creamy lemon parmesan zucchini orzo

Creamy lemon parmesan zucchini orzo

If your looking for a quick and easy weeknight dinner that’s full of fresh flavors, this creamy lemon parmesan zucchini orzo is just what you need. Made entirely in one pan, it’s a fuss-free dish that’s perfect for busy worknights or when your craving something comforting without the cleanup. the orzo soaks up a velvety lemon parmesan sauce, and the zucchini adds a fresh heathy touch.

Serve it as a light vegetarian main , (if you use vegetable stock) or pair it with my rosemary garlic seared lambchops for a complete restaurant quality meal. Or with my Quick And EASY Chicken Francese for a spring time complete meal everyone will love. Also a delicious addition to grilled chicken, shrimp or fish for an easy elegant meal. It’s creamy texture and bright citrus flavor also make it a delicious side dish for gatherings, adding color and flavor to your table. Whether served as a main dish or a side, it’s guaranteed to keep them coming back for more.

Switch up this creamy lemon parmesan zucchini orzo

What to switch things up? Try adding grilled chicken, shrimp or seared scallops for a flavor boost. For extra veggies, toss in fresh spinach, cherry tomatoes or peas. If you prefer a little heat, a pinch of red pepper flakes will add a spicy

kick. You can even swap out the zucchini for asparagus, broccoli, or whatever is in season. The possibilities are endless, making this one -pan creamy lemon parmesan zucchini orzo your go-to for easy , adaptable meals. With just one pan and minimal effort, you can have a meal that feels special yet easy enough for any day of the week. This orzo recipe is a perfect side dish too along side my rosemary garlic seared lambchops for a complete restaurant quality meal. Or with my Quick And EASY Chicken Francese for a spring time complete meal everyone will love. Give it a try and let me know in the comments what variation you tried and tag me on social media, I love seeing your creations and it helps others. THANKS!!!!

Ingredients

- 4 cups orzo
- 2 medium zucchini cleaned and cut into dice
- 2 Tbsp. olive oil
- 1 Tbsp. butter
- 1 cup chopped red or yellow onion
- 1 Tbsp. minced garlic
- 1 cup white wine
- 2 cups chicken or vegetable stock
- 1 cup cream
- 1 cup grated parmesan cheese
- juice from 1 lemon
- 2 Tbsp. chopped Italian parsley

Instructions

1. In a large saute pan over medium high heat in the olive oil and butter saute the onion and garlic until soft and translucent
2. Add the orzo to the pan and cook for a few minutes to toast. (2-3 minutes) then deglaze the pan with the wine. After the wine has been absorbed add the stock and cream

cook until sauce begins to thicken (about 5 minutes) add in the zucchini and parmesan cheese and cook 5 minutes longer.
3. Finish with a squeeze of lemon juice and the Italian parsley. ENJOY!!!!

Easy stove top eggplant caponata

easy stove top eggplant caponata

Stove top Eggplant caponata is an easy to make classic Italian dish that’s packed with chunks of eggplant, tomatoes, onions and herbs. It can be enjoyed as a dip, with bruschetta, a side dish, great served over grilled meats, or served as a pasta sauce. My mom would make eggplant caponata every summer using fresh produce from the garden.

Like many Italian dishes, there are as many version of caponata as there people that make it- each with their own twist. Some fry the eggplant for a richer flavor, others roast it for a smoky depth, and some (like me) keep it simple with a stove top simmer. Some recipes add raisins, others include pine nuts for a bit of crunch or bell peppers for a pop of extra color.

Why you will love this easy stovetop eggplant caponata

This eggplant caponata is the perfect balance of sweet, sour and savory flavors. It’s incredibly versatile- serve it as a side dish, spread it on crusty bread, serve it over pasta, or even as a topping for grilled fish or chicken. Plus it’s a great make- ahead option since the flavors only get better as it sits. Using fresh summer produce makes it a vibrant and wholesome addition to any meal. And with so many variations , you can easily customize it to fit your taste.

Whether you to tradition or add your own twist, this easy stovetop eggplant caponata is a delicious way to savor the best of summer’s produce. It also stores beautifully- keep it an airtight container in the fridge for up to a week. For longer storage caponata is freezer friendly up to three months, making it a perfect make -ahead option.

Make a batch, let the flavors meld , and enjoy it with family and friends. If you give this recipe a try , let me know in the comments how it turns out for you or tag me on Instagram – I’d love to see your version and it helps others. THANKS!!!!

Ingredients

- 1 medium eggplant cut into medium dice
- 2 Tbsp. olive oil + 2 cups for frying the eggplant
- 1 cup chopped onions
- 1 tbsp. minced garlic
- 4 cups chopped tomatoes
- 1 cup my easy marinara sauce
- 1 cup chopped celery
- 1 cup kalamata olives
- 1/2 cup red wine vinegar
- 2 Tbsp. sugar

- 2 Tbsp. capers
- 1/2 cup pine nuts
- 1/2 cup torn basil leaves
- salt and pepper to taste

Instructions

1. In a large saute pan over medium high heat add the frying oil add the diced eggplant and fry until golden . Remove and set aside on paper towels. Remove the frying oil from the pan and add the 2 Tablespoons of the olive oil/ lower the heat
2. Add the onions and garlic cook until soft and translucent
3. Add the tomatoes and cook until the tomatoes burst.
4. mix the sugar with the vinegar and add to the tomato mixture along with the marinara sauce let it simmer for 15- 20 minutes. Then add the fried eggplant, olives and capers simmer an additional 5 minutes.
5. Add in the basil. ENJOY!!!!!

Classic Italian vegetarian stuffed artichokes

Classic Italian vegetarian stuffed artichokes

If you’re looking for a delicious and authentic Italian appetizer, these classic Italian vegetarian stuffed artichokes

are a must-try! Tender, steamed artichokes are filled with a savory breadcrumb mixture packed with Parmesan cheese, garlic, and fresh herbs.

Growing up, my mom made them a little differently. Instead of stuffing between the leaves, she would only fill the center of the artichoke. It was simple yet delicious, letting the artichoke's natural flavor shine through. This method was quicker and perfect for busy family dinners. Perfect as a holiday appetizer, a side dish for Sunday dinner, or a centerpiece for special occasions. With simple ingredients and traditional Italian flavors, these stuffed artichokes will transport you straight to an Italian kitchen.

Why you 'll love this classic Italian vegetarian stuffed artichoke recipe

You're going to fall in love with these Classic Italian vegetarian stuffed artichokes for their irresistible combination of flavors and heartwarming tradition. each tender artichoke leaf is coated in a savory mixture of breadcrumbs. The drizzle of olive oil and squeeze of lemon juice bring everything together, enhancing the natural sweetness of the artichoke. It's a rustic yet elegant dish that's perfect for family gatherings and special occasions.

What makes this recipe truly special is its connection to Italian heritage. For many families, including mine, stuffed artichokes are a staple at celebrations, passed down through generations. The simple wholesome ingredients come together to create a dish that feels both indulgent and comforting. Plus, they're surprisingly easy to make!!! with just a little prep , you'll have an impressive appetizer or side dish that will have everyone reaching for more. Whether you're introducing this dish to your table for the first time or keeping a family

tradition alive, these classic Italian vegetarian stuffed artichokes are to become a favorite. ENJOY!!!

Ingredients

- 2 large artichokes
- juice from 1 lemon + 1 for serving
- 1 1/2 cups Italian seasoned breadcrumbs
- 1/2 cup grated parmesan cheese
- 2 minced garlic cloves
- 1/4 cup fresh chopped Italian parsley
- 1 Tbsp. hot pepper flakes
- 1/2 cup olive oil
- 2 cups water
- Salt and pepper to taste

Instructions

Prepare the Artichokes:

1.Fill a large bowl with water and squeeze in the lemon juice

2. Trim the artichokes by cutting off the stems and the top inch of the leaves.

3. Use kitchen shears to snip off the pointy tips of the remaining leaves.

4. Gently spread the leaves apart to make room for the stuffing.

5. Place the artichokes in the lemon water to prevent browning.

2. Make the Filling:

In a large bowl, combine the breadcrumbs, Parmesan cheese, minced garlic, parsley, salt, pepper, and red pepper flakes.

Drizzle in the olive oil and mix until the breadcrumbs are evenly coated and slightly moist.

3. Stuff the Artichokes:

Drain the artichokes and pat them dry.

Spoon the breadcrumb mixture into the center and between the leaves. Pack the stuffing in gently, but don’t overfill.

4. Cook the Artichokes:

Place the stuffed artichokes in a large pot or Dutch oven.

Pour the broth into the bottom of the pot to about 1 inch deep.

Drizzle a little olive oil over the tops.

Cover and simmer on low heat for 45-60 minutes, adding more broth if needed. The artichokes are done when the leaves pull away easily.

5. Serve:

Serve warm with extra Parmesan, lemon juice and a drizzle of olive oil. ENJOY!!!

Fluffy lemon ricotta pancakes

Fluffy lemon ricotta pancakes

Bright, zesty, and melt-in- your mouth delicious! These fluffy lemon ricotta pancakes are the perfect way to start your day.

Nothing says brunch perfection like a stack of soft, fluffy lemon ricotta pancakes. With their light texture, hint of citrus, and creamy richness from the ricotta, these pancakes are a true delight. Whether you're hosting a cozy weekend breakfast or simply treating yourself to something special, this recipe is bound to impress. These were a beloved staple on our diner menu, always a customer favorite.

Why you 'll love this fluffy lemon ricotta pancake recipe

Light and fluffy: The ricotta adds moisture without making the pancakes heavy.

Bright lemon flavor: A refreshing twist that makes these pancakes extra special.

Easy to make: Simple ingredients, quick prep, and delicious results.

TOPPING IDEAS

The beauty of these fluffy lemon ricotta pancakes is that they pair deliciously with a variety of toppings. Drizzle them with butter and warm maple syrup for classic comfort, dust them with powder sugar for a delicate touch, or add fresh berries for a burst of freshness. A dollop of whipped cream or mascarpone adds an extra layer of indulgence, while a sprinkle of toasted almonds or crushed pistachios provides a delightful crunch. If you're feeling adventurous , try a spoonful of lemon curd with a drizzle of honey for an extra citrusy kick.

These fluffy lemon ricotta pancakes are a delicious way to start your morning. Whether you're making them for a special occasion, or just because, they're sure to bring joy to your table. Give this recipe a try , and let me know in the comments how you like to top your pancakes! don't forget to share your creations on social media and tag me- I'd love to

see how you enjoy them!

Ingredients

- 1 cup flour
- 1/2 cup sugar
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 2 eggs
- 1/2 cup milk
- 1/2 cup ricotta cheese
- The zest and juice from 1 lemon
- 2 tsp. vanilla

Instructions

1. In a bowl wisk together flour, sugar, baking powder and baking soda
2. In another bowl wisk the eggs, milk, ricotta, lemon juice, lemon zest and vanilla
3. Gently fold wet ingredients into the dry – mix only until combined DON”T OVERMIX the batter should not be smooth
4. Heat a skillet over medium low heat, add the butter, and pour the batter in medium rounds.
5. Cook until bubbles form, about 3 minutes , flip and cook an additional 2-3 minutes.
6. Serve with butter, maple syrup, powder sugar or fresh berries. ENJOY!!!

layered potato, prosciutto and cheese slices

Layered potato, prosciutto and cheese slices

If you love crispy, cheesy, and savory bites, these crispy layered potato, prosciutto, and cheese slices are about to become your new favorite dish. Perfect as an appetizer, side dish or even a light lunch, this easy -to-make recipe layers thinly sliced potatoes with salty prosciutto and gooey melted cheese for a mouthwatering combination of flavors and textures.

The contrast of crispy edges and tender layers makes every bite irresistible. As the cheese melts and mingles with the savory prosciutto, it creates delicious give-me more flavors.

Why You'll love this layered potato prosciutto and cheese slices recipe

Crispy and delicious: the potatoes turn golden and crispy, while the cheese melts into every layer

Savory and satisfying: Prosciutto adds the perfect touch of salty goodness,

Easy to make: Just a handful of simple ingredients create an impressive dish.

Versatile: SYou can erve as an appetizer, side dish, or even a light main course.

Customizable: You can swap out the cheese to fit your taste or

what you have on hand. If you don’t care for prosciutto use sliced ham or even turkey.

This crispy layered potato, prosciutto, and cheese slices recipe is an easy way to elevate your next meal with rich flavors and a crispy, cheesy texture. Try it and let me know how you enjoyed it!!!!

Ingredients

- 4 medium Yukon gold or russet potatoes thinly sliced
- 6 thin prosciutto slices
- 12 slices Swiss cheese
- 2 Tbsp. olive oil
- 1 tbsp. Italian seasoning

Instructions

1. Preheat your oven to 400 degrees. Grease a 9 inch baking tray with olive oil or butter.
2. Clean and peel the potatoes. Use a mandolin or slice the potatoes thin.
3. Arrange on the prepared baking sheet. Drizzle with the olive oil, sprinkle with the Italian herbs and prebake in the preheated oven for 10-15 minutes r until the potatoes are beginning to brown.
4. Carefully remove from the oven. Top the precooked potatoes first with prosciutto then with the Swiss cheese. Return to the oven and bake an additional 10-15 minutes, or until the cheese is melted. ENJOY!!!!

Spicy eggs in Purgatory

Spicy eggs in Purgatory

Spicy eggs in purgatory is a dish that perfectly balances simplicity and bold flavors. This traditional Italian recipe features eggs poached in a rich, garlicky tomato sauce with a touch of heat. It’s an easy one- pan meal that’s perfect for breakfast, brunch or even a light dinner.

The origins of eggs in purgatory are deeply rooted in Italian cuisine, particularly in the southern regions like Campania. The name Uova in Purgatorio is said to symbolize the fiery tomato sauce as purgatory and the delicate eggs as souls within it. Similar to the Middle Eastern shakshuka, this dish showcases the universal love for eggs cooked in a flavorful sauce.

Tips for the best spicy eggs in purgatory

1. Adjust the spice to your liking by increasing or reducing the red pepper flakes.
2. Use my easy marinara sauce for a rich and flavorful sauce.
3. Don’t overcook the eggs if you prefer runny yolks, keep an eye on them as they set.
4. Add extra toppings like crumbled feta, olives or cooked Italian sausage or pancetta.

Spicy eggs in purgatory is one of those magical dishes that delivers big flavors with minimal effort. Whether you’re enjoying it for breakfast or dinner, this dish is sure to become a staple in your kitchen.

Have you tried making Eggs in Purgatory? Let me know your favorite variations in the comments below. I love hearing from you. It’s my favorite part and it helps others. Thanks!!!

Ingredients

- 2 Tbsp. olive oil
- 2 cups sliced mixed color bell peppers
- 1 cup chopped onions
- 1 Tbsp. minced garlic
- 1 Tbsp. hot pepper flakes
- 3 cups my easy marinara sauce
- 4 eggs
- 1 Tbsp. each chopped basil and Italian parsley

Instructions

1. Start by cleaning your bell peppers and cutting into thin strips
2. In a saute pan over medium high heat in the olive oil saute the bell peppers, red pepper flakes, onions and garlic until soft and translucent
3. Then add in the marinara sauce and simmer for 10 minutes.
4. Make 4 indentations with the back of a spoon in the sauce and drop the eggs into them. Simmer covered until the eggs reach your preferred doneness. Top with the basil and Italian parsley.
5. Serve with toasted bread. ENJOY

Easy Vegetarian zucchini fritters

Easy vegetarian zucchini fritters

Crispy, golden, and oh-so-delicious. These easy vegetarian zucchini fritters are the perfect blend of fresh zucchini, savory cheese, and a hint of garlic.

When you think of zucchini , summer might be the first season that comes to mind. But this versatile vegetable is perfect for creating delicious dishes all year long. One of my favorite ways to enjoy zucchini is by making these irresistibly crispy zucchini fritters. They’re golden, savory, and perfect as an appetizer, side dish, or a quick snack any time of the year!!!!

DO NOT PUT IMAGES IN THIS TEXT BLOCK!

Why you’ll love these easy vegetarian zucchini fritters

Crispy and delicious: the perfect blend of fresh zucchini, cheese and herbs

Easy to make: With simple ingredients and quick prep, you’ll have these fritters ready in no time.

Versatile: Great on their own, or paired with my easy marinara sauce.

These easy vegetarian zucchini fritters are a wonderful way to enjoy zucchini beyond the summer months. They’re easy,

delicious, and sure to become a staple in your kitchen. Give them a try and let me know how you like them.

Ingredients

- 2 medium zucchini washed and finely chopped
- 2 Teaspoon. salt
- 2 eggs slightly beaten
- 1/2 cup grated parmesan cheese
- 1/3 cup flour
- 1/2 cup bread crumbs
- 1 Tbsp. minced garlic
- 1/3 cup chopped onion
- 2 Tbsp. fresh chopped Italian parsley
- salt and pepper to taste
- 2 cups olive and canola blend oil for frying

Instructions

1. Chop the zucchini and sprinkle with salt. Let sit for 10 minutes to draw out the liquid. Use your hands to squeeze out as much liquid as possible
2. In a bowl combine the zucchini, and the rest of the ingredients except for the frying oil. Mix until well combined.
3. Scoop out about 2 Tbsp. of the mixture and flatten into patties
4. Heat the oil over medium high heat until medium hot.
5. Fry the fritters for 3-4 minutes per side until golden and crispy

Asparagus prosciutto ricotta tart

Asparagus prosciutto ricotta tart

Spring is around the corner, and there’s no better way to celebrate the season then with vibrant and fresh ingredients. This asparagus, prosciutto ricotta tart is the perfect dish to bring a touch of spring to your table. With it’s buttery, flaky crust and creamy ricotta filling, each bite is a blend of crisp, creamy, and savory flavors. Whether served as an appetizer, light lunch or a show- stopping side dish, this tart is as beautiful as it is delicious.

Tips for success when making asparagus, prosciutto ricotta tart

1. Keep the puff pastry cold: For the flakiest, crispiest crust , make sure your puff pastry is thawed but well – chilled before baking. Prebaking the pastry crust helps maintain the layers and prevents a soggy bottom.
2. Avoid overloading the filling: While tempting to pile on the ricotta and toppings, keep a light hand. Too much filling can weigh down the pastry and prevent it from cooking evenly. Spread the ricotta in a thin even layer and avoid over stacking the asparagus and prosciutto. This asparagus, prosciutto, and ricotta tart is a true celebration of spring flavors. With it’s crisp. flaky crust, creamy ricotta filling, and the prefect balance of tender asparagus and savory prosciutto offers a delicious blend of textures and taste. It’s an elegant

yet approachable dish that’s sure to impress, whether served at a brunch, a special gathering, or a simply treat for yourself. Give this recipe a try, and enjoy how effortlessly it comes together.

Ingredients

- 1 puff pastry sheet thawed
- 2 cups ricotta cheese
- 1/2 cup grated parmesan
- 1 egg
- 1 Tbsp. chopped Italian parsley
- 1/2 lb. cleaned, trimmed and steamed asparagus
- 2 slices prosciutto cut into thin strips
- 1 egg yolk + 1 Tbsp. water for brushing

Instructions

1. preheat your oven to 375- degrees and line a baking sheet with parchment paper
2. Thaw out the puff pastry. Then unfold the pastry onto the baking sheet
3. Gently score a 1 – inch border around the edges without cutting all the way through. Prick the center all over with a fork to prevent it from puffing up too much. Then prebake the puff pastry for 5-7 minutes or until just beginning to turn golden.
4. Make the ricotta filling in a bowl mix ricotta, parmesan, egg, parsley salt and pepper to taste. Spread the ricotta mixture evenly within the scored border on the precooked puff pastry.
5. Steam in the cleaned asparagus in boing salted water for 3 minutes drain well and pat dry. Lay the asparagus spears over the ricotta mixture.
6. Cut the prosciutto into thin strips and nestle them between the asparagus. Mix the egg yolk with the water,

brush the edges with the egg wash. Drizzle with oil olive.

7. Bake for 15-20 minutes longer.
8. Once out of the oven, sprinkle with fresh thyme. Slice and serve warm or at room temperature. ENJOY!!!

Italian sausage escarole and beans

Italian sausage escarole and beans

There’s something truly special about a pot of Italian escarole and beans with Italian sausage simmering on the stove. This dish brings me back to my childhood, where a big steaming bowl of this rustic soup could turn an ordinary meal into something comforting and delicious. Tender escarole, creamy white beans , and savory Italian sausage come together in a light flavor broth-it’s the kind of meal that feels good from the inside out. Whether you grew up with this dish or are discovering it for the the first time, I promise it will become a family favorite. Not only is it delicious it’s healthy and packed with good for you ingredients, that you probably already have on hand.

Things to know about this Italian

sausage escarole and beans

Fresh vs. canned beans: While canned beans are convenient, uses fresh beans elevates the dish with a creamy texture and rich flavor. To use fresh beans soak them overnight and cook them right in the same pot as the sausage for 10 -15 minutes then add in the escarole and cook until the escarole is tender and the beans fork tender (10 minutes longer)

Broth options: Use chicken broth for a richer flavor or vegetable broth if you prefer a lighter taste.

Spice Level: If you like extra heat use more red pepper flakes to fit your taste. If on the other hand you don’t like heat you can use mild Italian sausage and leave out the red pepper flakes.

This recipe is easily customizable. You can add a drizzle of good extra virgin olive oil for a gourmet touch, toss in some tomatoes for a touch of acidity and color, or stir in small pasta like ditalini for extra heartiness.

Italian sausage escarole and beans is a timeless dish that brings comfort and flavor to your table. Whether your enjoying it with crusty bread as a soup or a side, this recipe is sure to become a staple in your kitchen too!!!

Ingredients

- 2 Tbsp. olive oil
- 4 gloves thinly sliced garlic
- 1 /2 lb. spicy Italian sausage crumbles
- 2 Teaspoon hot pepper flakes
- 1 head escarole cleaned and chopped
- 2 cups cooked fresh cannellini beans(or 1 , 15 oz. can drained and rinsed
- 4 cups chicken stock
- Parmesan rind

- Grated parmesan for serving
- Crusty bread, for serving
- salt and pepper to taste

Instructions

1. If using fresh beans rinse and soak them in water, for at least 1 hour or overnight.
2. Brown the sausage: In a large pot or Dutch oven in the olive oil over medium high heat, brown the sausage breaking it upas it cooks
3. Add the garlic, to the sausage and cook until soft and translucent. Add in the red pepper flakes.
4. Add the chicken stock, and uncooked beans cook until the beans are almost cooked through. (About 15 minutes)
5. Add the cleaned and cut escarole, and parmesan rind and simmer or an additional 10 minutes, or until the beans are fork tender and the escarole soft.
6. Ladle the soup into bowls top with freshly grated parmesan. ENJOY!!!!!

Cheesy Italian potato croquettes

Cheesy Italian potato croquettes

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. THANKS!!!!

Ingredients

- 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

Instructions

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.

5. FOR THE COATING AND FRYING
6. Place the slightly beaten eggs in a bowl in another add the breadcrumbs, grated Pecorino Romano, and Italian parsley
7. 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.
8. In a heavy pot heat 1 inch of the oil to 350 F.
9. 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.
10. Sprinkle with additional salt if preferred and chopped Italian parsley. ENJOY!!!