

Place the croutons on a serving platter. Slice the chicken and place it on top of the croutons. Pour the pan juices over croutons, sprinkle with salt and serve.

ISABEL'S TOMATO PIE

The summer she turned 16, Catherine Nash took a cooking class from Isabel, a teacher at a French-language camp. This sophisticated and worldly 20-something taught the class to make tomato pie -- which, to the teenage girls, sounded irresistibly chic and European. Fifteen years later, the recipe is still a dinner party staple for Catherine.

2 tablespoons Dijon-style mustard
1 (9-inch) pie crust, frozen or homemade
1 tablespoon olive oil
1/2 cup grated Swiss cheese, or 4-5 slices Swiss cheese
4-6 Roma tomatoes, cut into 1/4-inch slices
Salt and ground black pepper

Preheat oven to 350 degrees.

Spread mustard evenly along the bottom of the pie crust with the back of a spoon. Spread olive oil over mustard. Sprinkle or layer cheese on the crust. Top with one layer of tomatoes, placing the first slice in the center and moving out in slightly overlapping circles until crust is covered. Season with salt and pepper, and bake for 30 minutes or until crust is golden and cheese bubbles.

EGGPLANT SHRIMP BOATS

Anthony Polker buys his seafood fresh daily. His Eggplant Shrimp Boats make an impressive main dish. Accompany with a tossed salad and couscous.

1 large eggplant
1/2 cup finely chopped onion
1/4 cup finely chopped celery
1/4 cup finely chopped bell pepper
1 teaspoon mashed garlic
1 tablespoon cooking oil
1 egg, well beaten
1 teaspoon dried thyme
1/2 teaspoon dried oregano
1/2 teaspoon dried sweet basil
8 ounces cooked medium shrimp
2 teaspoons olive oil
1 tablespoon finely chopped fresh parsley
4 tablespoons shredded Parmesan cheese