

## About the Authors



We're Deana Gunn and Wona Miniati. We love good food, we love to cook, and we love Trader Joe's. Over time, we found ourselves wishing that Trader Joe's had a cookbook to go with all their fabulous products. What do you do with quinoa? How do you use tapenade? What goes well with ricotta-stuffed chicken? Before we knew it, we were writing a cookbook.

We grew up in homes where cooking was all-important and meals were always shared at an inviting family table. Given our international backgrounds, we were exposed to various ethnic and American styles of cooking. We met 18 years ago while studying engineering in Boston, and our exposure to food continued to grow, whether it was the spicy Dun Dun noodles at the local hole-in-the-wall Central Square Chinese restaurant or the amazing paella and sangria in Harvard Square.

Our skill at cooking evolved as we found ourselves out in the real world, recalling old family recipes, experimenting with new ones, and learning the culinary arts through the school of experience. From the neighborhood greasy spoon to the French bistro, we savored the adventure of eating out. But we also wanted to treat ourselves, our friends, and our families to homemade, fresh, and exciting food.

Over time, whether we were students, single, working, married, mothers – our love for gourmet cooking was continuing to grow, but it was starting to get squeezed out by our busy schedules!

Through necessity, we found ways to be efficient and fast gourmet cooks, without compromising taste or quality. We wanted good food with great quality ingredients, sophisticated yet fun, eclectic yet accessible by everyone in the family. And we wanted gourmet food for *every day*, not just special occasions.

Our cooking began to evolve, as we discovered a whole new type of “fusion cooking” using our favorite grocer, Trader Joe's. We would let Trader Joe's be our kitchen prep crew. Basic or unique sauces, ethnic or American, all kinds of fillings and toppings, washed and chopped vegetables, everything we needed and everything prepped. We would be the chefs showing up later in the day to create magic.