instead. There are also two big two-page spread tables in the book that gives cooks a general idea of how to mix things for best results without being specific in the ingredients. One is for salad dressings and it tells you what type of base to mix with which kinds of herbs to serve on which kinds of salads.

Personally, I loved how this cookbook explained variances and substitutions. The Food Network cooks' explanations just really "clicked" for me, and I now feel more confident making my own substitutions in recipes. I think this cookbook could potentially save me and my family some money!

Ionia says

It is really no surprise that this is a great resource for recipes, as in the land of the cookbook, Food Network is king. However, I was really surprised by how well-arranged and useful this book is overall.

Instead of just being some of the random, crazy-fast recipes that came from the chopped kitchen hastily thrown into a book, you will find really good organisation as well as useful tips for how to buy vegetables and choose meat sources that work well for your dishes.

This book covers the basics, dinner meals and such, but also covers easy to prep desserts, drinks, salads and a lot of recipes that could be used as appetisers and party foods.

There are also a lot of dressing ideas and information on how to choose the right grains for texture and flavour. This is a beautiful book, hardcover with excellent binding and heavy pages, so it would make an ideal gift for the cook in your life.

There are many full-colour photos that give you a preview of what the completed recipes will look like. The tilapia tacos are awesome, by the way.

Recipes from this book can be easily adapted to your own personal taste preferences and there are quite a few that could be easily converted to vegan.

One more thing that impressed me, there are a lot of recipes that don't require odd ingredients that most of us don't have. I can easily find most of this stuff in my pantry or crisper, so not a lot of running back and forth to the shops required.

I definitely recommend this book to those who love to cook and try new recipes, but don't have a lot of time to prepare.

This review is based on a complimentary copy provided by Blogging for Books in exchange for an honest review. All opinions are my own.

Meredith says

It's that time of year where I don't want to leave the house once I'm home because it's cold outside. And dark. Dark and cold. Please don't make me go to the store to pick up one ingredient for dinner!

This book will show you what staples to have on hand in the kitchen and what to do with them when breakfast-for-dinner gets old.

Arlene Mullen says

Loved the brownie recipe!

Bèbè ♦ RANT ♦ says

Chopped is one of my favorite Food TV Shows out there. It always mesmerized me how the chefs could create something astonishing from just one basket filled with random ingredients. *The Chopped Cookbook* is just as amazing as the show. Filled with beautiful illustrations and variety of recipes, this is one cookbook to have in your kitchen.

It also includes different sections which are extremely helpful. For example, The Chopped Pantry has a list of different ingredients and spices that chefs mostly use and are listed under categories. Baking Basics - Flour, Baking Powder, etc. I think one of my favorite things is the graphs that explain what goes with what. I'm one of those people who constantly has to buy something at the grocery store just for a recipe so this will be extremely useful to me. Absolutely love it!

Bethany says

It says on the cover: "Use what you've got to cook something great"...but every recipe calls for something that I can't imagine the average person having on hand: harissa, heart of palm, Asian fish sauce, cannellini beans... That said, the cookbook is very nicely laid-out and the photos and recipes look delicious.

Damona says

I found this book at the library today. While I LOVE the show (and I cook like that a LOT), I kind of rolled my eyes, since the whole idea of the show is to take a handful of unrelated ingredients and throw together something new and interesting. Having a cookbook with it all laid out for you seemed counterintuitive, but I decided to check it out, anyway. I'm very glad I did!

Loads of ideas, a lot of creative, interesting recipes, and they encourage you to take the base recipe and play with it. Add this instead of that, try these instead of those, and have fun with your food! I recommend this book for anyone who has stood staring into the fridge thinking, "what the heck do I do with this stuff?"

Mabel says

Really enjoyed this mix of very practical and more advanced/creative recipes. Plus great tips & info scattered throughout.

Richard Denney says

Going to try a few of these recipes soon.

Heather says

Not long ago a friend convinced me to watch the Food Network show, Chopped. In case you aren't familiar, the idea is that four chefs compete through three rounds—appetizer, entree, and dessert—using four 'mystery ingredients' in each round to create quick, creative, delicious, good-looking food. The idea of making do with what you have is compelling. As the subtitle shows: *The Chopped Cookbook: Use What You've Got to Cook Something Great* aims to teach us to do something a little bit similar. Thus, when I had the opportunity to review the cookbook, I just had to give it a shot.

The divisions in the cookbook aim to teach you multiple ways to prepare single main ingredients. For instance, there are entire chapters for pasta, eggs, chicken, ground meats, salads, fish, and grains. There's a short dessert chapter as well, and one for quick ways to prepare vegetables of all kinds. There are also a few charts spread throughout, such as a master recipe for salad dressing accompanied by an entire chart full of specific dressings. The chart is broken up into vinaigrettes vs. creamy dressings and includes things like a bacon-citrus vinaigrette, a spicy Asian vinaigrette, a buttermilk-herb dressing, and a blue cheese dressing, for a total of 17. There are also a few pages that give a four-ingredient 'market basket' selection and then show three quick separate recipes you can make from the ingredients. It's a great way to show by example.

I find the recipes to be very appealing. The ground meats chapter includes such delights as Cajun spiced burgers, pork and egg stir-fry with broccoli, pork barbecue meatball sandwiches, meat and collards pizza, and Turkish chicken tacos. In this chapter you'll also find a page providing three easy ways to jazz up meatloaf. The "flash in the pan" chapter includes a page for making pot roast more interesting. Much like the market basket pages these include three different quick-and-easy recipes, and again they're perfect for

demonstrating what you can do to turn a handful of ingredients into something new and delicious.

The chapter on vegetables is one of my favorites; each vegetable comes with three simple recipes (again), each of which is based on just a few main ingredients. There's a cauliflower and cannellini bean mash. There's a Moroccan carrot salad that has a surprisingly nuanced flavor, and refrigerated leftovers lasted much better than I expected. The only recipe that didn't come out well was the salt-roasted beets with horseradish sour cream. The salt-roasting left the beets inedibly salty, but the sour cream sauce was so good that next time I'd just roast the beets normally and serve with that sauce, so it only half-counts as a failed recipe.

I particularly enjoy the dessert chapter. In the spirit of the Chopped kitchen make-do-with-what-you-have attitude, we made the thin lemon pancakes with sweetened sour cream and blueberries with cherries instead, and it was lovely. We made the warm salted caramel banana pudding as stated, but then we made it again with blueberries. I didn't expect that to work, but it turns out that it does as long as you only cook the blueberries in the caramel long enough to make them dark and plump, but not long enough to make them burst (maybe 30 seconds or so).

Another wonderful resource is the list of useful ingredients to keep on hand that's found in the front of the book. Normally I don't get much out of these, but the secret here is how they're organized. Need a touch of savory flavor in your dish, but not sure what to use? There's a list of salty and savory additives to cover you. Other lists include tanginess, crunch, acidity, and richness. It's a great way to help you balance your flavors.

We fully intend to continue making use of the Chopped cookbook long after we've reviewed it, which is the mark of a truly good cookbook. I found it inspiring with regard to the 'use what you've got' mantra, which kind of surprised me. The folks who put together the cookbook clearly cared about more than cashing in on the show's name.

NOTE: Free review book provided by Blogging for Books.

For a review that includes photos from my cooking, visit my site: <http://www.errantdreams.com/2014/07/r...>

Brenda says

Wow, The Food Network did an extremely fabulous job on this cookbook! I got it in the mail, when I opened it and turned a few pages, I told my husband, "Look at this! The pictures seem The CHOPPED Cookbook from the Food Network!

Use What You've Got to Cook Something Great

Written by Food Network Kitchen

almost 3D! Don't they make you hungry or excited to cook just by looking at them?" The pictures are fabulous. Being an avid fan of The Food Networks show "Chopped" I had no idea how they would put together a cookbook but when I had the opportunity to review the book I of course said, "Yes send it to me please!"

The cookbook is based on what a homemaker should have in their pantry on a regular basis and they give you a list. They work off that list, and they also tell you options for say, the acid ingredient in a recipe can be cider vinegar, lemon, balsamic vinegar,I'm going off my memory, but they do give you options of what

you can swap out. They give several types of sauces that you can make for vegetables or pasta, etc., and how to easily make them. You have choices and you can follow recipes for quick dinners for your family with what you have in your pantry or refrigerator.

This cookbook also has commentary from the judges I've come to feel as if I know and love them. They tell what their off the beaten path secret ingredient is that they like to keep in their pantry. What their favorite ingredient is to use in recipes. What their go to recipes or meals are that they like to put together on the fly. It's very interesting to see their input in the book. The book makes everything simple, exciting and even propels you to get out, stock up your shelves, and start cooking! "I received this book for free from Blogging for Books for this review."

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Synopsis

Never again let the question, "What's for dinner?" stump you. The Chopped Cookbook features secrets for combining pantry staples to make exciting meals.

If you've ever looked into your fridge, hoping for inspiration to strike, let The Chopped Cookbook help you shake up weeknight dinners. Just as each basket on Chopped has many tasty possibilities, so, too, do the contents of your refrigerator. By showing you how to spin your favorite ingredients into 188 fun, doable, and delicious recipes—including go-to guides for making salad dressings and pan sauces, four-ingredient market baskets that can go in many tasty directions, and ideas for ways to reinvent pasta dinners—the culinary masterminds at Food Network set you up for mealtime victory every night.

About the Authors:

Food Network Kitchen

FOOD NETWORK KITCHEN is the culinary engine behind the television shows, website, Food Network Magazine, entwines airport and stadium restaurants, a line of Kohl's products, and more. Comprised of chefs, stylists, recipe developers, researchers, and all-around food nerds, the Food Network Kitchens team carefully selects every ingredient in the baskets for the hit show Chopped, ensuring that each combination, no matter how wacky, has many delicious potential outcomes

Amy says

I'm a huge Chopped fan! It's one of my go-to cooking shows and I love seeing what the chefs are able to create with the baskets. So, when I saw that there was a Chopped cookbook, I was all in!

This is a beautifully produced book - all of the photos are really great, very well designed graphics, and the overall graphic design of the cookbook is fantastic.

I think the book is well designed with a focus on using what you have available to create amazing dishes (which is really the focus of Chopped)! And I think this is a great cookbook for those with very little cooking experience and those that are more advanced since this is much more than just a bunch of recipes. There is a big focus on tips and ways to use what you might have on hand to make outstanding meals. Each section of the cookbook outlines new ways to use what you have! Which I think is why this cookbook is so successful!

Some of my favorite things about this cookbook include -

1. the plethora of tips throughout the book - some from our favorite Chopped judges and others just to

outline a specific use for something or a cool tip to try!

2. Sections such as Play with your Pasta which outline ways to make a number of pasta sauces or Have Fun with your Frittata which demonstrates interesting combos to make yummy frittatas! Another favorite was Ten Fun Pan Sauces!

3. There is an entire section on cooking vegetables with lots of different options and flavor combinations. I often struggle with finding new and interesting ways to make veggies for our family so I love this section since it's so useful!

4. As I am trying to include more grains in our family meals, I love that there is a whole section on cooking grains. I know that will come in handy.

I have very few complaints about this cookbook but I'll share what did come to mind ...

1. I wish there was a photo for EVERY recipe in the book. I find that so helpful when I'm flipping through and trying to find something that strikes my interest. There are recipes here that I'd love to see a photo of before I decide if I want to make it.

2. I didn't see the nutritional information for any of the recipes which would have been a nice addition.

All in all, I'm really impressed by this cookbook and can't wait to get into the kitchen and cook! If you are a fan of the Chopped TV show, I definitely think you'll enjoy this cookbook. But, if you aren't, you may well still enjoy this one! It's a new favorite of mine and I highly recommend it!

NOTE: I received this book from the Blogging for Books program in exchange for this review. However, my feelings about this book are 100% genuine, regardless of receiving it for review.

Fullfaun says

cool cookbook
