

**Cheesy
croquettes**

Italian

potato

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Potato

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Golden. crispy, and packed with melty cheese. Italian potato croquettes are the perfect appetizer or side dish for any occasion, These cheesy potato croquettes are made with creamy mashed potatoes, rich pecorino Romano, mozzarella and a sprinkle of Italian parsley, then coated in crunchy breadcrumbs and fried to a golden deliciousness. Whether you're serving them as a snack, party bite or alongside your favorite Italian meal, these croquettes are additive.

If you love classic Italian street food, these homemade potato croquettes (crocchette di patata in Italian) will transport you straight to the heart of Naples. With their crispy exterior and gooey cheese filling, they're a crowd -pleaser and go beautifully served with my easy marinara sauce.

What to know about this cheesy

Italian potato croquette recipe

One of the best things about cheesy Italian potato croquettes is their versatility- especially when it comes to using left over mashed potatoes. If you have extra mashed potatoes from a previous meal, this recipe is a fantastic way to repurpose them into something crispy, golden, and delicious. Leftover mashed potatoes often have added butter and milk, which can add even more flavor to the croquettes. Just be sure they aren't too runny: if needed , you can firm them up by adding a bit more grated cheese and flour to help with consistency.

If you're starting from scratch, making fresh mashed potatoes for croquettes is simple and worth the effort. Boil peeled, uncut, russet or Yukon gold potatoes until fork- tender , then just mash them with just enough butter and salt to enhance their flavor without making them too soft. You want a firm potato mixture that holds it's shape when formed into croquettes. Chilling the mixture before forming the croquettes makes the process much easier, as it helps firm up the texture and prevents them from falling apart. Letting the mixture rest in the fridge for at least 30 minutes-or even overnight- ensures the croquettes hold their shape when rolling. coating and frying, resulting in a perfectly crisp and golden exterior.

Whether you're using leftover mashed potatoes or making them fresh, these cheesy Italian potato croquettes are delicious!!!! Please leave me a comment when you make this. I love hearing from you. It's my favorite part and it helps others.

Cheesy Italian Potato Croquettes



These Cheesy Italian Potato Croquettes are crispy on the outside, creamy and cheesy on the inside, and packed with comforting Italian flavor. Made with mashed potatoes, cheese, and simple seasonings, they make a delicious appetizer, side dish, or snack.

- 3 cups oil for frying canola olive-oil blend
- 3 large potatoes
- 2 eggs slightly beaten
- 1 cup grated pecorino Romano cheese
- 1/3 cup flour
- 2 Tbsp. chopped Italian parsley
- 6 mozzarella sticks cut in half
- Salt and pepper to taste

FOR THE COATING

- 2 large eggs slightly beaten
 - 1 cup breadcrumbs
 - 1/2 cup grated parmesan
 - 2 Tbsps. chopped Italian parsley
1. Peel the potatoes and cook uncut in boiling salted water until fork tender. Then mash or rice them
 2. In a bowl combine the mashed potatoes, beaten eggs, flour, pecorino Romano, and parsley. Salt and pepper to taste.
 3. Mix well to combine, the consistency should be wet enough to form but dry enough as to not fall apart.

4. Using a tablespoon or cookie scoop grab roughly a 1/4 cup of the potato mixture place in the palm of your hand and place a piece of mozzarella cheese in the center than roll into log shape about 2 inches long. Repeat the process for all the potatoes. You should have 10 -12 croquettes.

FOR THE COATING AND FRYING

1. Place the slightly beaten eggs in a bowl in another add the breadcrumbs, grated Pecorino Romano, and Italian parsley
2. Dip each potato croquette first in the egg then roll each one in the breadcrumb mixture. Lay on a parchment lined baking sheet. At this time they can be placed in the refrigerator to set up (can be left overnight) or fried right away.
3. In a heavy pot heat 1 inch of the oil to 350 F.
4. Once the oil reaches frying temperature begin frying the croquettes in batches as to not overcrowd the pan 5-6 minutes or until golden on both sides.
5. Sprinkle with additional salt if preferred and chopped Italian parsley.

Chill the shaped croquettes before frying. This helps them hold their shape and prevents the cheese filling from escaping during cooking.

Appetizer, Main Course, Side Dish
Italian
cheesy Italian potato croquettes,

Heart shaped fondant potatoes

Heart Shaped Fondant Potatoes

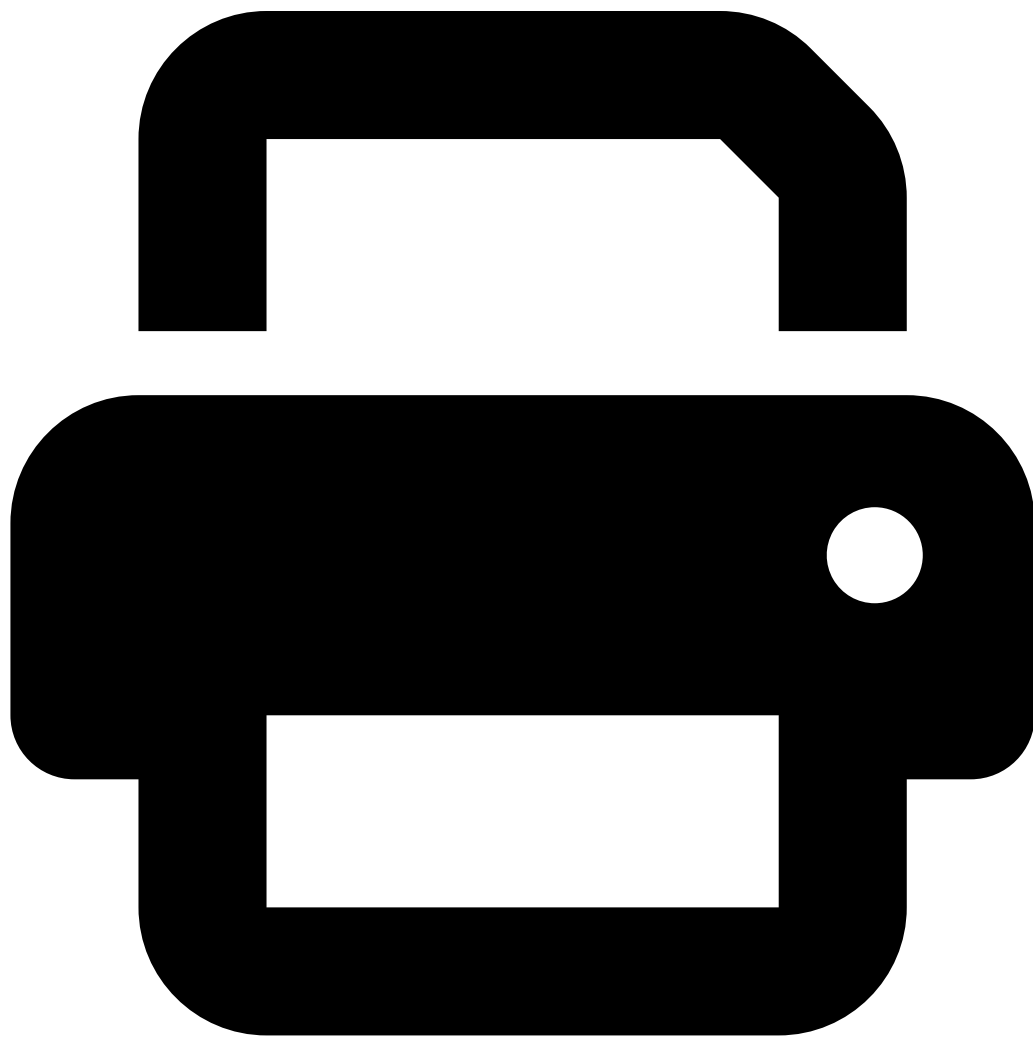
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When it comes to elevating a simple potato into something elegant and unforgettable, heart-shaped fondant potatoes are a must-try. Originally a French technique, fondant potatoes are known for their crispy golden crust, rich buttery flavor, and melt-in-your-mouth texture. But why settle for ordinary when you can turn them into heart-shaped delights.

These easy heart-shaped fondant potatoes are the perfect way to add a little extra love to your plate—whether you're planning a romantic dinner, a cozy meal for yourself or even a special family gathering. The beauty of this dish is in its contrast: a crispy caramelized exterior gives way to an ultra-creamy interior, thanks to a slow simmer in broth and butter.

Why you 'll love these heart shaped fondant potatoes

Visually stunning: The heart shape makes them perfect for

Valentine's Day, anniversaries. or anytime you want to impress.

Incredible flavor: The slow cooking process infuses the potatoes with rich , buttery goodness with a hint of earthiness from the herbs.

Crispy and Tender: The combination of searing and braising the potatoes creates the ideal texture- crispy on the outside and melt in your mouth tender on the inside.

Not only are these heart- shaped fondant potatoes visually stunning and delicious, but they're also easy to make with just a handful of basic pantry ingredients. You don't need any fancy technique – just good potatoes, butter, broth, and a little patience. The process is easy enough for a weeknight family meal and fancy enough for Saturday night dinner with friends.

Whether you're an experienced home cook or a beginner looking for a foolproof way to elevate your side dishes, this heart shaped fondant potato recipe delivers a restaurant-quality result without the stress!!!

Heart Shaped Fondant Potatoes



These heart-shaped fondant potatoes are crispy and beautifully golden on the outside, while tender, buttery, and creamy inside. A simple French-inspired potato preparation with an

elegant presentation, perfect for romantic dinners, holidays, or special occasions.

- 4 large russet potatoes
- 3 Tbsp. butter
- 2 Tbsp. olive oil
- 1 cup chicken or vegetable stock
- 2 smashed garlic cloves
- 2-3 sprigs thyme and rosemary
- Salt and pepper to taste

1. Peel and cut your potatoes into 1 -1 1/2 inch tall rounds
2. Use a small heart shaped cookie cutter to cut out heart shapes from each round. Or they can be left round shape. Use a potato peeler to smooth the edges of the the potatoes
3. Heat the oil in a skillet over medium high heat add the potatoes in a single layer and sear until golden brown on both sides (about 4-5 minutes pre side)
4. Add the broth, garlic, thyme and butter to the pan.
5. Reduce the heat to medium low, cover and simmer 15-20 minutes, or until the potatoes are fork tender. Or they can be roasted in the oven in an oven proof skillet for 30 minutes in a 375-degree preheated oven.

Cut the potatoes as evenly as possible so they cook at the same rate and develop an evenly golden crust.

Side Dish

Mediterranean

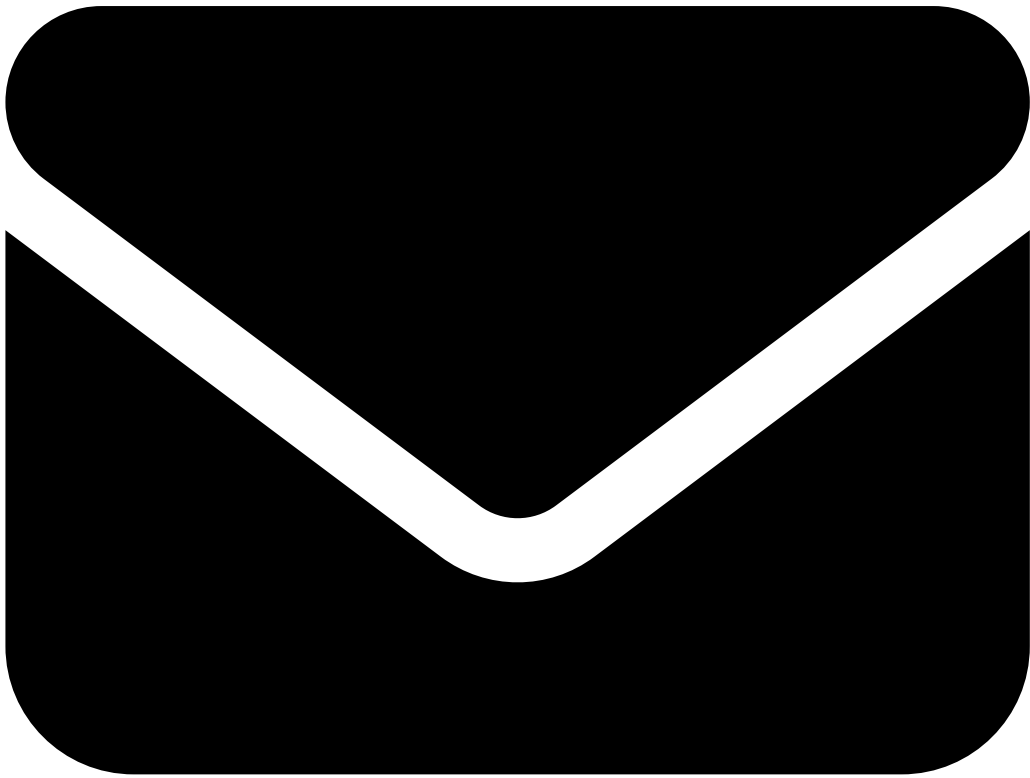
heart shaped fondant potatoes,

Easy spinach Ricotta ball recipe

Easy Spinach Ricotta Ball Recipe

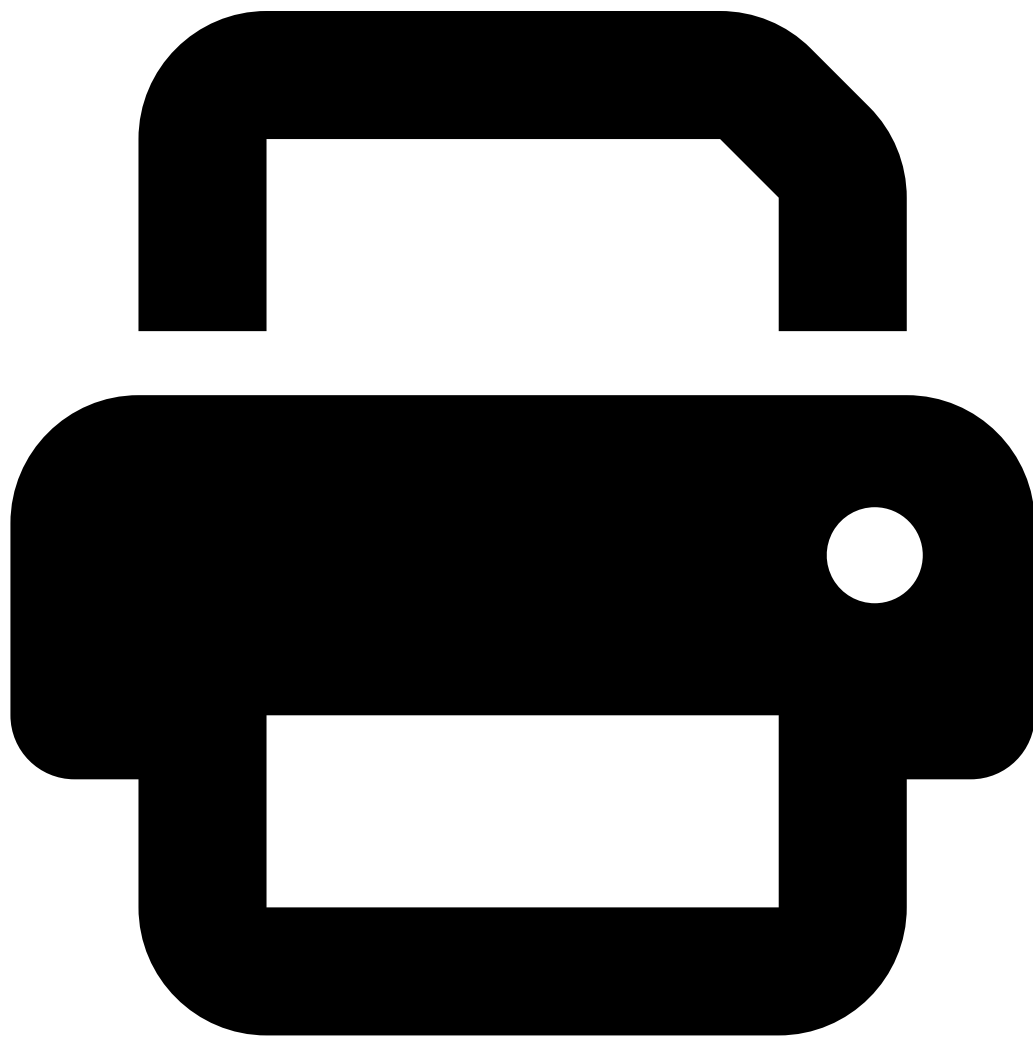
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If your looking for a vegetarian Italian recipe that doesn't compromise on flavor or tradition, this easy spinach ricotta ball recipe is the perfect choice.

These tender cheesy bites are packed with savory flavors of spinach, ricotta, parmesan and fresh herbs all rolled together and baked before being simmered in my easy marinara sauce. They pair deliciously with marinara sauce, a simple salad or a loaf of crusty bread. Plus , they're versatile enough to be made ahead of time, making them a perfect choice for busy weeknight meals or family and friend gatherings.

Trust me , this is one vegetarian dish meat-lovers included - will love.

Why I love this easy spinach

ricotta ball recipe

Healthy and delicious: These spinach balls are packed with nutrients from the spinach and cheese making it a healthy meal that's also full of flavor.

Easy to make: This spinach ricotta ball recipe requires just a few ingredients and is simple to prepare , making it perfect for all cooks of all skill levels.

Versatile: You can serve these spinach ricotta balls as an appetizer, snack, side dish or paired with a salad and crusty bread for a complete meal. They're perfect for parties, family dinners or meal prep. They can be make ahead of time and are freezer friendly.

Baked not fried: baking these easy spinach ricotta balls instead of frying them still gives them a crispy exterior with less oil, making them a lighter, healthier option.

These spinach ricotta balls prove that vegetarian dishes can be just as satisfying and full of flavor as their meat- based counterparts. With their tender texture and cheesy goodness, they are a true celebration of simple, classic Italian ingredients.

Easy Spinach Ricotta Ball Recipe



These Easy Spinach Ricotta Balls are tender, light, and

flavorful Italian-style dumplings made with creamy ricotta, spinach, Parmesan, and a few simple ingredients. They're gently cooked until they become soft and delicate, then served with your favorite sauce or simply finished with melted butter and Parmesan. A wonderful meatless Italian recipe for a comforting lunch or dinner.

- 1 Lb. ricotta
- 2 cups steamed and chopped
- 1/2 cup grated parmesan
- 1/2 cup breadcrumbs
- 1/2 cup flour
- 1 egg
- Salt and pepper to taste
- 4 cups my easy marinara sauce

1. Steam the spinach and squeeze out as much of the water as possible
2. In a bowl mix all the ingredients.
3. Form into golf size balls bake in a preheated 375-degree oven for 10- 15 minutes
4. bring the marinara sauce to a slow simmer. Add the spinach ricotta balls and simmer for 10 minutes.
5. Top with grated parmesan cheese.



Tip text



Tip text

Drain the ricotta and spinach really well. Excess moisture is the biggest reason ricotta balls can fall apart while cooking. If using frozen spinach, squeeze it very dry before adding it to the mixture. For extra insurance, refrigerate the shaped balls for about 15–20 minutes before cooking. Chef's tip: Cook one ricotta ball first as a test. If it starts to fall apart, add a little more Parmesan or flour to the mixture before cooking the rest.

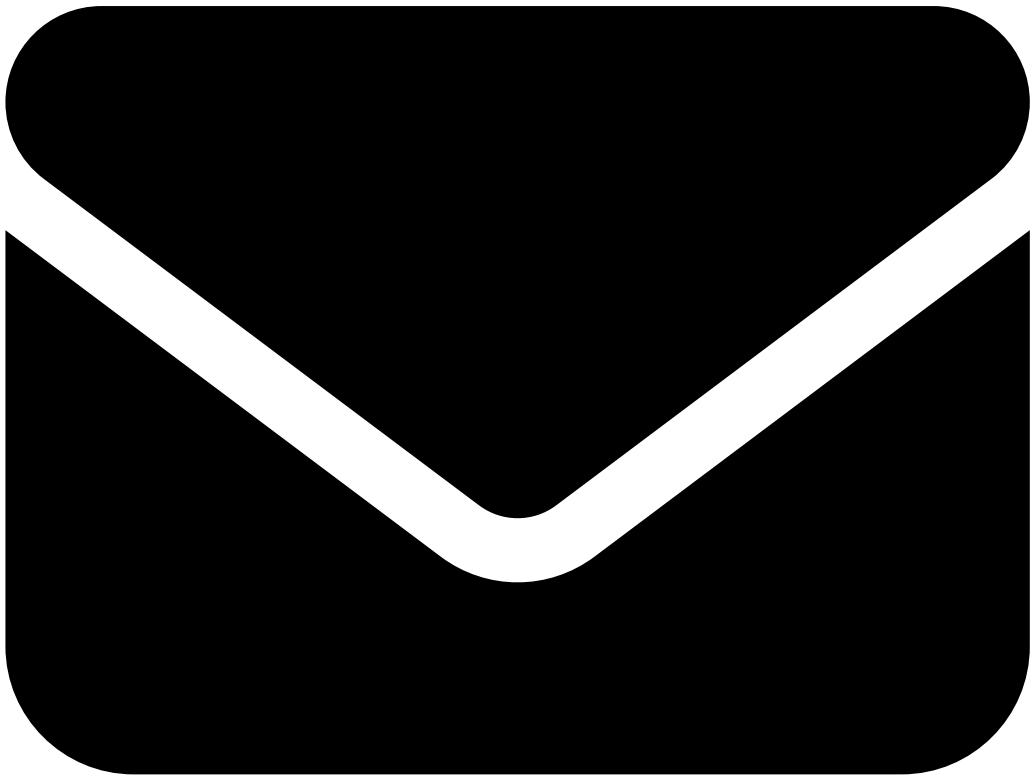
Appetizer, Main Course, Side Dish
Italian
easy spinach ricotta ball recipe

Creamy vegetarian tomato soup

Creamy Vegetarian Tomato Soup

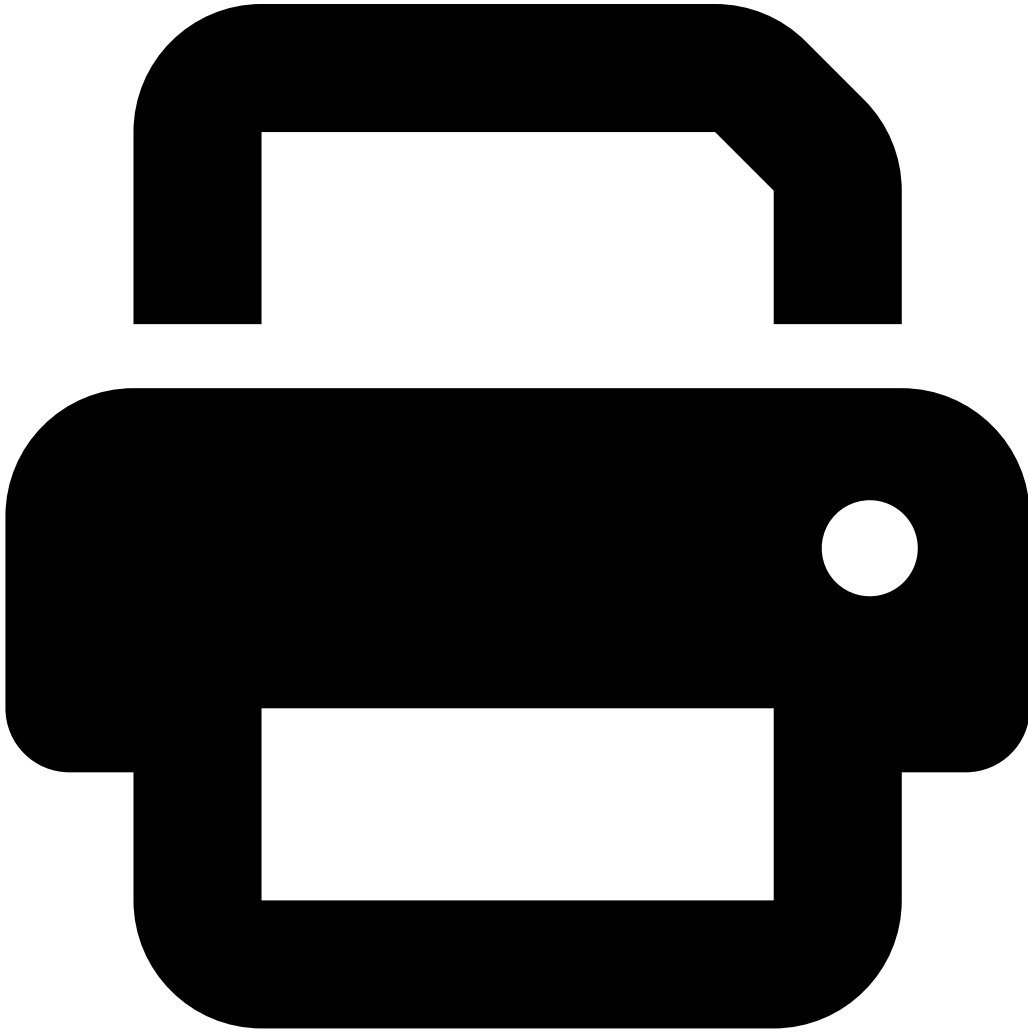
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This creamy roasted tomato soup is made with fresh tomatoes, onions, carrots, garlic, and fresh basil. The tomatoes and vegetables are roasted first, which concentrates their flavor and brings out their natural sweetness. Everything is then blended until smooth and finished with a little cream for a rich, velvety texture.

This is a simple soup, but roasting the vegetables makes a noticeable difference in the flavor. It's a great way to use fresh summer tomatoes and can be served as a light lunch, first course, or easy dinner. I like to serve it with crusty bread, homemade croutons, or a grilled cheese sandwich.

Serving suggestions for this creamy

vegetarian tomato soup

There are so many ways to serve this creamy tomato soup. For a simple bowl, I like to finish it with fresh basil, freshly cracked black pepper, and a drizzle of cream. Homemade croutons add a nice crunch, while a little grated Parmesan is also delicious.

For me, tomato soup and grilled cheese are hard to beat. Serve the soup with a crisp, buttery grilled cheese or warm garlic bread for an easy lunch or dinner. If you're serving it to guests, pour it into small cups and serve it as a starter.

You can also adjust the soup to suit your taste. Add red pepper flakes for a little heat, more basil for a stronger herb flavor, or an extra splash of cream if you prefer a richer soup. It's a simple recipe that you can easily make your own.

Storage

Refrigerator: Allow the soup to cool completely, then store in an airtight container in the refrigerator for **up to 4 days**. Reheat gently on the stovetop or in the microwave, adding a splash of broth or cream if needed to loosen the soup.

Freezer: For best results, freeze the soup **without the cream** for up to **3 months**. Thaw overnight in the refrigerator, reheat gently, and stir in fresh cream before serving.

More Italian Soup Recipes

If you love a warm bowl of homemade soup, try my **Italian Holiday Chicken Soup**, **Minestrone Soup**, and **Tortellini sausage Soup**. For even more cozy and comforting ideas, browse my **Soup Recipes**

If you love a warm bowl of homemade soup, try my **Italian Holiday Chicken Soup**, **Minestrone Soup**, and **Tortellini Chicken Soup**. For even more cozy and comforting ideas, browse my **Soup Recipes**.

Creamy Vegetarian Tomato Soup



A rich and creamy vegetarian tomato soup made with ripe tomatoes, aromatic vegetables, garlic, and herbs. Smooth, comforting, and easy to make, this Italian-inspired soup is perfect with crusty bread or a grilled cheese sandwich.

- 2 Lbs. ripe tomatoes (Roma or vine ripened)
- 1 red bell pepper
- 2 peeled carrots
- 2 celery stalks
- 1 large onion quartered
- 4 gloves peeled garlic
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 3 cups vegetable or chicken stock
- 1 cup heavy cream
- fresh basil leaves for garnish

1. Preheat your oven to 400-degrees
2. prepare the vegetables by cleaning them and cutting into large dice.
3. place the tomatoes, celery, onion, garlic, red bell pepper and carrots in an oven poof dish. drizzle with the olive oil , salt and pepper to taste, and roast for 25-35 minutes until caramelized.
4. Then add the roasted vegetables to a a stock pot or Dutch oven add the stock and cream and simmer over low heat for 10 minutes.
5. use an emersion blender or food processer and blend until smooth.
6. Adjust your seasonings, ladle into soup bowls top with fresh basil leaves.

Let the tomatoes simmer before blending. This gives the vegetables and herbs time to develop a deeper flavor. For the creamiest texture, use an immersion blender directly in the pot and add the cream at the end.

Soup

American, Italian

soup, vegetarian tomato soup,

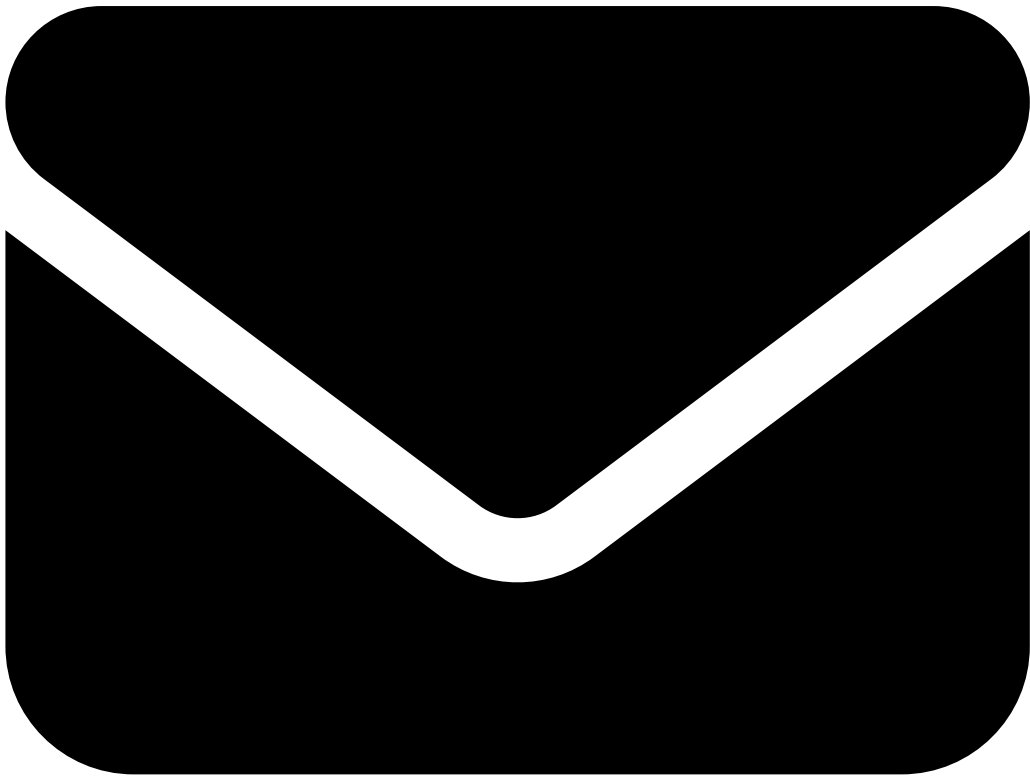
Gorgonzola and brie pear tart

Gorgonzola and Brie Pear Tart

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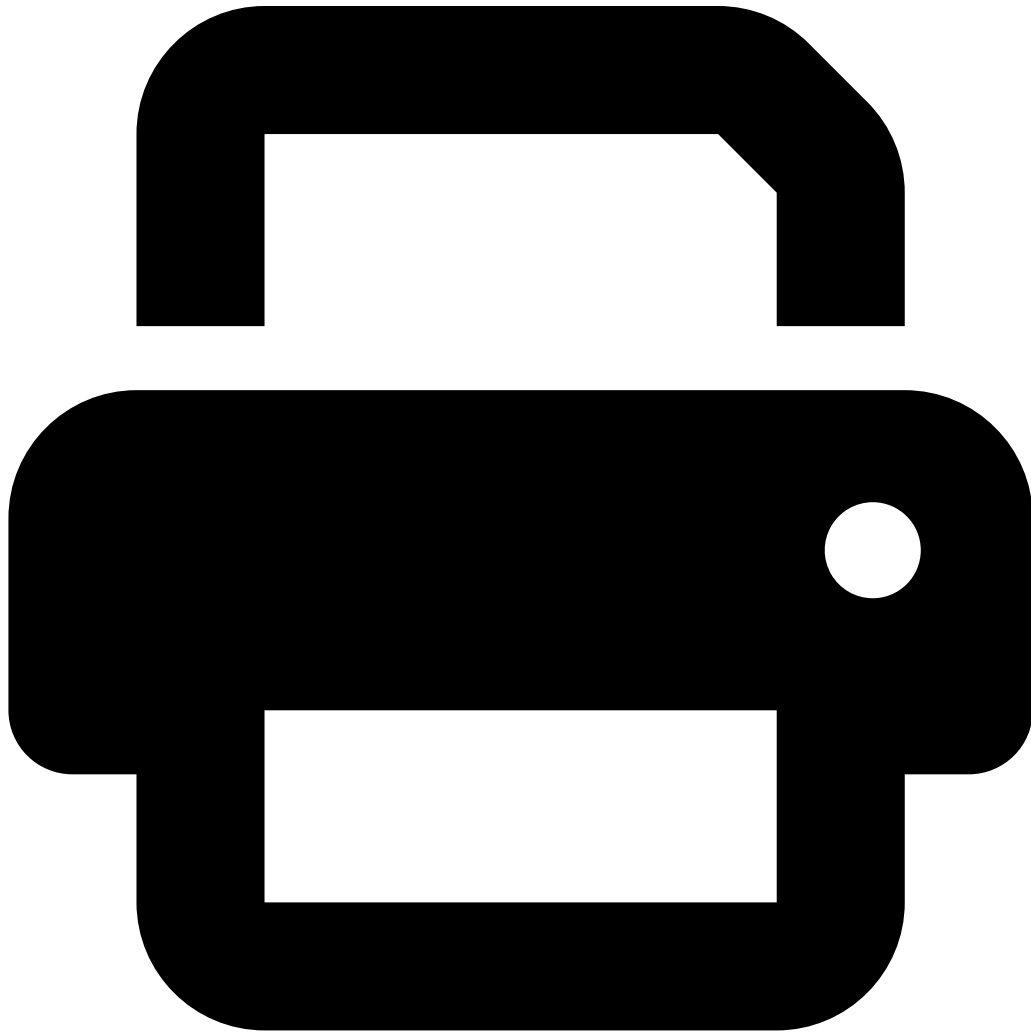
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A few ingredients and 20 minutes is all it takes to make this flaky, buttery gorgonzola and brie pear tarts. Sometimes, the most impressive dishes are the simplest to make. Perfect for appetizers, brunch or a light dessert, these puff pastry tarts are versatile as they are delicious.

Picture this, a base of flaky puff pastry on top a spread of fig jam and slices of creamy brie that melts into the flaky crust, crumbles of gorgonzola add a tangy twist. The star of the show? Thin slices of ripe juicy pears, their natural sweetness caramelizing slightly as they bake. Sweet and savory in every delicious bite.

Tips and variations for gorgonzola and brie pear tart

1. Pear perfection : Use ripe but firm pears for the best texture and flavor. Bartlett, bosc or Anjou are great

choices

2. Cheese alternatives: swap gorgonzola for goat cheese or a milder blue cheese
3. Sweet or savory: Adjust the balance of taste with a touch more honey for sweetness or hot honey for a spicy kick. These gorgonzola and brie pear tarts are the perfect way to impress with minimal effort. Give them a try and let me know what you think. I love hearing from you. It's my favorite part and it helps others.

4. **Storage**

Refrigerator: Store leftover tart in an airtight container or tightly covered in the refrigerator for **up to 3 days**. Reheat in a 350°F oven until warmed through to help maintain the crisp pastry.

Freezer: For the best texture, I recommend enjoying this tart fresh rather than freezing it. The cheese and pears can release moisture when thawed, which may soften the pastry.

More Italian-Inspired Appetizers

Love easy, delicious appetizers? Try my Italian peppers and potatoes, Baked Three Cheese Appetizer with Roasted Cherry Tomatoes **chessy Italian potato Croquettes**, and other delicious **Appetizer Recipes**—perfect for entertaining, holidays, or an Italian-inspired gathering.

Gorgonzola and Brie Pear Tart



A beautiful savory-sweet pear tart combining creamy Brie, bold Gorgonzola, and tender pears on a flaky pastry crust. Finished with a touch of honey and fresh herbs, this elegant Italian-inspired tart makes a wonderful appetizer, brunch dish, or holiday starter.

- 1 sheet puff pastry
- 1/2 cup fig jam
- 2 ripe but firm bartlett pears
- 4 oz. brie cheese 1/2 of the wheel cut into thin slices
- 1/2 cup gorgonzola crumbles
- a few sprigs of fresh thyme
- 4 Tbsp. honey
- 1 egg yolk + 1 Tbsp. of water

1. Thaw one the puff pastry at room temperature while prepping the other ingredients. Thaw until it unfolds without cracking. Don't let it get too warm or it will be harder to handle.
2. Preheat your oven to 375- degrees line a baking sheet with parchment paper.
3. Place your puff pastry on the prepared pan spread with the fig jam. To create a picture frame effect, fold the perimeter of the sheets over, , about 1/2 then press with a fork. Pierce the inner part of the pastry with a fork, like you would a piecrust.
4. Begin alternating the pears than a slice of brie continue the process of layering the pears then the

cheese with the rest of the pears and cheese.

5. Brush the pear tart with the honey top with fresh thyme leaves then add the crumbled gorgonzola.
6. Make an egg wash by combining the egg yolk with the 1 Tbsp. of water. Brush the egg mixture over the edges of the puff pastry.
7. Bake in a 375- degree preheated oven for 18 -20 minutes. or until the pastry edges puff up and are golden brown.

Choose pears that are ripe but still firm. They should hold their shape while baking rather than becoming too soft. Arrange the pear slices slightly overlapping for a beautiful presentation, and add the honey after baking for the best flavor.

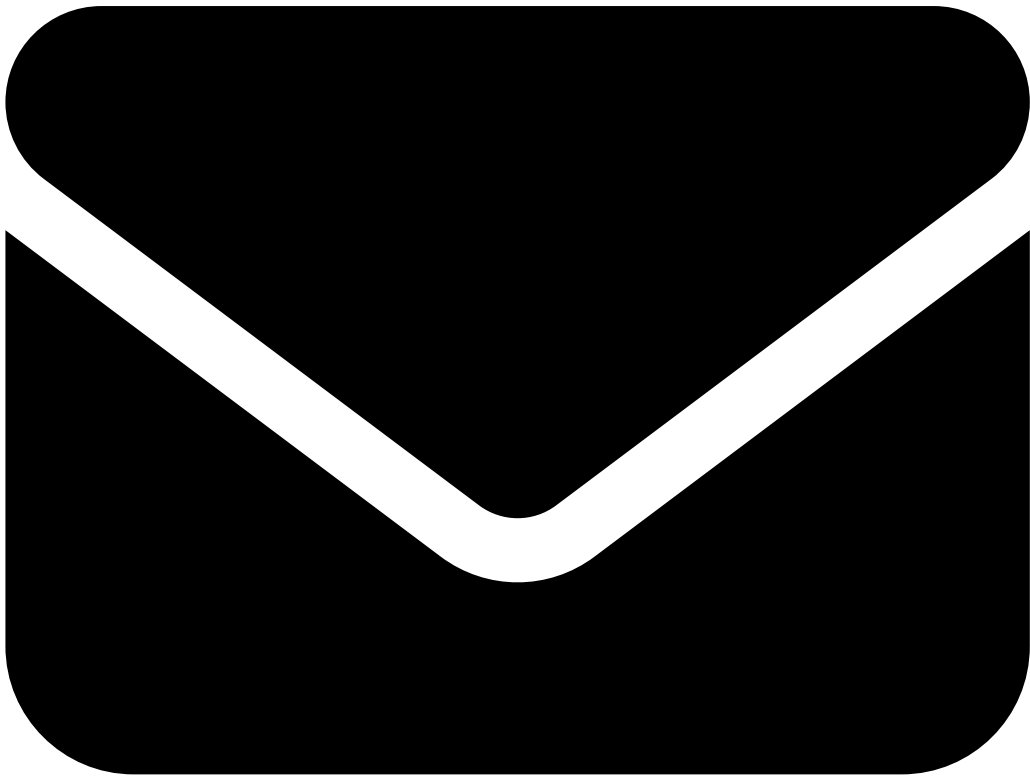
Appetizer
Italian, Mediterranean
Gorgonzola pear tart,

Easy savory puff pastry twists

Easy Savory Puff Pastry Twists

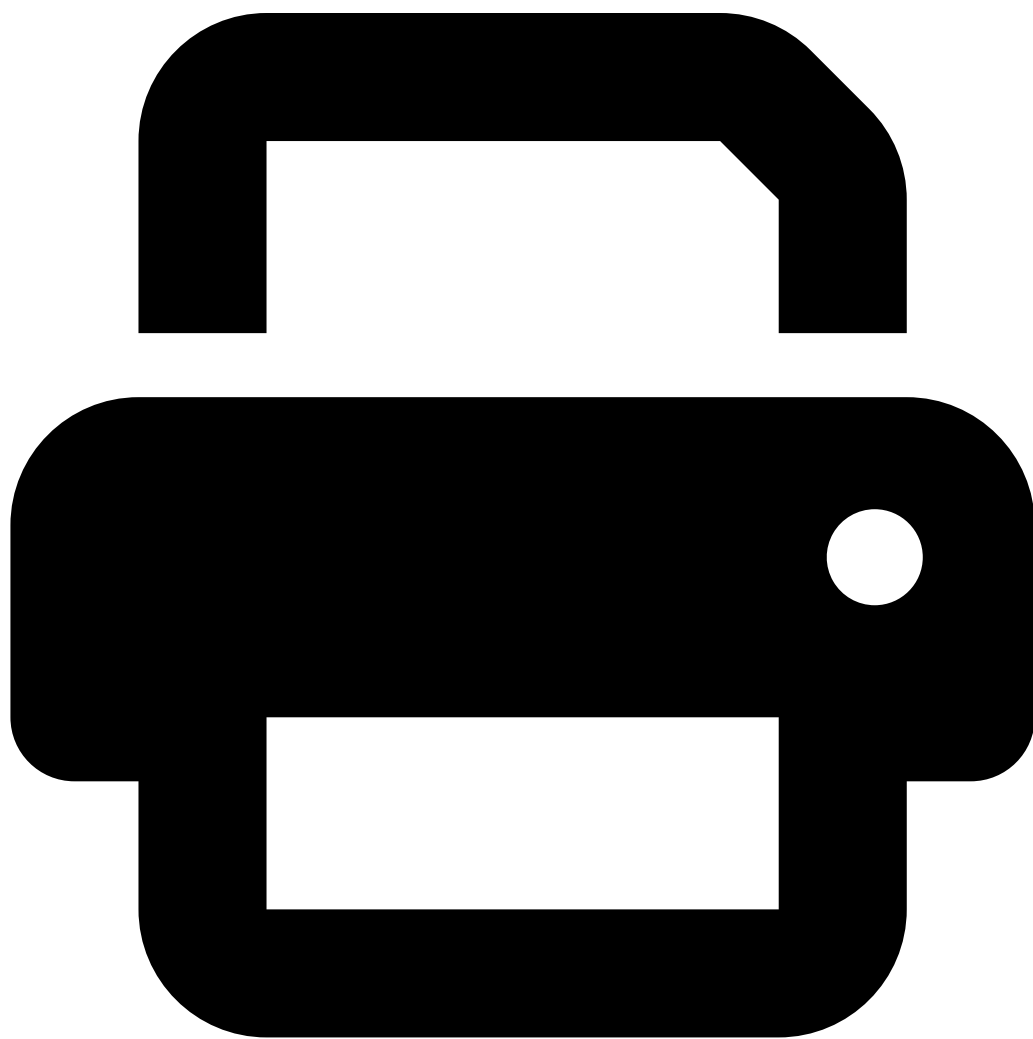
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If there's one thing I can guarantee about these Easy savory puff pastry twists, It's that they are going to disappear fast, so be sure to put some aside for yourself first. layers of puff pastry , cheese , pesto and marinara all twisted into golden deliciousness. Forget about store-bought snacks: you have everything you need for a crowd – pleasing appetizer right here. Plus, it's so easy to make!!!.Whether you 're hosting a party or need a quick finger food for game day, these golden, flaky twists are guaranteed to be a hit.

Why you will love these Easy savory puff pastry twists

Savory puff pastry twists are the ultimate crowd- pleasing appetizer because they combine bold flavors with a visually appealing presentation. The golden flaky layers of puff pastry offer a crunch that perfectly complements the rich pesto, tangy marinara and cheese. Their twist shape makes them look

sophisticated while remaining so easy to make, making them a go-to choice for any host.

What makes these appetizers even more ideal is their versatility. They can be made ahead of time, allowing you to focus on enjoying your guests instead of being stuck in the kitchen. Served warm or at room temperature, they hold their flavor and texture beautifully. Plus, their easy-to-hold, mess-free design makes them perfect for mingling and grazing.

These easy savory puff pastry twists with pesto, marinara and parmesan are the perfect combination of flavor, simplicity, and style. Whether you're hosting a party, contributing to a potluck, or looking for a quick snack these twists will be a hit. Give them a try, and watch your family and friends come back for seconds (and thirds).

Storage

Room Temperature: Store completely cooled twists in an airtight container for **up to 2 days**.

Refrigerator: Store for up to **4 days**, although the pastry is best when freshly baked.

Reheating: Warm in a **350°F oven for 5–8 minutes** to bring back their crisp texture. Avoid the microwave, which can make them soft.

More Italian-Inspired Appetizers

Looking for more easy appetizers? Try my **Gorgonzola and Brie Pear Tart**, **Italian potato Croquettes**, and classic **Bruschetta with tomatoes and basil**. For more ideas, browse my **Appetizer Recipes**.

Easy Savory Puff Pastry Twists



These easy savory puff pastry twists are crisp, golden, and packed with Italian-inspired flavor. Made with flaky puff pastry, cheese, and savory seasonings, they're the perfect appetizer, snack, or easy addition to any antipasto platter.

- 2 puff pastry sheets
- 1/2 cup marinara sauce
- 1/2 cup pesto
- 1 cup grated parmesan
- 1 Tbsp. melted butter
- 1 Tbsp. chopped Italian parsley

1. Preheat your oven to 375-degees. Line a baking sheet with parchment paper.
2. Bring the puff pastry to room temperature. Then on a lightly floured surface slightly roll out the dough.
3. Spread one sheet with first the pesto and then the marinara a sauce. Sprinkle with the grated parmesan. Top with the remaining sheet of puff pastry. Press the edges to seal.
4. Cut the puff pastry dough into 1 inch wide strips on the shorter side . You should have 16 strips. Then twist them. Brush with the the melted butter. Top with additional grated parmesan.
5. Bake for 15 -20 minutes or until golden brown. Sprinkle with the chopped Italian parsley.



Keep the puff pastry cold. Work quickly and return the pastry to the refrigerator if it becomes too soft. Cold puff pastry will puff beautifully in the oven and give you crisp, flaky twists.

Appetizer

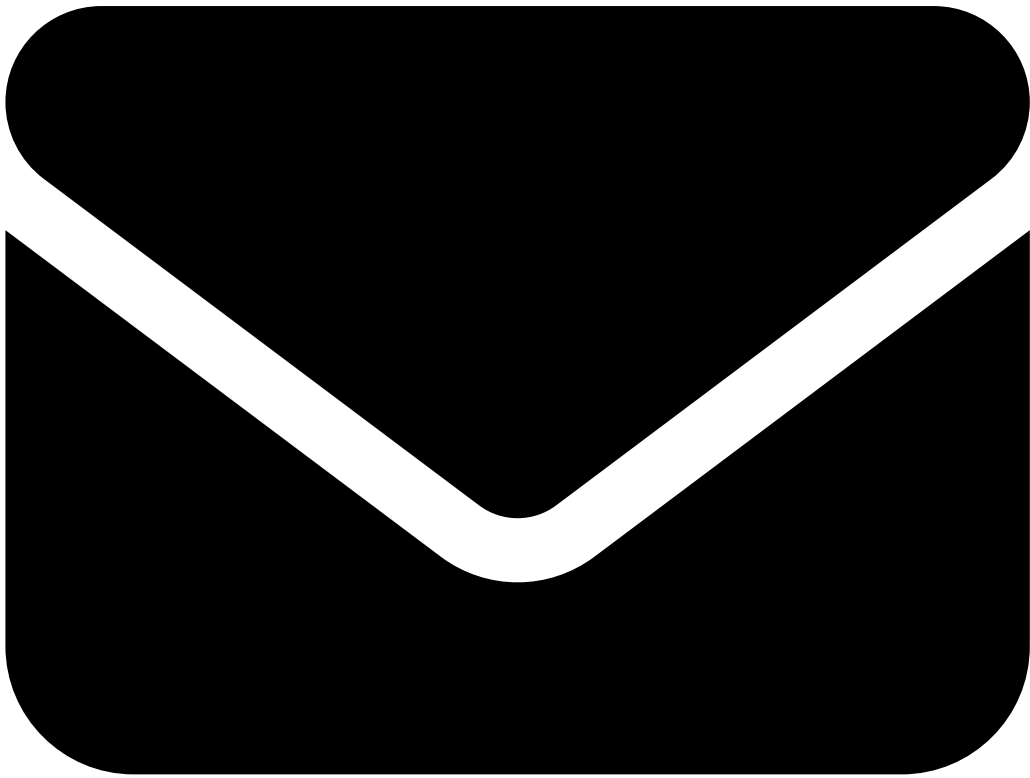
American, Italian, Mediterranean
savory puff pastry twists

Arancini Italian rice balls

Arancini Italian Rice Balls

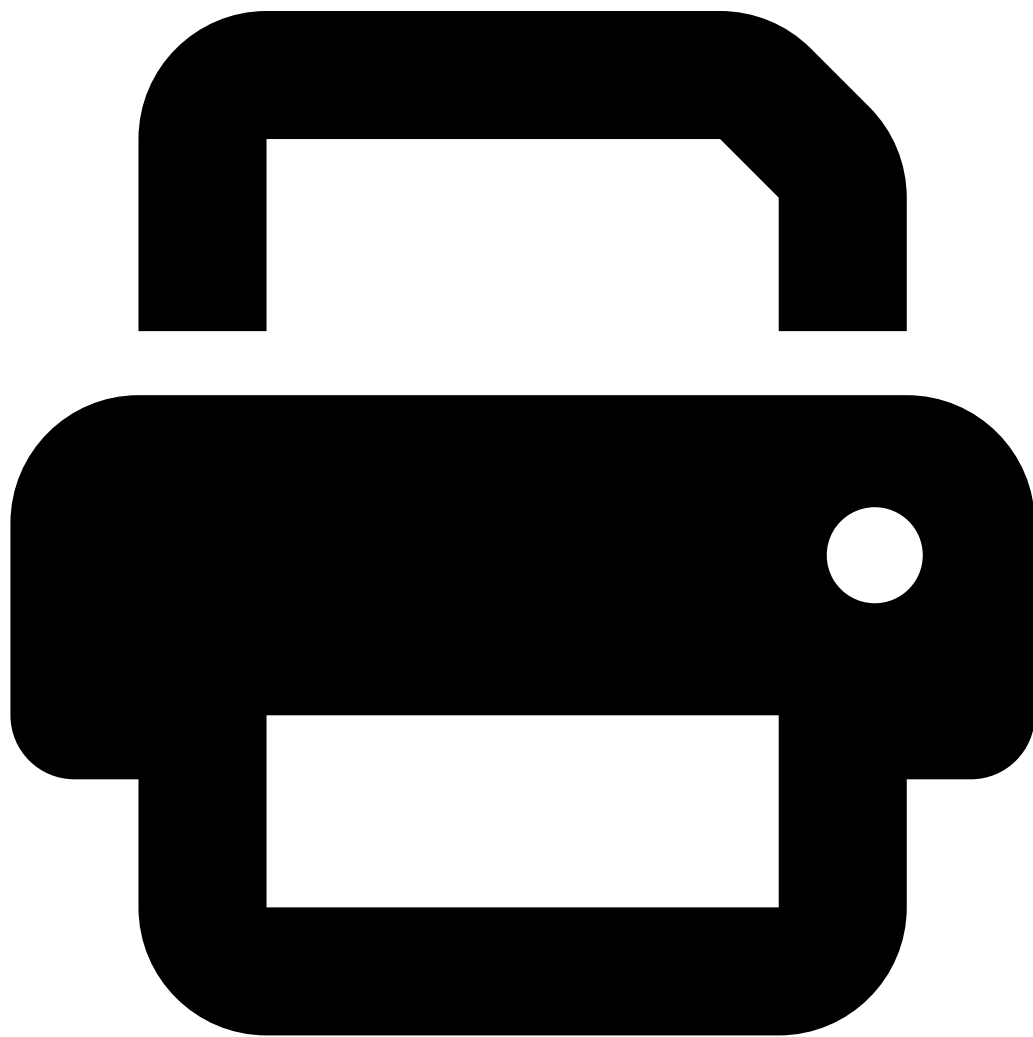
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Golden and crispy on the outside, tender and flavorful on the inside, **Arancini are one of Italy's most beloved street foods.** These delicious Italian rice balls are filled with a rich, savory meat sauce and creamy mozzarella, then coated and fried until perfectly golden.

The name *arancini* means “little oranges” in Italian, a reference to their round shape and beautiful golden color. While they originated in Sicily, these irresistible rice balls can now be found throughout Italy, with each region putting its own delicious spin on them.

The classic version is filled with meat sauce, peas, and mozzarella, but there are countless variations, from saffron-infused rice to vegetarian fillings and different cheeses. No matter the filling, the appeal is the same: **a crisp, golden exterior giving way to warm, creamy, savory goodness inside.**

Perfect as an appetizer, snack, or part of an Italian-style dinner, arancini are always a crowd-pleaser—and a delicious taste of Italy in every bite.

Arancini: Italian Rice Balls

Making arancini may seem like a project, but with a little preparation, they're much easier than you might think. The key is to make the rice or risotto ahead of time and give yourself a little time to assemble everything before frying.

Steps to Make This Arancini Italian Rice Ball Recipe Easy

Step 1: Prepare the rice.

Make the risotto a day or two ahead and refrigerate it. Cold rice is much easier to work with and helps the arancini hold their shape.

Step 2: Set up your workstation.

When you're ready to make the arancini, have everything prepared and within reach: the chilled risotto, cubed mozzarella, meat filling, seasoned breadcrumbs, and beaten eggs.

Step 3: Shape and bread the arancini.

Take a portion of the rice and gently flatten it in your hand. Add a little meat filling and a cube of mozzarella, then carefully shape the rice around the filling, sealing it completely. Dip each rice ball in beaten egg, then roll it in the breadcrumbs. Place the finished arancini on a parchment-lined baking sheet.

Step 4: Refrigerate until ready to cook.

The arancini can be made several hours ahead, or even the day before. Cover and refrigerate until you're ready to cook them.

Step 5: Fry until golden.

Heat the oil and fry the arancini in batches until they're beautifully golden and crisp on the outside. Don't overcrowd the pan, or the oil temperature will drop and the arancini won't crisp properly.

Short on time? You can also bake the arancini in the oven or cook them in an air fryer for a lighter option.

Serve them **hot, while the outside is crisp and the mozzarella inside is warm and gooey.** That's when they're at their best.

Storage

Refrigerator: Store cooked arancini in an airtight container for **up to 3 days.**

Freezer: Freeze cooked or uncooked arancini in a single layer until firm, then transfer to a freezer-safe container for **up to 3 months.** Cooked arancini can be reheated directly in a 375°F oven or air fryer until hot and crisp.

More Italian Appetizers

If you love classic Italian appetizers, try my **Easy Savory Puff Pastry Twists, Gorgonzola and Brie Pear Tart,** or my family's favorite Italian sausage rolls with puffpastery .For more delicious ideas, browse my **Appetizer Recipes.**

Arancini Italian Rice Balls



Crispy, golden Italian rice balls made with creamy seasoned rice, filled with savory cheese and fried or baked until perfectly crisp. Arancini are a classic Italian appetizer and a delicious way to turn leftover risotto into something special.

- 4 cups leftover rice or risotto
- 1 cup grated parmesan cheese
- 1 egg
- 2 Tbsp. chopped Italian parsley

FOR THE MEAT FILLING

- 2 Tbsp. olive oil
- 1/2 cup chopped onion
- 1 Tbsp. minced garlic
- 1 cup chopped celery + 1 cup peeled and chopped carrot
- 1 cup diced pancetta or bacon
- 1/2 lb. ground beef + 1/2 lb. ground pork
- 1/2 cup red wine
- 2 cups crushed tomatoes
- 2 Tbsp. tomato paste
- 1 cup water
- 1 Tbsp. dried Italian herbs
- 1 cup peas (optional)
- Ingredients to assemble:
- 4 mozzarella sticks cut into 4 pieces

FOR THE COATING

- 1 egg slightly beaten
 - 2 cups breadcrumbs
 - 1/2 cup grated parmesan
 - 1 Tbsp. chopped Italian parsley
1. Mix the cooked rice with 1 egg , 1 cup of grated parmesan cheese and the Italian parsley, salt and pepper to taste. Set aside while preparing the meat filling.
 2. To make the meat sauce: Start in 2 Tbsp. of olive oil by cooking the pancetta or bacon until crisp, then add the celery, onion, garlic and carrots and cook until soft . Once the vegetables are soft add the meats and cook until browned breaking up the meat as it cooks.
 3. Add the wine and let it evaporate before adding the tomato paste and water. Bring to a boil, then turn down to a simmer cover and cook for one hour. If using peas add them to the meat sauce the last 10 minutes .
 4. This recipe uses about 3 cups of meat filling any leftovers can be used for pasta sauce.
 5. To assemble and fry; the rice should be warm for easier forming , if the rice has be in the fridge warm in the microwave.
 6. Wet your hands this will make forming the rice balls easier. Take about 1 Tbsp. of rice and flatten into your cupped hand. Place 1Tbsp. of the meat filling and 1 piece of the mozzarella in the center and roll into a ball making sure all the filling is covered .
 7. Then in a bowl mix the breadcrumbs with the parmesan cheese and Italian parsley. In another bowl whisk the egg slightly
 8. Dip the arancini balls first in the egg and then in the breadcrumb mixture. Now refrigerate for 30 minutes or even overnight.
 9. Then bring 3 cups of canola – olive oil blend to medium

high heat and fry the rice balls until golden brown about 5 minutes.

10. Drain on absorbent paper . serve hot.



Make sure the rice is completely chilled before forming the arancini. Cold rice is much easier to shape and will hold together better. Keep your hands slightly damp as you form the balls, and don't overfill them—this helps prevent the filling from leaking out while cooking.



Tip text

Appetizer, Main Course, Side Dish

Italian

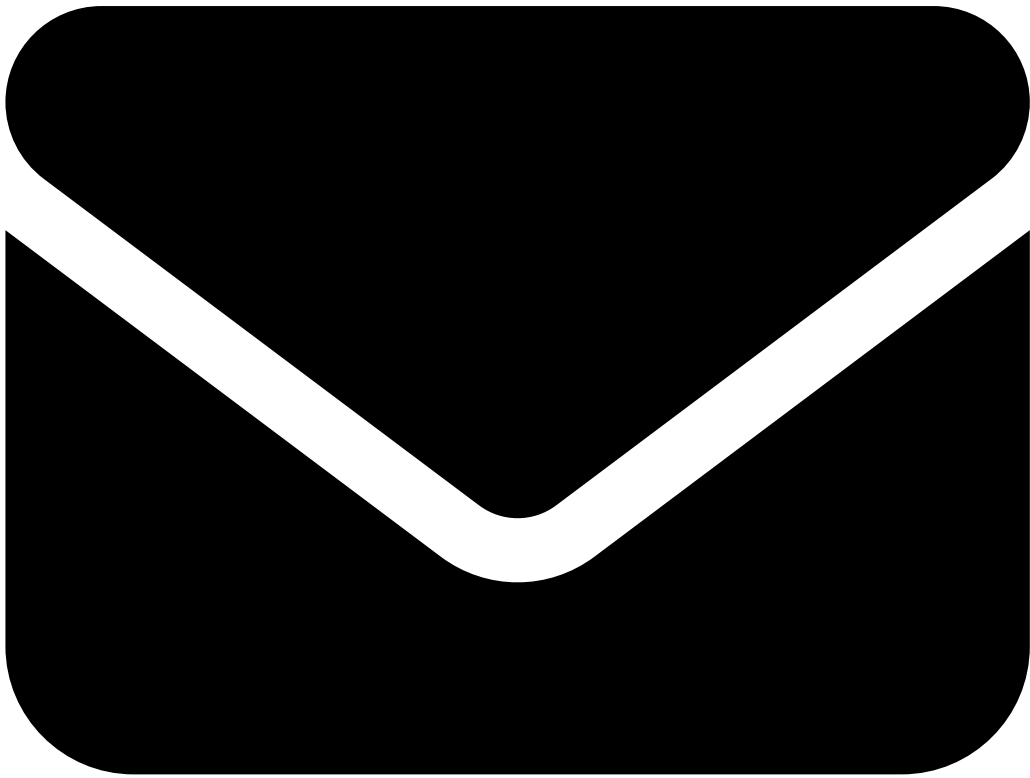
Arancini, Italian rice balls

Fuyu persimmon walnut salad

Fuyu Persimmon Walnut Salad

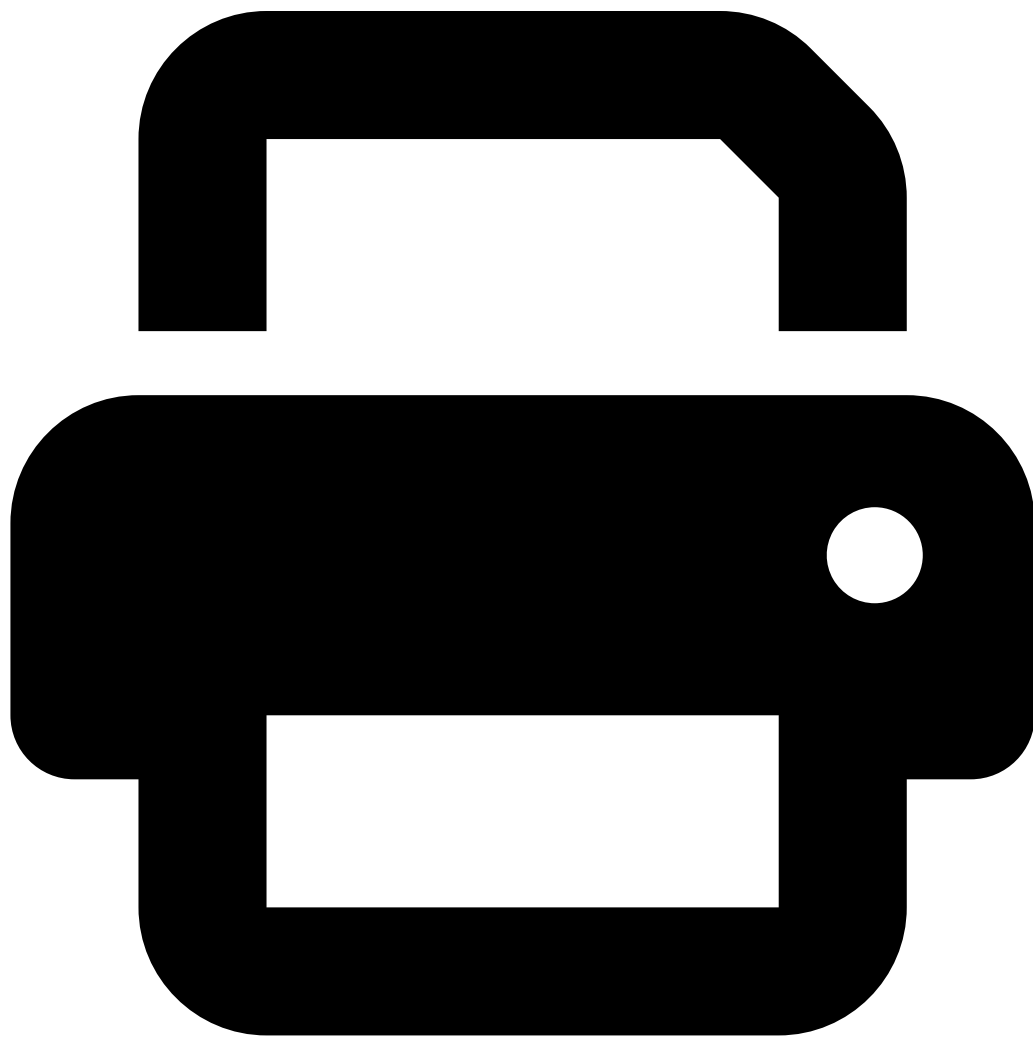
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This Fuyu Persimmon salad with toasted walnuts and grilled halloumi cheese is vibrant and a bright winter salad that combines the sweetness of ripe fuyu persimmons, the nuttiness of toasted walnuts, and the salty richness of grilled halloumi cheese. Persimmons are one of winters underrated gems. Their natural sweetness and velvety texture make them a star ingredients in both savory and sweet dishes. For this salad we use Fuyu persimmons, which are crisp and perfect for slicing. Paired with toasted walnuts, they bring a warm nutty crunch that contrasts deliciously with the juicy fruit.

This salad also has peppery mixed greens, salty halloumi and a citrusy vinaigrette that ties everything together.

Why this Fuyu persimmon walnut salad belongs on your table

This fuyu persimmon walnut salad is versatile enough for any occasion. It's light yet satisfying, making it an excellent

start to a holiday dinner or a refreshing side dish to roasted meats. The vibrant orange color of the persimmons and the ruby red pomegranate seeds add a festive touch to your winter table.

Growing up, persimmons were a wintertime treat in my household. My family would slice them up and enjoy them as a simple snack, but since then I've discovered how delicious they are paired with savory ingredients.

If your looking to impress family and friends or simple treat yourself to a seasonal delight this Fuyu persimmon walnut salad is the answer. Please don't forget to snap a photo before diving in- the colors alone are worth celebrating.

Fuyu persimmons have a naturally sweet, crisp texture that pairs especially well with **peppery greens, crunchy walnuts, and a tangy dressing**. You can prepare the dressing ahead of time and toss the salad just before serving.

Storage

Store the salad and dressing separately in the refrigerator. Once dressed, the salad is best enjoyed the same day. Undressed salad ingredients can generally be refrigerated for up to **2 days**.

What to Serve With It

This salad would be especially good alongside:

- Roast chicken
- Pork tenderloin
- Roast turkey
- Italian sausage dishes
- Baked pasta

A simple soup and crusty Italian bread

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Baked pasta

More Salad Recipes

- **Tomato Salad** – a simple fresh tomato salad that's perfect for summer.
- **Italian Garden Salad** – an easy everyday salad with Italian-inspired flavors.
- **Easy roasted zucchini Salad** with feta – a delicious healthy salad that works well as a side or light meal.
- **Easy Sicilian potato salad** – tender potatoes tossed with olive oil, capers, red onion, and fresh herbs instead of heavy mayonnaise.

Fuyu Persimmon Walnut Salad



A fresh and colorful fall salad made with sweet Fuyu persimmons, crunchy walnuts, greens, and a simple homemade dressing. This easy salad brings together sweet, savory, and nutty flavors and makes a beautiful side dish for holidays or everyday meals.

- 3 thinly sliced Fuyu persimmon
- 4 cups mixed greens
- 1 cup toasted walnuts
- 4 oz. halloumi cheese sliced medium thick
- 1/2 cup pomegranate seeds
- Dressing
- 1 cup extra virgin olive oil
- 1/3 cup white wine vinegar
- 1 Tbsp. dijon mustard
- 2 Tbsp. honey or maple syrup
- salt and pepper to taste

1. In a saute pan over medium high heat in 1 Tbsp. of olive oil cook the cheese until golden on all sides. Remove and in the same pan toast the walnuts until fragrant.
2. Make the dressing in a bowl or jar whisk together the oil, vinegar, mustard, seasoning, salt and pepper. Adjust your seasonings to taste
3. Assemble the salad arrange mixed greens on a platter, top with the persimmon slices, toasted walnuts and

pomegranate seeds. Place the grilled cheese slices on top. Drizzle with the dressing.



Choose Fuyu persimmons that are firm but slightly soft to the touch. Unlike Hachiya persimmons, Fuyus can be eaten while still firm, making them perfect for slicing into salads.

Side Dish, Soup

Italian, Mediterranean

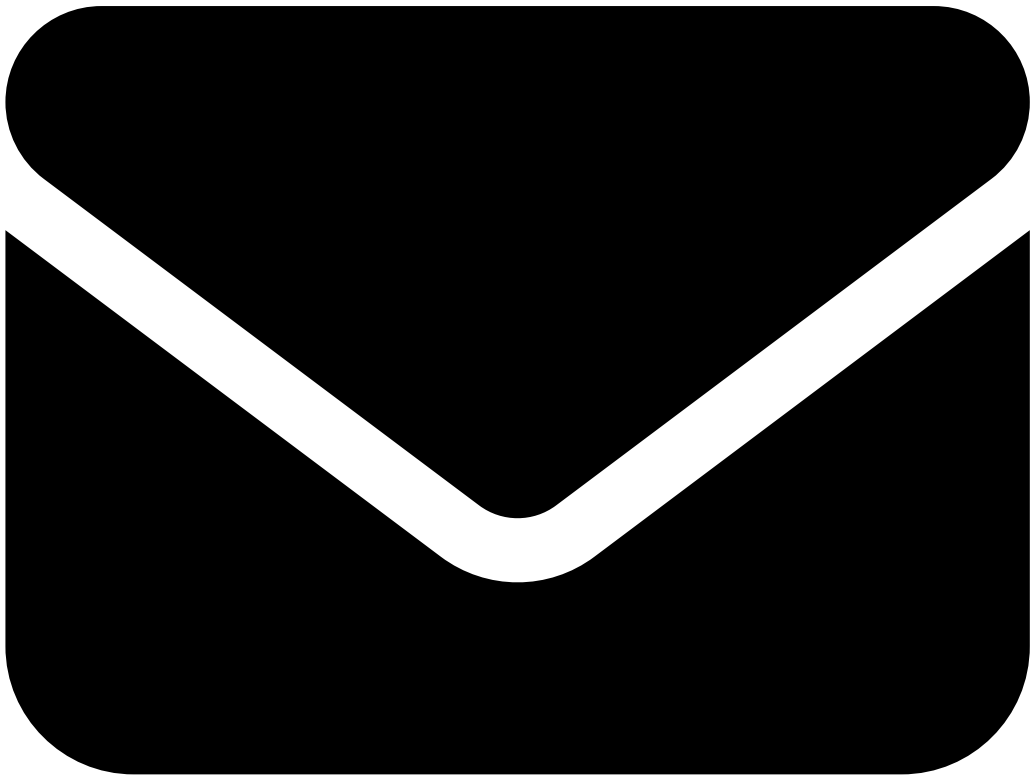
persimmon walnut salad, fall salad,

Crispy fried cabbage fritters

Crispy Fried Cabbage Fritters

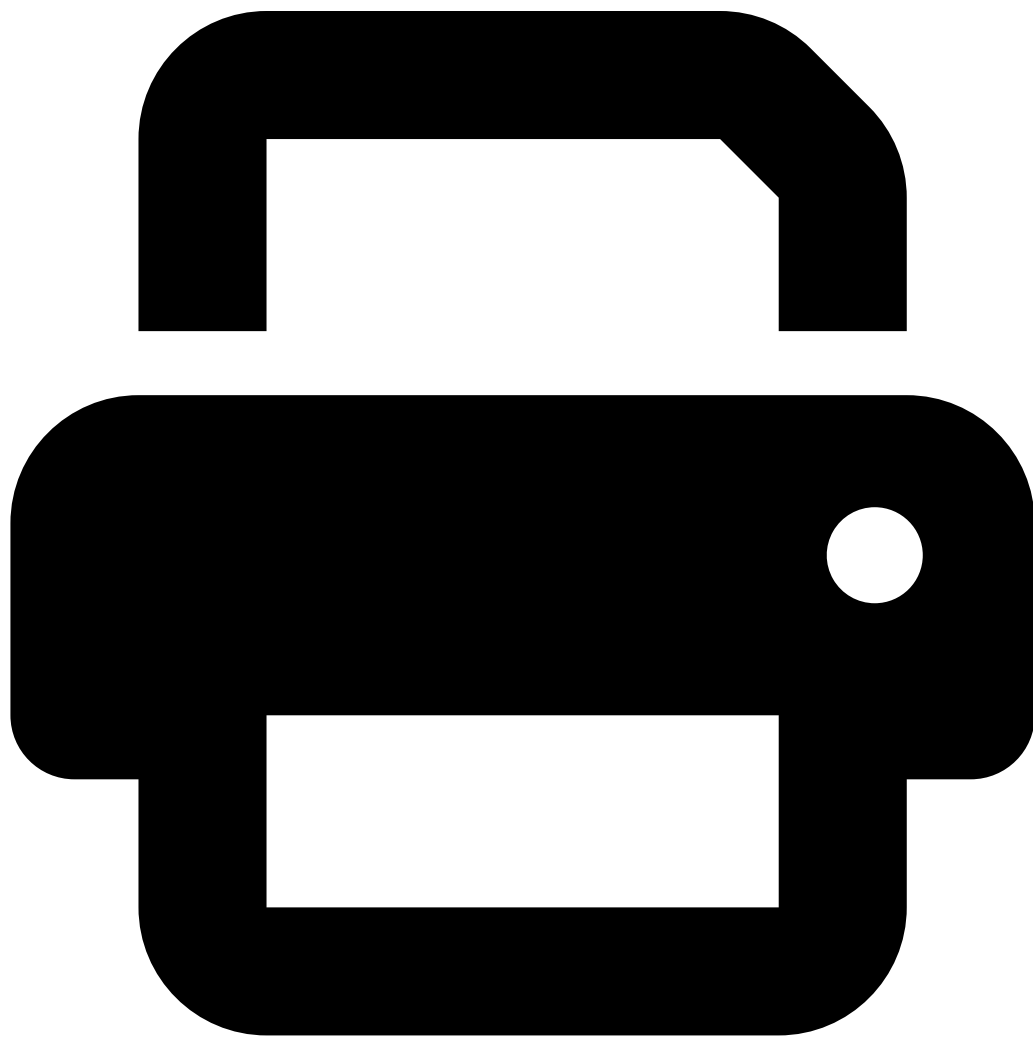
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If you are a fan of turning humble ingredients into something delicious, this crispy fried cabbage fritter recipe is for you. Full of vibrant flavors and a golden crunch, these are the perfect blend of easy and delicious. Whether you're looking for a quick snack, a satisfying appetizer or a different side dish these fritters deliver.

This recipe highlights the earthy sweetness of cabbage, enhanced by a seasoned batter and fried to crispy perfection. It's a budget- friendly, crowd- pleasing dish that transforms pantry staples into a delicious treat. Pair these fritters with my spicy dipping sauce, and you've got a dish everyone will enjoy.

You are going to love these crispy fried cabbage fritters here's why

These crispy fried cabbage fritters are:

Crispy on the outside and tender on the inside : A perfect blend of textures that keeps you wanting more

Full of flavor: Infused with spices and savory ingredients that highlight the natural sweetness of the cabbage

Versatile: Enjoy them as a snack, side dish , or even a meatless main course.

Quick and easy to make: Minimal prep and a simple batter make these fritters an effortless crowd-pleaser.

Budget friendly: Cabbage is inexpensive, making this recipe as economical as it is delicious. Try them out and let me how you like them.

These fritters are best served hot and crispy straight from the pan. A simple squeeze of lemon or your favorite dipping sauce makes a delicious finishing touch.

Storage

Store leftovers in an airtight container in the refrigerator for up to **3 days**. Reheat in a skillet, oven, or air fryer to bring back some of their crispiness.

Freezing

Freeze cooked fritters in a single layer, then transfer to a freezer-safe container for up to **2 months**. Reheat from frozen in the oven or air fryer.

What to Serve With It

- Marinara sauce
- Garlic aioli
- Lemon wedges
- Simple green salad
- Roasted chicken

- Italian sausage

More Recipes to Try

- **Calabrian zucchini fritters**– Fresh zucchini, sweet onions, and a handful of pantry staples come together to create golden, crispy fritters that are simple, rustic, and absolutely irresistible.
- **Easy roasted zucchini salad with feta**– Thin slices of zucchini are roasted until lightly caramelized, then layered over a simple herb vinaigrette and finished with creamy feta, crunchy pistachios, and fresh basil. It's elegant enough for entertaining but easy enough for a weeknight dinner.
- **Italian Sausage, Potatoes and Green Beans** – A hearty one-pan dinner that pairs beautifully with a vegetable side.
- **Creamy Cauliflower Pasta with Crispy Pancetta** – Creamy pasta with savory pancetta for an easy Italian-inspired dinner.

Don't forget to share your creations and tag me on Instagram. I love hearing from you. It's my favorite part and it helps others. Thanks.

Crispy Fried Cabbage Fritters



These crispy fried cabbage fritters are golden and crunchy on

the outside, tender and flavorful inside, and an easy way to turn simple cabbage into something everyone will love. They make a delicious appetizer, side dish, or light vegetarian meal.

- 4 cups shredded cabbage
- 2 chopped onions
- 3 eggs slightly beaten
- 1 tbsp. olive oil
- 1/2 cup flour
- 1/2 cup grated parmesan cheese
- 2 tsp. Italian herbs
- 2 cups canola olive oil blend for frying
- salt and pepper to taste

1. Start by shredding the cabbage or you can use pre shredded. Then put it in a bowl and sprinkle with 2 tsp. of salt let sit for 30 minutes or overnight. then use your hands to squeeze out as much of the liquid as possible
2. In a dry bowl add the eggs and whisk slightly then add in the rest of the ingredients mix well before adding the cabbage and mixing until all the ingredients are well combined.
3. In a deep saute pan over medium high heat add 2 cups of canola olive oil blend.
4. Use a tablespoon to drop the batter into the hot oil. Fry for 3-4 minutes on each side. Drain on paper towels. Serve with a spicy yogurt sauce.
5. For the dipping sauce: 1 cup plain Greek yogurt. The juice and zest from one lemon. 1 tsp. finely minced garlic. 1 Tbsp. hot chili oil. 1 tsp. chili flakes.



The key to crispy fritters is removing as much moisture from the cabbage as possible before mixing the batter. This helps

them brown beautifully instead of becoming soggy.

Appetizer, Side Dish

American, Italian, Mediterranean

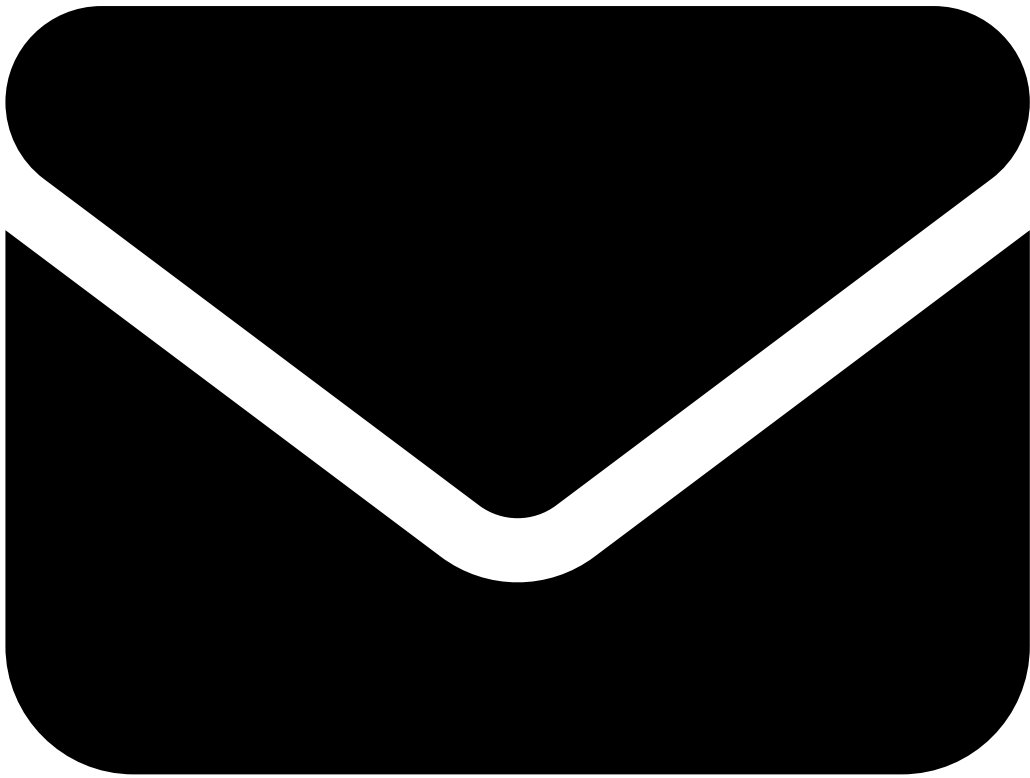
cabbage fritter recipe

Savory sausage mushroom stuffing

Savory Sausage Mushroom Stuffing

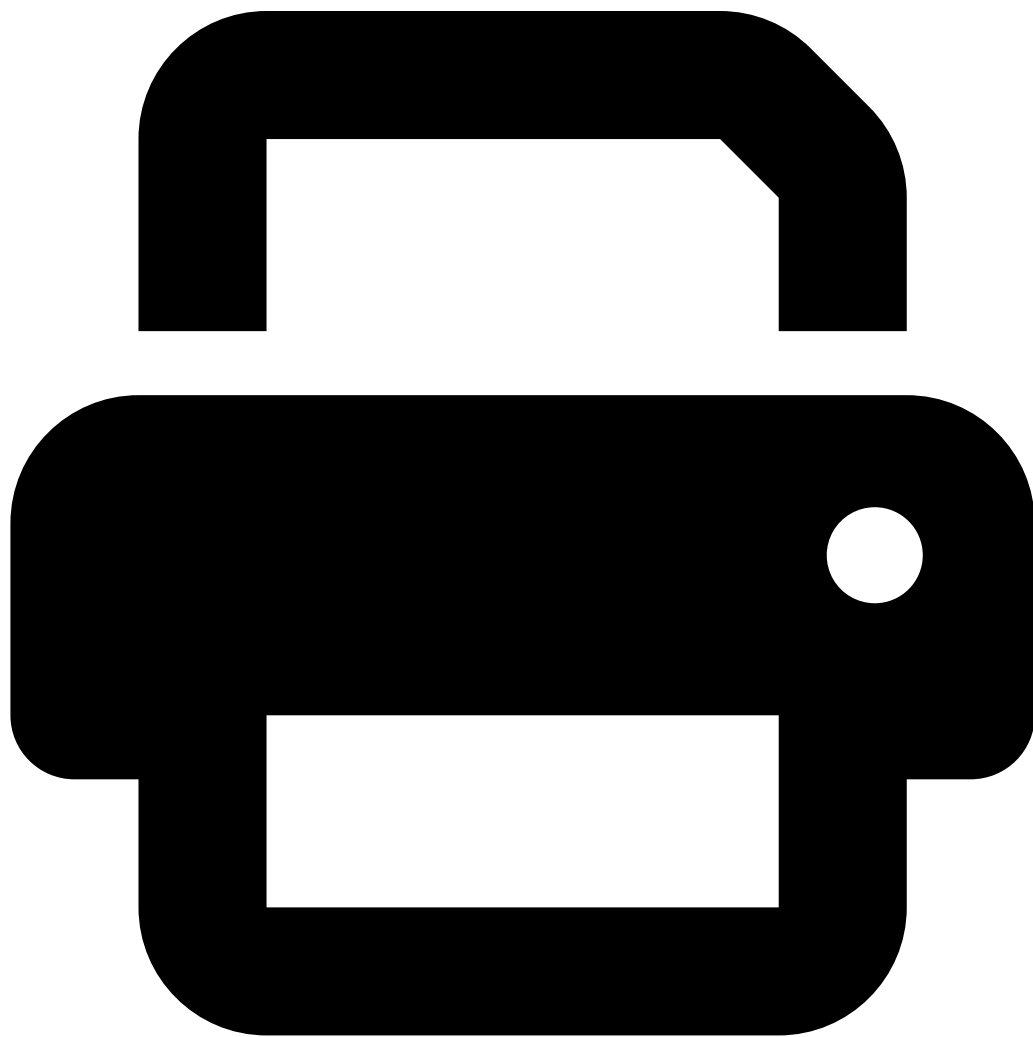
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This holiday season make my savory sausage, mushroom sage stuffing. Full of seasonal herbs, hearty and full of classic Italian flavors it's the ultimate Thanksgiving side dish. Whether you're hosting or bringing a dish to the table, this savory stuffing is a guaranteed crowd-pleaser. Pair it with roasted turkey or enjoy it as a meal on it's own.

Why you're going to love this savory sausage mushroom stuffing recipe

This savory sausage and mushroom stuffing is a game- changer for your holiday table. With it's perfect balance of earthy flavors and delicious texture, it's everything you want in a classic side dish – and more. The combination of crumbled sausage and sauteed mushrooms infuses every bite with comfort. Add to that the golden , crisp edges of the corn bread cubes ,

and you have a dish that's irresistible.

What truly sets this stuffing apart is the depth of flavor and versatility of this recipe. You can customize it with your favorite additions, like toasted nuts, dried cranberries, or even add in a splash of white wine to elevate the side dish even further. Plus , it's easy to make ahead, so you can focus on entertaining and enjoying the day. From the first bite ,this savory sausage mushroom stuffing will have everyone at the table asking for more- and the recipe!!!

Savory Sausage Mushroom Stuffing



- 2 Tbsp. olive oil
- 2 links Italian sausage casing removed
- 1 cup chopped onion
- 2 cups chopped celery
- 3 cups sliced cremini sliced mushrooms
- 4 cups corn bread for stuffing
- 1/2 cup chopped sage
- 2 cups chicken stock
- salt and pepper to taste

1. Start by adding the chicken stock to the corn bread.
2. Then remove the casings from the sausage, in the 2 Tbsp. of olive oil saute the sausage until just beginning to brown breaking it up as you go.
3. Add the onions and celery and cook until soft and

translucent. Then add in the sliced mushrooms cook until they are golden. then add in the chopped sage. Salt and pepper to taste.

4. Add the sausage mixture to the cornbread.
5. Bake in a preheated 375-oven for 30 -40 minutes.