

Light & Fresh Italian Recipes for Summer

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When the weather warms up, the way I cook shifts right along with it. I'm not looking for anything heavy or overcomplicated—I want food that feels fresh, simple, and full of flavor without spending all day in the kitchen.

That's what Italian cooking does best this time of year. A few good ingredients—olive oil, garlic, lemon, fresh herbs—come together to make something that feels complete without doing too much.

These are the **light Italian recipes for warm weather** that I come back to again and again.

Orzo with Summer vegetables

Some meals just feel easy—especially when they come together

in one pan. This one-pan orzo with summer vegetables is one of those simple, feel-good recipes that checks all the boxes: quick to make, minimal cleanup, and full of fresh summer flavor.[GO TO RECIPE](#)

Shrimp Spaghetti with Tomato Basil Sauce

This Shrimp Spaghetti with Tomato Basil Sauce is a simple, fresh pasta dish made with sautéed shrimp, juicy summer tomatoes, garlic, and plenty of fragrant basil. The sauce is created right in the pan by combining the tomato juices with starchy pasta water and a generous handful of grated parmesan, giving you a light flavorful coating that clings to the pasta.[GO TO RECIPE](#)

Authentic Pasta al Limone (Italian Lemon Pasta)

Authentic Pasta al Limone made the Italian way—no cream, just lemon, butter, cheese, and pasta water for a silky, bright, and easy lemon pasta recipe.

[GO TO RECIPE](#)

Authentic Pasta Portofino

Inspired by the coastal village of Portofino, this dish brings together the bold freshness of basil, the sweetness of ripe tomatoes, and the richness of good olive oil. It's often described as a cross between a tomato sauce and Pesto alla Genovese—but simpler, looser, and meant to taste like summer.

No cream. No mozzarella. Just real ingredients, handled the right way.

[GO TO RECIPE](#)

Tubettini Pasta Salad (Italian pasta fredda)

This authentic Italian tubettini pasta salad is loaded with fresh mozzarella, tomatoes, and savory Italian meats, all tossed in a simple olive oil dressing. The perfect light and flavorful summer pasta fredda for gatherings, picnics, or easy weeknight meals.

[GO TO RECIPE](#)

Authentic Italian Stuffed Tomatoes with Rice and Potatoes (Roman Recipe)

Authentic Italian stuffed tomatoes filled with rice, garlic, and basil, roasted with potatoes until tender and flavorful—just like in Rome.

[GO TO RECIPE](#)

Best Cod Francese Recipe – in 30 Minutes

A lightly battered, pan-fried cod fillet in an elegant lemon, butter and white wine sauce. It's similar to chicken piccata—but without the capers and with a velvety, lemon-butter sauce. Ready in less than 30 minutes.[GO TO RECIPE](#)

Air fryer salmon Skewer Italian Spiedini

This air fryer salmon skewer Italian spiedini recipe uses simple ingredients you probably already have at home. Salmon is so versatile, it can be cooked in so many different ways. No air fryer? No problem, these salmon spiedini can be baked, grilled or pan-fried. And the best part is they can be on your table in minutes.[GO TO RECIPE](#)

Lemon Cod Piccata (Light Italian Seafood Dinner)

Light and flavorful **Cod Lemon Piccata** made with pan-seared

cod, lemon, butter, capers, and white wine. A quick Italian seafood dinner ready in 30 minutes.[GO TO RECIPE](#)

Easy chicken piccata

This Easy Chicken Piccata Recipe is so easy and quick, its perfect for family weeknight meals, but fancy enough for weekend dinner with friends.

Melt in your mouth chicken breast in a light creamy, lemony sauce made this recipe a restaurant favorite, I simplified the recipe for the home cook, no worries none of the flavor is lost.[GO TO RECIPE](#)

Caprese stuffed chicken breast

this caprese stuffed chicken breast with asparagus is a must-try. Juicy chicken breast are packed with the classic flavors of caprese- fresh mozzarella, ripe tomatoes and fragrant basil – along with tender asparagus for a wholesome . satisfying dish that's easy to make and delicious.[GO TO RECIPE](#)

Italian roasted lemon chicken and potato

This Italian roasted lemon chicken dinner is incredibly easy to make because it requires minimal prep, simple ingredients and a hands – free cooking method. The seasoning is as straightforward as mixing olive oil. lemon juice. garlic and herbs, then rubbing it into the chicken. There's no complicated marinating or advanced techniques- just a few minutes of prep and the oven does the rest.[GO TO RECIPE](#)

Air fryer Chicken spiedini

Air fryer parmesan chicken spiedini are Italy's version of skewers or kabobs. In this spiedini recipe boneless, skinless chicken thighs are marinated in a blend of Italian spices, cooked in the air fryer, and basted with a delicious garlic, parmesan butter sauce.[GO TO RECIPE](#)

Easy Italian Vinaigrette Recipe (Better Than Store-Bought)

Homemade Italian vinaigrette made with simple pantry ingredients. Fresh, budget-friendly, and better than store-bought—ready in minutes.

[GO TO RECIPE](#)

Watermelon Cucumber Feta Salad

When the weather warms up and watermelon starts showing up in every market bin, I can't help but crave this bright and refreshing salad. This **Watermelon Cucumber, feta salad with and Lemon-Honey Dressing** is one of my go-to dishes during the warmer months. It's light, vibrant, and incredibly refreshing—with just the right balance of sweet, salty, and tangy.

[GO TO RECIPE](#)

If you're looking for easy summer meals that don't feel heavy, this is a great place to start. Mix a light pasta with a fresh salad or something grilled, and you have a complete meal without overthinking it.

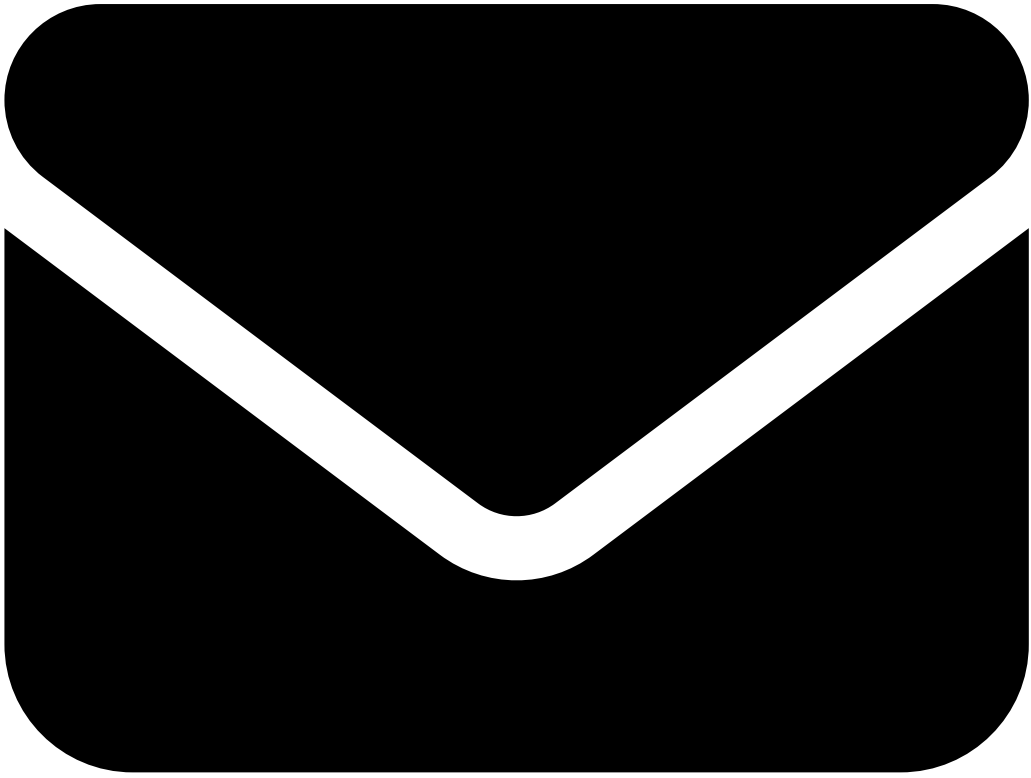
You can find all the full recipes linked above, along with more Italian-inspired dishes on the blog to keep your summer cooking simple and full of flavor.

Thin No-Knead Focaccia Rolls (Light & Crispy)

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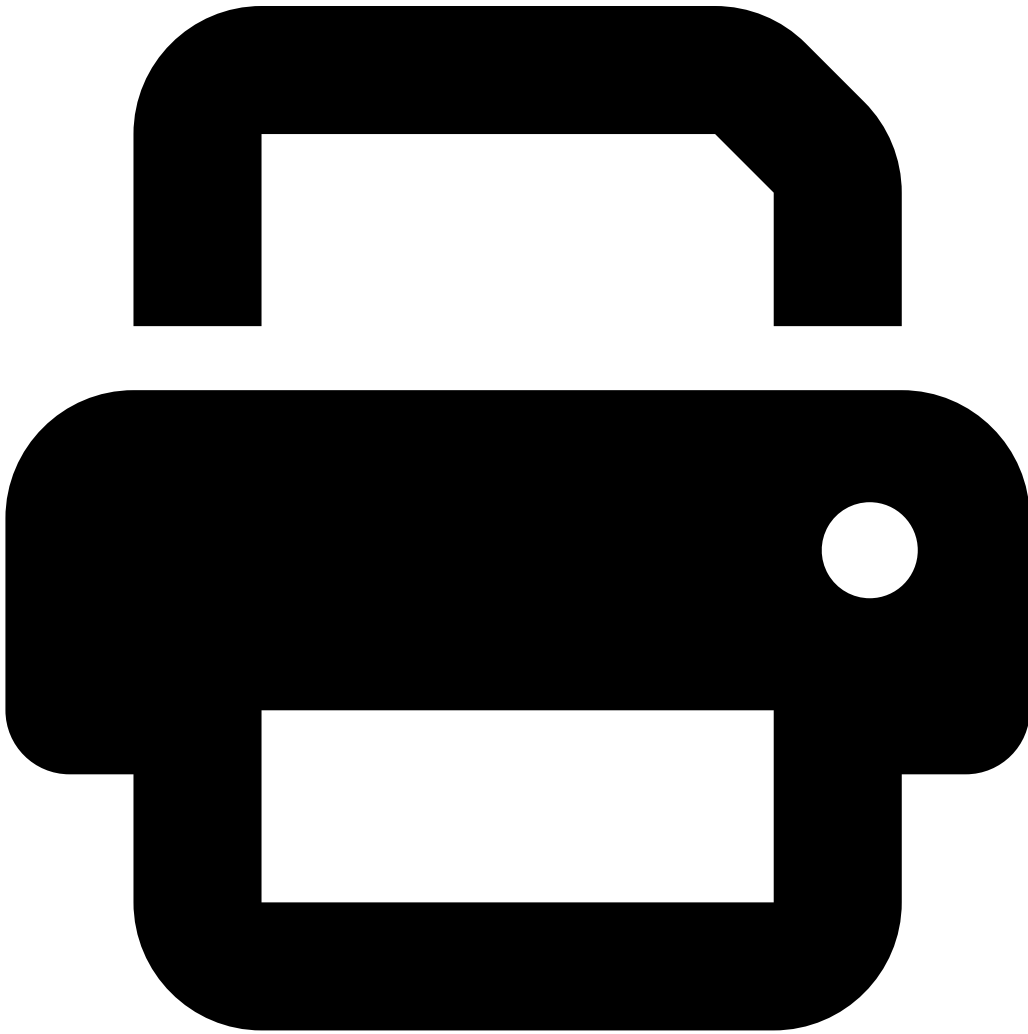
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After years of making focaccia in restaurant kitchens, I got used to the classic version—rich with olive oil, thick, and deeply golden. But at home, I started leaning toward something simpler.

These thin focaccia rolls are exactly that.

No kneading, no heavy oil, just flour, water, yeast, a touch of honey, and a technique that does all the work for you. The stretch-and-fold method builds structure without effort, creating a dough that bakes up light, slightly crisp, and incredibly versatile.

They're thinner than traditional focaccia, a little more understated, and perfect when you want the flavor of fresh bread without the richness of a heavily oiled dough.

Things to know about this Thin No-Knead Focaccia Rolls (Light & Crispy)

What Makes These Different

- No kneading required
- Made with a **stretch-and-fold method**
- Minimal olive oil (just a light drizzle before baking)
- Thinner, lighter texture
- Clean, simple ingredient list

Tips for Success)

- **This is a yeast dough**—give it time to rise fully
- **No kneading needed**—the folds do the work
- **Keep hands slightly damp** to handle the dough easily
- **Press them thin on purpose**—they will puff slightly as they bake
- **Minimal oil is intentional**—this keeps them light, not rich
- **Serving Ideas**
 - Perfect for light sandwiches
 - Serve warm with soup or salad
 - Tear and dip in olive oil or sauces
 - Use as an everyday bread alternative

Storage

- Room temp: up to 2 days
- Reheat: 350°F for 5–7 minutes
- Freeze: up to 2 months
- If you're craving a thicker, more traditional version, check out my **Classic Focaccia Bread**—it's soft, airy, and more olive oil-forward.

You can also pair these rolls with:

- Authentic Bolognese Sauce
- Italian Meatballs
- Roasted Pepper Salad

Save this recipe, share it, and let me know how you use your focaccia rolls—I especially love seeing how you turn them into sandwiches.

Thin No-Knead Focaccia Rolls (Light, & Crispy)



These thin focaccia rolls are made with a simple yeast dough and a no-knead stretch-and-fold method. Light, crisp, and not oil-heavy—perfect for sandwiches or serving.

- 4 cups all purpose flour
- 2 cups warm water
- 2 1/4 tsp active dry yeast (1 packet)
- 2 tsp. honey
- 2 tsp. salt
- olive oil for drizzling before baking
- Optional: flaky salt or herbs

1. **Activate the yeast**

In a bowl, combine warm water, honey, and yeast. Let sit 5–10 minutes until foamy

2. **Mix the dough**

Add flour and salt. Mix until a shaggy, sticky dough forms. Cover with a **damp towel** and let rest 10 minutes.

3. **Stretch and fold (3 rounds)**

Instead of kneading, you'll build structure gently:

Cover and rest **10 minutes**

Repeat this process **3 times total**

Wet your hands slightly Pull one side of the dough up and fold it over itself Rotate the bowl and repeat 3–4 times

4. **First rise**

After the final fold, cover and let rise 1–1.5 hours, until doubled.

5. **Shape into thin rolls**

Transfer dough to a lightly floured surface .Divide into 8–10 portions and gently shape. Place onto a sheet pan and press each one down so they're **thin and slightly flattened** (about $\frac{1}{2}$ inch thick).

6. **Second rest**

Cover loosely with the damp towel and let rest **20–30 minutes**.

7. **Finish & bake**

Lightly dimple the surface with your fingertips .Drizzle **just a small amount of olive oil** over each roll.

Bake at **400°F** for 25 – 30 minutes, until lightly golden.

180

Main Course

Italian

focaccia, bread, rolls

Casatiello Traditional
Italian savory Easter Bread

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Italian savory Easter Bread

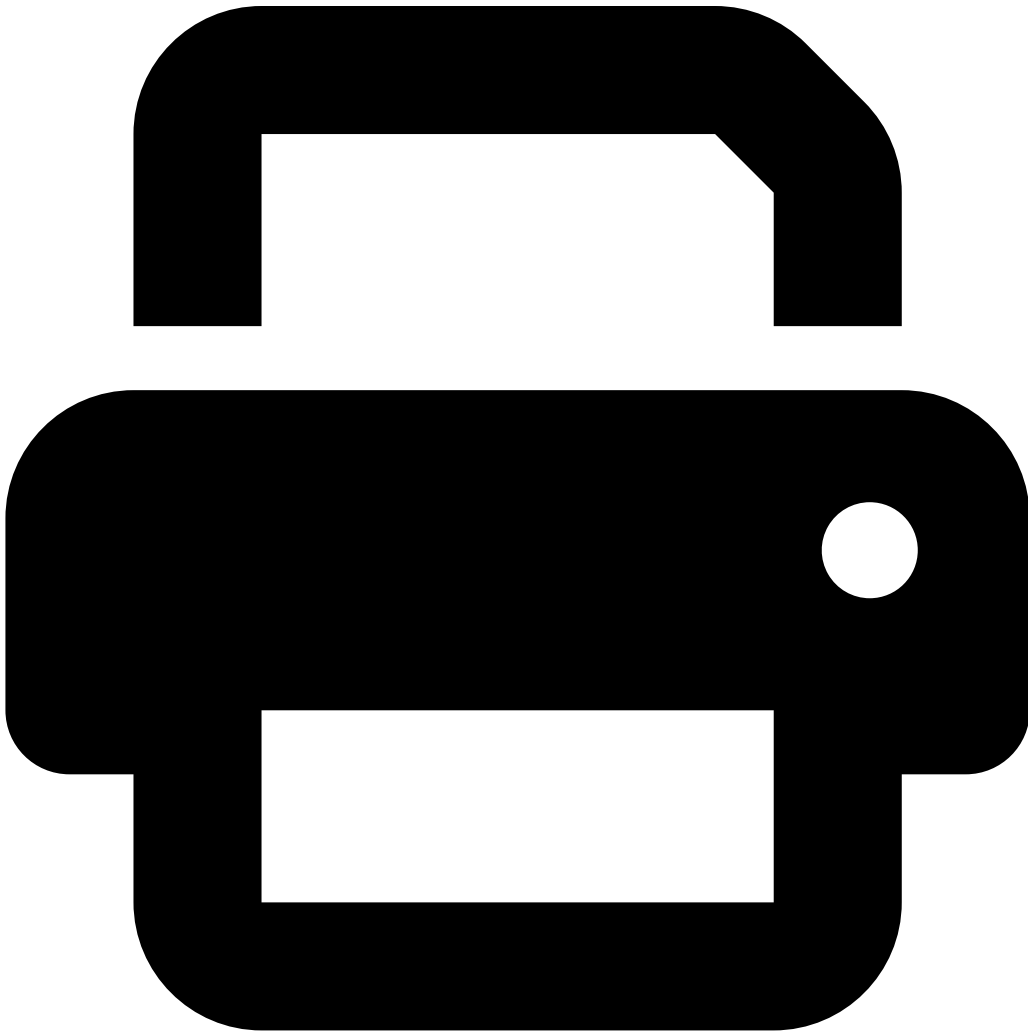
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Every Easter, my kitchen smells like a little slice of Naples. My mom used to make **Casatiello**, a rich, savory bread packed with salami, mortadella, and cheese, baked into a golden ring. There's something about this bread—the way the dough is soft and eggy, the pockets of melted cheese, the salty bite of cured meats—that just *screams* Easter morning.

Casatiello has been a Neapolitan tradition for centuries. Originally, it was a celebratory bread meant to carry all the flavors of the pantry, symbolizing abundance and new life during the holiday. The eggs tucked on top? They're not just decorative—they represent fertility and rebirth, a little Easter symbolism baked right in.

This recipe is my take on that classic, with **eggs in the dough for extra richness**, so every bite tastes like home and tradition.

Things to know about this Casatiello Traditional Italian savory Easter Bread

- Adding the **3 eggs directly into the dough** makes the Casatiello rich, soft, and extra tender.
- Some families also like to **nest raw eggs on top of the dough in a cross pattern** before baking—this is a traditional Easter symbol representing new life and fertility. If you do this, make sure the eggs are clean and securely tucked into the dough so they bake safely.
- Don't skip the black pepper—it's part of the classic flavor.
- Cut meats and cheese into small, even cubes for better distribution.
- Slightly overfilling is traditional—this bread is meant to be hearty and rustic.

Serving

Serve slightly warm or at room temperature. Slice into wedges and enjoy as part of your Easter spread, on an antipasto board, or alongside eggs and fresh fruit for breakfast. It's rich, so a little goes a long way—but no one ever stops at one slice.

□ Storage

- **Room temperature:** Wrap tightly and keep for up to 2–3 days
- **Refrigerator:** Store up to 5 days
- **Freezer:** Slice and freeze for up to 2 months

□ Reheating

- Warm slices in a **300°F oven** for 10–15 minutes
- Or microwave for 20–30 seconds for a quick reheat
- For best texture, avoid overheating—the cheese should be soft, not greasy

• Want More Italian Recipes?

- Try my spinach Italian Easter Bread (Pane di Pasqua) for a sweet bread version.
- Or check out my **Italian Braided lemon cookies** for something sweet to balance the table.

Casatiello: Traditional Italian Easter Bread



Traditional Italian Casatiello made with eggs in the dough, loaded with salami, mortadella, and cheese, and baked into a golden Easter bread ring.

- 4 cups flour (all purpose flour)
- 1 package dry yeast (2 $\frac{1}{4}$ tsp active dry yeast)
- 1 cup warm water

- 1 tsp. sugar
- 2 tsp. salt
- 1/2 cup olive oil (or lard for traditional flavor))
- 3 medium eggs
- 1 tsp. Black pepper
- 1 cup diced salami (for the filling)
- 1 cup diced mortadella (for the filling)
- 1 cup diced provolone (for the filling)
- 1 cup diced mozzarella (for the filling)
- 1/2 cup grated pecorino Romano (for the filling)
- 3-4 eggs raw in the shell (Optional topping)
- Extra dough strips for crossing (Optional topping)

1. **Activate the yeast** In a small bowl, combine warm water, sugar, and yeast. Let sit 5–10 minutes until foamy.
2. **Make the dough** In a large bowl, mix flour, salt, and black pepper. Add the yeast mixture, olive oil, and eggs. Mix until a soft dough forms.
3. **Knead** Knead for 8–10 minutes until smooth and elastic.
4. **First rise (without filling)** Place dough in an oiled bowl, cover, and let rise 1–2 hours until doubled.
5. **Incorporate the filling** Gently punch down the risen dough. Flatten slightly and sprinkle in the diced salami, mortadella, and cheeses. Fold and knead just enough to **distribute the filling evenly** without deflating the dough too much.
6. **Shape** Roll into a long log and form into a ring. Place in a greased bundt or round pan.
7. **Add eggs (optional)** Nestle whole eggs into the dough and secure with strips of dough in a cross.
8. **Second rise** Cover and let rise 45–60 minutes until puffy.

9. **Bake** Bake at **375°F (190°C)** for **40–50 minutes**, until golden brown. Tent with foil if browning too fast.

Appetizer

Italian

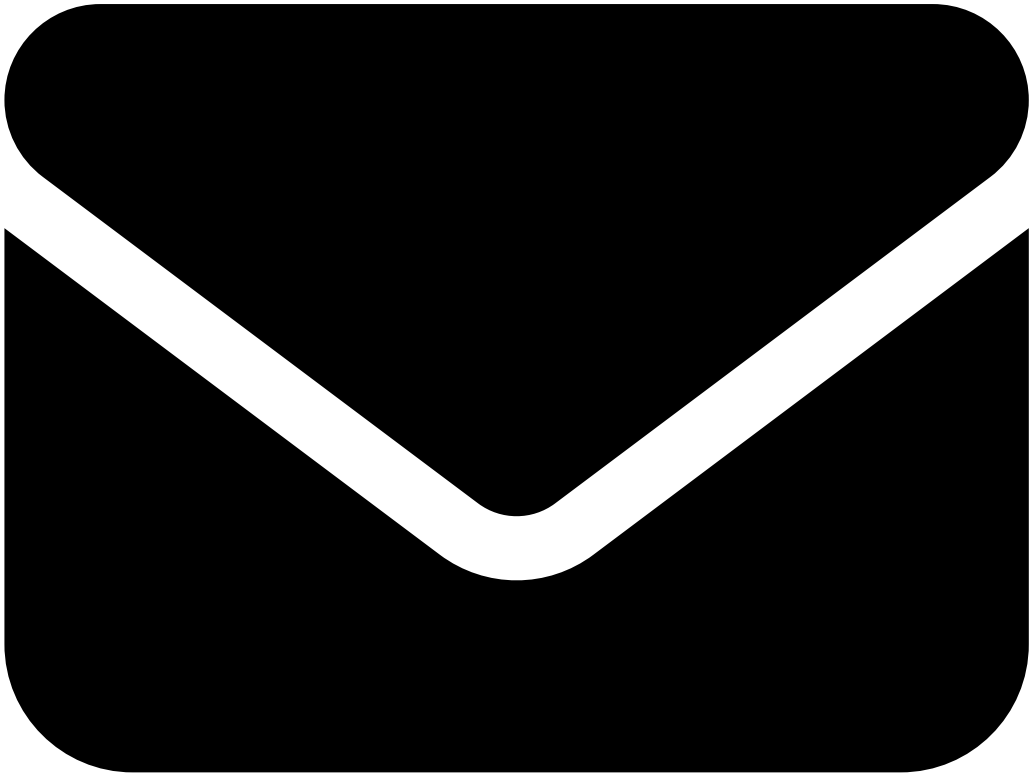
Italian, Bread, Easter, Casatiello

Italian Broccoli Rabe Pizza

Italian Broccoli Rabe Pizza

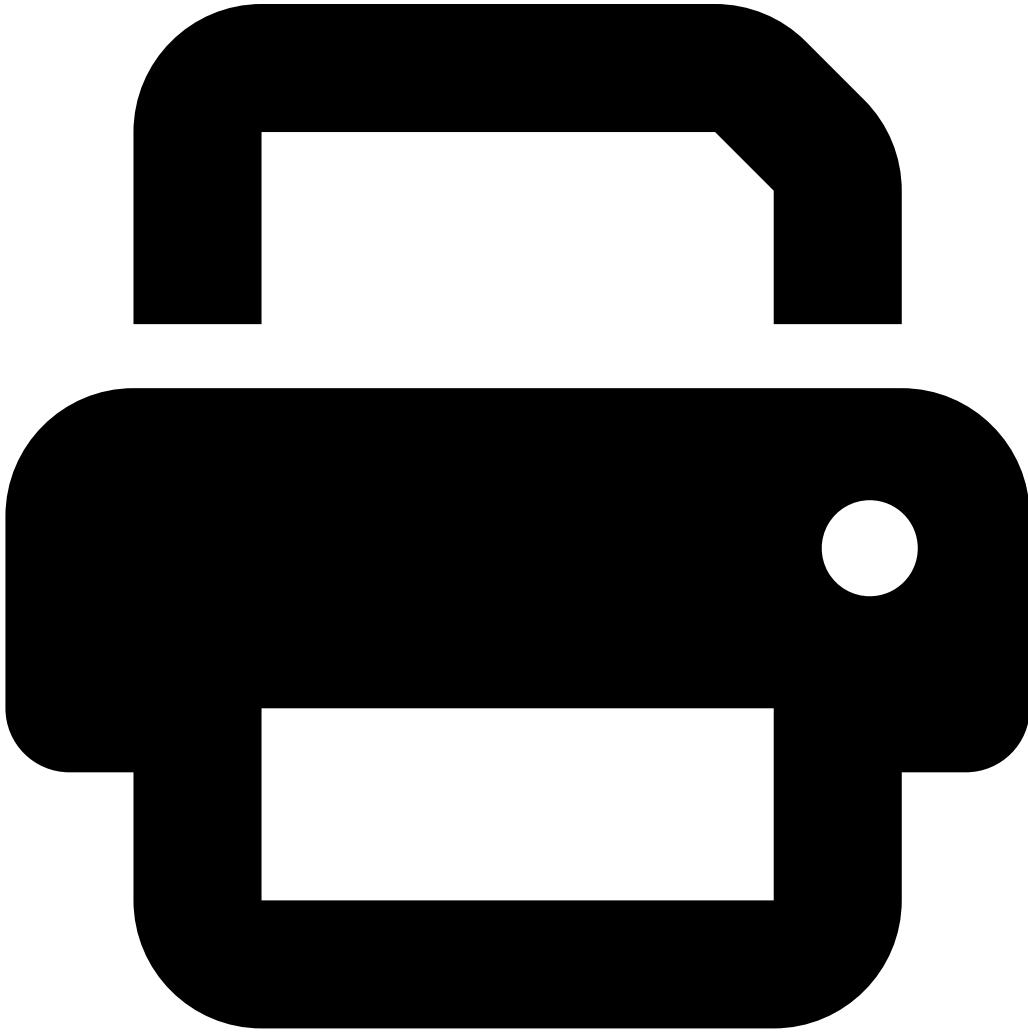
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In Southern Italy, pizza is often simple. It starts with good dough, olive oil, and what is in season. Italian broccoli rabe pizza (**Cime di rapa**), is a common topping and is loved for its slightly bitter flavor.

This is the kind of pizza I make at home. After many years working in restaurant kitchens, I learned that Italian cooking does not need a lot of ingredients. It needs balance. For this pizza, Italian sausage adds flavor, while **cannellini beans** make it hearty without feeling heavy.

Everything is cooked together in one pan before going on the pizza. The result is a rustic, olive oil-based pizza that is simple, comforting, and very Italian.

Things to know about this Italian Broccoli Rabe Pizza

- **Blanching the broccoli rabe matters**

A quick blanch removes excess bitterness while keeping its signature flavor intact.

- **Everything cooks in one pan**

Cooking the garlic, sausage, broccoli rabe, and cannellini beans together allows the flavors to layer naturally—no need to remove ingredients or overcomplicate the process

- **Cannellini beans are traditional, not modern**

Beans have long been used in Southern Italy to stretch meals and add body. Lightly mashing a few into the pan creates a natural creaminess without sauce.

*(If you enjoy beans on pizza, you may also like my **Italian Escarole and Beans with Sausage** post.)*

- **Minimal cheese is intentional**

This pizza is olive-oil based. If you use cheese, keep it light—just enough to enhance, not dominate.

*(For dough texture that works best with oil-based toppings, use my over night **Pizza Dough Recipe***

Italian Broccoli Rabe Pizza



- 1 lb. 450 g broccoli rabe, trimmed
- 3 tbsp olive oil (plus more for brushing)
- 3 cloves garlic (thinly sliced)
- 1/2 tsp red pepper flakes (optional)
- 6 oz 170 g Italian sausage, casings removed
- ½ cup cannellini beans (drained and rinsed)
- Salt (to taste)
- 12 oz 340 g pizza dough (homemade or store-bought – use my [Pizza Dough Recipe] for best results)
- 2 tbsp grated Pecorino Romano

1. **Blanch the Broccoli Rabe**

Bring a pot of salted water to a boil. Blanch broccoli rabe **2–3 minutes** until bright green. Drain well and gently squeeze out excess water.

2. **Build the Topping**

Heat olive oil in a skillet over medium heat. Add garlic and red pepper flakes; sauté **30–60 seconds** until fragrant.

Add sausage directly to the pan and cook, breaking it up, until browned and cooked through (**5–6 minutes**).

Add broccoli rabe and cannellini beans directly into the same pan. Toss and sauté **2–3 minutes**, lightly mashing a few beans so they cream into the oil and sausage fat. Season lightly with salt. Remove from heat.

3. **Prepare the Dough**

Preheat oven to **500°F (260°C)** with a pizza stone or baking sheet inside. Stretch dough into a **12-inch round** on parchment paper. Brush lightly with olive oil.

4. Assemble

Evenly distribute the broccoli rabe, sausage, and bean mixture over the dough. Optional: finish with a **very light sprinkle of Pecorino Romano**. Drizzle with a touch more olive oil.

5. Bake

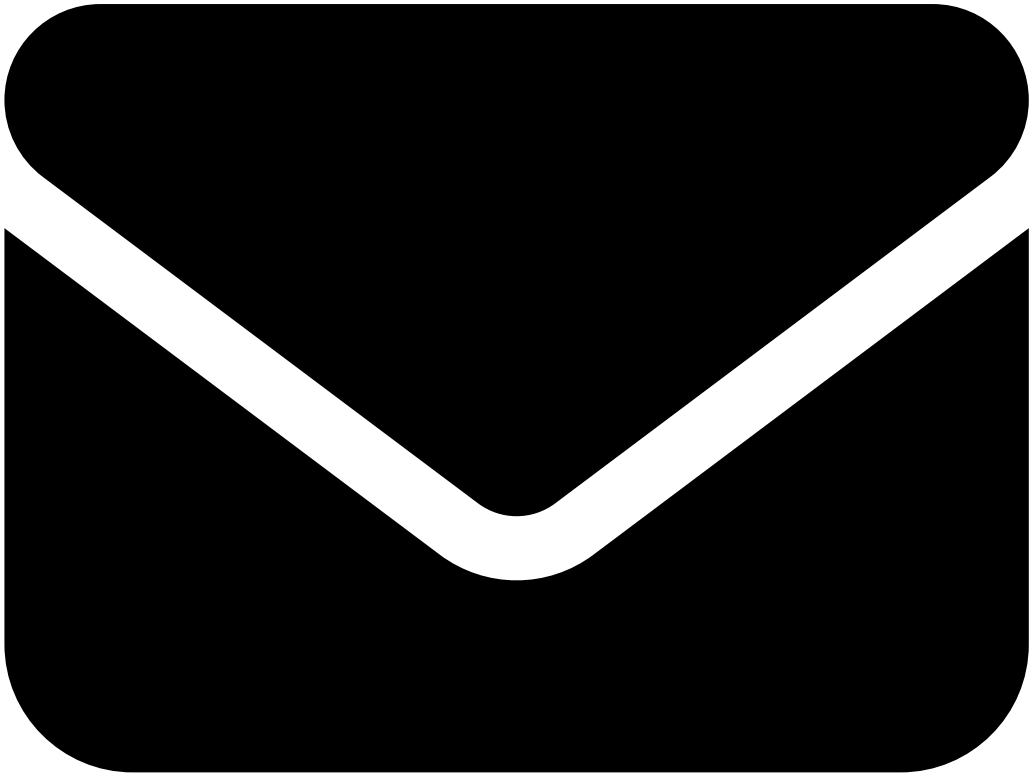
Slide pizza onto the hot stone or pan. Bake **12–15 minutes**, until crust is golden and crisp. Rest 2–3 minutes before slicing.

Pizza di Scarola: Classic Italian Savory Escarole Pie

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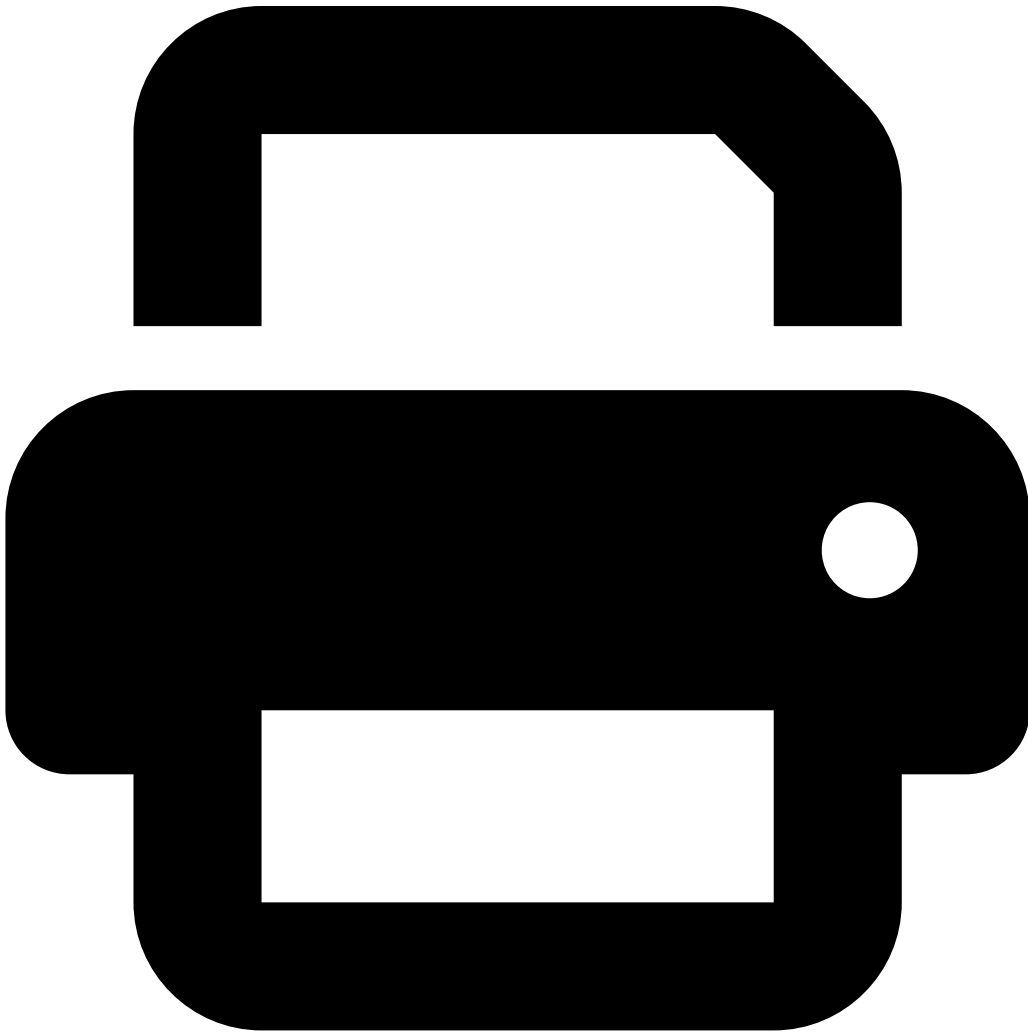
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Pizza di Scarola is a classic Italian savory pie filled with tender escarole, garlic, olives, capers, and anchovies, all wrapped in soft pizza dough. Rooted in Neapolitan cooking, this humble dish has been made for generations using simple pantry ingredients and seasonal winter greens.

Traditionally, Pizza di Scarola is prepared during the **Christmas season and enjoyed through Epiphany**, when Italian families gather to mark the close of the holidays. Its balance of bitter greens and savory flavors reflects both the season and the rhythm of Italian home cooking, making it a recipe that feels just as comforting today as it did centuries ago.

Often served warm or at room temperature, this savory pie is meant to be shared—whether as part of a holiday table or as a simple, satisfying meal any time of year.

Things to know about this Pizza di Scarola: Classic Italian Savory Escarole Pie

- **Escarole is traditional.** Its mild bitterness balances the salty olives, capers, and anchovies that define this classic pie.
- **Substitute greens, if needed.** While escarole is the authentic choice, endive, broccoli rabe, Swiss chard, or spinach can be used when escarole isn't available. Always blanch and squeeze the greens very dry to prevent a soggy filling.
- **Anchovies melt into the filling.** They don't make the pie taste fishy—just deeply savory. You can omit them if preferred, but they are traditional.
- **Make it ahead.** Pizza di Scarola is often prepared in advance and served warm or at room temperature. In fact, the flavors improve after resting.
- **Use pizza dough, not pastry.** This is a bread-style pie, not a puff pastry tart—keeping it rustic and true to its Neapolitan roots.
- Serve Pizza di Scarola as part of an Italian spread alongside a **simple citrus salad**, a bowl of **Italian wedding soup**, or one of my **easy Italian cookies** for dessert. It also pairs beautifully with other traditional recipes often served during the holiday season or for casual family meals.

Be sure to explore:

- My **Italian Wedding Soup**
- Persimmon carpaccio salad

- Creamy Italian zuppa Toscana

Pizza di Scarola (Italian Escarole Pie)



For the dough

- 1 lb pizza dough (store-bought or homemade), at room temperature
- Extra virgin olive oil, for brushing

For the escarole filling

- 2 large heads escarole, washed and chopped
- 3 tbsp extra virgin olive oil
- 3 cloves garlic, sliced
- 4 anchovy fillets, chopped (optional but traditional)
- $\frac{1}{2}$ cup pitted Gaeta or Kalamata olives, chopped
- 2 tbsp capers, rinsed and drained
- 2 tbsp pine nuts (optional)
- 2 tbsp raisins (optional, traditional sweet-salty touch)
- Salt and black pepper, to taste
- Red pepper flakes (optional)

1. Prepare the escarole

Bring a large pot of salted water to a boil. Add the escarole and blanch for 3–4 minutes until just tender. Drain well and squeeze out excess water. Set aside.

2. Cook the filling

In a large skillet, heat olive oil over medium heat. Add garlic and sauté until fragrant. Stir in anchovies and let them melt into the oil. Add escarole, olives, capers, pine nuts, and raisins. Season lightly with salt, black pepper, and red pepper flakes. Cook for 5–7 minutes until well combined and flavorful. Let cool slightly.

3. Assemble the pie

Preheat oven to **375°F (190°C)**.

Lightly oil a 9–10 inch round baking pan. Divide dough into two pieces, one slightly larger than the other. Roll out the larger piece and line the pan, letting excess hang over the sides. Fill with escarole mixture. Roll out remaining dough and place on top. Seal and crimp edges. Prick the top with a fork and brush lightly with olive oil.

4. Bake

Bake for 40–45 minutes, or until golden brown and cooked through. Let rest at least 20 minutes before slicing.

Traditionally served **warm or at room temperature**.

4-Ingredient Homemade Italian Baguettes

4-Ingredient Homemade Italian Baguettes

I first made these Italian baguettes with my sourdough starter, but this version using dry yeast is just as delicious—and so much quicker. It's perfect for people who don't have access to a starter but still want that classic, crusty Italian bread at home. With just four simple ingredients—flour, water, yeast, and salt—you can bake fresh, rustic baguettes that are crisp on the outside and soft on the inside. Ideal for sandwiches, cheese boards, or dipping in olive oil.

Things to know about this 4-Ingredient Homemade Italian Baguette recipe

The dough is simple and forgiving, perfect for beginners.

Make sure your water is warm—not hot—so the yeast activates properly.

A long rise helps develop flavor, but you can speed it up in a warm kitchen. Scoring the dough before baking helps it expand beautifully in the oven.

For an extra crispy crust, bake with steam by adding a pan of hot water to the oven. And don't skip the cooling time—cutting too soon can make the inside gummy.

With just four simple ingredients and a few easy steps, you can bake a delicious, crusty Italian baguette right at home. This recipe is perfect for beginners and delivers bakery-quality results with minimal effort. Give it a try and let me know your experience. I love hearing from you . It's my favorite part!!! Here is a link to my sour dough Artisan bread recipe

You said:

Italian Baguettes with Dry Yeast

Yields: 2–3 baguettes

Prep Time: 20 minutes

Rise Time: 2½–3 hours total

Cook Time: 25–30 minutes

Total Time: ~3½ hours

Ingredients:

- 2 cups warm water (about 110°F)
- 2¼ teaspoons active dry yeast (1 packet)
- 4 cups all-purpose or bread flour
- 1 tablespoon salt

Instructions:

1. Activate the Yeast:

In a large mixing bowl, whisk the warm water and dry yeast together. Let it sit for 5–10 minutes until foamy.

2. Make the Dough:

Add the flour and salt to the yeast mixture. Stir until a shaggy dough forms.

3. Knead:

Transfer the dough to a floured surface and knead lightly for about 3–5 minutes until smooth.

4. First Rise:

Shape the dough into a ball and place it in a lightly floured bowl. Cover with a clean towel or plastic wrap. Let rise at room temperature for about 1½ to 2 hours, or until doubled in size.

5. Shape the Baguettes:

Gently punch down the dough and divide it into 2 or 3 portions. Shape each into a baguette by flattening the dough into a rectangle, then rolling it up tightly and tapering the ends.

6. Second Rise:

Place the shaped loaves on a parchment-lined baking sheet or baguette pan. Cover lightly and let rise for another 45 minutes to 1 hour, until puffy.

7. Score the Loaves:

Preheat your oven to 450°F. Just before baking, use a sharp knife or lame to make 3–4 diagonal slashes across each baguette.

8. Bake with Steam:

Place the baguettes in the oven. For a crusty exterior, add a small pan of hot water to the bottom of the oven or mist the inside with water. Bake for 25–30 minutes until golden brown and hollow-sounding when tapped.

9. Cool:

Let the baguettes cool slightly on a wire rack before slicing.

Easy No-Cook Pizza Sauce

Easy No-Cook Pizza Sauce

This easy no-cook pizza sauce is made with crushed tomatoes and smooth tomato sauce—ready in minutes and packed with bold Italian flavor.

It's the same simple, delicious sauce we used at our family's pizzeria—the **first pizza place in our town to offer delivery, even before Domino's!** Whether you're making a quick weeknight pizza or recreating nostalgic takeout nights, this sauce brings authentic pizzeria taste right to your kitchen.

Things to know about This easy no-cook pizza sauce

- **Use quality tomatoes:** For the best flavor, use good-quality canned *crushed tomatoes* and *tomato sauce*. Look for San Marzano or Italian-style plum tomatoes if possible—they're naturally sweeter and lower in acidity, which gives the sauce that rich, pizzeria-style taste. If they are whole crush them with your hands. for a slight chunky sauce or blend if you prefer a smoother consistency.
- **No cooking needed:** This sauce comes together with just a bowl and a spoon—no stove required. It's perfect for busy nights or homemade pizza parties.
- **Customize to taste:** Add a pinch of sugar for sweetness, a splash of olive oil for richness, or a sprinkle of dried oregano and garlic powder for a classic Italian flair.
- **Freezer-friendly:** Make a big batch and freeze in portions. It keeps beautifully and makes pizza night

even faster next time.

- **Great on more than pizza:** Try it as a quick dipping sauce for breadsticks, calzones, or mozzarella sticks! If your looking for a delicious pizza crust recipe I have one for you Neapolitan overnight pizza dough

Easy No -Cook Pizza Sauce

1. You said:

ChatGPT said:

Ingredients:

- 1 cup canned tomato sauce
- 2 cups canned crushed tomatoes (preferably San Marzano-style)
- 2 cloves garlic, finely grated or minced
- 1 tablespoon dried oregano
- 1 tablespoon fresh basil, chopped
- 1 teaspoon onion powder
- 1 teaspoon sugar (optional, to taste)
- 1/2 cup grated parmesan cheese
- 1 teaspoon red pepper flakes (optional)
- Salt and freshly ground black pepper, to taste
- 2 tablespoons olive oil

Instructions:

1. In a medium bowl, whisk together the tomato sauce and crushed tomatoes until smooth.
2. Add the garlic, oregano, basil, onion powder, parmesan, sugar (if using), and red pepper flakes.
3. Season with salt and freshly ground black pepper to taste.
4. Drizzle in the olive oil and stir well to combine.
5. Let the sauce sit for at least 10 minutes to allow the flavors to meld.

Use immediately, or store in the refrigerator for up to 3 days. The sauce also freezes well for up to 3 months.

Easy homemade meat stromboli

Easy homemade meat stromboli

This easy homemade meat Stromboli is the ultimate Italian – American comfort food, with layers of delicious savory deli meats, gooey melted cheese, and my easy marinara all wrapped in a golden, crispy crust. It's the perfect dish for gathering or a delicious addition to your game day appetizer table.

This recipe has many variations swap out the meats, add vegetables, Mama's meatballs, or experiment with different cheeses to suit your taste. Served with more marinara for

dipping, it's a guaranteed crowd pleaser, whether at potlucks, dinner at home or game night. Easy to and full of flavor, Stromboli is a timeless classic everyone likes.

Filling ideas for this Easy homemade meat stromboli

Classic Italian: Pepperoni , mozzarella and marinara sauce for a traditional pizza – inspired stromboli

Vegetarian: Spinach, roasted red peppers, olives and feta for a vegetarian option

Caprese: Fresh diced tomatoes, mozzarella, and basil for a light summery stromboli

Buffalo chicken : Shredded cooked chicken tossed in Buffalo sauce, blue cheese, minced celery and carrots for a spicy kick

Stromboli for breakfast: Scrambled eggs, cooked sausage or bacon, sharp cheddar cheese for a delicious breakfast-inspired stromboli.

Making homemade stromboli is easier than you think, and the results are well worth it. Plus, you can customize it with your favorite fillings. You can use my homemade overnight pizza dough and my easy homemade marinara sauce for an authentic made-from scratch experience, or opt for store-bought for a quicker option- either way it will be delicious. ENJOY!!!

Ingredients

- 1 lb. my overnight pizza dough or your favorite store – bought
- 2 cups
- my easy marinara sauce or your favorite store-bought
- 6 slices of prosciutto

- 10 slices Italian salami
- 8 slices provolone cheese
- 1 cup shredded mozzarella cheese
- 2 Tbsp. chopped Italian parsley

Instructions

1. Preheat your oven to 400-degrees . Line a baking sheet with parchment paper
 2. Stretch the pizza dough to a 12 inch even thickness diameter (about 1/3 inch thickness)
 3. Start half of the marinara sauce on the dough, leaving a border around the edges bare.
 4. Begin to layer the meat starting with the prosciutto then the salami
 5. Add the cheeses on top of the meats . Sprinkle with the Italian parsley
 6. Roll the crust tightly, sealing the seam and pinching the ends together.
 7. Score the top of the stromboli to allow the steam to escape during cooking. Brush with extra virgin olive oil sprinkle with grated parmesan
 8. Bake for 15-20 minutes or until the crust is golden brown. ENJOY!!!
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Easy quick Focaccia bread

Easy quick focaccia bread

There is something magical about the aroma of fresh bread baking in the oven, and this easy quick focaccia recipe brings

that magic right to your kitchen . This Italian classic, known for it's golden crust. airy crumb and distinctive olive oil flavor, is surprisingly easy to make at home. No need to be a expert baker – this focaccia recipe is beginner friendly and versatile enough for endless customizations.

Whether topped with herbs, olives, tomatoes or left plain with a drizzle of olive oil, this focaccia is perfect for sandwiches, dipping or just enjoying as is.

What's good about this easy quick focaccia bread recipe

Simple Ingredients: Focaccia often has the reputation of being tricky, but this recipe makes it easy and approachable for new to bread-making. With just a few pantry staples and minimal kneading, anyone “can-do ” and enjoy homemade focaccia.

Versatile topping options: Get creative with your toppings, herbs, olives, cherry tomatoes, or sea salt lets you customize your focaccia to fit your lifestyle and taste.

Perfect texture every time: With this easy process, it makes it achievable to get the classic focaccia texture- crispy edges with a fluffy, airy inside. It's a satisfying, foolproof recipes that delivers on taste and texture with minimal effort.

Ingredients

- 4 cups flour
- 1 Tbsp. active dry yeast
- 1 Tbsp. salt
- 2 cups warm water
- 1/2 cup olive oil
- 1 Tbsp. honey

Instructions

1. In a bowl dissolve the yeast in the warm water. Allow the mixture to rest for 5 minutes or until it starts to foam.
 2. Add the oil and honey then mix the salt with the flour and add the flour to the wet ingredients.
 3. Mix the dough with your hands until well combined. form a ball drizzle with olive oil cover with plastic wrap or a clean kitchen towel and refrigerate overnight or up to two days.
 4. When your ready to bake grease a
 5. 9" x 13" pan. Take out the refrigerated dough. Oil your hands and gently bring the proofed dough in from the sides folding the dough over it's self. Turn the bowl a quarter turn and fold the dough over itself again. Repeat the turn and fold 3 more times.
 6. pour 2 Tbsp. of olive oil in the center of the prepared pan . Place the deflated dough in the center coat well with the oil.
 7. Cover and let raise in a draft- free place until the dough doubles in size. about 1 1/2 – 2 hours.
 8. Preheat the oven to 400- degrees top the focaccia with your favorite toppings.
 9. Top with olive oil use your fingers to dimple the dough. Sprinkle with sea salt before baking.
 10. Bake the focaccia bread in a 400-degree preheated oven for 25-30 minutes or until the top is golden brown and the bottom crispy. ENJOY!!!!
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Napolitano overnight pizza dough

Napolitano overnight pizza dough

Neapolitan pizza dough is a style of pizza that originated in Naples, Italy. It has a crisp, cracker crust with a soft interior and can be topped with tomatoes, pesto, cheese and other ingredients. The overnight pizza dough requires just a few ingredients to achieve its classic light and airy thin texture. It undergoes a long fermentation period, typically 24 hours, to develop its distinctive flavor and chewiness.

Then it's baked at a high temperature preferably on a pizza stone to ensure the signature charred and bubbly crust of authentic Neapolitan pizza.

Tips for success when making Neapolitan overnight pizza dough

First use the right flour a bread flour with a high gluten content works best,

Second allow the dough to ferment slowly in the refrigerator for 24-72 hours. This helps develop the flavors and gives the dough a perfect texture that is easy to stretch and has a good balance between crispness and chew.

To get the signature charred bubbly crust of Neapolitan pizza cook the pizza on high heat. Traditionally Neapolitan pizza is cooked in a brick oven. If you, like most of us don't have access to a wood burning pizza oven, a pizza stone is a great

alternative. Here is the link [pizza stone](#).

Ingredients

- 6 cups of all purpose bread flour plus 1/2 cup
- 2 Tbsp. salt
- 1 Tbsp. sugar
- 4 Tsp. dry yeast
- 3 cups cool water
- 2 Tbsp. olive oil

Instructions

1. In a bowl add the 3 cups of cool water the sugar and salt and whisk to dissolve add the oil and mix until well combined. Do not add the yeast until this step is completed. Then add the 4 teaspoon of yeast. Add the flour and mix until combined.
2. Transfer the dough to a lightly floured broad. Knead the dough for 10 to 15 minutes until smooth.
3. Roll the dough into a ball rub with olive oil cover and let rest for 1 hour.
4. Cut the rested dough into 6 equal pieces roll into balls. Place on a cookie sheet. Rub with olive oil cover and refrigerate for at least 24 hours or up to 3 days
5. Stretch on a lightly floured broad into rounds. Let rest for 15 minutes, top with your favorite toppings, bake in a 450-degree oven for 12 to 15 minutes.
6. This dough recipe makes six 10 pizza crust. The dough is freezer friendly. Freeze after the dough has been refrigerated . ENJOY!!!!