

Stovetop Italian sausage and peppers

Stovetop Italian Sausage and Peppers

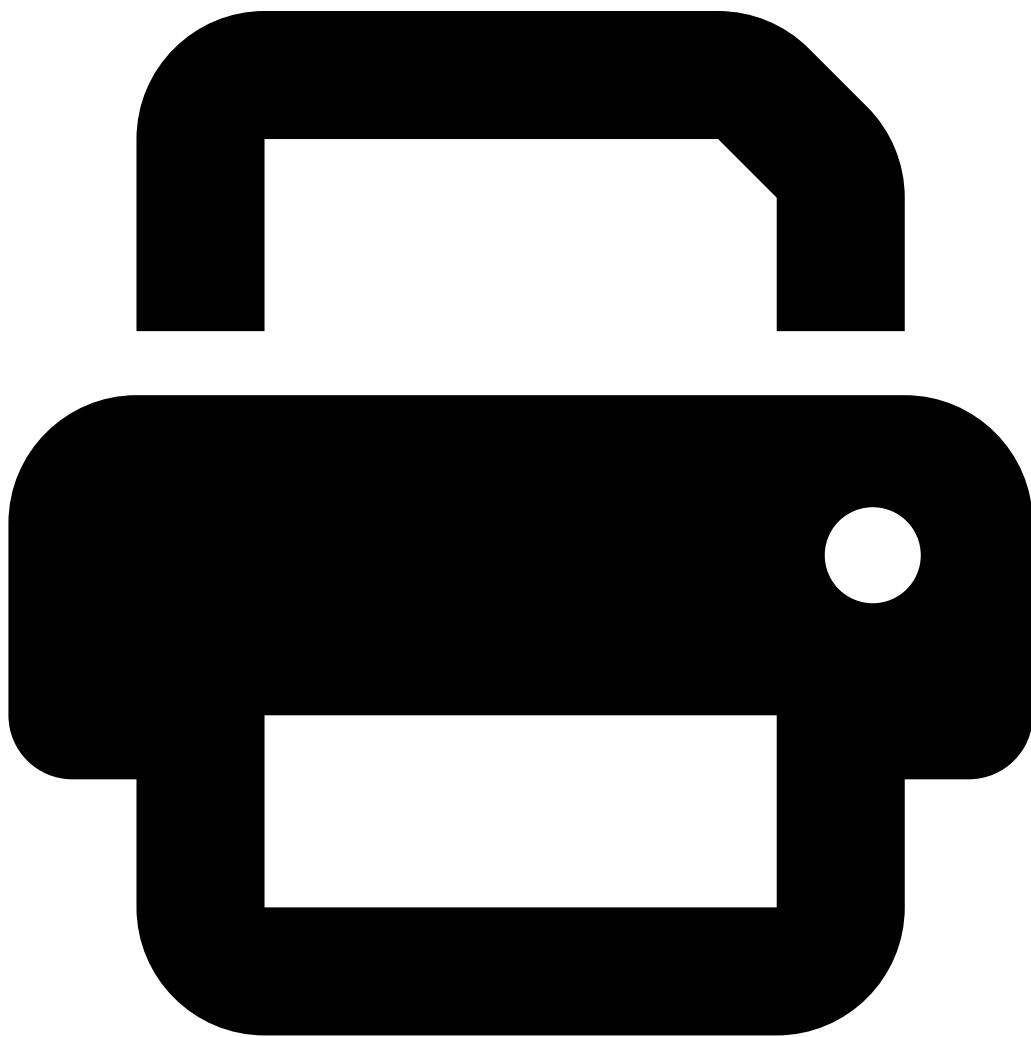
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There's nothing quite like the irresistible smell of Italian sausage sizzling alongside vibrant bell peppers and sweet onions. This classic Italian-American dish is simple, hearty, and full of flavor, yet it comes together in one pan with minimal effort.

Sausage and peppers has long been a staple in Italian-American kitchens, often making an appearance at family gatherings, celebrations, holidays, and Sunday dinners. The combination of savory, juicy Italian sausage, sweet onions, and tender peppers is one of those timeless pairings that never goes out of style.

What I love most about this recipe is its simplicity. You only need a handful of everyday ingredients to create a satisfying meal that feeds the whole family without spending hours in the kitchen. It's also budget-friendly and incredibly versatile. Serve it with crusty Italian bread, spoon it over pasta, or

enjoy it on its own for an easy weeknight dinner.

It's the kind of simple, comforting food that tastes like it came straight from an Italian-American family kitchen—and sometimes, those are the best recipes of all.

Why you will love this stovetop Italian sausage and peppers

Authentic Italian flavor: Italian sausage , pairs perfectly with tender bell peppers and caramelized onions.

Quick and Easy: If you been following along you know I'm all about quick and easy. Ready in under 30 minutes with minimal ingredients, this is a great go-to meal for busy weeknights.

Versatile: serve it as a hearty main dish, tucked into a hoagie roll, or over pasta for a complete meal.

One -pan wonder: less cleanup means more time enjoying your meal and family .

Make it your Own: Looking to put your own spin on this classic Dish? Add a sprinkle of red pepper flakes for extra heat, or a splash of balsamic vinegar for a touch of tang. You can also melt some provolone cheese over the top for a gooey cheesy twist.

This classic stovetop Italian sausage and peppers recipe is proof that simple ingredients can create the most comforting and delicious meals. Give a try and enjoy the taste of Italy at home. BUON APPETITO!!!!

Stovetop Italian Sausage and Peppers



Stovetop Italian Sausage and Peppers is a classic Italian-American comfort food made with juicy Italian sausage, colorful bell peppers, and sweet onions, all cooked together in one skillet until tender and beautifully caramelized. It's an easy, budget-friendly meal that comes together on the stovetop with just a handful of simple ingredients. Serve it with crusty Italian bread, over pasta, or enjoy it on its own for a hearty weeknight dinner or casual family meal.

- 2 Tbsp. olive oil
- 4 links Italian sausage mild or spicy or a combination of both
- 1 red and 1 green cleaned and sliced into thin strips
- 1 thinly sliced onion
- 1 Tbsp. minced garlic
- 1/2 cup white wine
- 1/2 cup balsamic vinegar
- Salt and pepper to taste

1. Heat the oil in a large skillet over medium high heat. Add the sausage and brown on all sides, about 7 – 10 minutes . Remove and set aside.
2. In the same skillet , add the onions, and peppers and cook until soft . Deglaze the pan with the wine, wait until absorbed before proceeding.

3. You can slice the sausage into thick pieces or leave it whole, then return it back to the pan . Add the garlic, and balsamic vinegar and stir everything together. Cook for an additional 15-20 minutes until the sausage is fully cooked through and the flavors are well combined.
4. Season with salt and pepper to taste. Top with fresh Italian parsley, if desired.

Main Course

Italian

Stovetop Italian Sausage and Peppers,

creamy lemon parmesan
zucchini orzo

Creamy Lemon Parmesan
Zucchini Orzo

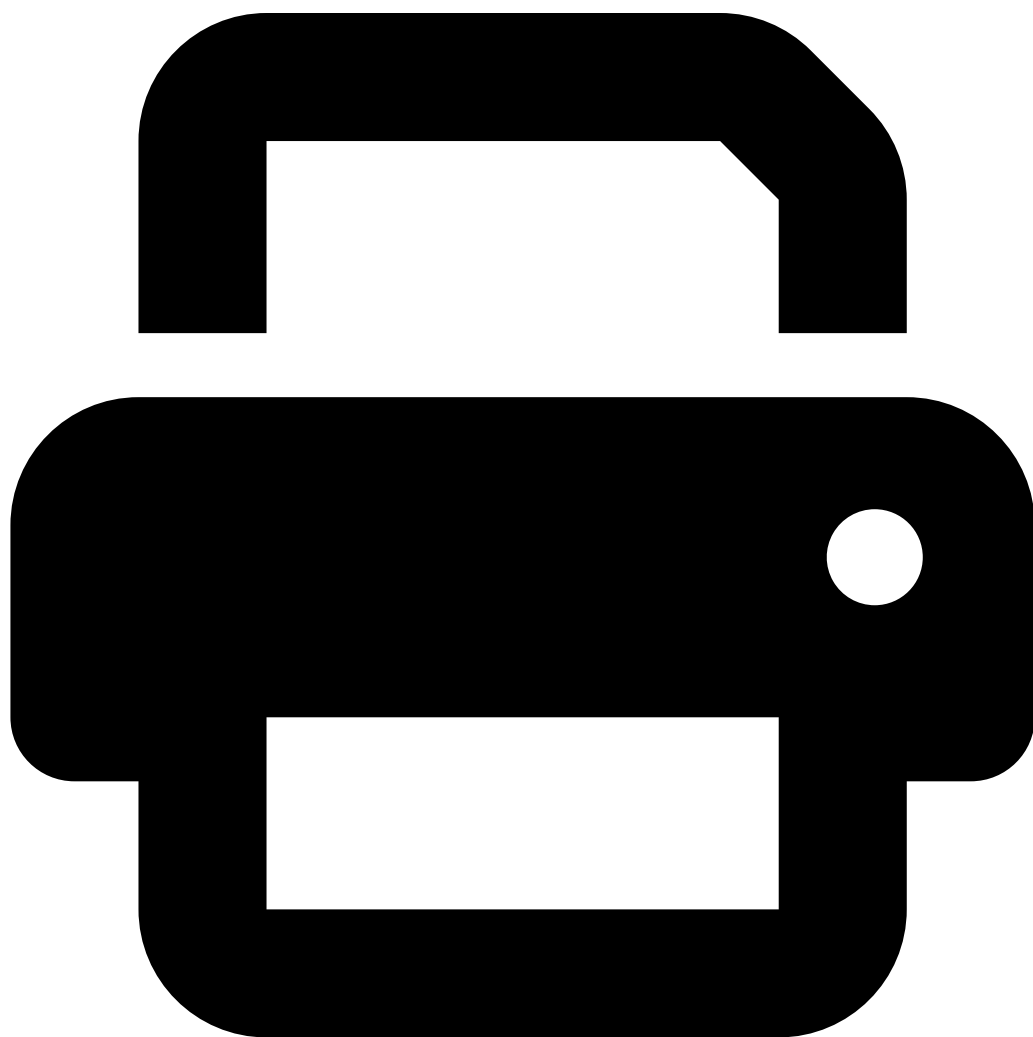
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If your looking for a quick and easy weeknight dinner that's full of fresh flavors, this creamy lemon parmesan zucchini orzo is just what you need. Made entirely in one pan, it's a fuss-free dish that's perfect for busy worknights or when your craving 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.

Creamy Lemon Parmesan Zucchini Orzo



Creamy Lemon Parmesan Zucchini Orzo is a bright and comforting one-pan dish that brings together tender zucchini, delicate orzo, fresh lemon, and savory Parmesan cheese. The orzo cooks right in the pan, creating a naturally creamy texture without needing a heavy sauce, while lemon adds a fresh, vibrant

finish. It's an easy Italian-inspired side dish or light vegetarian meal that comes together with simple ingredients and makes a delicious way to use fresh summer zucchini.

- 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

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 10 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.

Main Course, Side Dish

Italian

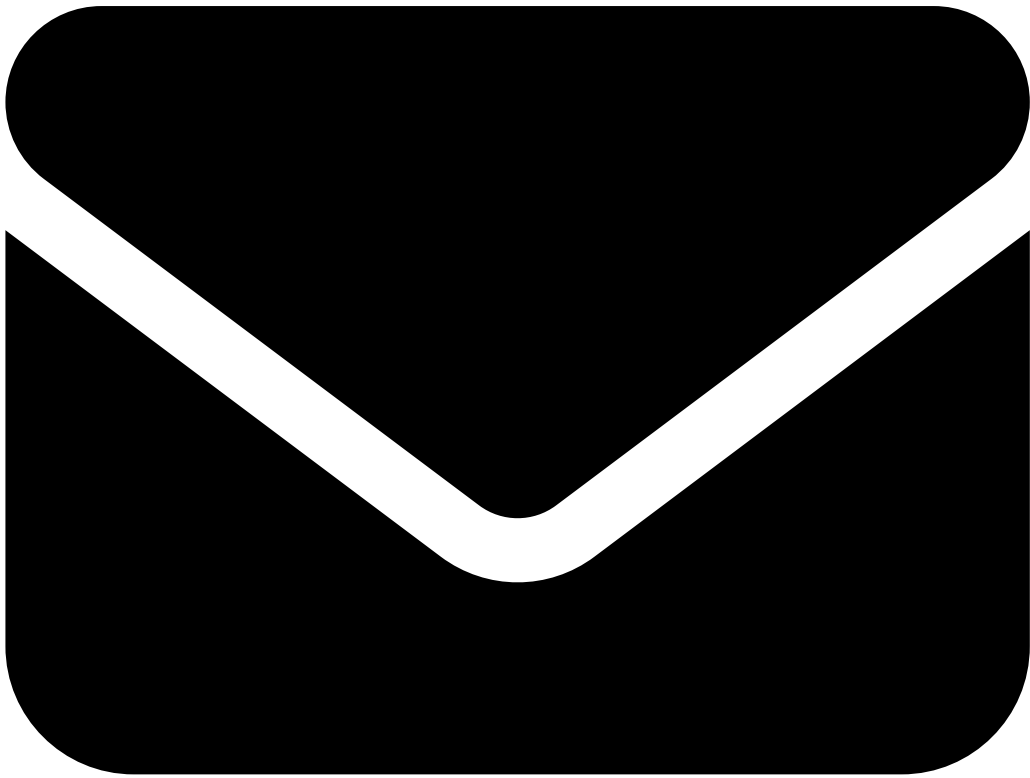
Creamy Lemon Parmesan Zucchini Orzo

Easy stove top eggplant caponata

Easy Stove Top Eggplant Caponata

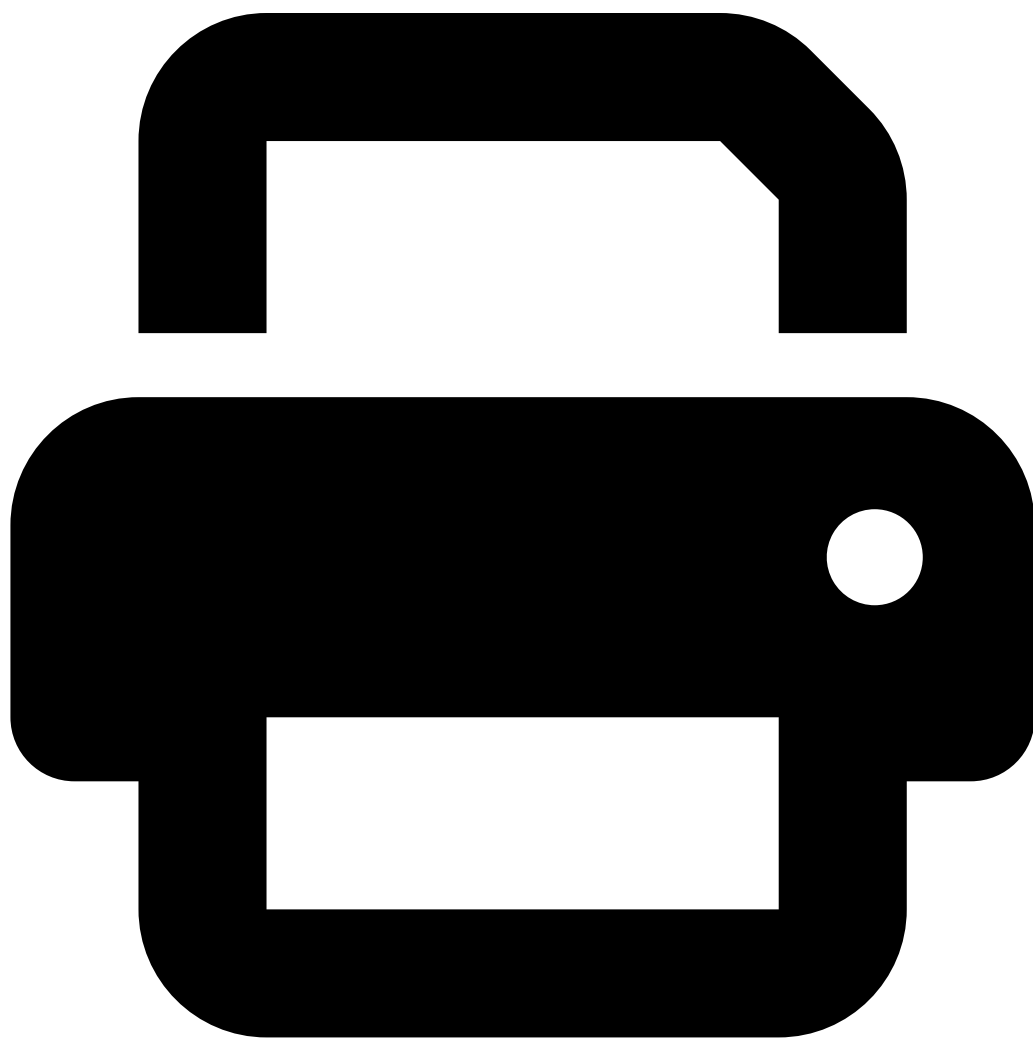
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Stove top Eggplant caponata is an easy to make classic Italian dish that's packed with chunks of eggplant, tomatoes, onions and herbs. It can be enjoyed as a dip, with bruschetta, a side dish, great served over grilled meats, or served as a pasta sauce. 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.

Easy Stove Top Eggplant Caponata



Easy Stovetop Eggplant Caponata is a classic Sicilian-inspired dish made with tender eggplant, tomatoes, olives, capers, onions, and fresh herbs, all simmered together until the

flavors are rich and beautifully balanced. With its signature sweet-and-tangy flavor, caponata is delicious served warm, at room temperature, or chilled. Enjoy it as an antipasto with crusty Italian bread, a side dish alongside grilled meats or fish, or spoon it over pasta for a heartier meal. It's a simple, rustic recipe that makes the most of fresh summer eggplant.

- 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

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.

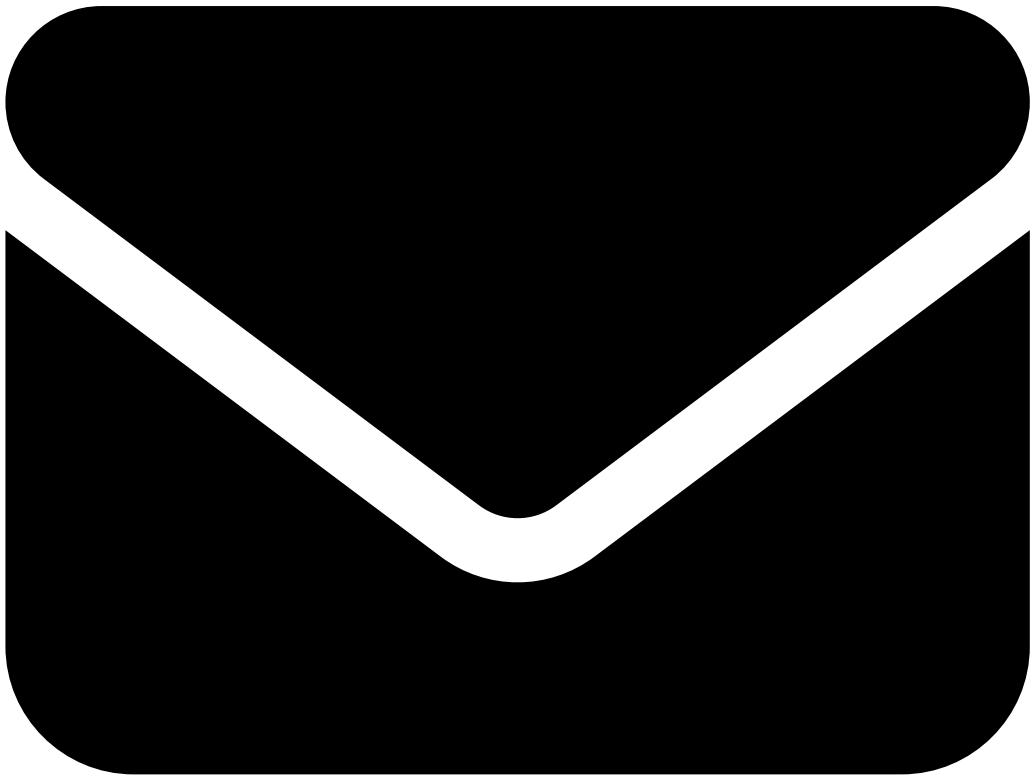
Appetizer, Side Dish
Italian
Sicilian Eggplant Caponata,

Classic Italian vegetarian stuffed artichokes

Classic Italian Vegetarian Stuffed Artichokes

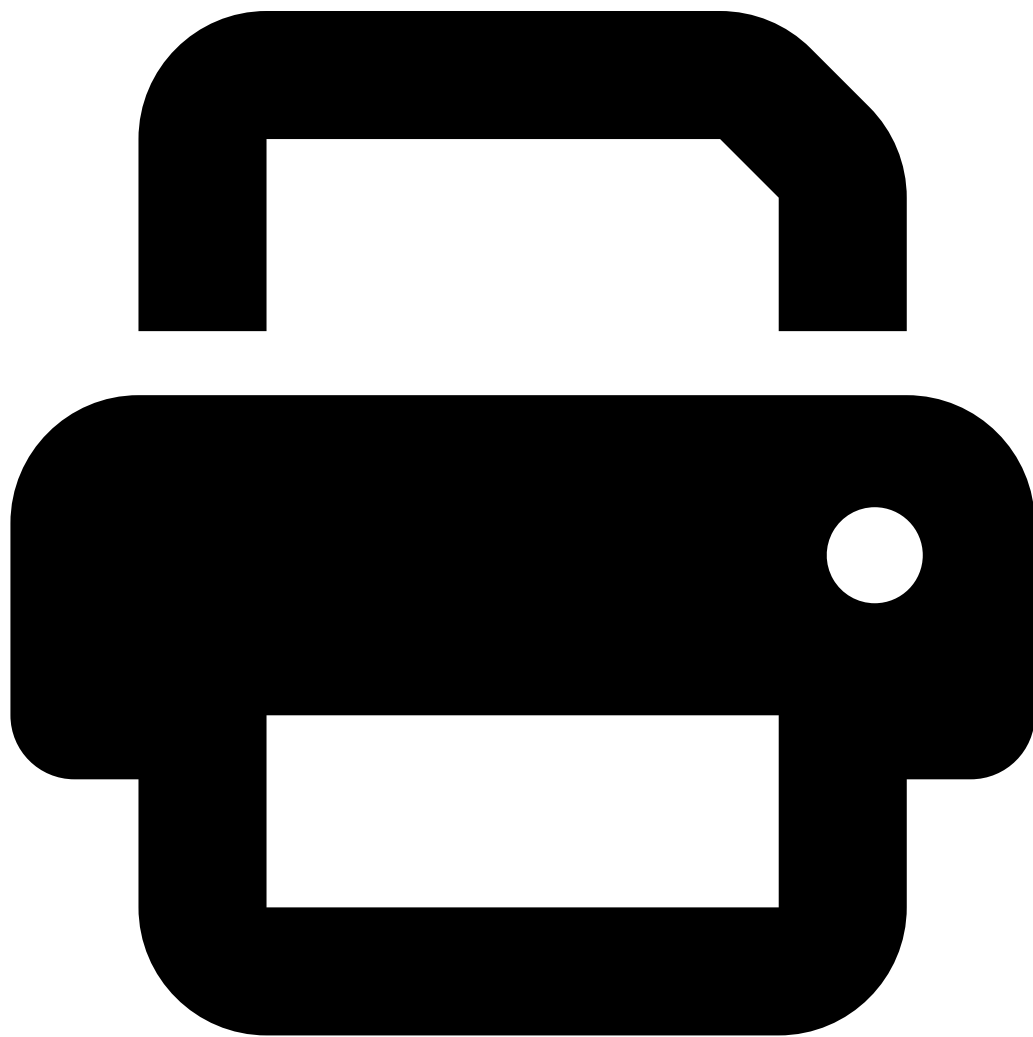
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If you're looking for a delicious and authentic Italian appetizer, these classic Italian vegetarian stuffed artichokes are a must-try! Tender, steamed artichokes are filled with a savory breadcrumb mixture packed with Parmesan cheese, garlic, and fresh 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.

Classic Italian Vegetarian Stuffed Artichokes



Tender artichokes stuffed with a simple Italian mixture of seasoned breadcrumbs, garlic, parsley, Parmesan cheese, and olive oil, then baked until golden and tender. A classic vegetarian Italian side dish that makes the most of fresh artichokes.

- 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

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.

Make the Filling:

1. In a large bowl, combine the breadcrumbs, Parmesan cheese, minced garlic, parsley, salt, pepper, and red pepper flakes.
2. Drizzle in the olive oil and mix until the breadcrumbs

are evenly coated and slightly moist.

Stuff the Artichokes:

1. Drain the artichokes and pat them dry.
2. Spoon the breadcrumb mixture into the center and between the leaves. Pack the stuffing in gently, but don't overfill.

Cook the Artichokes:

1. Place the stuffed artichokes in a large pot or Dutch oven.
2. Pour the broth into the bottom of the pot to about 1 inch deep.
3. Drizzle a little olive oil over the tops.
4. Cover and simmer on low heat for 40- 50 minutes, adding more broth if needed. The artichokes are done when the leaves pull away easily.

Serve:

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

Main Course, Side Dish

Italian

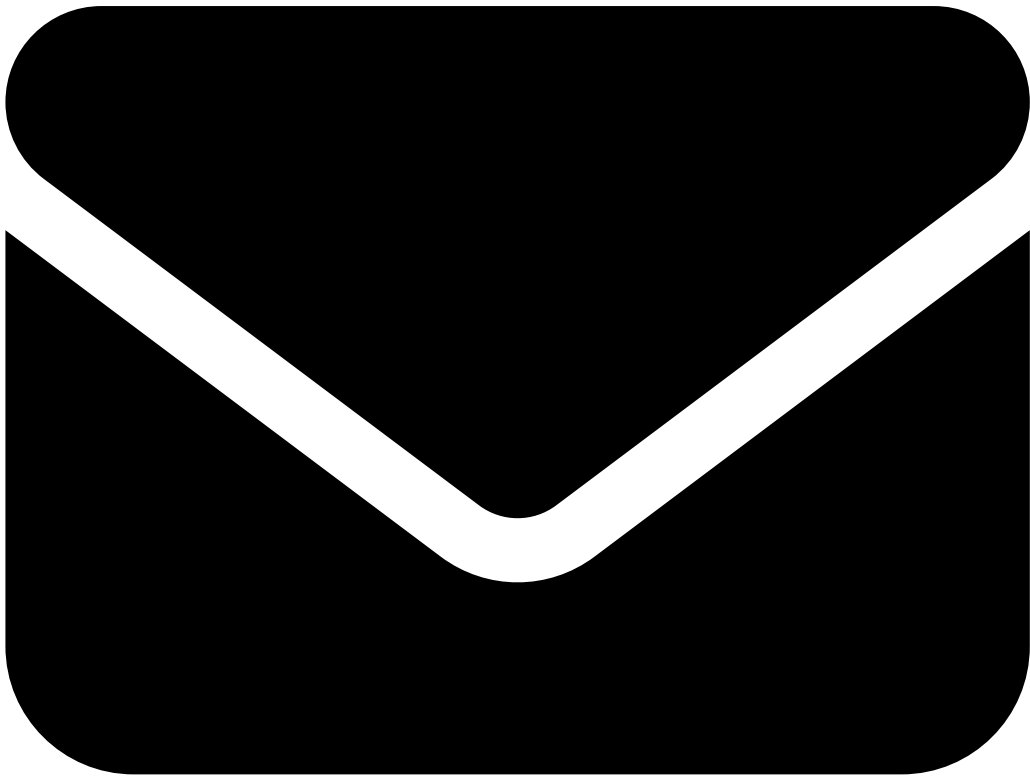
Italian stuffed artichokes, vegetarian

Fluffy lemon ricotta pancakes

Fluffy Lemon Ricotta Pancakes

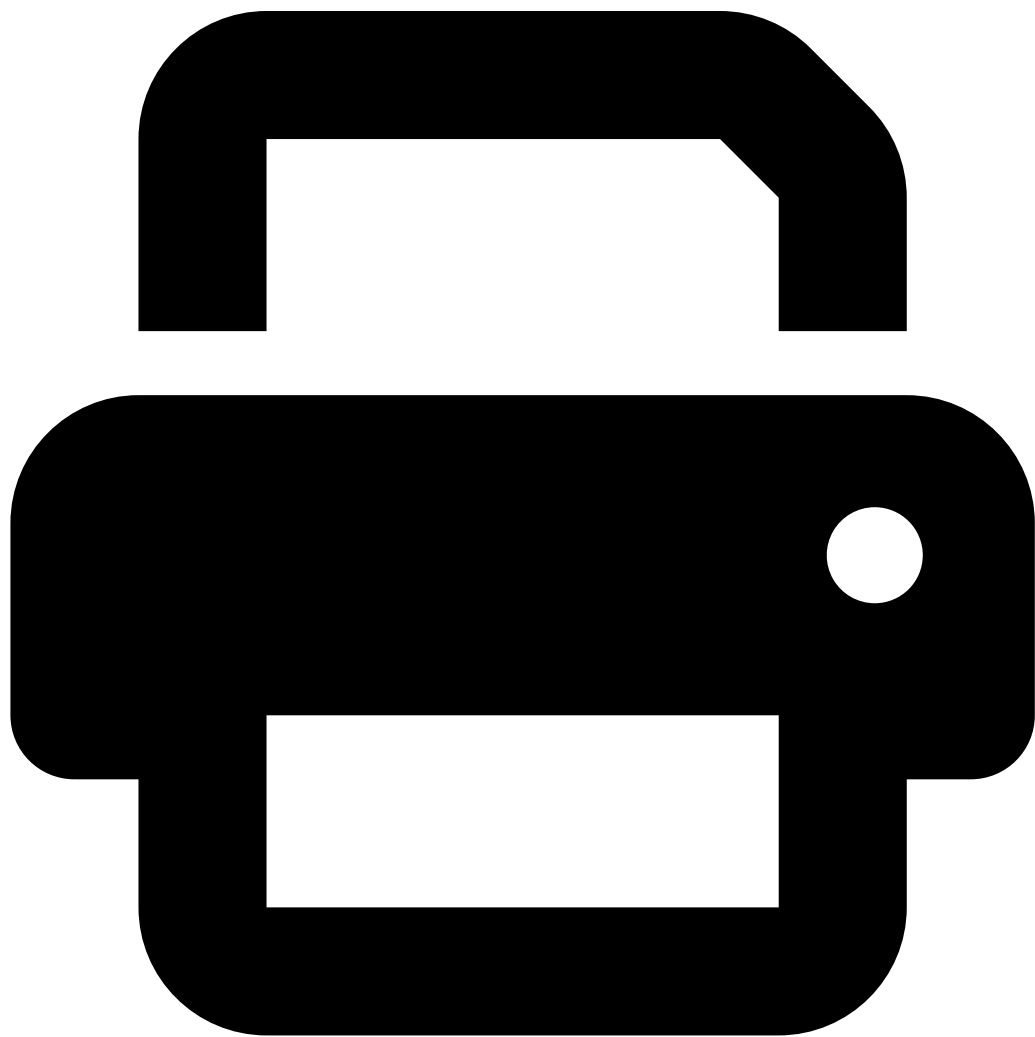
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Bright, zesty, and melt-in- your mouth delicious! These fluffy lemon ricotta pancakes are the perfect way to start your day. Nothing says brunch perfection like a stack of soft, fluffy lemon ricotta pancakes. With their light texture, hint of citrus, 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!

Fluffy Lemon Ricotta Pancakes



These Fluffy Lemon Ricotta Pancakes are light, tender, and filled with fresh lemon flavor. Creamy ricotta gives the

pancakes a soft, airy texture, while lemon zest and juice add a bright, refreshing finish. Easy enough for a weekend breakfast and special enough for brunch.

- 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

1. In a bowl whisk together flour, sugar, baking powder and baking soda
2. In another bowl whisk 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.

Breakfast

Italian

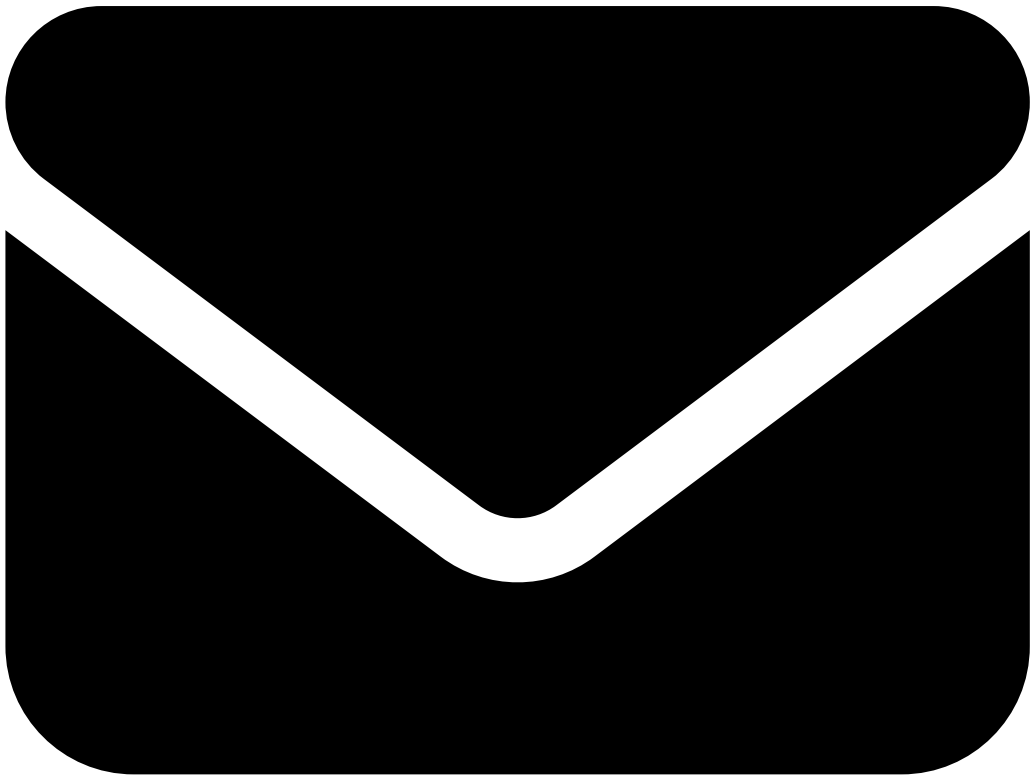
lemon ricotta pancakes,

layered potato, prosciutto and cheese slices

Layered Potato, Prosciutto and Cheese Slices

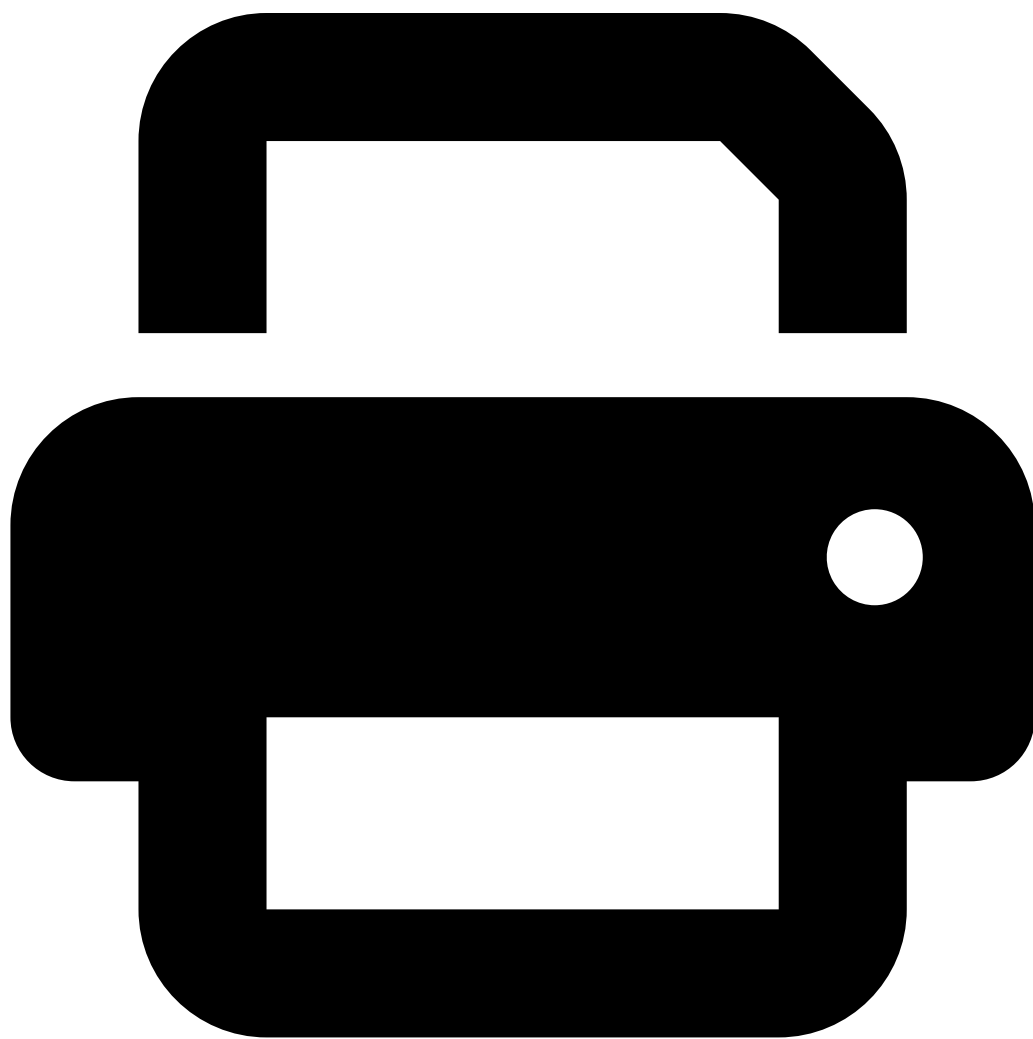
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If you love crispy, cheesy, and savory bites, these crispy layered potato, prosciutto, and cheese slices are about to become your new favorite dish. Perfect as an appetizer, side dish or even a light lunch, this easy -to-make recipe layers thinly sliced 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!!!!

Layered Potato, Prosciutto and Cheese Slices



Layered Potato, Prosciutto and Cheese Slices are a simple Italian-inspired side dish made with thinly sliced potatoes, savory prosciutto, and layers of melted cheese. Crispy around the edges and tender in the center, this comforting dish is easy enough for a weeknight and elegant enough for entertaining.

- 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

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 or 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.

Appetizer, Main Course, Side Dish

Italian

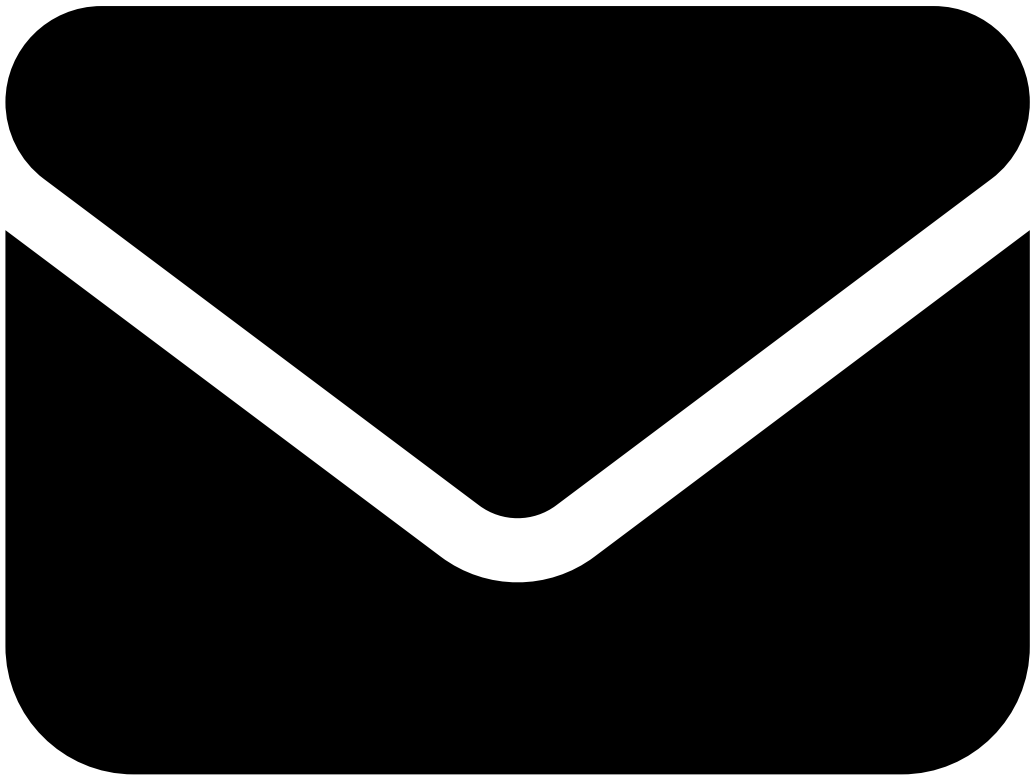
layered potato recipe, potato prosciutto and cheese,

Spicy eggs in Purgatory

Spicy Eggs in Purgatory

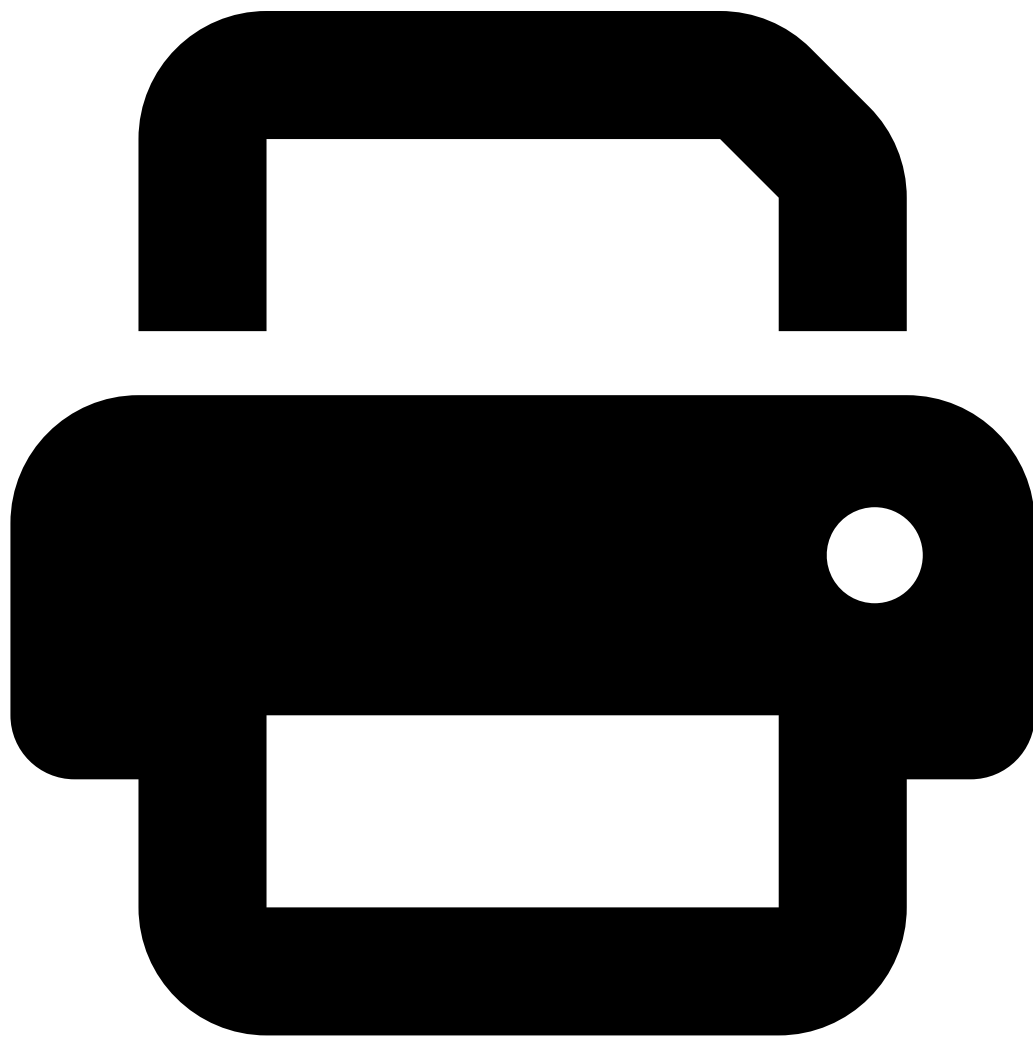
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Spicy eggs in purgatory is a dish that perfectly balances simplicity and bold flavors. This traditional Italian recipe features eggs poached in a rich, garlicky tomato sauce with a touch of heat. It's an easy one-pan meal that's perfect for breakfast,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

Spicy Eggs in Purgatory



Spicy Eggs in Purgatory is a simple Italian-inspired dish of eggs gently cooked in a rich, spicy tomato sauce with garlic and herbs. Perfect for breakfast, brunch, or an easy meatless dinner, especially with crusty bread for soaking up the sauce.

- 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

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.

Simmer the tomato sauce until slightly thickened before adding the eggs so the eggs cook gently without becoming watery.

Breakfast, Main Course

Italian

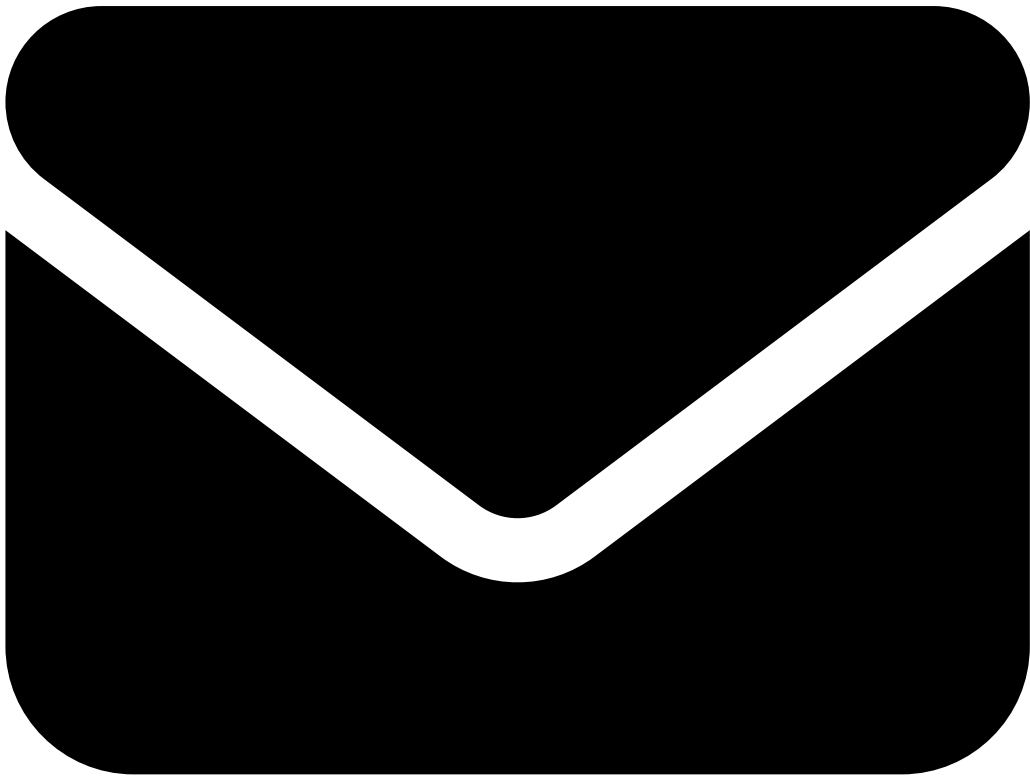
spicy eggs in purgatory,

Easy Vegetarian zucchini fritters

Easy Vegetarian Zucchini Fritters

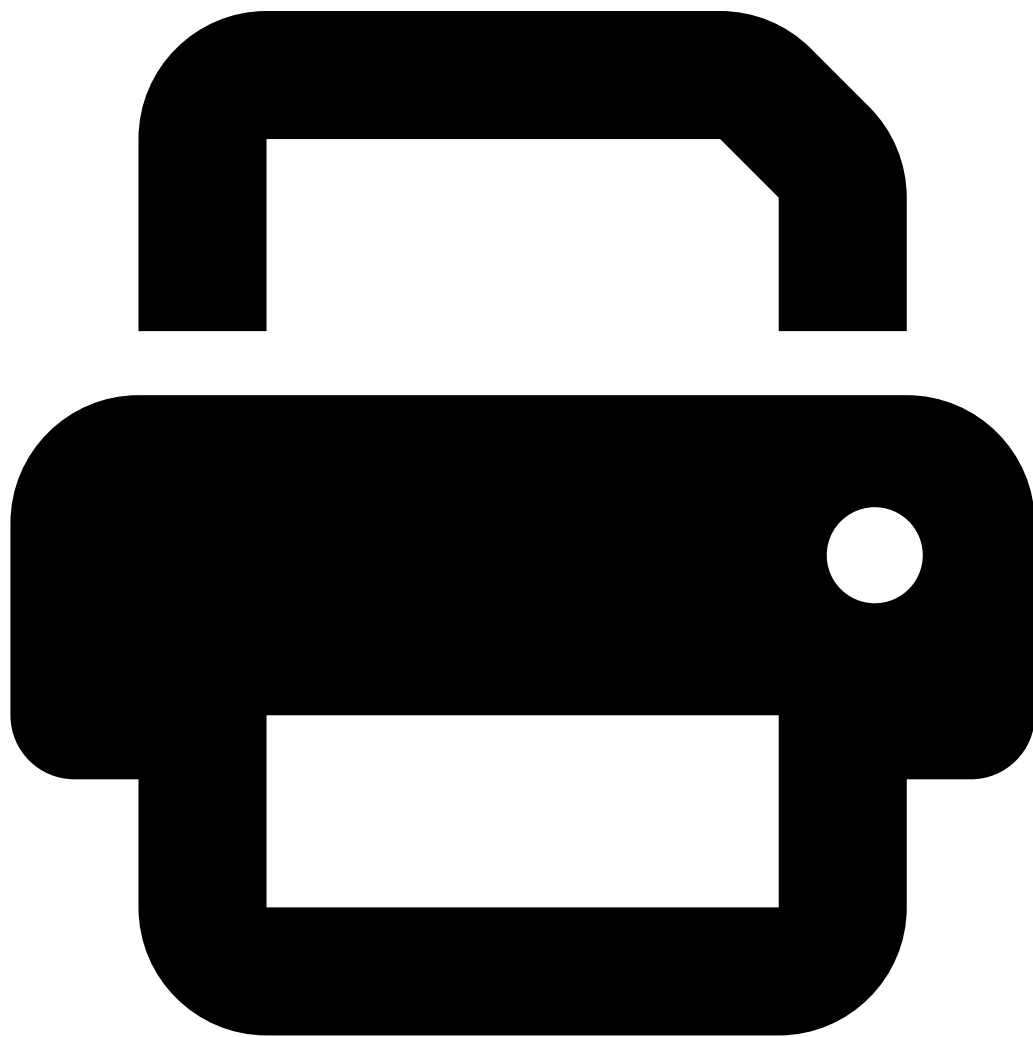
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Crispy, golden, and oh-so-delicious. These easy vegetarian zucchini fritters are the perfect blend of fresh zucchini, savory cheese, and a hint of garlic.

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!!!!

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.

Easy Vegetarian Zucchini Fritters



These easy vegetarian zucchini fritters are crisp on the outside, tender inside, and packed with fresh zucchini and savory flavor. They're simple to make and perfect as an appetizer, side dish, light lunch, or meatless meal.

- 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

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

Squeeze as much moisture as possible from the grated zucchini before mixing the batter. This helps the fritters brown nicely and keeps them crispy.

Appetizer, Main Course, Side Dish

Italian

vegetarian zucchini fritters, easy

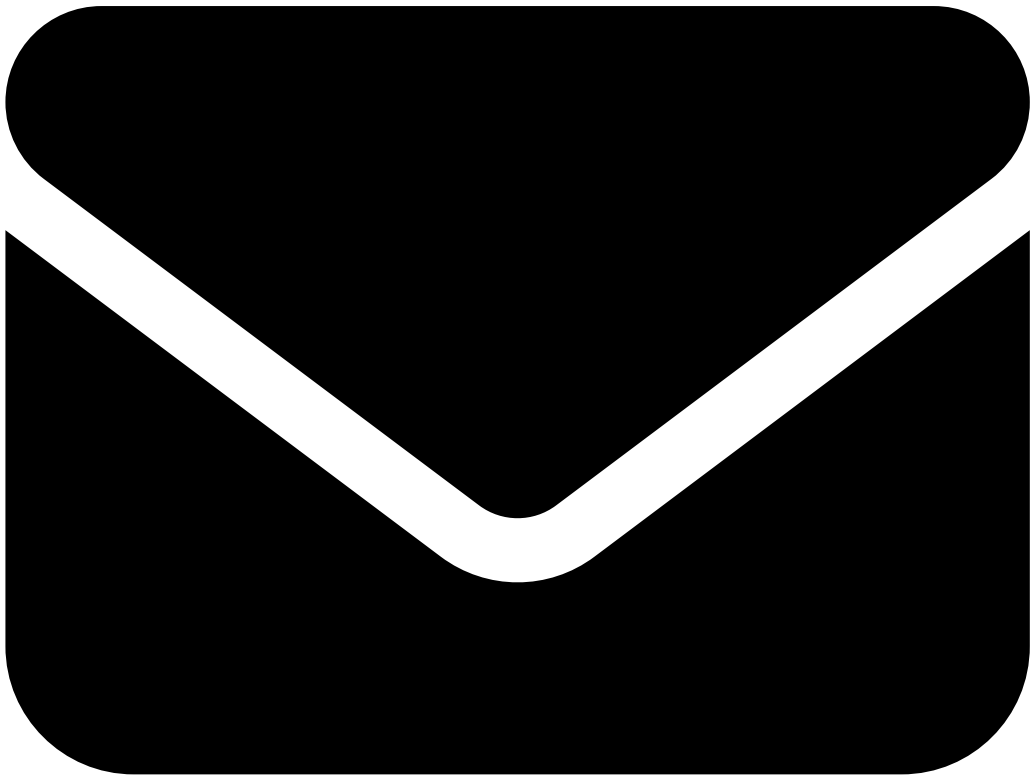
Asparagus prosciutto ricotta tart

Asparagus Prosciutto Ricotta Tart

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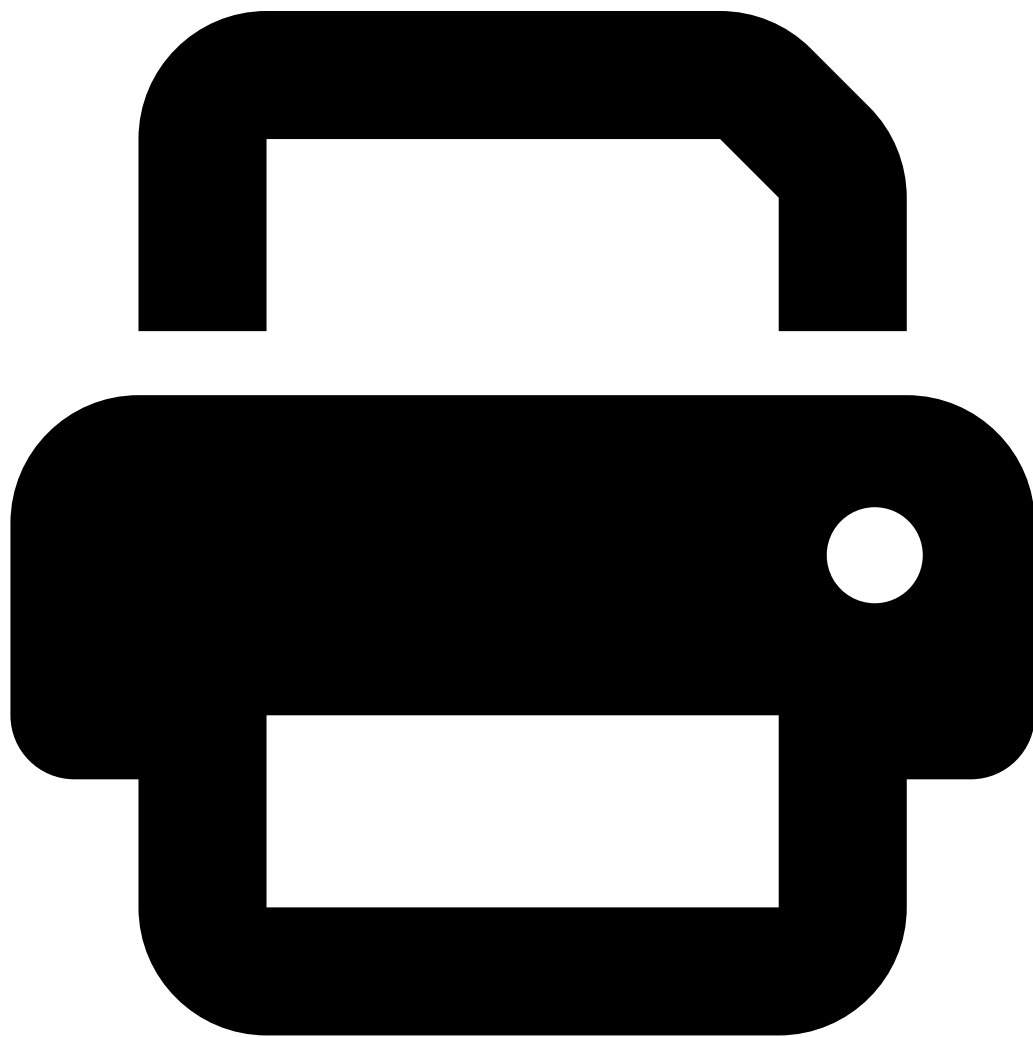
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Spring is around the corner, and there's no better way to celebrate the season than with vibrant and fresh ingredients. This asparagus, prosciutto ricotta tart is the perfect dish to bring a touch of spring to your table. With its buttery, flaky crust 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.

Asparagus Prosciutto Ricotta Tart



This savory asparagus, prosciutto, and ricotta tart combines creamy ricotta, tender asparagus, and salty prosciutto on a crisp, golden pastry crust. It's an elegant yet easy Italian-inspired dish perfect for brunch, lunch, or entertaining.

- 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

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 boiling 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.

Blanch the asparagus briefly before adding it to the tart to ensure it becomes perfectly tender without overcooking the pastry.

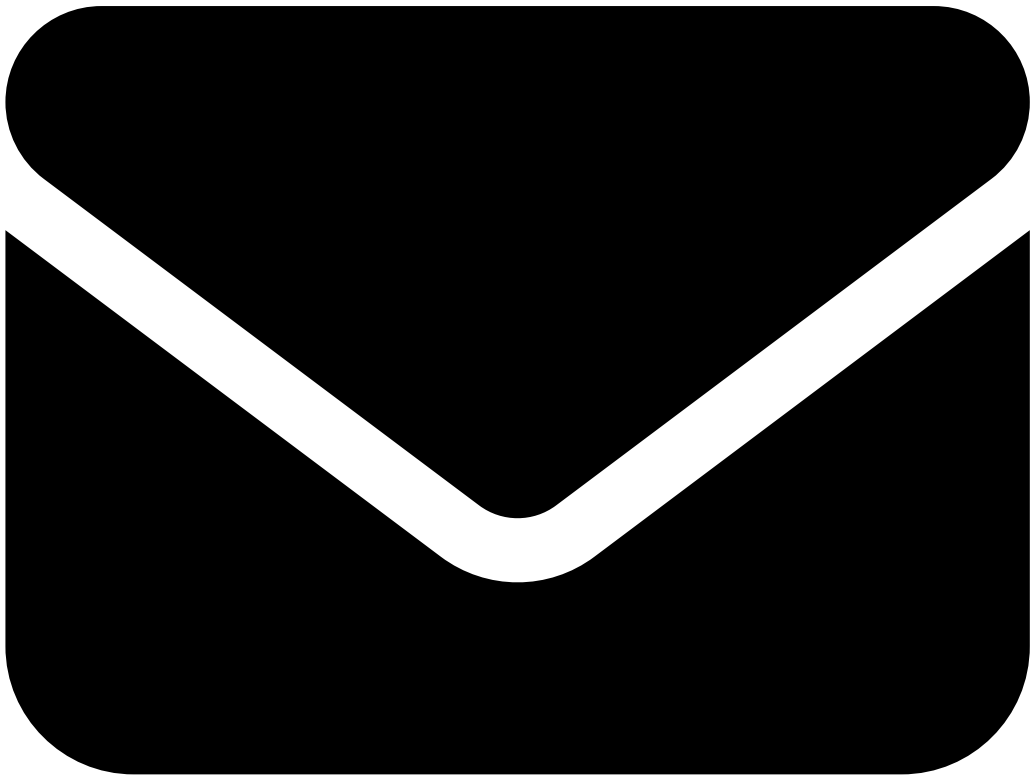
Appetizer, Main Course, Side Dish
Italian

Italian sausage escarole and beans

Italian Sausage Escarole and Beans

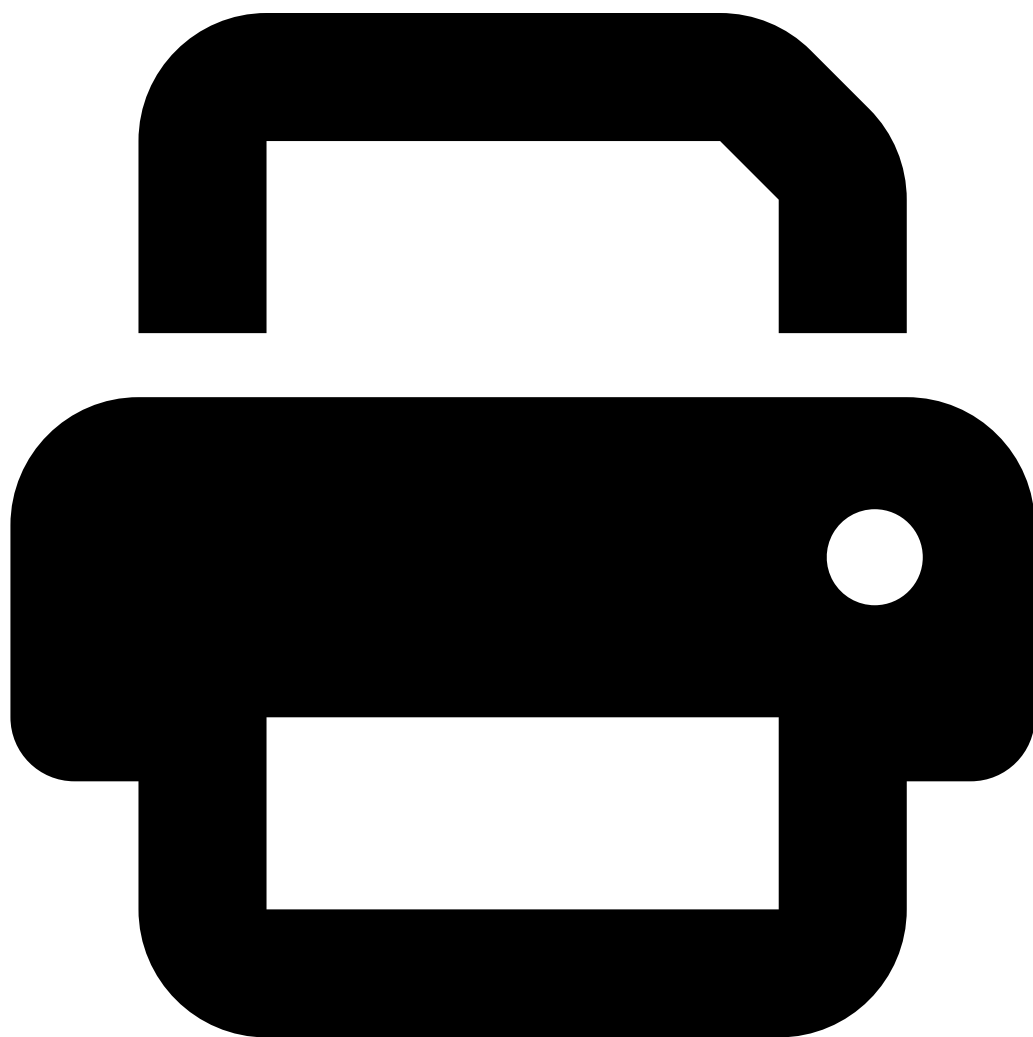
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There's something truly special about a pot of Italian escarole and beans with Italian sausage simmering on the stove. This rustic soup takes me right back to my childhood, when a big steaming bowl of it could turn an ordinary meal into something warm, comforting, and deeply satisfying.

Tender escarole, creamy white beans, and savory Italian sausage simmer together in a light, flavorful broth, creating a simple meal that feels like home. It's hearty without being heavy and made with wholesome, everyday ingredients you may already have in your kitchen.

Whether this soup brings back memories from your own childhood or you're discovering it for the first time, it's the kind of old-fashioned Italian comfort food that quickly becomes a family favorite.

Things to know about this Italian sausage escarole and beans

Fresh vs. canned beans: While canned beans are convenient, using 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 you're enjoying it with crusty bread as a soup or a side, this recipe is sure to become a staple in your kitchen too!!!

Italian Sausage Escarole and Beans



Italian Sausage Escarole and Beans is a rustic Italian soup made with savory Italian sausage, tender escarole, creamy white beans, and a light, flavorful broth. It's hearty, comforting, and an easy one-pot meal that's perfect for a cozy family dinner.

- 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

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 up as 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 for 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.

For the best flavor, brown the Italian sausage well before adding the remaining ingredients. The browned bits left in the pot add extra flavor to the broth.

Appetizer, Main Course, Side Dish

Italian

Italian sausage escarole and beans