

Roasted parmesan broccoli side dish

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If your looking for a simple yet flavorful side dish that complements almost any meal, look no further than this oven roasted parmesan broccoli side dish. Roasting broccoli brings out it's natural sweetness and adds a delicious crunch. The high heat caramelizes the edges, making it a far cry from the sometime soggy texture of steamed or boiled broccoli. Once you try roasting broccoli with good quality parmesan, breadcrumbs, and herbs, you'll wonder why you ever cooked it any other way. It's a game-changer in the world of side dish. Plus, it's so easy to make!!!

Why you will love this roasted parmesan broccoli side dish

Quick and easy: The prep time is minimal, the oven does the work . leaving you hands free to focus on other parts of the meal.

Healthy and delicious: Broccoli is packed with fiber, vitamins, and antioxidants, and roasting it with olive oil and parmesan keeps it both nutritious and delicious.

Kid friendly: Even picky eaters will like this crispy, cheesy take on broccoli.

Pairing ideas: Oven roasted parmesan broccoli works as a great side to many dishes. I served with crispy oven fried

chicken cutlets. It's also delicious along side grilled chicken, steak or pasta dish.

If you make this super easy roasted parmesan broccoli side dish please leave me a comment on your experience with the recipe. I love hearing from you. It's my favorite part!!!

Ingredients

- 2 Lbs. broccoli florets
- 2 Tbsp. extra virgin olive oil
- 1 cup breadcrumbs
- 1 cup grated parmesan cheese
- 2 Tbsp. chopped Italian parsley
- 2 Tbsp. finely minced garlic
- salt and pepper to taste

Instructions

1. Start by washing and broccoli pat dry with paper towels then cut into equal pieces
2. Place on a cookie sheet drizzle with the olive oil top the broccoli with the breadcrumbs, parmesan cheese, garlic and Italian parsley.
3. Roast in a preheated 400 -degree oven for 20 to 30 minutes, or until beginning to brown with a crust form the breadcrumbs and cheese. ENJOY!!!

Apple cinnamon zeppole

Fritters

Apple cinnamon zeppole Fritters

These Easy Cinnamon Apple zeppole Fritters are luscious deep fried donuts filled with apples, full of cinnamon flavor and covered in sugary goodness or a simple glaze.

You can have these delicious warm fritters in your hands in less than 30 minutes. Be sure to stash some for yourself before setting them out they disappear really quick.

I love apple recipes, but honestly who doesn't? After all with so many different varieties I like to use them in sweet and savory recipes.

What variety of apple you use doesn't matter much. unless you prefer one variety over another. In this Easy Cinnamon Apple zeppole Fritter recipe I used what I had 1 Gala and 2 golden delicious.

3 Tips When Making Apple zeppole Fritters

The first tip when making these Easy Cinnamon Apple zeppole Fritters is the oil you use. Canola oil is the best oil for frying because of it's high smoke point, neutral flavor and high value.

Second. the oil temperature needs to be between 360 and 375 degrees for the fritters to cook all the way through keeping them crispy on the outside and fluffy on the inside. It's a good idea to invest in a food thermometer or a counter top

electric fryer!!!

Third, These Easy Cinnamon Apple Fritters with a generous amount of sugar with still warm or make a simple glaze by mixing 1 cup of powdered sugar with 1 tsp. vanilla and 1 Tbs. of water to drizzle over the fritters.

And lastly please leave me a comment if you make these easy Apple fritter recipe and please don't forget to tag me on Instagram with your creations. I love hearing from you!!!!

Ingredients

- 2 cups canola oil for frying
- 3 apples peeled and cut in small dice
- 1 cup flour
- 1/2 cup sugar
- 1 Tbs. cornstarch
- 1 tsp. baking powder
- 1 Tbs. cinnamon
- 1 tsp. cloves
- 1 Tbs. vanilla
- 2 eggs separated
- 1 Tbs. lemon juice
- 1/4 cup milk
- 2 Tbs. melted butter

Instructions

1. Chop the pitted unpeeled apples into small pieces add the juice from one lemon. 1 tsp. of cinnamon and 1 Tbsp. of sugar . Set aside while you make the batter
2. In a large saute pan bring the oil to 350 degrees over moderate heat
3. Mix the flour. baking powder, cinnamon and cloves
4. In a clean bowl beat the egg whites with a pinch of salt until stiff set aside in a separate bowl beat the

egg yolks with the sugar until light and fluffy then mix in the milk, vanilla and melted butter

5. Slowly whisk flour mixture into the egg mixture
 6. Mix in the apples
 7. Fold in the egg whites
 8. Drop by heaping Tablespoons into hot oil being sure the oil is hot and not do overcrowd the pan
 9. Fry 4 to 5 minutes per side or until golden brown
 10. Drain on paper towels sprinkle generously with powder sugar will warm. ENJOY!!!
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Spicy roasted garlic cheese bread

Spicy roasted garlic cheese bread

We can all agree that it doesn't get better than butter, garlic and bread. Wait it does get better if you roast the garlic and add hot sauce you take this Roasted Garlic cheesy garlic bread to a higher level.

This recipe takes the classic garlic bread you know and love topping it with an irresistible blend of cheeses, roasted garlic, hot sauce and a hint of fresh herbs, resulting in a mouth watering creation that's crispy on the outside and soft on the inside. It's a perfect accompaniment to pasta nights, soups, salads or any meal that can use the added flavor of garlic.

Things to know about this roasted garlic cheese bread

Roasting the garlic mellows the flavor, you can do this up to 2 days ahead of time. Mash it first it's easier when the garlic is still warm from roasting. Use a crusty bread like ciabatta, or sour dough for the best texture. Slice the bread lengthwise and toast before adding the garlic butter and cheese and re baking. This extra step ensures a crispy crust.

You can adjust the spiciness to your taste. Red pepper flakes or even finely chopped chilis can add heat. After spreading the pre toasted bread with the garlic butter and topping with the cheese , bake the bread again in a preheated 375-degree oven for 15 minutes. For an extra crispy top broil for a few minutes. Serve it hot with a side of marinara for dipping.

You are going to love this spicy roasted garlic cheese bread recipe. Not only is it delicious, it's easy to make and can be made ahead of time and frozen already assembled and then defrosted and baked for the second time when you are ready to serve.

Ingredients

- 1 loaf medium size Italian bread
- 12 to 15 gloves of fresh peeled garlic
- 1/3 cup extra virgin olive oil
- a few springs of fresh oregano, thyme and rosemary
- 2 sticks of butter
- Freshly ground black pepper
- 1 cup grated parmesan cheese
- 2 cups freshly grated mozzarella
- 1/2 cup chopped fresh basil

Instructions

1. Start by adding the garlic, olive oil, fresh herbs to an oven proof ramekin roast in a preheated 375-degree oven for 15 to 20 minutes over until the garlic is golden brown and soft
 2. Slice the bread in half and toast along with the garlic for 10 minutes before adding the garlic butter.
 3. Meanwhile add the room soften butter to a bowl add the parmesan, mozzarella and Italian parsley. Salt and pepper the butter mixture according to taste.
 4. removed the herbs from the roasted garlic and mash using a fork. Add the garlic to the butter mixture and mix until well combined.
 5. Slice your Italian bread in half spread the roasted garlic butter on bot sides on the bread. top with the shredded mozzarella and more grated parmesan and bake in a 375- degree oven until the cheese is melted and beginning to brown top with freshly chopped Italian parsley. ENJOY!!!
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Crispy Zucchini scarpaccia

Crispy zucchini scarpaccia

Scarpaccia is a kind of rustic Italian flat bread from the Tuscany region of Italy, usually thin, and delicious.

Usually made with zucchini, there are as many variations for this vegetable tart as there are people who make them. I really like the thin, crispy texture and the slight sweetness

from roasting the zucchini. I love this simple summer Italian snack. It is a simple recipe full of beautiful summer zucchini. This scarpaccia is perfectly crispy on the outside and chewy and tender on the inside. Topping it with cornmeal before baking adds a nice nutty crunch. This delicious summertime recipe can be a simple snack, fancied up into bite size appetizers, or a perfect side dish with a salad for an easy weeknight vegetarian meal.

Zucchini Scarpaccia recipes tips

Salting the zucchini and letting it sit extracts some of the liquid from the zucchini. Baking the zucchini before adding it to the batter also helps dry out the zucchini. These are important steps in achieving a crispy scarpaccia versus a soggy one. And using this water in the batter adds extra flavor.

Using the right size pan is important in any recipe. In this scarpaccia recipe I am using a 7" x 11" cookie sheet to get a thin crispy tart,

Ingredients

- 2 medium zucchini cut into rounds
- 1 Tbsp. salt
- 2 Tbsp. olive oil + 1/3 cup
- 1 cup finely chopped onion
- 1 1/2 cups of flour
- 1/2 cup grated parmesan cheese
- 1 tsp. each onion, garlic, paprika and oregano
- 1 1/2 cups of water + the water extract from the zucchini
- 1/3 cup corn meal

Instructions

1. Start by cutting the zucchini as thin as possible into rounds. Lay the rounds flat on a parchment lined cookie sheet , sprinkle with 1 Tbsp. of salt and let sit for 30 minutes to extract the liquid. Then pat dry with paper towels. Drizzle with 1 Tbsp. of olive oil and bake in a preheated 375-degree oven for 15 minutes.
 2. Meanwhile make the batter by mixing the rest of the ingredients except for the corn meal.
 3. Fold the baked zucchini into the batter. Spread the batter in a lightly greased 7 x 11 parchment line cookie sheet.
 4. Cover the top lightly with the corn meal drizzle with olive oil, sprinkle with grated parmesan cheese. And bake in a preheated 375-degree oven for 45 to 60 minutes or until golden brown and crispy. Cut into squares. ENJOY!!!
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Walnut pesto tomato
bruschetta

Walnut pesto tomato
Bruschetta

Walnut pesto tomato bruschetta combines four my favorite things – juicy summer tomatoes, rich homemade walnut pesto, creamy fresh mozzarella and crunchy toasted bread.

This bruschetta recipe takes advantage of summer produce and it's easy to make at the last minute. Complete with plenty of ways to customize this recipe, you will be serving this Italian restaurant quality appetizer often.

Things to know about this walnut pesto tomato bruschetta

First making your own pesto is easy uses a few ingredients and keeps well refrigerated. I am using a mortar and pestle to pound the ingredients. Also I am using walnuts instead of pine nuts to keep this pesto recipe more affordable.

Also most crusty breads work in this recipe. It needs a bread that can hold up to the toppings without becoming soggy. Which brings me to the next good thing to know about this tomato bruschetta recipe- by sautéing the bread on both sides the bread remains crisp.

One more good thing this recipe can be made in stages. Pesto is something every kitchen should have on hand Make extra and freeze it. You can toast the bread ahead of time and assemble the bruschetta with the pesto, cheese and tomatoes when your ready to serve.

Ingredients

- 6 cloves of garlic
- 4 cups basil leaves
- 1 cup grated parmesan
- 1 cup walnuts
- 2 cups extra virgin olive oil
- 6 slices of crusty Italian bread
- 12 slices fresh mozzarella
- 12 slices heirloom tomatoes
- 4 Tbsp. balsamic vinegar

Instructions

1. In a mortar with a pestle add the garlic, basil and parmesan cheese. Pound until a smooth contingency. Slowly add the olive oil mixing vigorously until well incorporated,
 2. Brush the bread slices on both sides with olive oil . In a saute pan over medium high heat saute the bread until golden brown on both sides. About 3 minutes per side.
 3. Top the toasted bread first with the pesto then 2 slices of mozzarella top with 2 tomato slices. Drizzle with olive oil, balsamic vinegar and fresh basil. ENJOY!!
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Italian green bean recipe

Italian green bean recipe

Sometimes the most delicious recipes are the ones that use few ingredients simply prepared. This Italian green bean recipe is a perfect example. With just six ingredients and a cook time of 20 minutes from start to finish, it doesn't get much easier than this classic Italian side dish from my childhood.

Green beans are one of my favorite vegetable side dish. They are quick and easy to make, everyone loves them and we usually grow them in the garden, which is the Italian way of cooking with seasonal ingredients simply prepared to showcase the fresh taste.

tips for success when making this Italian green bean recipe

First: To keep the green beans green be sure the water is boiling before adding the green beans.

Second: Don't cover the pot when cooking the beans. Covering the pot changes the vibrant green color giving the beans a dull lack luster look.

Third: Be sure your stock pot is large enough for the beans to move freely, to insure even cooking. Here is a link to a good size all around stock pot.

And lastly: Run the green beans under cold water after draining to stop the cooking process and prevent soggy green beans,

Ingredient

- 2 Lbs. green beans
- 1 cup extra virgin olive oil
- 4 Tbsp. minced garlic
- 1/2 cup chopped Italian parsley
- 1/2 cup chopped mint
- Juice and zest from One lemon
- salt and pepper to taste

Instructions

1. Start by washing and trimming the green beans.
2. Then in a large stock pot in boiling salted water boil the green beans uncovered until fork tender, but still el dente
3. In a bowl add the rest of the ingredients and 1/2 cup

of the bean water. add the green beans to the dressing.
Salt and pepper to taste.

Melanzane polpetta eggplant meatballs

Melanzane polpette eggplant meatballs

Melanzane polpette eggplant meatballs are a delicious meatless alternative to the traditional meatball recipe. Moist and flavorful with the fresh taste, light taste of ricotta cheese and the sharp taste of a good freshly grated parmesan.

No flavor is lost in this flavor and hearty Italian eggplant meatballs. It's a delicious alternative when your craving Italian flavors and want vegetarian too.

Your whole family will enjoy these tender melanzane polpette that pair perfectly with your favorite pasta. vegetable side or by themselves with crusty bread.

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Ingredients for melanzane polpette eggplant meatballs

Eggplant: Eggplant is the “meat” in this eggplant meatball and with good reason. It’s rich , meaty and spongy texture holds up well and complements the other ingredients.

Almost any variety of eggplant can be used in this recipe. I prefer to use the large globe eggplant because it has the most meaty pulp. When select an eggplant, look for a slightly firm, but not hard, texture and choose an eggplant that’s heavy for it’s size.

Breadcrumbs: breadcrumbs act as a binder for the eggplant mixture and also absorbs the juices from the meatballs as they cook.

Oil: I use a 50/50 blend of canola and extra virgin olive oil for frying. It has a high smoke point and the olive oil adds flavor.

Ingredients

- 1 medium eggplant
- 1 cup breadcrumbs
- 1/2 cup grated parmesan
- 2 eggs
- 2 Tbsp. chopped Italian parsley
- 1 minced garlic
- 1/3 cup chopped onions
- 2 Tbsp. olive oil
- salt and pepper to taste
- 2 cups oil for frying
- 4 cups marinara sauce
- 2 cups ricotta cheese
- 2 Tbsp. chopped basil

Instructions

1. cut the unpeeled eggplant into small dice. Drizzle with the olive oil, salt and roast in a 375-degree oven for 15 to 20 minutes. Mash the eggplant using a fork
 2. Meanwhile in a bowl add the eggs and whisk to combine mix in the rest of the ingredients, mix well. add in the mashed eggplant and mix just until well mixed.
Refrigerate the mixture for at least 30 minutes . Then form into golf size balls
 3. Bake in a 375- degree oven for 20 minutes. Heat your favorite marinara add the eggplant meatballs o the sauce. add the basil add dollops of ricotta in between the meatballs. ENJOY!!!
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Italian Potatoes, tomatoes and green beans

Italian Potatoes, tomatoes and green beans

Fresh green beans and potatoes simmered together in a light tomato sauce until deliciously tender. This recipe brings me back to my childhood. My mother would prepare this for dinner when the tomatoes and green beans were in season. She would instill my sisters and I in picking and trimming the green beans, and we would sit under the olive trees in the hills of

Tuscany trimming green beans, telling stories and making priceless memories.

Fresh, vibrant and full of delicious flavor this Italian potatoes, tomatoes and green beans is full of good for you ingredients.

Made with a savory combination of onions, garlic, potatoes and green beans all simmered in a delicious Italian flavored tomato sauce makes for a delicious vegetarian dish that's easy to make.

Things to know about this Italian potatoes, tomatoes and green bean recipe

Freshly picked green beans have such a distinct texture and flavor over any frozen or canned product. If you don't have excess to fresh green beans the best alternative would be to use frozen green beans.

When Summer rolls around though , beans are one garden staple I almost always plant. If you don't have a green thumb the use fresh store-bought.

I use cherry tomatoes in this recipe but any tomato works. If you are going to use large tomatoes cut them into dice.

One more thing always use Italian parsley when you make this Italian potato tomato and green bean recipe. The curly parsley is flavorless and should not be used in Italian cooking. I hope you make this. I think you will love it!!!!

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Ingredients

- 1 lb. trimmed green beans
- 3 russet potatoes
- 4 cups cherry tomatoes
- 4 Tbsp. olive oil
- 2 Tbsp. minced garlic
- 1 medium chopped onion
- 2 cup marinara sauce
- 1 cup potato water
- 1/2 cup chopped Italian parsley

Instructions

1. Start by peeling the potatoes and cutting into large dice. Clean and trim the green beans
2. In salted boiling water cook the the potatoes until almost cooked about 10 minutes. Add the green beans and

cook 10 minutes longer or until the potatoes are fort tender and the green beans cooked but still crisp.

3. meanwhile in a saute pan over medium high heat in the olive oil sate the garlic and onion until soft and just beginning to brown.
4. Then add in the tomatoes, marinara and the cooking water from the potatoes. Simmer until sauce thickens. About 10 minutes. Add the drained cooked potatoes and green beans to the tomato sauce. Add in the Italian parsley.
ENJOY!!!

Italian green beans and Tomatoes

Italian green beans and tomatoes

I grew up eating this classic Italian green bean and tomato side dish. Its a simple Italian dish that is bursting with summer flavors. Garlic, onions, cherry tomatoes and green beans are gently stewed together in this delicious Italian side dish that is perfect to serve with almost any summer meal.

This classic Italian green beans and tomato recipe has withstood the test of time, since now I make it for my family.

Fresh, frozen or canned green beans?

Honestly I always choose fresh over anything. And growing up in Italy the tomatoes and green beans came from the garden.

But if you have to choose between frozen or canned use frozen green beans. The canned ones don't work in this recipe, they are mushy and tasteless.

As far as the marinara sauce I always have my easy marinara sauce on hand. You can use your favorite store-bought marinara in this recipe.

About the tomatoes, I use cherry tomatoes. Any fresh tomato works in this Classic Italian green bean and tomato recipe. If you use large tomatoes cut them into dice before adding them to the onion and garlic.

Now about the parsley I only use Italian parsley. The curly parsley is flavorless. There is a noticeable difference in taste.

I hope you make this easy and delicious Italian classic, when you do please leave me a comment. I love hearing from you. It's my favorite part!!!

Ingredients

- 2 lbs. green beans
- 4 cups cherry tomatoes
- 2 cups marinara sauce
- 4 Tbsp. olive oil
- 2 Tbsp. minced garlic
- 1 cup chopped onion
- 2 Tbsp. chopped Italian parsley

Instructions

1. Start by trimming and washing the string beans. Then par boil until fork tender.
2. In a saute pan over medium high heat in the olive oil saute the garlic and onion until soft and just beginning to brown.
3. Add the cherry tomatoes, marinara sauce and the water. Simmer until the tomatoes burst and the sauce thickens, about fifteen minutes.
4. Drain the string beans add to the tomato sauce. Adjust your seasonings.
5. Add in the parsley . ENJOY!!!

Vegetable Zucchini fritters

Vegetable Zucchini fritters

It's that time of year when we have more zucchini then recipes. So I am always looking for different recipes to use them in.

Zucchini fritters are savory vegetable patties made from grated zucchini mixed with flour, egg and seasonings. Once combined, the batter is shaped into patties and pan- fried until golden brown and crispy on the outside and tender on the inside.

They make a great summer side dish, appetizer or light main course.

Tips for success when making vegetable zucchini fritters

1. Grate the zucchini and onion and place either in a tea towel or colander. Sprinkle with a bit of salt and let sit for 10 minutes. this helps draw out the excess liquid. dry zucchini is key to crispy fritters.
2. The zucchini mixture should be slightly thick but not too dry.
3. Heat a generous amount of oil(I use a combination of extra virgin olive and canola oil for frying.) over medium high heat. Drop spoonful's of the batter into the pan and flatten slightly using the back of the spoon. cook until golden brown and crispy. Drain on paper towels serve with marinara sauce . ENJOY!!!

Ingredients

- 2 medium size zucchini
- 1 small onion
- 1 Tbsp. minced garlic
- 1 egg
- 1 cup flour
- 1 tsp. baking powder
- 1/2 cup grated parmesan
- 2 Tbsp. chopped Italian parsley
- Salt and pepper to taste
- 2 cups oil for frying

Instructions

1. Start by washing the zucchini and drying
2. In a bowl lined with a clean tea towel grate the zucchini and the onion . wring the towel to squeeze out as much of the liquid as possible. Discard the liquid.
3. remove the zucchini from the towel. Mix the baking powder with the flour. Slightly beat the egg.
4. Mix all the of the ingredients together
5. Form into patties and fry over medium low heat until golden brown, about 5 minutes per side, Serve with marinara and ENJOY!!!!