

Stovetop Italian sausage and peppers

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There's nothing quite like the irresistible and recognizable smell of Italian Sausage sizzling along side vibrant bell peppers and sweet onions. This Italian classic is a simple, one-pan dish that brings bold flavors to your table with minimal effort. Whether you're planning a cozy family dinner or a casual get-together, sausage and peppers is always a hit. This dish is a staple in Italian-American households, often served at celebrations, family gatherings, or part of Sunday dinners. Its simplicity and comforting flavors make it a go-to recipe for any occasion. Plus, it's budget friendly and uses just a handful of ingredients, making it a perfect option when you want something hearty and satisfying without the fuss.

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've 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!!!!

Ingredients

- 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

Instructions

1. Heat the oil in a large skillet over medium high heat. Add the sausage and brown on all sides, about 5-7 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 5 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. ENJOY!!!!
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creamy lemon parmesan zucchini orzo

Creamy lemon parmesan zucchini orzo

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

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

Switch up this creamy lemon parmesan zucchini orzo

What to switch things up? Try adding grilled chicken, shrimp or seared scallops for a flavor boost. For extra veggies, toss in fresh spinach, cherry tomatoes or peas. If you prefer a little heat, a pinch of red pepper flakes will add a spicy kick. You can even swap out the zucchini for asparagus, broccoli, or whatever is in season. The possibilities are endless, making this one -pan creamy lemon parmesan zucchini orzo your go-to for easy , adaptable meals. With just one pan and minimal effort, you can have a meal that feels special yet easy enough for any day of the week. This orzo recipe is a perfect side dish too along side my rosemary garlic seared lambchops for a complete restaurant quality meal. Or with my Quick And EASY Chicken Francese for a spring time complete meal everyone will love. Give it a try and let me know in the comments what variation you tried and tag me on social media, I love seeing your creations and it helps others. THANKS!!!!

Ingredients

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

Instructions

1. In a large saute pan over medium high heat in the olive oil and butter saute the onion and garlic until soft and translucent
 2. Add the orzo to the pan and cook for a few minutes to toast. (2-3 minutes) then deglaze the pan with the wine. After the wine has been absorbed add the stock and cream cook until sauce begins to thicken (about 5 minutes) add in the zucchini and parmesan cheese and cook 5 minutes longer.
 3. Finish with a squeeze of lemon juice and the Italian parsley. ENJOY!!!!
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Sicilian Eggplant caponata rigatoni

Sicilian eggplant caponata rigatoni

Growing up, my mother would make eggplant caponata every summer using farm-fresh produce straight from our garden. The glossy purple eggplant, juicy tomatoes, and fragrant basil were transformed into a vibrant delicious caponata- a sweet tangy Italian relish. While caponata is traditionally served as a side dish or antipasto, I love tossing it with rigatoni for a hearty and satisfying pasta meal. Every bite is full of bold flavors of eggplant, olives, and capers , all simmer together in a rich tomato sauce. It's a delicious taste of

summer and perfect way to cook with seasonal ingredients.

Delicious variations for Sicilian eggplant caponata rigatoni

1. **Meaty caponata Rigatoni:** Add crumbled Italian sausage or ground beef for a healthier twist. Brown the meat along with the onions and garlic before adding the tomatoes and eggplant.
2. **Seafood Caponata Rigatoni:** For a coastal Italian touch, add sauteed shrimp or chunks of white fish like cod or halibut. These seafood compliments the briny capers and olives.
3. **Creamy Caponata Rigatoni:** For a luxurious twist, stir in a cup of ricotta cheese and 1/2 cup of heavy cream just before serving. This creates a velvety sauce that pairs beautifully with the bold flavors of the caponata.
4. **Pasta Swap caponata:** While rigatoni is perfect for holding on to the caponata sauce, you can easily swap it for other pasta shapes. Try penne, orecchiette, or even spaghetti for a different texture.

Sicilian eggplant caponata rigatoni is a celebration of bold flavors and simple ingredients, bringing a taste of Italy to your table. Whether you stick to the classic version or try one of the delicious variations, this dish is sure to become a family favorite. Give it a try and let me know in the comments how you made it your own!!! Share your creations and tag me - I'd love to see your take on this Sicilian - inspired pasta. ENJOY!!!!

Ingredients

- 12 Oz. rigatoni Pasta
- 1 medium eggplant cut into medium dice
- 2 Tbsp. olive oil

- 1 cup chopped onions
- 1 tbsp. minced garlic
- 4 cups chopped tomatoes
- 3 cup my easy marinara sauce
- 1 cup pasta water
- 1 cup chopped celery
- 1/2 cup red wine vinegar
- 2 Tbsp. sugar
- 2 Tbsp. capers
- 1 cup pitted and sliced green olives
- 1/2 cup pine nuts
- 1/2 cup torn basil leaves
- salt and pepper to taste
- 1/2 cup grated parmesan cheese for serving

Instructions

1. In boiling salted water cook your pasta al dente
2. In a large saute pan over medium high heat in the olive oil saute the onion and garlic until soft and translucent
3. Add the tomatoes and eggplant and cook until the tomatoes burst and the eggplant is tender.

mix the sugar with the vinegar and add to the eggplant mixture along with the capers, olives. pine nuts and marinara sauce let it simmer for 20-25 minutes.

1. Toss the rigatoni in this delicious vegetarian eggplant , top with grated parmesan and shredded basil. ENJOY!!!!
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Easy stove top eggplant caponata

easy stove top eggplant caponata

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

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

Why you will love this easy stovetop eggplant caponata

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

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

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

Ingredients

- 1 medium eggplant cut into medium dice
- 2 Tbsp. olive oil + 2 cups for frying the eggplant
- 1 cup chopped onions
- 1 tbsp. minced garlic
- 4 cups chopped tomatoes
- 1 cup my easy marinara sauce
- 1 cup chopped celery
- 1 cup kalamata olives
- 1/2 cup red wine vinegar
- 2 Tbsp. sugar
- 2 Tbsp. capers
- 1/2 cup pine nuts
- 1/2 cup torn basil leaves
- salt and pepper to taste

Instructions

1. In a large saute pan over medium high heat add the frying oil add the diced eggplant and fry until golden . Remove and set aside on paper towels. Remove the frying oil from the pan and add the 2 Tablespoons of the olive oil/ lower the heat
2. Add the onions and garlic cook until soft and

translucent

3. Add the tomatoes and cook until the tomatoes burst.
 4. mix the sugar with the vinegar and add to the tomato mixture along with the marinara sauce let it simmer for 15- 20 minutes. Then add the fried eggplant, olives and capers simmer an additional 5 minutes.
 5. Add in the basil. ENJOY!!!!!!
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Classic Italian vegetarian stuffed artichokes

Classic Italian vegetarian stuffed artichokes

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

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

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

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

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

Ingredients

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

- Salt and pepper to taste

Instructions

Prepare the Artichokes:

1. Fill a large bowl with water and squeeze in the lemon juice
2. Trim the artichokes by cutting off the stems and the top inch of the leaves.
3. Use kitchen shears to snip off the pointy tips of the remaining leaves.
4. Gently spread the leaves apart to make room for the stuffing.
5. Place the artichokes in the lemon water to prevent browning.

2. Make the Filling:

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

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

3. Stuff the Artichokes:

Drain the artichokes and pat them dry.

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

4. Cook the Artichokes:

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

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

deep.

Drizzle a little olive oil over the tops.

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

5. Serve:

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

Italian dover sole in lemon wine sauce

Italian dover sole in lemon wine sauce

This Italian dover sole in lemon wine sauce is a perfect choice if your craving a simple yet elegant seafood dish. This classic preparation, known as “Sogliola alla Mugnaia,” is a light and flavorful recipe that highlights the delicate taste of fresh dover sole. With its buttery lemon wine sauce and a hint of fresh parsley, it’s a restaurant-quality meal that you can easily recreate at home

A take on the French classic Sole Meunière the Italian version often adds a splash of white wine to the sauce, enhancing the brightness of the lemon. It’s traditionally served with a side of sautéed spinach, roasted potatoes, or a fresh green salad.

The dish is a wonderful representation of Italian coastal cuisine, where fresh fish is often the star of the table. The sauce, made from white wine, lemon juice, and butter, strikes a beautiful balance between richness and brightness. The gentle sear on the sole adds a slight crispness while keeping the fish tender and flaky. Pair it with a glass of chilled white wine, and you'll feel like you're dining at a seaside trattoria.

Why you'll love this Italian dover sole in lemon wine sauce

- **Quick and Easy:** ready in under 30 minutes, making this dish perfect for weeknights or special occasions.
- **Elegant Flavor:** The combination of white wine, lemon, and butter creates a sauce that complements the mild sole beautifully.
- **Healthy and Light:** Sole is a lean, low-calorie fish that pairs wonderfully with the bright flavors of the sauce.
- **Minimal Ingredients:** You only need a handful of fresh, simple ingredients to bring this dish to life.

This Italian sole in lemon wine sauce is a dish that brings the flavors of the sea straight to your table. The balance of citrus, wine, and butter creates a light yet indulgent experience that's sure to impress. Whether you're cooking for family, friends, or a romantic dinner for two, this meal will leave everyone wanting seconds. If you like fish try my pan-seared Tomato cod

Have you ever tried Italian dover sole in lemon wine sauce or a similar recipe? I'd love to hear about your experience! Let me know in the comments below and don't forget to tag me if you recreate this Italian classic. Buon Appetito!

Ingredients

- 4 thin dover sole fillets about 1 1/2 lbs.
- 1 cup flour for coating
- 4 Tbsp. butter
- 2 Tbsp. olive oil
- 1/2 cup dry white wine
- 1/2 cup chicken stock
- the juice from 2 lemons
- 3 Tbsp. chopped Italian parsley
- lemon slices for serving

Instructions

1. Rinse the dover sole fillets and pat dry with paper towels. Season both sides of the fish with salt and pepper to taste
2. Place the flour on a plate and lightly coat each fillet shaking off excess.
3. In a large skillet, heat 2 Tbsp. of butter and the olive oil over medium high heat.
4. Once the butter is melted and foamy, add the fillets. Cook for 3-4 minutes on one side until golden brown, then carefully flip and cook for another 2-3 minutes.
5. Remove the fish from the pan and set aside on a warm plate.
6. MAKE THE SAUCE: Add the wine to the same pan, scraping up any browned bites from the bottom of the pan. Let it simmer for 2-3 minutes until slightly reduced. Stir in the chicken stock and continue cooking for another 3-4 minutes.
7. Add the remaining butter and lemon juice to the skillet whisking until the sauce is glossy.
8. Return the fish to the skillet just to heat through, spooning the sauce over the fillets.
9. Sprinkle with the Italian parsley. Serve with lemon

slices. ENJOY!!!

Leeks peas and asparagus risotto

Leeks peas and asparagus risotto

This leeks peas and asparagus risotto combines tender leeks, crisp asparagus, sweet peas and a squeeze of lemon for a bright, zesty finish. Perfect for a light family dinner, a special brunch or simply celebrating the arrival of warmer days.

The leeks provide a subtle sweetness that pairs beautifully with the freshness of peas and the earthy bite of asparagus. As the rice slowly absorbs the warm broth, it transforms into a luscious, creamy dish that feels both indulgent and light. The lemony finish lifts the flavors, making each bite a delightful reminder of spring's arrival.

- Whether you're preparing a family dinner or hosting friends, this risotto is a versatile crowd-pleaser. Serve it as a comforting main course with a side of crusty bread, or pair it alongside grilled chicken or fish for a more elaborate spread. Its vibrant colors and fresh flavors will bring a touch of elegance to any meal.

Things to know about this leeks peas and asparagus risotto recipe

- **Seasonal Ingredients:** Fresh leeks, peas, and asparagus are at their peak in spring, making this risotto a celebration of the season.
- **Creamy Comfort:** The traditional Italian method of slowly adding broth ensures a luxuriously creamy texture without needing cream.
- **Easy Elegance:** Perfect for a weeknight dinner or a special occasion, this risotto brings a touch of sophistication to your table.

Tips for the Perfect Risotto

- **Use Warm Broth:** Always keep your vegetable or chicken broth warm to maintain the cooking temperature of the rice.
- **Stir Consistently:** Stirring frequently helps release the starches from the rice, creating that creamy texture.
- **Taste as You Go:** Adjust salt, pepper, and lemon juice to your liking for the perfect balance of flavors.

This leeks, peas, and asparagus risotto pairs beautifully with a glass of chilled white wine and a side of crusty bread. It's a delightful way to savor the fresh, bright flavors of spring. Give it a try and let the vibrant greens and creamy rice bring a bit of seasonal joy to your table.

Have you made this risotto? Share your experience in the comments or tag me on social media with your creations. I'd love to see how it turns out!

Buon Appetito! ☐

Ingredients

- 2 cups Arborio rice
- 1 leek cleaned and sliced
- 1 cup trimmed and chopped asparagus
- 1 cup fresh or frozen peas
- 4 cups hot vegetable or chicken stock
- 1/2 cup white wine
- 2 Tbsp. butter
- 1 Tbsp. olive oil
- 1/2 cup parmesan cheese
- Juice from 1 lemon
- 2 Tbsp. chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Saute the leeks : heat the oil and butter in a large skillet over medium high heat. Add the sliced leeks and saute until soft and fragrant.
 2. Toast the rice: Stir in the Arborio rice and cook until lightly toasted 3-4 minutes
 3. Deglaze the pan with the wine stirring until absorbed
 4. Add the warm broth one ladle at a time, stirring constantly. allow the broth to absorb before adding more.
 5. After 15 minutes, stir in the asparagus and peas. Continue cooking until the rice is creamy and al dente.
 6. Remove from the heat , stir in the parmesan cheese , squeeze in the lemon juice and Italian parsley. ENJOY!!!
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Pasta de Santo Giuseppe

pasta de Santo Giuseppe

This pasta de Santo Giuseppe has as many variations as there are regions in Italy. The one mandatory ingredient in this classic Italian dish is toasted breadcrumbs instead of grated cheese. Santo Giuseppe was a carpenter, and the breadcrumbs represented sawdust.

This Italian pasta dish is easy and delicious and can be enjoyed year-round, but it holds special significance on March 19th, when Italians celebrate La Festa di San Giuseppe – Saint Joseph's Day. While much of the world turns to Saint Patrick's day on March 17th, Italians focus on honoring Saint Joseph, the patron saint of fathers, workers and the needy. Traditionally, this day is marked with meatless meals, as it falls during Lent. The toasted bread crumbs sprinkled on top symbolize the sawdust of Saint Joseph's carpentry workshop, reminding us of his humble and hardworking nature. Families across Italy, prepare festive tables known as St. Joseph's alters, filled with breads, fava beans, and other symbolic foods, offering gratitude for his protection and provision.

Three variations for this Pasta de San Giuseppe

1. Sicilian sweet and savory: This variation combines the traditional pasta with anchovies, garlic, fennel, and toasted breadcrumbs sauteed in olive oil.
2. Southern Italian tomato -based (my version): In some regions, the dish is prepared with a light tomato sauce, often featuring crushed San Marzano tomatoes, onions and garlic. This gives a slightly richer flavor while still

maintaining the signature toasted breadcrumb topping.

3. Vegetarian lentil and fava bean: as a nod to Saint Joseph's role as a protector of the poor, some families incorporate lentils or fava beans – symbols of good fortune- into the dish. The beans add protein ad a hearty texture, making this version a complete, satisfying meal. Pasta di Santo Giuseppe is more than just a dish, it's a symbol of Italian heritage, faith and gratitude. Whether prepared with anchovies, tomatoes, or beans, the humble toasted bread crumbs remain a consent, reminding us of Saint Joseph's humility and hard work. On March 19th, Italians gather to celebrate his legacy, honoring tradition through food, family and faith. No matter which variation you choose, this dish is a delicious way to connect to Italy's deep-rooted culture and religious traditions.

Ingredients

- 12 oz. spaghetti
- 2 cups bread crumbs
- 1 cup grated parmesan cheese
- 2 Tbsp. chopped Italian parsley
- 2 Tbsp. butter
- 2 Tbsp. olive oil
- 4 anchovy fillets
- 2 Tbsp, hot red pepper flakes
- 2 cups cherry tomatoes
- 2 cups my easy marinara sauce
- 1 cup pasta water

Instructions

1. In a large pot of salted rapidly boiling water cook the spaghetti al dente.
2. In a saute pan in 1 Tbsp. of butter and 1 tbsp. of olive

saute 1 Tbsp. of minced garlic until soft and the bread crumbs and cook until the breadcrumbs are toasted and golden, remove from the fire add in the grated parmesan and 2 Tbsp. of freshly chopped Italian parsley and set aside,

3. In the same pan add the remaining 1 tbsp. of butter and olive oil add the remaining 1 tbsp. of minced garlic cook until soft and translucent, then add the cherry tomatoes cook until the tomatoes burst.
4. Add in the marinara and pasta water simmer until the sauce thickens about 15 minutes. Add some fresh torn basil leaves, then toss the spaghetti in the sauce.
5. Plate top with the breadcrumb mixture. ENJOY!!!!

Tomato piccata shrimp bucatini pasta

Tomato piccata shrimp bucatini pasta

If your looking for an easy yet elegant seafood pasta dish, this tomato piccata shrimp bucatini pasta is a must -try. Featuring tender shrimp, a bright and tangy tomato piccata sauce and perfectly al dente bucatini, this recipe is packed with bold flavors and comes together in under 30 minutes.

With every forkful, you'll experience a delicious blend of textures and flavors. The bucatini absorbs the garlicky , tomato sauce while maintaining its signature al dente bite. The shrimp remain plump and juicy, and the capers add a briny

pop that enhances the natural sweetness of the tomatoes. The fresh basil ties everything together , making this dish feel like a restaurant- quality experience at home.

Why you'll love this tomato piccata shrimp bucatini pasta recipe

Quick and easy: Perfect for weeknights but fancy enough for entertaining.

Bright and tangy: Lemon, capers and tomatoes bring a zesty zing to the dish.

Rich and creamy: garlic and pasta water add depth and silkiness to the sauce.

Perfect pasta pairing: Bucatini's hollow center holds the sauce for an irresistible bite.

Pair this dish with a crisp green salad and a side of garlic bread for a delicious complete meal. If you make this tomato piccata shrimp bucatini pasta, let me know in the comments and please don't forget to tag me on Instagram with your creations. I love hearing from you.

Ingredients

- 12 oz. bucatini pasta
- 1 lb. large shrimp (16-20 per lb.)peeled and deveined
- 2 Tbsp. olive oil
- 1 Tbsp. minced garlic
- 2 cups cherry tomatoes
- 1/2 cup white wine
- 1 cup chicken stock
- 1 cup reserved pasta water
- juice from 1 lemon
- 1/3 cup drained capers

- 1/4 cup torn basil
- salt and pepper to taste

Instructions

1. Bring a large pot of salted water to a boil and cook the bucatini al dente. Reserve 2 cups pasta water before draining.
2. Heat the olive oil and butter in a large skillet over medium high heat. Add the tomatoes, red pepper, and garlic cook until the tomatoes burst and the garlic is soft and translucent. About 5 minutes.
3. Deglaze the pan with the wine waiting until fully absorbed before adding the chicken stock, pasta water lemon juice and capers. Simmer until the sauce begins to thicken 7-10 minutes.
4. Add the shrimp, and cook 5 minutes or until the shrimp are cooked through. Then add in the pasta, top with fresh basil.
5. Plate. ENJOY!!!

**rosemary garlic seared
Lambchops**

**Rosemary garlic seared
Lambchops**

Nothing beats the aroma of rosemary and garlic sizzling in a pan , especially when paired with perfectly seared lambchops.

This dish is an effortless way to bring a gourmet meal to your table with minimal effort. Whether you're cooking for a special occasion or simply craving a hearty flavorful dinner, these rosemary garlic seared lambchops will be a hit. The rich, succulent flavor of the lamb is enhanced by the earthy warmth of fresh rosemary and the robust essence of garlic. The crispy golden crust on the outside gives way to tender juicy meat inside, making every bite irresistible.

Choosing the lamb for this rosemary garlic seared lambchops recipe

For the best results, opt for high -quality lambchops. Rib chops are the most tender and have a delicate, mild flavor, while loin chops are slightly meatier with a robust taste. If you prefer an even richer flavor shoulder chops can be a great alternative, though they require a longer cooking time to become tender.

When possible, choose grass-fed lamb for a more pronounced depth of flavor and superior texture. Look for chops that have a vibrant red color with some marbling, as the fat contributes to the juiciness and taste.

These rosemary garlic seared lambchops are easy to make and delicious, they deliver a restaurant -quality dish right at home. The combination of crispy seared edges, fragrant herbs, and a buttery sauce makes this dish a guaranteed crowd-pleaser. Perfect for an elegant dinner or quick weeknight meal, they're bound to impress. ENJOY!!!

Ingredients

- 1.5 lbs. of lamb chops
- 2 Tbsp. olive oil
- 1 Tbsp. minced garlic
- 1 Tbsp. fresh rosemary finely chopped

- Salt and pepper to taste
- FOR THE PANSAUCE
- 2 Tbsp. butter
- 1 Tbsp. finely minced garlic
- 1 Tbsp. finely chopped rosemary
- 1 Tbsp. corn starch
- 1/2 cup white wine
- Juice from 1 lemon
- 1 lemon sliced
- 1 cup chicken stock
- 1 Tbsp. chopped Italian parsley

Instructions

1. Remove the lambchops from the refrigerator at least 20 minutes before cooking. Pat them dry then season with the rosemary, garlic salt and pepper. Massage the seasonings into the chops on both sides.
2. In a heavy skillet or cast-iron pan heat the oil over medium high heat until shimmering.
3. Add the lambchops to the hot pan and sear for 3-4 minutes on one side until a deep golden crust forms. Flip and sear the other side for another 3 minutes. Then remove and set aside.
4. In the same pan add the butter, garlic and rosemary cook until soft and translucent . Add the corn starch and cook for 1 minute longer
5. Deglaze the pan with the wine waiting until it is absorbed before adding the chicken stock and lemon juice and lemon slices. Simmer until sauce is beginning to thicken (3-5 minutes). Then remove the lemon slices.
6. Return the lambchops back to the pan to heat through, basting the chops with the sauce. Finish with the Italian parsley . ENJOY!!!!