

Salmon alla Puttanesca – Rustic Italian Salmon

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When I think of bold Italian flavors, Puttanesca sauce is one of the first that comes to mind. At our restaurant, we loved taking this rustic Southern Italian classic beyond pasta and pairing it with tender salmon fillets. Briny olives, salty capers, and anchovies simmer together with tomatoes to create a rich, flavorful sauce that perfectly complements the salmon. Serve it with pasta, crusty bread, or simply on its own for an easy, restaurant-quality meal that brings the bold flavors of Southern Italy straight to your table.

Things to Know About Salmon alla Puttanesca

A Southern Italian classic: Puttanesca is a bold, rustic sauce traditionally associated with Southern Italy, particularly Naples. Tomatoes, olives, capers, and anchovies come together for a sauce that is salty, savory, and full of Mediterranean flavor.

Ready in about 30 minutes: This Salmon alla Puttanesca is an easy weeknight dinner that comes together quickly without sacrificing flavor. It's the kind of meal that feels special enough for guests but is simple enough for a busy evening.

The anchovies add depth, not a fishy flavor: Don't let the anchovies put you off. They melt into the sauce as it cooks, adding savory depth and umami without overpowering the salmon.

Serve it your way: Spoon the salmon and puttanesca sauce over spaghetti for a hearty Italian-inspired meal, or serve it with roasted vegetables, potatoes, or crusty bread to soak up every drop of sauce.

Pantry-friendly ingredients: One of the best things about puttanesca sauce is that most of the ingredients can be kept on hand. Canned tomatoes, olives, capers, and anchovies make it easy to put together a flavorful dinner without a special trip to the grocery store.

Restaurant favorite: We served this salmon in our restaurant, and it was always a favorite. It has all the qualities I love in a good restaurant dish—bold flavor, beautiful presentation, and plenty of comfort—without being complicated to make at home.

- If you love Italian salmon recipes, don't miss my quick and easy creamy **Salmon Piccata** – a lighter, lemony dish that's just as easy and full of flavor! or salmon spiedini tender, flavorful salmon skewers with a hint of lemon and herbs, perfect for a simple weeknight dinner or a summer grill!

Salmon alla Puttanesca – Rustic Italian Salmon



Salmon alla Puttanesca is a rustic Italian seafood dish featuring tender salmon simmered with a bold puttanesca sauce made with tomatoes, olives, capers, garlic, and herbs. A flavorful Mediterranean-inspired dinner that is simple enough for weeknights yet elegant for entertaining.

- 4 salmon fillets (about 6 oz each, skin on or off)
- 3 tbsp olive oil (divided)
- 3 garlic cloves (thinly sliced)
- 1 tsp red pepper flakes (optional, for heat)
- 1 can (14 oz crushed tomatoes)
- $\frac{1}{2}$ cup Kalamata olives (pitted and halved)
- 2 tbsp capers
- 4 anchovy fillets (or 1 tsp anchovy paste)
- 1 tsp dried oregano
- 1 cup cherry tomatoes (halved (optional for freshness))
- 1 cup white wine
- Salt and black pepper to taste
- 2 tbsp fresh parsley (chopped)
- Lemon wedges (for serving)

1. Sear the Salmon

Pat salmon dry, season with salt and pepper.

Heat 2 tbsp olive oil in a large skillet over medium-

high heat.

Sear salmon skin-side down for 3–4 minutes, then flip and cook another 2–3 minutes until just cooked through. Remove and set aside.

2. Make the Puttanesca Sauce

In the same pan, add remaining 1 tbsp olive oil and garlic. Sauté until fragrant.

Stir in red pepper flakes, anchovies, and oregano. Cook until anchovies melt into the oil. deglaze the pan with the wine , waiting until fully evaporated before proceeding.

Add crushed tomatoes, olives, capers, and cherry tomatoes. Simmer 10 minutes until sauce thickens slightly. Taste and adjust seasoning.

3. Finish the Dish

Nestle salmon fillets into the sauce and spoon sauce over the top. Simmer gently 2 minutes to warm through.

Garnish with parsley and serve with lemon wedges

Main Course

Italian

salmon alla puttanesca, Italian salmon recipe,

Sugo Crudo – No-Cook Italian

Tomato Sauce

Sugo Crudo – No-Cook Italian Tomato Sauce

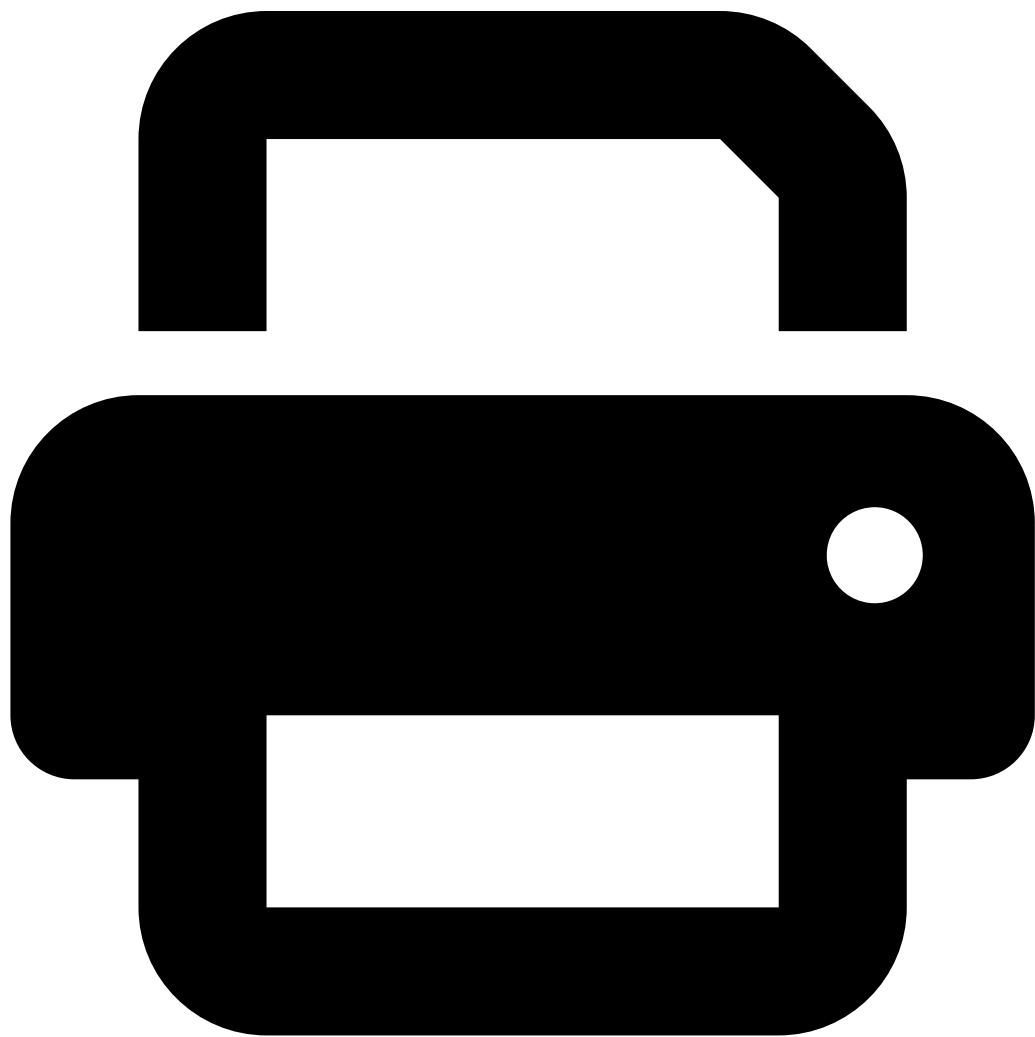
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In Italy, *sugo crudo* – meaning “raw sauce” – is a summertime favorite that captures the very essence of fresh, ripe tomatoes. Sweet, juicy tomatoes are paired with fragrant basil, garlic, and rich extra virgin olive oil for a pasta dish that’s as simple as it is unforgettable. Best of all, it’s ready in the time it takes to cook your pasta.

While it’s a traditional dish often enjoyed during *Ferragosto* on August 15th, when families gather to celebrate the height of summer, it’s just as delicious any time you have sun-ripened tomatoes on hand. Light, vibrant, and bursting with flavor, it’s the perfect recipe for warm-weather dining – or for bringing a taste of summer to your table year-round.

Things to Know About Sugo Crudo

Use the ripest tomatoes: Since this is a no-cook sauce, the tomatoes are the star. Choose ripe, juicy, flavorful tomatoes for the best results. Fresh garden or farmers’ market tomatoes are especially good when they’re in season.

Let it rest: Don't skip this simple step. Let the tomato mixture sit at room temperature for 15–30 minutes before tossing it with the pasta. This gives the garlic, basil, olive oil, and tomatoes time to meld together.

Choose a good olive oil: With so few ingredients, the flavor of your extra-virgin olive oil really matters. Use one that is fruity and flavorful rather than a neutral oil.

Adjust the flavor: Sugo Crudo is easy to customize. Add a pinch of red pepper flakes for a little heat or a bit more garlic if you love a stronger garlic flavor.

Toss with hot pasta: Cook the pasta until al dente, then toss it with the fresh sauce immediately before serving. The warmth of the pasta gently releases the flavors without cooking the fresh tomatoes.

Add fresh mozzarella: For an extra creamy touch, gently fold in small mozzarella pearls just before serving. The cool, creamy mozzarella pairs beautifully with the juicy tomatoes and fresh basil.

Classic Italian Sunday Meatball Sauce – Slow-simmered, rich, and perfect for hearty pasta nights.

Caprese spaghetti Roasted Tomato Sauce – Smoky, bold, and full of flavor for your next pasta dish.

Bring the taste of Italy to your table again and again!

Sugo Crudo – No-Cook Italian Tomato

Sauce



Sugo Crudo is a classic Italian raw tomato sauce made with ripe summer tomatoes, fresh basil, garlic, and extra virgin olive oil. Tossed with hot pasta, the heat gently warms the sauce, creating a light, vibrant dish that's bursting with fresh flavor. This authentic Italian recipe is quick, easy, and perfect for making the most of tomato season.

- 2 pounds ripe tomatoes (heirloom, cherry, or San Marzano)
- 1 cup extra virgin olive oil
- 2 cloves garlic (finely minced)
- $\frac{1}{2}$ cup fresh basil leaves (torn)
- 1 teaspoon salt (plus more for pasta water)
- $\frac{1}{2}$ teaspoon freshly ground black pepper
- $\frac{1}{4}$ teaspoon red pepper flakes (optional)
- 12 oz. pasta (your favorite short pasta shape)
- 1 cup mozzarella pearls or balls cut in half

1. Prepare the tomatoes

Slice the tomatoes in half, remove most of the seeds, and chop into small pieces. For a smoother texture, pulse them briefly in a food processor.

2. Mix the sauce

In a large mixing bowl, combine chopped tomatoes, fresh mozzarella garlic, basil, olive oil, salt, black pepper,

and red pepper flakes if using.

Stir gently, cover, and let rest at room temperature for 30 minutes while you cook the pasta.

3. Cook the pasta

Bring a large pot of salted water to a boil. Cook pasta until al dente according to package directions. Reserve $\frac{1}{2}$ cup of the cooking water before draining.

4. Bring it all together

Toss hot pasta with the sugo crudo, adding a splash of the reserved pasta water if needed to help the sauce coat the noodles.

5. Serve immediately

Garnish with more basil and a drizzle of olive oil. Serve warm or at room temperature with crusty bread.

6. Tips for the Best Sugo Crudo

Tomatoes matter most – Use the ripest summer tomatoes you can find.

Let the sauce rest – This allows the garlic and basil to infuse the tomatoes.

Quality oil is key – Choose a fruity, rich extra virgin olive oil.

7. Serving Suggestion

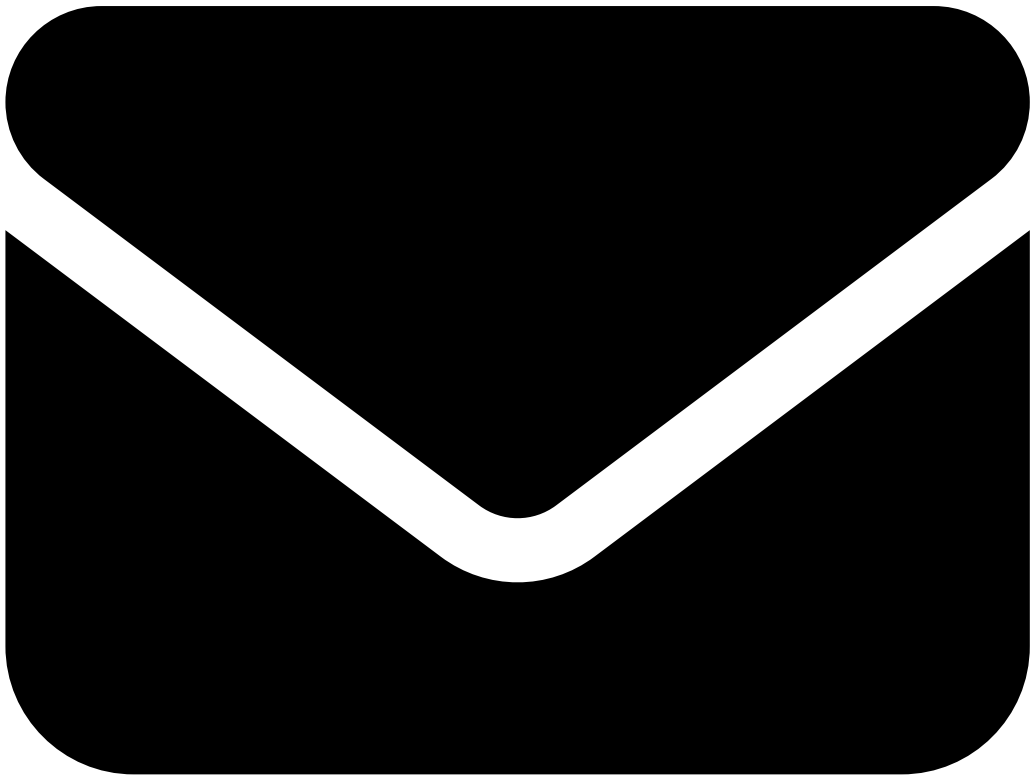
Perfect for a light summer lunch with chilled white wine, a crisp salad, and bread for soaking up every drop.

Easy Authentic Spaghetti Carbonara (No Cream!)

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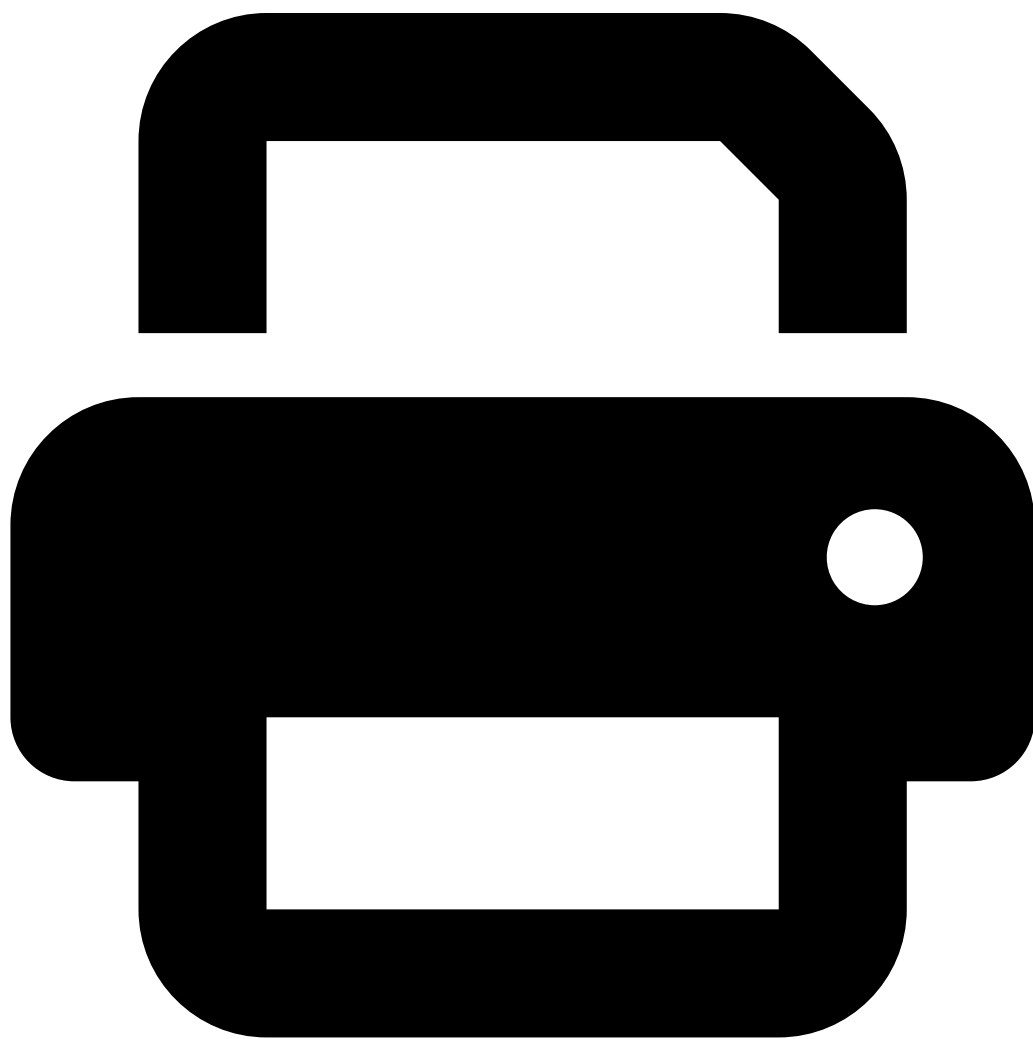
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There was always one pasta dish that flew out of the kitchen faster than we could twirl it onto plates—**Spaghetti alla Carbonara**. Simple, rich, and irresistibly comforting, it was a favorite at our restaurant, where we served it up for around \$19 a plate. But what most people don't realize is how easy (and affordable!) it is to make at home. With just five pantry-friendly ingredients—eggs, Pecorino, pancetta or guanciale, pepper, and pasta—you can bring that same creamy, peppery magic to your own table in 20 minutes flat.

Carbonara is the kind of dish that proves simple can be extraordinary. There's no cream, just the magic of emulsified pasta water and egg creating that iconic velvety sauce.

This version is my go-to at home: comforting, quick, and every bit as satisfying as the one we used to serve at the restaurant.

Things to Know About This Easy Authentic Spaghetti Carbonara (No Cream!)

- **No cream—ever!** Real Italian carbonara is made creamy from eggs, Pecorino Romano, and pasta water—not heavy cream.
- **Guanciale is traditional**, but pancetta or even good-quality bacon can be used in a pinch if you can't find it.
- **Timing is key.** The egg mixture is added off the heat to prevent scrambling—toss quickly with hot pasta to create a silky sauce.
- **Use Pecorino Romano, not Parmesan** for that sharp, salty bite that defines authentic Roman flavor.
- **The pasta water is liquid gold.** It helps emulsify the sauce and bring everything together without clumps.
- **It's ready in 20 minutes**—perfect for weeknight dinners or when you need something comforting and quick.
- **Avoid garlic and onions.** Traditional carbonara is all about simplicity—just eggs, cheese, pork, pepper, and pasta.
- **Freshly cracked black pepper is a must.** It gives carbonara its signature bite and aroma.
- **The dish originated in Rome**, and it's one of the four cornerstone pastas of Roman cuisine, along with cacio e pepe, amatriciana, and gricia.
- **Serve immediately.** Carbonara doesn't reheat well, so plan to enjoy it fresh out of the pan!
- **Craving more Roman classics?** Try my other authentic favorites like **Cacio e Pepe**, **Amatriciana**, —simple, bold,

and straight from the heart of Rome.

Easy Authentic Spaghetti Carbonara (No Cream!)



- 1/2 lb. spaghetti
 - 3 egg yolks + 1 whole egg
 - 1 cup grated pecorino Romano
 - 6 oz guanciale or pancetta
 - 2 Tbsp. Toasted and freshly ground black peppercorns
 - splash of pasta water
1. Cook the spaghetti Bring a large pot of salted water to a boil. Cook pasta until al dente. Reserve 1 cup of the starchy pasta water, then drain.
 2. Toast the peppercorns add the peppercorns to a dry skillet and toast until fragrant (3-4 minutes) then grind in a mortar or small food processor. Set aside
 3. Cook the pancetta In the same pan While the pasta cooks, add the guanciale or pancetta to a cold skillet. Turn heat to medium and cook until crispy and golden, about 5–6 minutes. Turn off the heat.
 4. Make the egg mixture In a bowl, whisk together eggs, Pecorino Romano, and a generous amount of black pepper.
 5. Combine it all Add hot, drained pasta to the pan with pancetta (off heat). Toss to coat in the rendered fat.

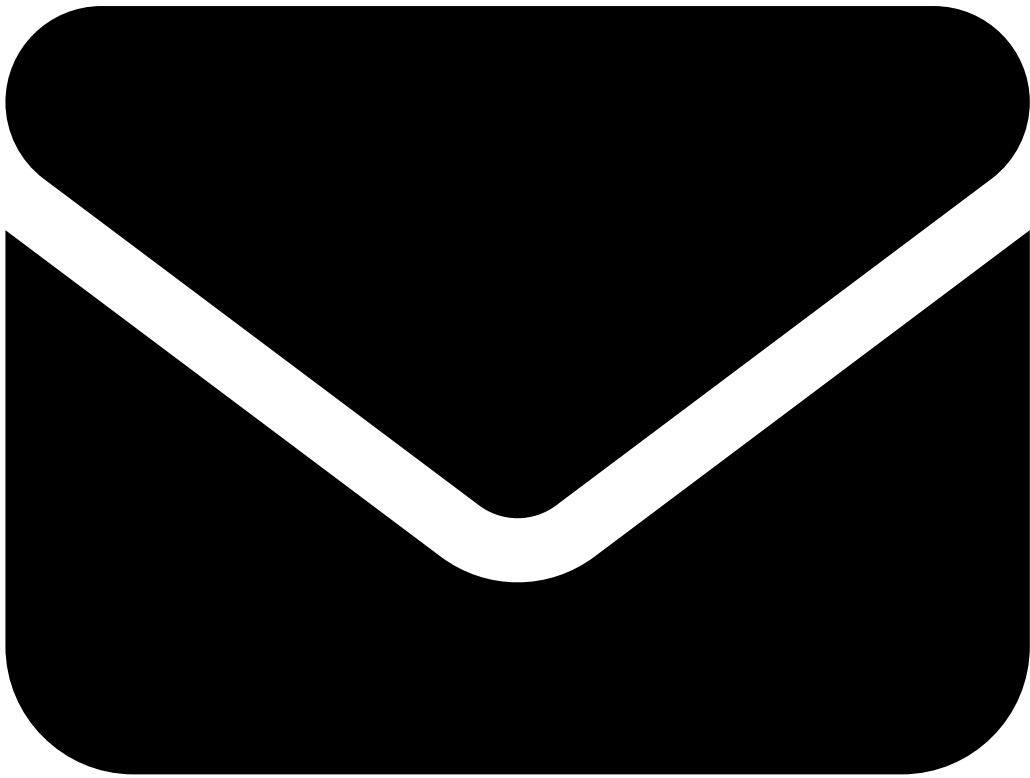
6. Temper the eggs Slowly pour in the egg mixture while tossing quickly to prevent scrambling. Add a splash of reserved pasta water to loosen and create a silky sauce. Keep tossing until glossy and creamy. Use more water if needed.
 7. Finish & serve Plate immediately with extra Pecorino and black pepper on top.
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Caprese Spaghetti with Roasted Tomato Sauce

Caprese Spaghetti with Roasted Tomato Sauce

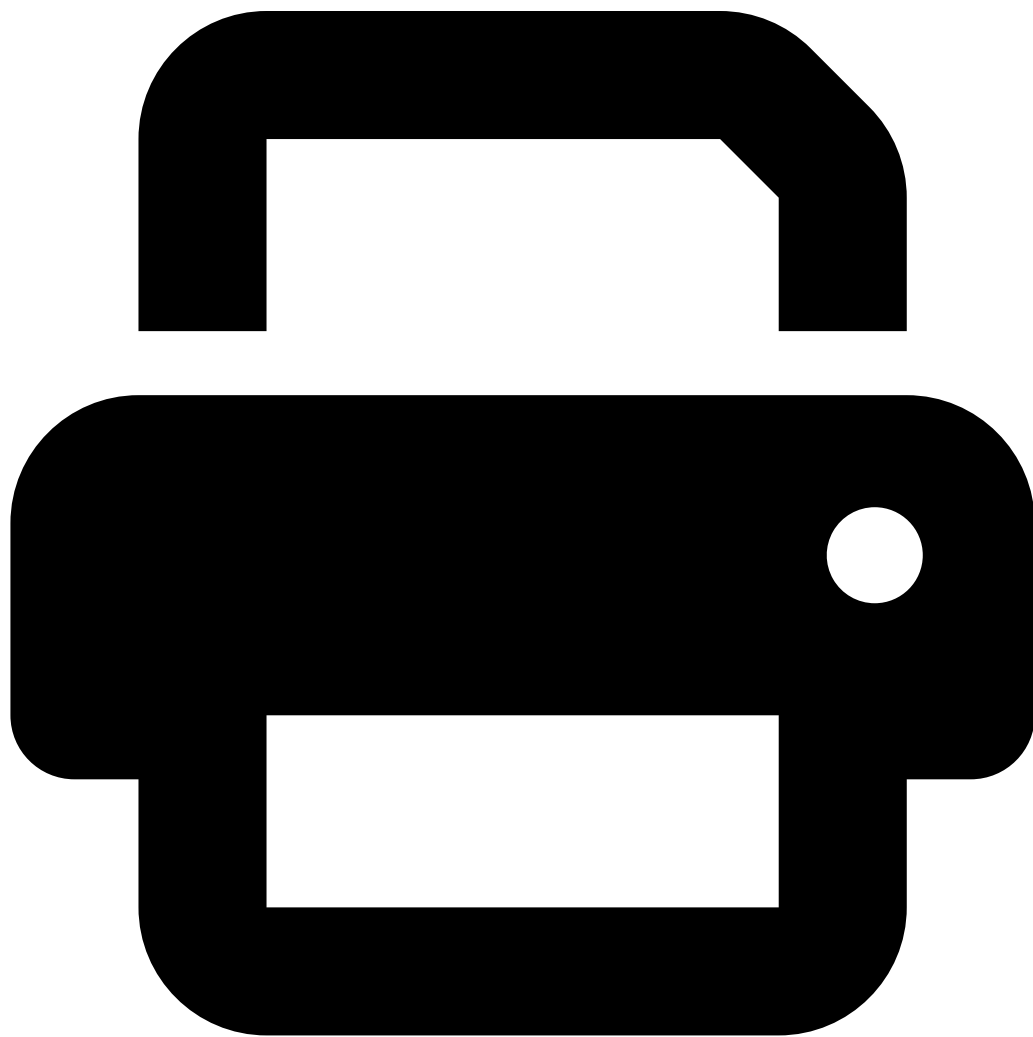
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Nothing says summer like a Caprese-inspired pasta dish, and this **Caprese Spaghetti with Roasted Tomato Sauce** is the perfect way to celebrate simple, fresh flavors. Sweet, oven-roasted tomatoes blended into a rustic sauce coat long strands of spaghetti, while creamy mozzarella pearls and fresh basil bring the classic Caprese touch. It's a light yet satisfying meal that tastes like a sunny afternoon in Italy—easy enough for a weeknight, but special enough to serve to guests. If you love juicy tomatoes, fragrant basil, and the magic of melted mozzarella, this dish will quickly become a favorite.

Things to know about this Caprese Spaghetti with Roasted Tomato Sauce

- **The sauce can be made ahead:** Roast your tomatoes, blend them into a sauce, and store it in the fridge for up to 4 days or freeze for longer. This makes it easy to pull together dinner on a busy night—just boil your pasta,

reheat the sauce, and toss everything together.

- **Perfect for peak summer tomatoes:** This recipe shines when you use ripe, in-season tomatoes. Roasting them concentrates their sweetness and creates a rich, slightly smoky flavor that elevates the entire dish.
- **Caprese twist adds creaminess:** Fresh mozzarella pearls melt slightly from the warmth of the pasta and sauce, creating a luscious texture without needing cream or butter. The fresh basil finishes it all off with a bright, aromatic pop.
- **Simple ingredients, big flavor:** You only need a few pantry staples plus fresh tomatoes, basil, and mozzarella—but the result is a restaurant-worthy dish that feels both comforting and fresh.
- **Serve warm or room temp:** It's delicious hot off the stove, but also works beautifully as a room-temperature pasta for summer gatherings or easy lunches.
- **Ready to bring the taste of summer to your table?** Try this Caprese Spaghetti with Roasted Tomato Sauce and let the fresh, flavors speak for themselves. Don't forget to snap a photo and tag me—I'd love to see your creations. And if your looking for more easy pasta dishes try my one pan orzo with summer vegetables. ENJOY!!!

Caprese Spaghetti with Roasted Tomato Sauce



- 12 oz. spaghetti
- 1-1 ½ lb. Roma tomatoes
- 1 medium size garlic bulb cut in half
- 3 Tbsp. olive oil
- 2 Teaspoon dry oregano
- 1 cup fresh mozzarella
- ½ cup torn basil leaves
- salt and pepper to taste

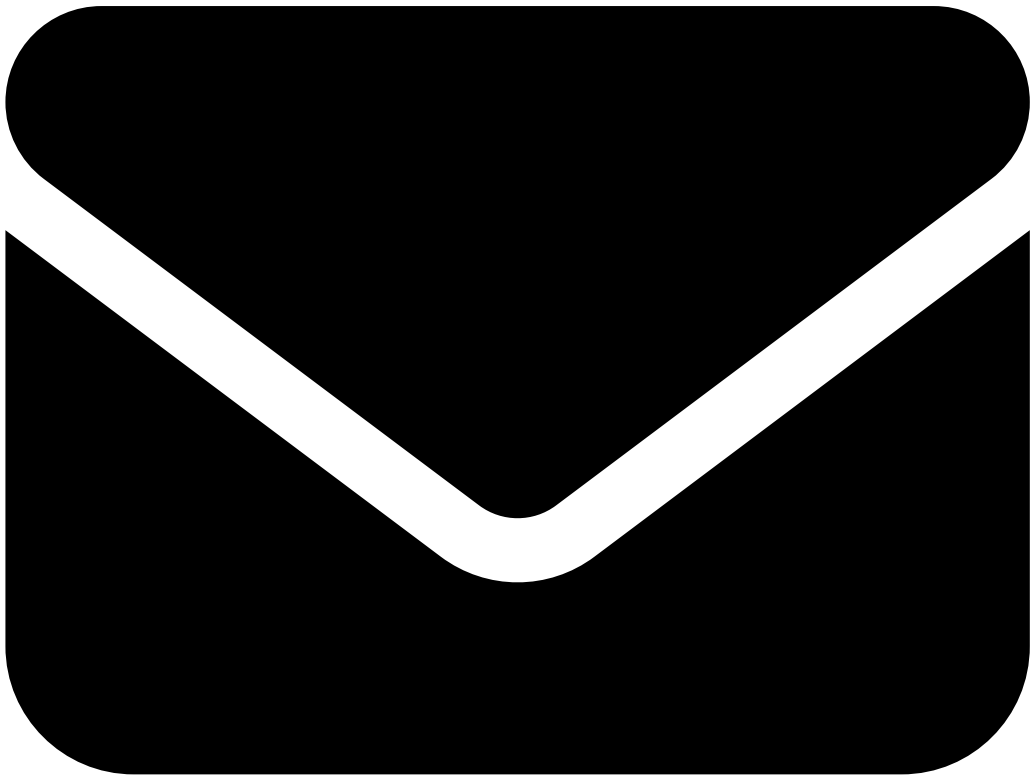
1. Cook the paste in boiling salted water el dente. Reserve 2 cups of the pasta water before draining
2. Wash and dry the tomatoes then cut them in quarters.
3. Place the tomatoes in a bowl season with the olive oil, oregano, salt and pepper. Then transfer to an oven proof dish. Nestle the sliced garlic halves in with the tomatoes, drizzle with olive oil .
4. Roast in a pre heated 400 degree oven for 20 -30 minutes. or until the tomatoes are charred and the garlic is soft. Let cool slightly then Squeeze the garlic onto the tomatoes Use an emersion blender or food processor to blend the tomatoes and garlic to a smooth consistency. Transfer to a saute pan bring to a simmer add the fresh mozzarella. and pasta water cook 5 minutes longer .
5. Toss the pasta in the roasted tomato sauce add the basil leaves. ENJOY!!

Easy Homemade Marinara Sauce

Easy Homemade Marinara Sauce

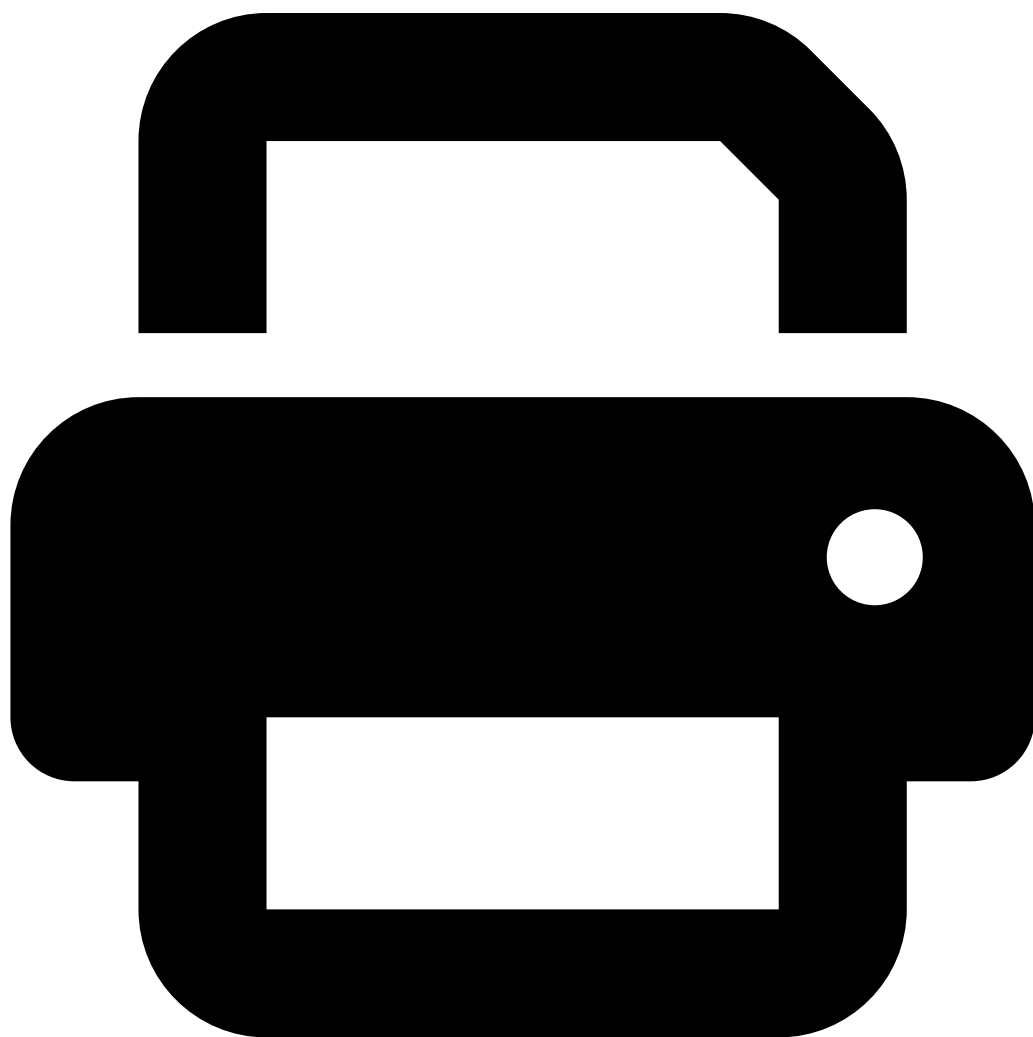
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This Easy homemade Marinara sauce is an Italian mother sauce, from this basic recipe the meal possibilities are endless. Marinara sauce is a tomato sauce usually made with tomatoes, garlic and herbs.

You're going to love this recipe for so many reasons. First you only need a few pantry ingredients, seven to be exact, if you're counting the water. Second it's so easy, you'll wonder why you never made it before. Another thing this Easy Marinara Sauce is freezer friendly. One important thing about this recipe since it's made with tomatoes, be sure to use the best brand you can find, here's the crushed tomatoes and the tomato sauce I use. When I make it I always make more than I need and freeze it in different size containers for ready made meals or to add to recipe.

But the best part is it's one of those Italian sauces everyone loves.

If your looking for a good all around stock pot this is the one I use for most of my sauces, stews, and soups. It's the prefect size comes with a lid and it's good quality, so you only need one.

Easy Homemade Marinara Sauce



This easy Italian Homemade Marinara Sauce is made with simple pantry ingredients and comes together in about one hour Rich, flavorful, and perfectly balanced, it's the perfect sauce for pasta, pizza, meatballs, chicken parmesan, or as a dipping sauce. A classic Italian recipe that's easy enough for busy weeknights and delicious enough to become a family favorite.

- 2 Tablespoons each olive oil and butter
- 1 chopped yellow onion
- 2 cloves of garlic minced
- 1 cup chopped Italian parsley
- 28 oz. can crushed tomatoes (preferably San Marzano)
- 14 oz. can tomato sauce
- 1 cup of water from rinsing out the cans
- $\frac{1}{2}$ cup red wine
- 1 Tbsp. fresh or dry oregano
- 1 cup chopped fresh basil

1. In a medium size stock pot bring the oil and butter to medium heat
2. Chop the onion, parsley and garlic together add to the

stock pot

3. Saute until tender and just beginning to brown
4. Add the rest of the ingredients except for the basil
5. Bring to a boil lower the heat and simmer covered for 45 minutes stirring occasionally. Uncover, add the basil and simmer 15 minutes longer. ENJOY!!!
6. Here are a few great **storage options for your easy marinara sauce**:

1. Refrigerator (Short-Term)

How long: Up to 5 days

Container: Airtight glass jars or BPA-free plastic containers

Tip: Let the sauce cool completely before refrigerating

2. Freezer (Long-Term)

How long: Up to 3 months

Container:

Freezer-safe zip bags (lay flat for easy stacking)

Plastic deli containers

Glass mason jars (leave room at the top for expansion)

Tip: Label with date and portion size

3. Ice Cube Trays (For Small Portions)

How long: Up to 3 months in freezer

Use: Perfect for quick meals or sauces for 1

Tip: Once frozen, pop cubes into a freezer bag for easy access

Main Course

Italian

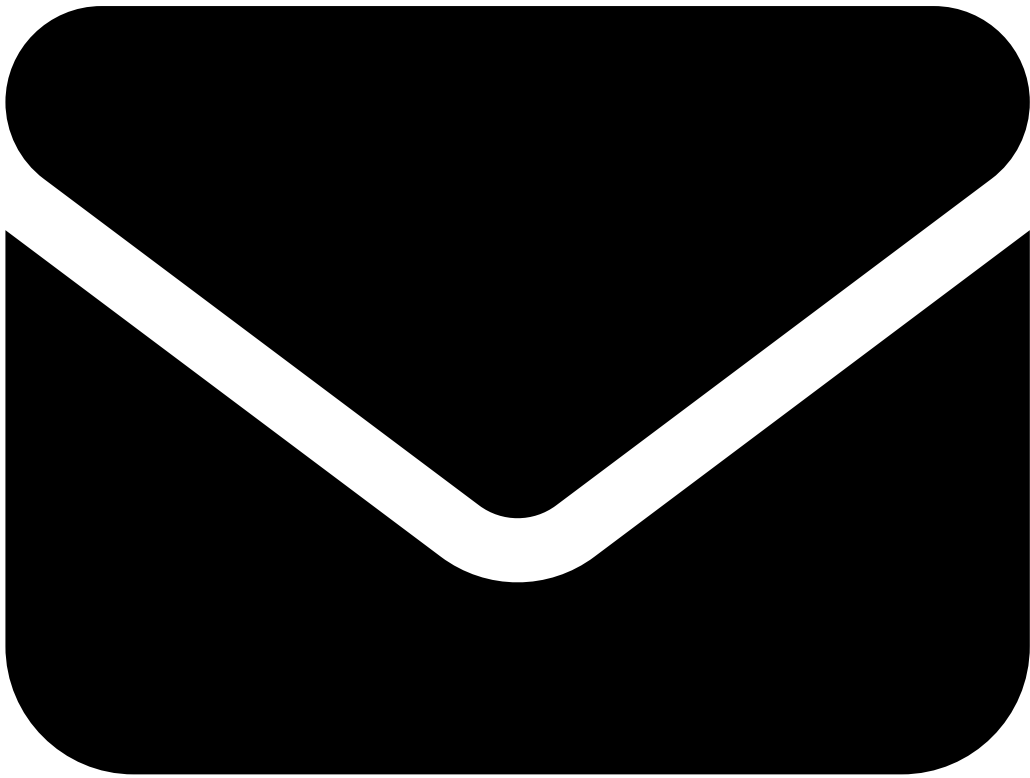
Easy Italian marinara sauce, homemade

Italian olive oil dip and marinade

Italian olive oil dip and marinade

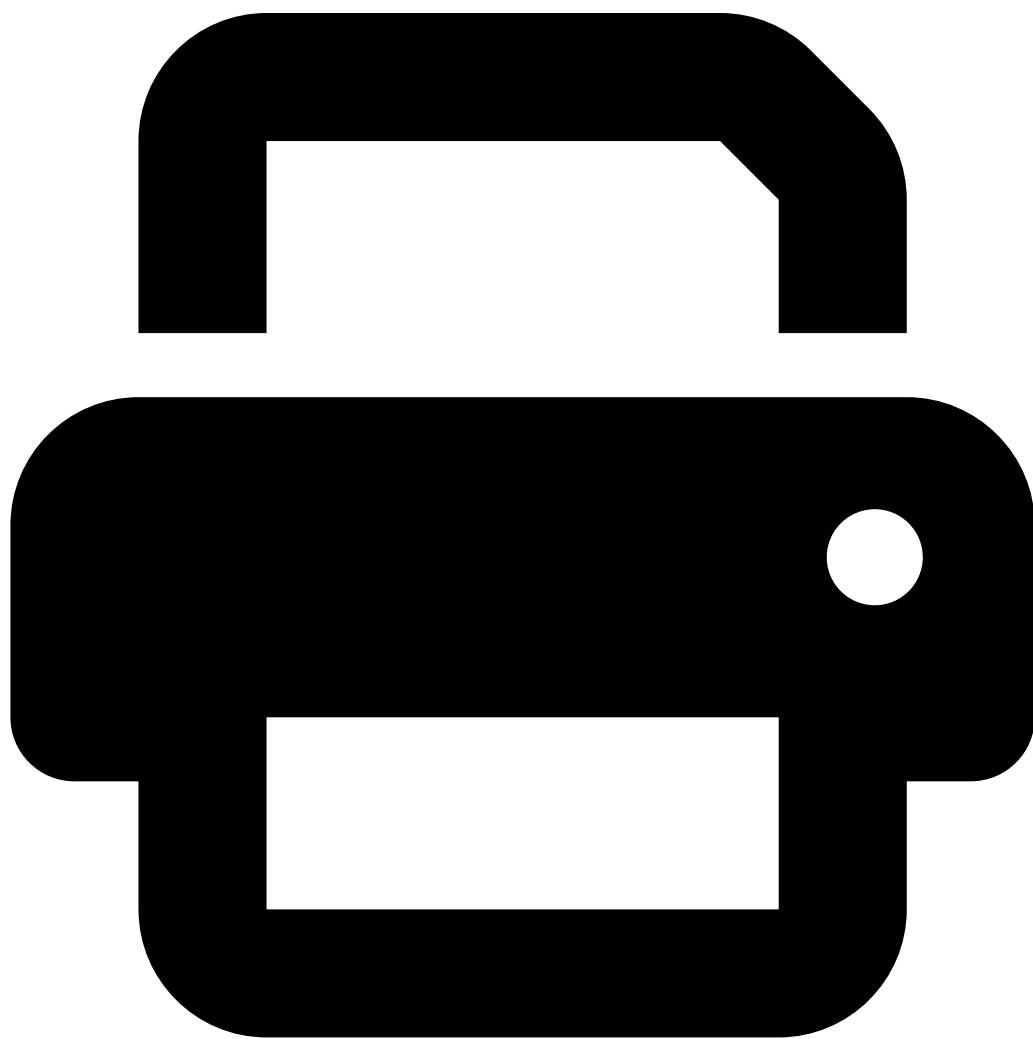
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In our Italian restaurants, we always placed a small bowl of olive oil on the table—simple, unassuming, and always appreciated. It was usually just olive oil, and balsamic vinegar with a touch of garlic or dried herbs. Nothing fancy, but it brought warmth and welcome to the table.

This recipe is a love letter to that memory—with a little more flair. It's an elevated Italian-style dipping oil made with briny green olives, sweet sun-dried tomatoes, fresh parsley, lemon zest, and plenty of garlic. It's bold, herby, a little spicy, and totally addictive.

And just like many good Italian recipes, it's versatile. It works beautifully as a marinade for chicken, shrimp, or vegetables—or spooned over grilled bread or roasted potatoes.

Things to know about this Italian olive oil dip and marinade recipe

1. It's based on our old restaurant classic.

We used to serve a much simpler version—just olive oil with garlic and dried herbs. This version is a flavorful upgrade that still feels nostalgic and authentic.

2. It does double duty.

This isn't just for dipping bread! It works beautifully as a marinade for chicken, shrimp, fish, or roasted vegetables. You can even drizzle it over grilled meats, pasta, or use it as a base for bruschetta.

3. It gets better as it sits.

The longer it rests, the more the garlic, olives, and herbs infuse into the oil. Make it a few hours—or even a day—ahead for the best flavor.

4. Use good-quality olive oil.

Because olive oil is the base, the flavor really matters here. Use a bold, peppery extra virgin olive oil for the most authentic Italian taste.

5. Customize it to your taste.

Prefer black olives? Use them! Like more heat? Add extra chili flakes. Don't have fresh basil? Skip it or swap in thyme. The recipe is flexible and forgiving.

6. It stores well.

You can keep it in the fridge for up to a week. Just be sure to bring it to room temperature before serving—the olive oil will solidify when chilled.

7. It adds instant Italian flavor.

This is one of those “secret weapon” recipes to keep in your fridge. A spoonful can instantly transform roasted veggies, grilled proteins, or even a plain bowl of pasta.

Italian olive oil dip and marinade



- 2 cups extra virgin olive oil
- $\frac{1}{3}$ cup balsamic vinegar
- 1 cup total of mixed green olives and kalamata olives, pitted and roughly chopped ()
- $\frac{1}{2}$ cup chopped sundried tomatoes in oil
- 2 gloves finely minced garlic
- 1 teaspoon red pepper flakes (adjust to taste)
- 1 teaspoon dried oregano
- 1 Tbsp. each chopped fresh Italian parsley and basil

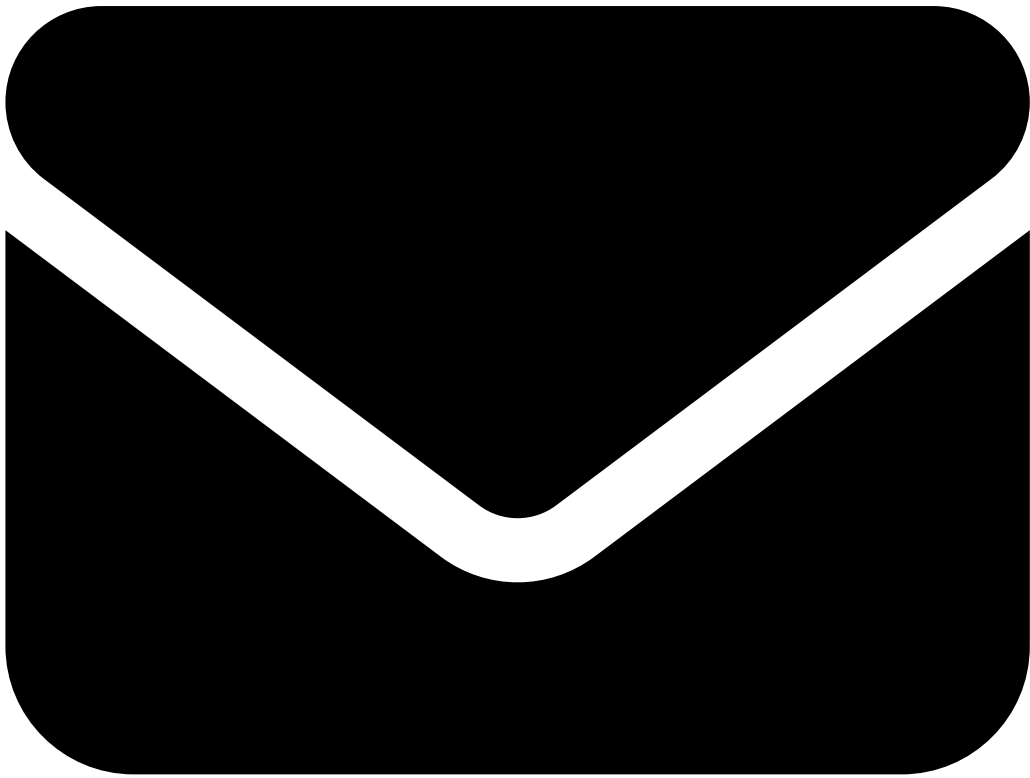
1. Combine all ingredients in a bowl and stir to combine.
 2. Let it sit for at least 15 minutes to allow the flavors to infuse.
 3. Taste and adjust the seasoning as needed.
 4. Serve at room temperature. Enjoy!!!
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Easy No-Cook Pizza Sauce

Easy No-Cook Pizza Sauce

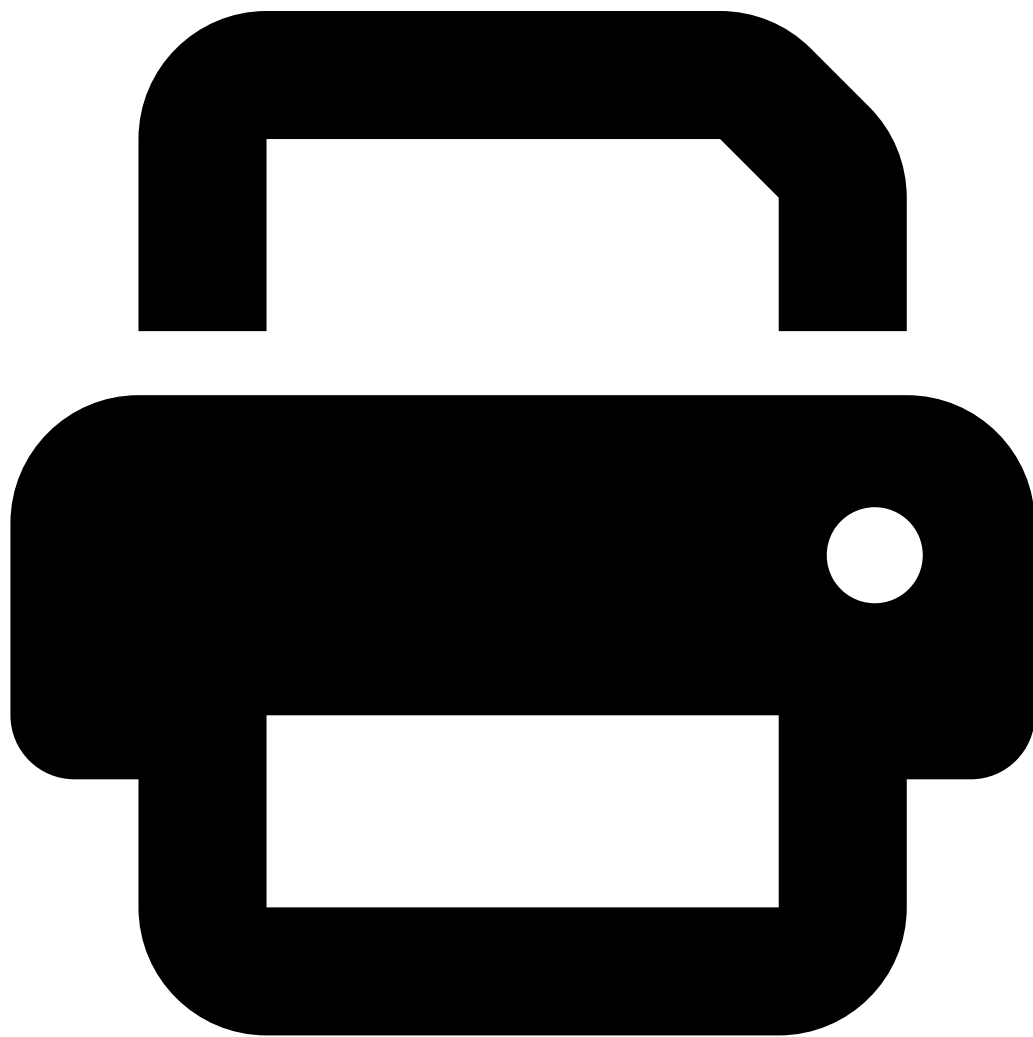
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This easy no-cook pizza sauce is made with crushed tomatoes and smooth tomato sauce—ready in minutes and packed with bold Italian flavor.

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



This easy no-cook pizza sauce comes together in minutes with simple pantry ingredients and delivers fresh, authentic Italian flavor. No simmering required—just mix, spread, and bake for delicious homemade pizza.

- 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

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

sauce

Italian

easy no-cook pizza sauce

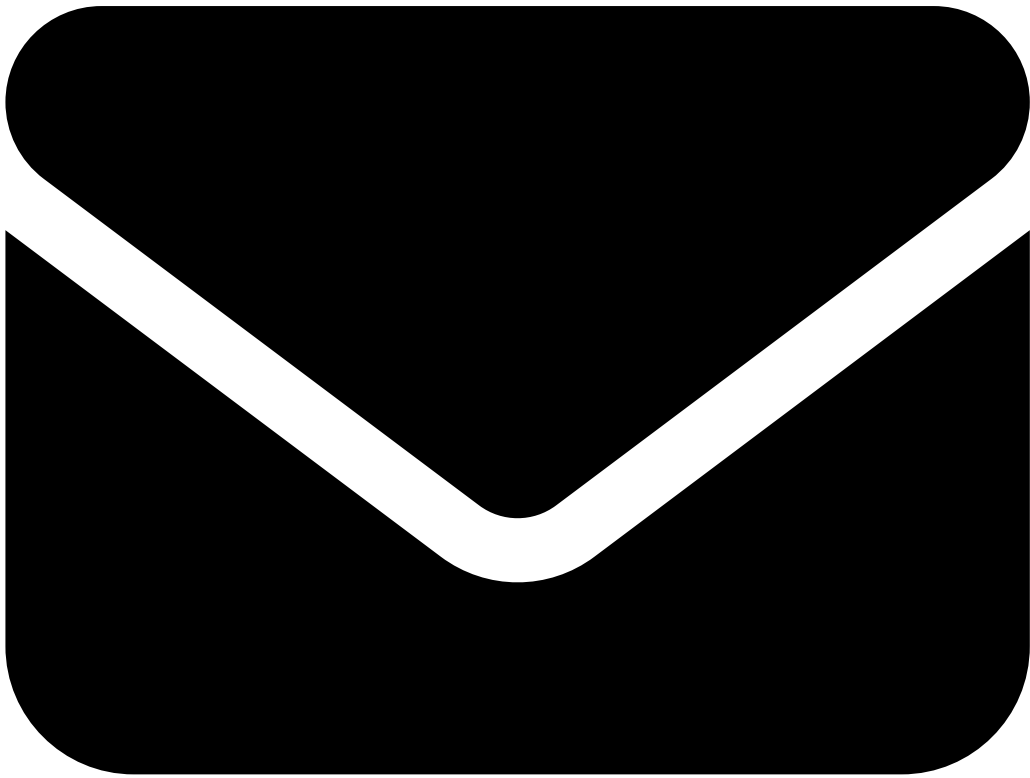
Easy 4-Ingredient Strawberry

Jam

Easy 4-Ingredient Strawberry Jam

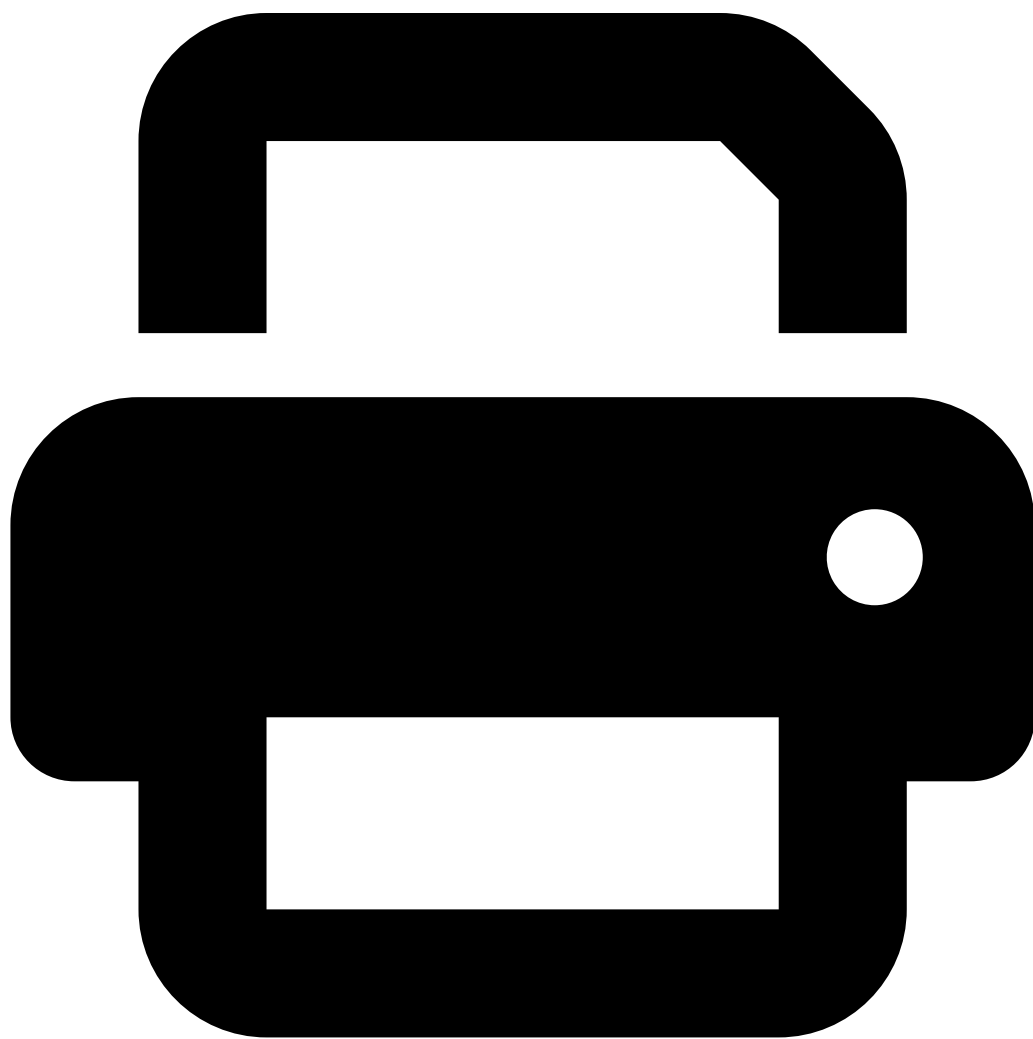
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There's nothing quite like making a batch of homemade strawberry jam – it fills the kitchen with the sweetest smell and always reminds me of how simple ingredients can create something really special. This easy 4- ingredient strawberry jam recipe uses just strawberries, sugar, orange slices, and one clever little trick: a whole apple simmered in the pot to naturally thicken the jam without any added pectin. The apple does its job and is removed before jarring, leaving you with pure, vibrant strawberry flavor.

It's an old-school method I love – no fuss, no fancy ingredients – just a beautifully rich jam that's perfect on toast, spooned over yogurt, or tucked into a dessert like my Crostata di Marmellata. It's one of those recipes that feels good to make and even better to share. Make it with me!!!!

Things to Know About This Easy 4 Ingredient Strawberry Jam

Recipe

What Makes This Jam So Special – Simple Ingredients, Natural Thickening, and Big Flavor

This recipe is all about celebrating simplicity. Using just four everyday ingredients – fresh strawberries, sugar, orange slices, and a whole apple – it creates a wonderfully thick, naturally set jam without any store-bought pectin. The apple is the secret helper: it releases natural pectin during cooking and is removed before you jar the jam, leaving pure strawberry flavor with the perfect texture.

You don't need any fancy equipment or ingredients, just a bit of patience as the jam gently simmers to perfection. Whether you're new to making jam or an old pro, this recipe is approachable, delicious, and perfect for preserving the sweet taste of summer all year long. If you love the fresh taste of strawberries use this easy 4 -ingredient strawberry jam in for the filling My Crostata di marmellata

Easy 4-Ingredient Strawberry Jam



This easy 4-Ingredient Strawberry Jam is made with fresh strawberries, apples, sugar, and lemon juice—no pectin needed.

The natural pectin in the apples helps the jam thicken while keeping the fresh strawberry flavor bright and delicious.

- 2 Lbs. fresh strawberries (washed, hulled and sliced)
- 1 1/2 cups of granulated sugar
- 1 medium unpeeled apple sliced in quarters
- 1 unpeeled orange cut in slices

1. Prep the Fruit: wash the apple leave the peel on , it contains the most pectin. Wash the strawberries thoroughly, then slice them for a chunky texture or blend them for a smooth jam
2. Combine the ingredients: In a medium sauce pan combine the strawberries, sugar, apple and orange slices. Let sit for 15-20 minutes to allow the strawberries to release it's juices
3. Cook the Jam: Bring to a boil over medium high heat, stirring often . Reduce the heat to a keep a slow simmer, stir frequently to prevent sticking. Continue cooking until the jam has thicken.(25-30 minutes)
4. Jar and store: Spoon the hot jam into 3 -4 eight oz. sterilized jars. Let cool to room temperature then refrigerate. Lasts about 2-3 weeks.

pantry staples

Italian

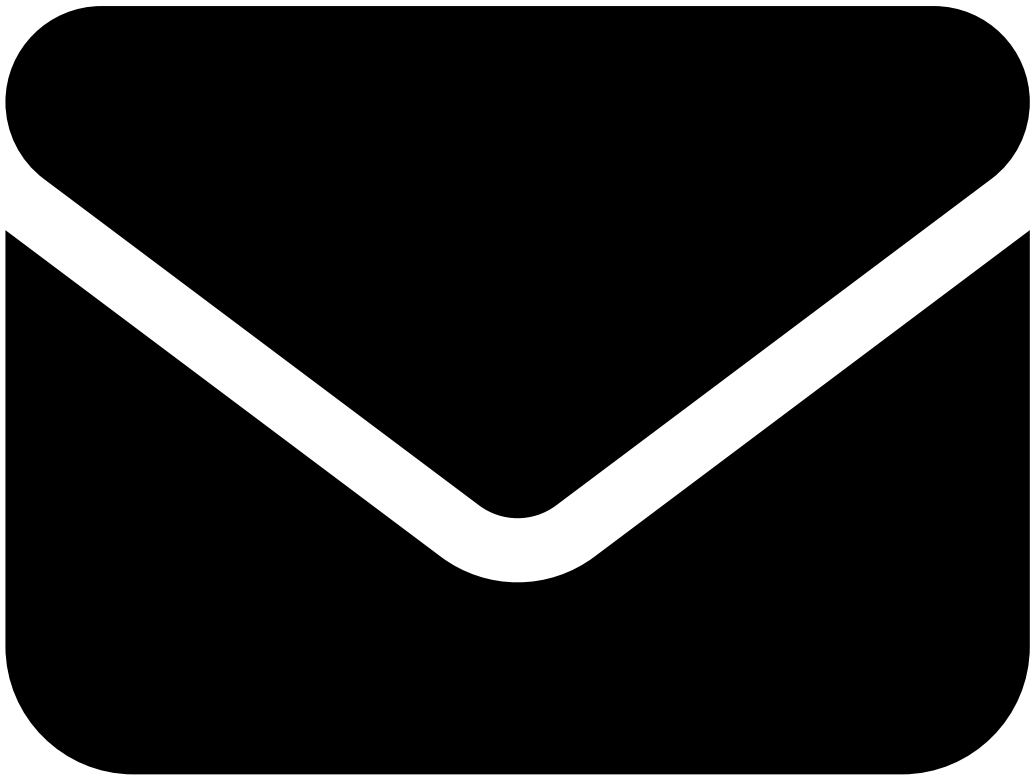
4 ingredient strawberry jam, strawberry jam without pectin,

homemade fresh tomato sauce

Homemade Fresh Tomato Sauce

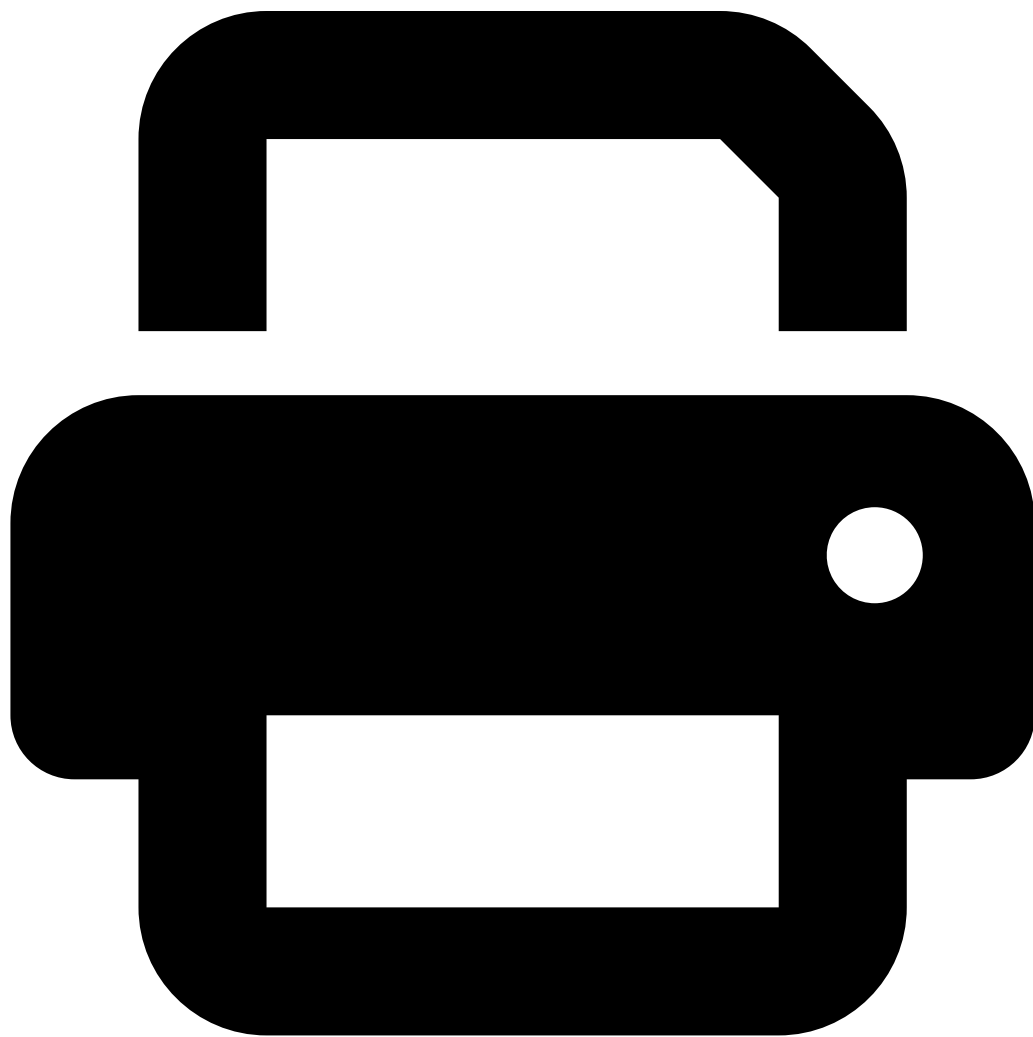
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There's nothing quite like the taste of homemade fresh tomato sauce. It's vibrant , naturally sweet, and captures the essence of peak of the season tomatoes. Whether spooned over pasta, used as a base for other dishes, or simply enjoyed with crusty bread, this sauce is a staple in my Italian kitchen.

While canned tomatoes are a convenient option, fresh tomatoes add a lighter, brighter flavor that truly elevates a dish. Although delicious any time of the year, using ripe , in-season tomatoes ensures the best taste, making this sauce a summer favorite when tomatoes are at their peak.

Things to know when making Easy fresh homemade tomato sauce

The best sauces start with the best tomatoes. Look for: Roma or San Marzano – thick flesh, low water content, and rich flavor.

Vine-ripened tomatoes: bursting with natural sweetness

Heirloom tomatoes: Unique flavor and slightly acidity.

How to store fresh tomato sauce: Refrigerate: Store in an airtight container for up to 5 days. Freeze: Let the sauce cool completely, then freeze in portions for up to three months.

Ways to use fresh tomato sauce: Toss with spaghetti or fettuccine for a classic dish.

Use as a base for pizza

Spoon over grilled chicken or eggplant parmesan,

Add to soups or stews for extra flavor.

This fresh tomato sauce is simple, delicious, and the perfect way to enjoy peak-season tomatoes. Give it a try and let me know in the comments how you love to use it in your favorite dishes.

Homemade Fresh Tomato Sauce



Homemade Fresh Tomato Sauce is a simple Italian staple made with ripe tomatoes, garlic, olive oil, and fresh basil. Light, flavorful, and naturally sweet, this easy sauce captures the taste of summer tomatoes and is perfect for pasta, pizza, chicken, or your favorite Italian dishes.

- Lbs. fresh tomatoes
- 2 Tbsp. olive oil
- 1 cup chopped onion
- 1/2 cup chopped Italian parsley
- salt and pepper to taste
- 6-8 fresh torn basil leaves

1. Start by washing your tomatoes
2. Bring a pot of water to a boil, then turn the heat off and place the tomatoes in the hot water for 5 minutes.
3. Let the tomatoes cool slightly before peeling and chopping them
4. In a stock pot or Dutch oven in the olive oil over medium high heat saute the onion and parsley until soft and translucent
5. Add the tomatoes salt and pepper to taste.
6. Mix well and simmer 35- 45 minutes stirring occasionally
7. For a smooth tomato sauce use an emersion blender or you can leave it chunky
8. Stir in torn basil leaves and adjust seasoning to taste.
9. Your fresh tomato sauce is now ready to enjoy over your favorite paste, or store it for later use.

pantry staples

Italian

homemade fresh tomato sauce,

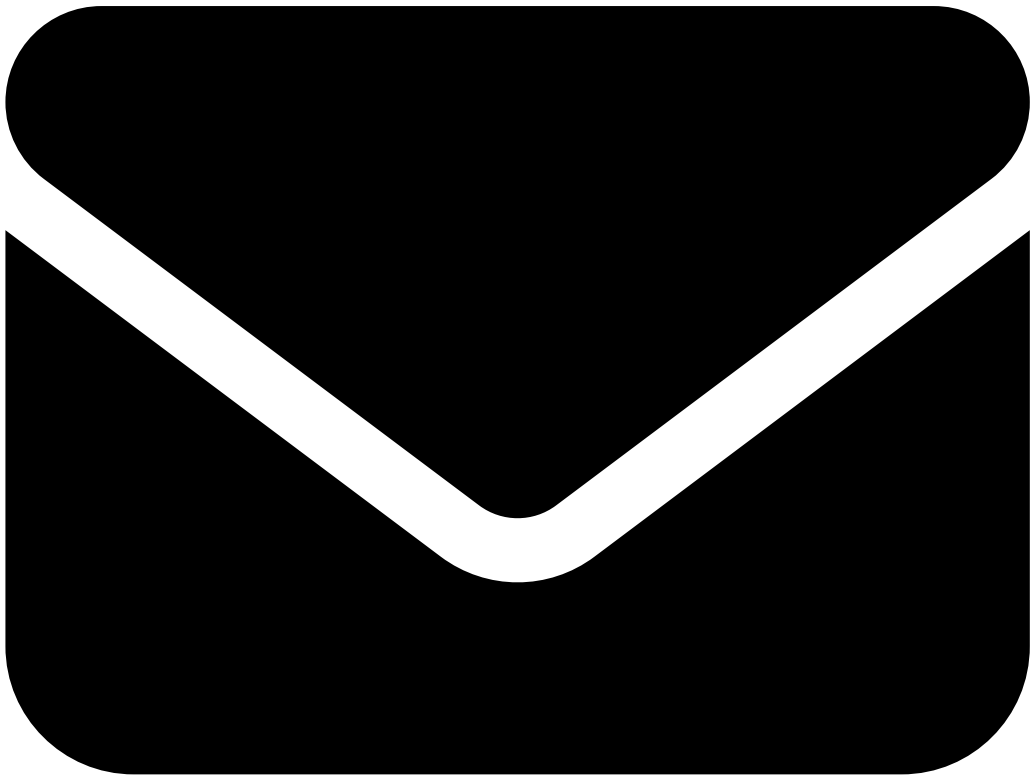
Sausage stuffed shells with

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Sausage Stuffed Shells with Bechamel

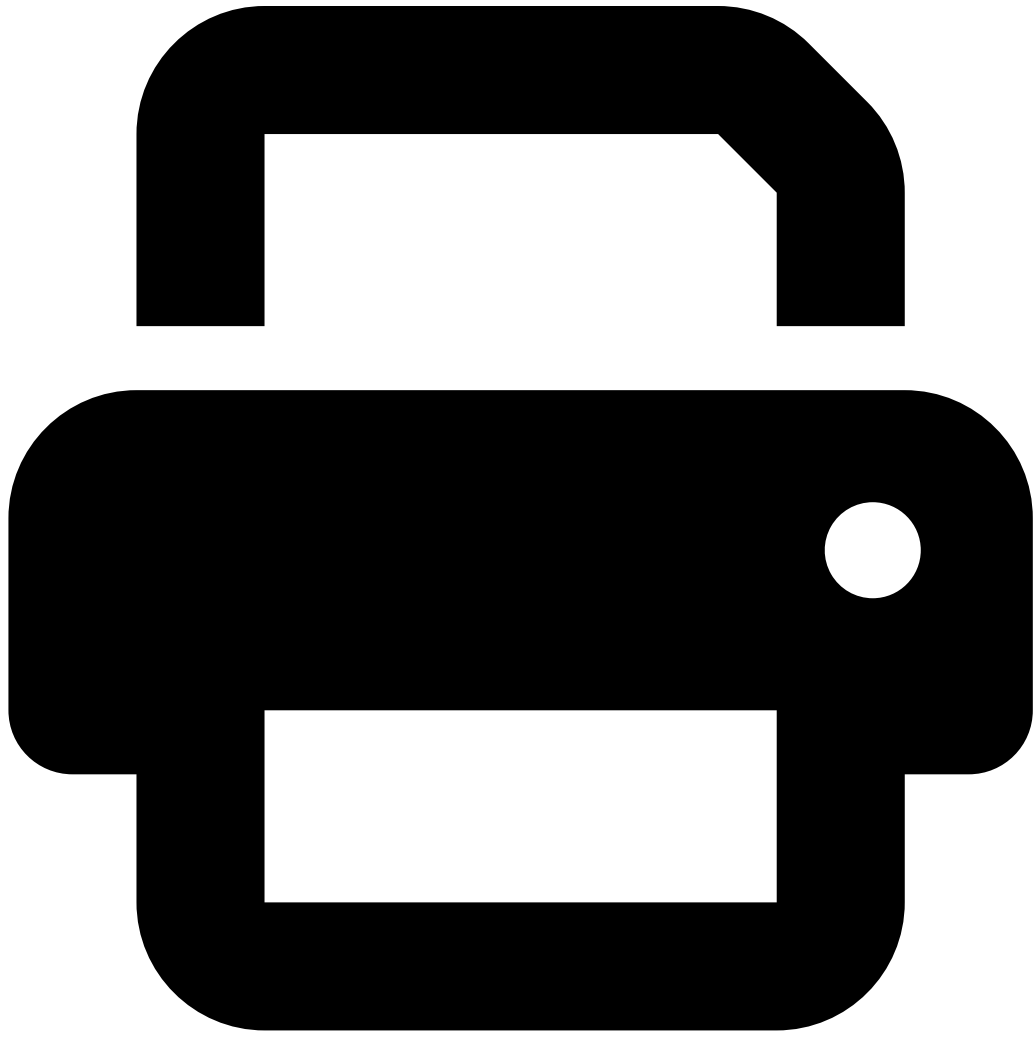
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There is something undeniably cozy about baked pasta dishes. Sausage stuffed shells with bechamel sauce is a recipe that combines bold flavors with creamy decadence, creating a meal perfect for family gatherings, special occasions or even a quiet night in.

This dish takes the traditional idea of stuffed shells and gives it a luxurious twist. Instead of marinara , a velvety bechamel sauce coats the shells, enhancing the savory sausage filling with a creamy richness. Every bite is a delicious blend of tender pasta, flavorful filling, and a smooth sauce baked to perfection.

**Tips for success when making
sausage stuffed shells with**

bechamel

1. Prep ahead: cook the pasta , make the filling , and prepare the bechamel sauce up to a day in advance. Store them separately in the fridge until you are ready to assemble.
2. Use crumbled Italian sausage for faster browning . You can customize your sausage preference by using mild or a combination of mild and spicy.
3. Pipe the filling: Transfer the sausage filling mixture to a piping bag or a zip -top with the corner snipped for a quick and mess -free stuffing.

Sausage stuffed shells with bechamel sauce is a comforting , crowd- pleasing dish that transforms simple ingredients into a luxurious Italian-inspired meal. Whether you are preparing it for a weeknight family dinner or a special occasion , this recipe is sure to impress with it's creamy sauce, savory filling, and bubbly golden topping. With a little prep and these streamlined tips, you will have a stunning baked pasta dish that's as easy to make as it is delicious!!!

Storage

Refrigerator: Cover and refrigerate leftovers for **up to 4 days**. Reheat in a 350°F oven until hot and bubbly, or microwave individual portions.

Freezer: Assemble the stuffed shells in a freezer-safe baking dish, cover tightly, and freeze for **up to 3 months**. Thaw overnight in the refrigerator before baking. You can also freeze individual portions after baking.

More Italian Pasta Recipes

If you love comforting baked pasta, try my **Lasagna Bolognese**, **Pasta al Forno**, **Zucchini Lasagna with Bolognese**, and **Spicy**

Rigatoni Amatriciana. For more delicious Italian-inspired pasta dishes, browse my **Pasta Recipes**.

Sausage Stuffed Shells with Bechamel



Jumbo pasta shells stuffed with savory Italian sausage and a creamy cheese filling, then baked with tomato sauce and a silky béchamel until bubbling, golden, and delicious. This comforting Italian-inspired pasta bake is perfect for Sunday dinner, holidays, or feeding a hungry family.

- 32 large shells
- 1/2 lb. spicy Italian sausage
- 2 Tbsp. olive oil
- 1/2 cup chopped onion
- 1 Tbsp. minced garlic
- 2 cups ricotta cheese
- 1 cup grated parmesan
- 1 cup shredded mozzarella
- 1 egg slightly beaten
- 1/2 cup chopped Italian parsley
- 2 cups marinara sauce
- Bechamel sauce Ingredients: 1 stick of butter+ 1/4 cup flour+ 4 cups milk+ pinch of nutmeg

1. Cook the shells el dente (about 3 minutes less than the package directions) drain and rinse under cold water. Set aside.
2. In a skillet over medium high heat in the olive oil saute the onion and garlic until soft and translucent then add the sausage and cook until browned and fully cooked, breaking it into small pieces. Remove and let cool slightly.
3. In a bowl combine the ricotta, mozzarella, parmesan cheese, egg , parsley and the sausage mixture. Salt and pepper to taste
4. Make the bechamel sauce In a sauce pan melt the butter over medium heat. Whisk in the flour and cook for 2 minutes until golden forming a roux. Gradually whisk in the milk stirring continually to prevent lumps until the sauce thickens 5-8 minutes. Add the nutmeg , salt and pepper to taste. remove from the heat.
5. Preheat your oven to 375-degrees
6. Spread a thin layer of bechamel sauce and the marinara sauce on the bottom of an oven proof baking dish.
7. Fill each pasta shell with 1-2 Tablespoons of the sausage mixture and arrange them in the dish .
8. Pour the remaining bechamel sauce evenly over the shells.
9. Top the shells with additional mozzarella and parmesan cheese. Cover the dish with foil and bake for 20 minutes. Then remove the foil and bake 10 minutes longer or until the cheese is bubbly and golden. Top with additional Italian parsley.



Don't overcook the shells before stuffing them. Cook them just until al dente—they'll continue cooking in the oven. Rinse them briefly under cool water after draining to stop the cooking and make them easier to handle. For the best result, let the stuffed shells rest for about 10 minutes before

serving so the filling and béchamel can settle.

Main Course

Italian

sausage stuffed pasta shells,