

Meat sauce spaghetti pasta pie

Meat sauce spaghetti pasta pie

You may not be familiar with meat sauce spaghetti pasta pie, but it's definitely one you should try. This delicious and hearty meal takes traditional spaghetti and meat sauce and turns it into a savory pasta pie. My meat sauce pasta pie is a crowd pleaser, perfect for family meals or Saturday night dinner with friends.

It's one of those recipe where all the work is in the prep. Once you have a prep plan in place this baked spaghetti pie comes together quickly. Once it's in the oven you set the timer, and forget about it.

Tips for success with this meat sauce spaghetti pasta pie

Spring form pan: Using a spring form pan ensures clean pie like slices.

Cheese variations: Use provolone or fontina instead of the mozzarella for a delicious twist

Meat option: Skip the ground beef when you make the sauce and use Italian sausage instead, mild or spicy.

A baked spaghetti pasta pie is the ultimate Italian comfort dish. Whether you're serving it fresh straight from the oven or enjoying leftovers, this dish is a timeless crowd -pleaser

that celebrates the essence of Italian home cooking. Pair it with a crisp salad and warm garlic bread, and you have a meal that's better than takeout from your own kitchen.

Ingredients

- 1 lb. spaghetti
- 2 Tbsp olive oil
- 2 Tbsp. minced garlic
- 1 Tbsp. red pepper flakes
- 1/2 cup chopped onion
- 1/2 lb. lean ground beef
- 1 cup diced pancetta
- 2 cups tomato sauce
- 2 cups crushed tomatoes
- 1 cup water
- 1Tbsp. Italian seasoning
- 1 Tbsp. chopped Italian parsley
- 4 eggs
- 1 cup grated parmesan cheese
- 2 cups shredded mozzarella

Instructions

1. Start by making the meat sauce: in a stock pot saute the onion, garlic and red pepper flakes until soft and translucent. Then add in the tomatoes, Italian seasoning and water, cover and simmer for 1 hour
2. In the meantime cook the spaghetti half way drain and set in a bowl. In a separate bowl whisk the eggs along with the parmesan cheese, 1 cup of the mozzarella and Italian parsley.
3. Pour the egg mixture over the cooked spaghetti mix to combine. Then add the meat sauce to the spaghetti, mix well this into a lightly greased 8 inch spring form pan. Top with the remaining shredded mozzarella.

4. Bake in a preheated 375- degree oven for 35-45 minuets.
Let cool slightly before removing from the pan.
ENJOY!!!!
-

Vegetarian Mushroom Bolognese Bucatini

Vegetarian Mushroom Bolognese Bucatini

If your craving Italian and want vegetarian too make this delicious vegetarian mushroom Bolognese bucatini. When your in the mood for the comforting richness of Italian food but want to keep it vegetarian, this mushroom Bolognese bucatini is the perfect answer. It's hearty, satisfying and packed with bold meaty flavors without the meat!!!

What to know about this vegetarian mushroom Bolognese bucatini recipe

Mushrooms are the star of this vegetarian recipe. Their meaty texture and hearty flavor make them an ideal substitute for ground beef. In this recipe I used a mix of cremini and baby portabella mushrooms to create a robust and savory pasta sauce. The addition of the vegetable soffrito, red wine and good quality tomatoes add depth of flavor. of course you can use any blend of mushrooms that fit your taste. Although I used bucatini, I love it's hollow center, if you don't have bucatini spaghetti or fettuccine works in this vegetarian

recipe too. This vegetarian mushroom Bolognese bucatini is proof that comfort food doesn't have to rely on meat to be rich, satisfying and delicious.

- Whether you're a lifelong vegetarian, experimenting with vegetarian meals, or simply craving a rich , satisfying pasta dish this recipe delivers all the comforting taste of a classic Bolognese with a fresh meatless twist.

Ingredients

- 1/2 Lb. Bucatini pasta
- 2 Tbsp. olive oil
- 1 cup each chopped onion+ celery+ carrots
- 2 Tbsp. minced garlic
- 4 cups sliced mushrooms
- 1 cup red wine
- 2 cups tomato sauce
- 2 cups crushed tomatoes
- 2 Tbsp. fresh chopped Italian parsley
- Grated pecorino Romano

Instructions

1. start by saluting the onion, carrots, celery and garlic until soft and fragrant. Then add the mushrooms and cook until beginning to brown.
2. Deglaze the pan with the red wine waiting until it evaporates, before adding the tomatoes. Cover and simmer for 1 hour. In the meantime cook your pasta el dente. Add a cup of pasta water to the sauce if too thick. Toss the pasta in this vegetarian Bolognese sauce add in the Italian parsley. Plate top with the grated pecorino Romano. ENJOY!!!!

Creamy butternut squash gorgonzola pasta

Creamy butternut squash gorgonzola pasta

This creamy butternut squash gorgonzola pasta is warm, creamy, cheesy and full of cold weather ingredients. It's an easy pasta recipe made with roasted butternut squash that is pureed along with roasted garlic and onion to create a silky smooth flavorful sauce. The gorgonzola cheese and sage balance out the natural sweetness of the squash and adds an irresistibly savory, cheesy flavor. It's hands down one of the best vegetarian pasta dish for chilly weather.

Things to know about this creamy butternut squash gorgonzola pasta recipe

Roasting the butternut squash brings out the natural sweetness and adds flavor to the sauce.

Blending the butternut squash , garlic and onions once roasted with pasta water makes a velvety sauce. You can use vegetable or chicken stock in addition to the pasta water. or add a bit of cream for added flavor. Butternut squash can be sweet so season well with salt and pepper. The gorgonzola will add some tang, but if you want more tang add a squeeze of lemon juice or white wine to the sauce.

To wrap it up creamy butternut squash and gorgonzola pasta is the perfect blend of sweet, savory, and earthy flavors making it a delicious pasta dish for any season.

Ingredients

- 1/2 lb. short pasta
- 4 cups peeled, cleaned butternut squash cut into medium dice
- 1 whole garlic bulb cut in half
- 1 medium peeled onion quartered
- 2 Tbsp. olive oil
- 5-6 sage leaves
- 2 cups walnuts
- 2 cups pasta water
- 2 cups gorgonzola crumbles
- salt and pepper to taste

Instructions

1. start by placing the squash, garlic bulbs and onions on a baking sheet. drizzle everything with extra virgin olive oil salt and pepper to taste. Then roast in a preheated 400-degree oven for 30 minutes or until the butternut squash is soft and beginning to caramelize. In the meantime cook your pasta *al dente*. reserving 2 cups of water before draining, and start the sauce
2. In a saute pan in 2 Tbsp. of olive oil fry the sage leaves and walnuts until the sage is crispy and the walnuts toasted
3. Put the squash, onion and garlic in a food processor add 1 cup of the reserved pasta water and blend until smooth
4. Add the butternut puree to the saute pan add in the gorgonzola and the remaining cup of pasta water. Simmer until the gorgonzola is melted and sauce creamy about 5 minutes. Toss the pasta in the sauce . Top with more

gorgonzola crumbles. ENJOY!!!!

Honey roasted holiday vegetables

Honey roasted holiday vegetables

Honey roasted holiday vegetables are the colorful picture perfect side dish to go along side any main meal. Oven roasted vegetables are an easy winter side dish that adds color and a festive touch to your holiday table. This is such a perfect holiday recipe with classic holiday ingredients, such as cranberries and walnuts. The cranberries provide a sweet tangy contrast to the vegetables and the walnuts provide a nice crunch. Honey -roasted holiday vegetables make a delicious side dish with natural sweetness and a caramelized finish.

variations for this honey roasted holiday vegetable recipe

The vegetables: use any combination that fits your taste, the vegetables in this recipe can be customized. You can use carrots, parsnip or any any root vegetable.

Citrus zest: A bit of lemon or orange zest can add a fresh holiday inspired twist.

Control the sweetness: If you prefer less sweetness add a

splash of balsamic vinegar when tossing the vegetables in the bowl.

Honey roasted vegetables bring warmth, color, and a festive flavor to any holiday table.

Ingredients

- 3 cups medium dice butternut squash
- 1 medium sliced delicate squash
- 4 cups brussel sprouts cut in half
- 2 peeled medium diced sweet potatoes
- 2 cups fresh cranberries
- 2 cups walnuts
- 1 Tbsp. Italian seasoning
- 3 Tbsp. olive oil
- 2 Tbsp. honey
- salt and pepper to taste
- crumbled gorgonzola

Instructions

1. preheat your oven to 400- degrees. drizzle a baking sheet with olive oil.
2. Add the all the vegetables salt and pepper to taste to a large bowl. Drizzle with the olive oil, sprinkle with the Italian seasoning. Salt and pepper to taste. Toss to combine
3. Spread the vegetables on the prepared baking sheet. Add the walnuts and cranberries. Bake for 20 -25 minutes, or until the vegetables are starting to get tender. Turn and cook an additional 10 -15 minutes, or until fork tender and beginning to brown.
4. Adjust your seasonings. Sprinkle with gorgonzola crumbles. ENJOY!!!!

Italian Holiday chicken Soup

Italian Holiday Chicken Soup is a cozy, festive dish that's perfect for the colder months. Made with tender chicken, juicy meatballs, hearty greens, and fragrant herbs, it's the kind of soup that warms the soul and brings a comforting taste of Italian tradition to your holiday table.

Growing up, our holiday gatherings always began with a warm bowl of this chicken soup. The kitchen would be filled with the sounds of simmering broth, lively conversations, and the excitement of the meal to come. I remember watching my family carefully prepare each ingredient, knowing that every step was part of a recipe passed down through generations.

Now, each time I make this soup, I'm transported back to those cherished gatherings—and I feel just a little bit closer to home.

Prepping for this Italian Holiday chicken soup

1. For prepping your Italian holiday chicken soup here's a step- by- step guide to keep it easy and organized.
 1. Gather your ingredients. I used chicken breast to keep it easy and chicken stock to add flavor. You can use a whole chicken or bone in chicken pieces for richer flavor.
 2. Make the little meatballs ahead of time. They can be made a day ahead or weeks ahead and frozen. In fact when I make Mama's meatballs I often make tiny ones too to keep in the freezer for ready made meals.

3. The egg croutons can also be made ahead of time and like the little meatballs they can be frozen and thawed out the day you are ready to serve. These prep steps will make the cooking process smooth and ensure your Italian holiday chicken soup comes out delicious.

Ingredients

- 2 chicken breast
- 3 cups chicken stock
- 2 cups water
- 1 whole onion
- 2 celery stalks
- 2 carrots
- salt and pepper to taste
- 2 cups little meatballs
- 2 cups chopped Tuscan kale, escarole or spinach
- Egg croutons

Instructions

1. In a stock pot place the chicken, onions, carrots, stock and water bring to a simmer . Skim off the foam, then cover and simmer for one hour.
2. In the meantime make mama's meatball, but make them small , teaspoon size then bake them and set aside. Then make the egg croutons by mixing 4 eggs with 1 cup of grated parmesan, 1 Tbsp. pf chopped Italian parsley and salt and pepper to taste. Pour the egg mixture into a greased 12 x 8 cookie sheet and bake for 10- 12 minutes or until the eggs are set. Let cool before cutting into small dice.
3. After the stock has simmered for 45 minutes, remove the onion, carrots, and celery and discard. Then shred the chicken and return it back to the stock pot along with

the meatballs and greens of your choice and simmer 10 minutes longer.

4. To serve your chicken soup, place a hand full of the egg croutons in the bottom of a soup bowl pour the soup over them and top with freshly grated parmesan. ENJOY!!!
-

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!!!!
-

Roasted Italian- style chicken

Roasted Italian style chicken

A whole roasted Italian -style chicken with potatoes is a comforting and delicious dish that brings out the simple and deep flavors of Italian cooking. with just a few simple ingredients and 15 minutes of prep time you'll have everything ready to create a meal that's easy enough for busy weeknight family meals and fancy enough for Saturday night dinner with friends.

A roasted chicken with potatoes and vegetables is Italian comfort food that's hard to beat. The chicken turns out juicy with golden, crispy skin, and the potatoes and vegetables soak up the delicious drippings, becoming tender and caramelized. It's a complete meal made in one pan, easy to make,

affordable and always feels like an elegant homemade meal

What makes this roasted Italian style chicken so good

Easy to make: This chicken dinner is prepped in less than 15 minutes and the cooking time is quick. this chicken is baked at a higher temperature and cooks in just under an hour.

It can be prepped ahead of time: you can prepare this meal up to a day ahead of time store in the fridge . then add the potatoes and bake when you are ready to serve.

It's great for left overs to use for chicken sandwiches, add it to pasta dishes and it makes a great addition to salads.

Ingredients

- 1 whole chicken 4- 5 lb.
- 1 Tbsp. each garlic + onion + paprika powder
- 4 peeled potatoes cut in half
- 4 peeled carrots cut in equal pieces
- 2 cups peeled butternut squash cut in medium dice
- 1 peeled sliced onion
- 5-6 cloves of peeled garlic
- 1 sliced lemon
- 1 cup white wine
- 3-4 sprigs of rosemary
- 4 Tbsp. olive oil
- salt and pepper to taste

Instructions

1. start by cleaning the chicken and removing any insides. Then pat dry.
2. mix the garlic , onion and paprika together. Rub the

chicken with the herb mixture rubbing it into the the chicken. Then drizzle with 1 Tbsp. of the olive oil. salt and pepper to taste. Place the potatoes, carrots, butternut squash, lemons, onions and garlic in a large roasting pan. Make room in the center and place the chicken in the middle. Drizzle the vegetables with the remaining olive oil. salt and pepper to taste. Add the rosemary sprigs

3. Bake in a preheated 400- degree oven for 1 hour.
4. Place the chicken on a platter with the vegetables cut the chicken pour the pan sauce over top. ENJOY!!!!

Spicy sausage and broccoli Shells

Spicy Sausage and broccoli shells

Spicy sausage and broccoli shells is a classic Italian pasta dish that's so easy to make. You'll love that this hearty meal comes together in less than 30 minutes and uses just a handful of ingredients you probably have on hand. It's the perfect weeknight family meal when you want Italian and easy too. It's a delicious easy recipe , combining savory , spicy Italian sausage, crisp broccoli and el dente cooked pasta in a delicious pan sauce packed with flavor , this sausage, broccoli pasta recipe is the ideal meal for busy nights.

Why You'll love this spicy sausage and broccoli shell recipe

Quick and easy: Ready in less than 30 minutes, this sausage and broccoli pasta dish is perfect for busy weeknight family meals. Few ingredients and simple steps means it's as easy as it is delicious.

Bold and savory flavors: The sausage brings a robust, spicy kick, perfectly balanced by the earthy bitterness of the broccoli.

Nutritious and filling: With the protein from the sausage, fiber and vitamins from the broccoli, and the satisfying carbs from the pasta, this dish is filling and packed with good for you ingredients.

Customizable: You can easily customize this pasta recipe by controlling the spice level by choosing a mild, medium or hot sausage or even add or subtract the red pepper flakes. And of course the pasta shape is always optional, although I prefer a short pasta shape, you can use whatever shape fits your taste.

Family- friendly: It's one of those dishes that both kids and adults will enjoy, and you can sneak in extra veggies without much fuss.

This is the kind of meal that's simple enough for weeknight meals, but flavorful enough for Saturday night dinner with friends.

Ingredients

- 1/2 Lb. pasta
- 4 cups trimmed broccoli florets
- 2 links spicy Italian sausage casings removed

- 3 Tbsp. olive oil
- 2 Tbsp. minced garlic
- 1 cup chopped onion
- 1 Tbsp. red pepper flakes
- 1 cup chicken stock
- 2 cups pasta water
- grated parmesan cheese

Instructions

1. Start by cooking your pasta el dente reserving 2 cups of the pasta water.
2. In the mean time make the sauce in the saute pan over medium high heat in the olive oil saute the sausage until beginning to brown before adding the garlic and onion saute until the onion and garlic are soft and fragrant. Deglaze the pan with the chicken stock waiting until it evaporates before adding the pasta water. Then simmer the sauce until it thickens, about 15 minutes.
3. Add the el dente cooked pasta. Then in the same pasta water cook the broccoli until fork tender. Mash some of the broccoli and add to the pasta. Adjust your seasoning. Top with grated parmesan cheese and Italian parsley. ENJOY!!!

Authentic Italian Pasta e Fagioli

Authentic Italian pasta e fagioli

Authentic Pasta e fagioli is a humble, hearty and soul-warming Italian pasta dish that brings back vivid childhood memories of the smell of simmering beans, tomatoes, and garlic. For many Italian families, pasta e fagioli was the meal that could feed everyone on a tight budget. It's the ultimate "cucina povera" dish- poor kitchen. This is the essence of authentic Italian cooking: making the most of simple ingredients to create something unforgettable.

What to use in this Authentic Italian pasta e fagioli recipe

This version of pasta e fagioli stays close to its roots using classic Italian ingredients. I used dry cannellini beans soaked over night. You can use canned beans and add them to the tomato sauce 10 minutes before adding the pasta.

Traditionally, ditalini or small shaped pasta is used, but feel free to experiment with other small pasta shapes. Adding a parmesan rind while the soup simmers is a little trick many Italian cooks use to add more flavor. I use these ingredients for a pasta e fagioli that's filled with all the traditional flavors and textures that bring back those childhood memories in my mama's kitchen.

Ingredients

- 2 cups short dry pasta
- 4 cups cannellini beans
- 4 Tbsp. olive oil
- 2 Tbsp. minced garlic
- 1 cup chopped onion

- 1 cut chopped celery + 1 cup chopped carrots
- 2 cups crushed tomatoes
- 1 cups tomato sauce
- 2 cups water , vegetable or chicken stock
- A few bay leaves
- 1/2 cup chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Start by rinsing and soaking your beans overnight
2. In a dutch oven or stock pot over medium high heat in the olive oil saute the onion and garlic until soft and fragrant. Add the celery and carrots and cook for a few minutes to soften.
3. Add the tomatoes, tomato sauce , stock or water, bay leaves and the beans , simmer covered for 30 minutes or until beans are cooked. Add the pasta and cook 10 minutes longer. Stir in the Italian parsley, ladle into soup bowls top with grated parmesan cheese. ENJOY!!!

Italian Chicken sausage scarpariello

Italian chicken sausage scrapariello

This Italian chicken sausage scarpariello recipe is the classic Italian-American shoemaker style dish of crispy

chicken braised with sausage, peppers and onions. It is tangy, spicy and delicious. The name “scarpariello” is said to come from the Italian word for “shoemaker” the phrase is often associated with dishes that are humble, frugal and made with basic ingredients. It involves braising chicken and Italian sausage with simple pantry staples . It’s not about fancy presentation but about flavor and making the most out of minimal ingredients.

Variations for this Italian chicken sausage scarpariello recipe

Traditionally this Italian chicken sausage scarpariello recipe is made with bone-in skin-on chicken thighs because I wanted to lighten up the dish and also my family likes chicken breast I used boneless , skinless chicken breast.

You can also use chicken sausage in place of the pork sausage if that fits your taste. Add extra vegetables like mushrooms, or spinach or both for a heartier, veggie-packed version.

For a creamy variation add a cup of heavy cream to the sauce for a richer, creamier texture. You could also melt in some parmesan cheese to deepen the flavor.

These variations allow you to customize the classic flavors of this Italian chicken sausage scapariello to fit your lifestyle and taste while staying true to it’s essence!!!

If you make this dish, please leave me a comment on your experience with this Italian classic recipe. I love hearing from you. It’s my favorite part. And it helps others. THANKS!!!

Ingredients

- 2 lbs. chicken breast or bone in chicken thighs

- 2 -3 links spicy Italian sausage
- 1 sliced onion
- 1 red and 1 green sliced bell peppers
- 2 Tbsp. minced garlic
- 1 cup pickled cherry peppers hot or sweet + 1/2 cup pickling juice from the jar
- 1 cup white wine
- 1 cup chicken stock
- 2 Tbsp. chopped Italian parsley

Instructions

1. preheat oven to 375-degrees
2. Start by washing the chicken then pat dry salt and pepper the chicken.
3. Heat the oil in an oven proof skillet or dutch oven sear the chicken on all sides for 5 minutes or until golden remove the chicken and set aside. In the same add the sausage. Cook 3-4 minutes or until brown . Remove cut the sausage in half and set aside.
4. In the same pan add the onion, garlic and bell peppers. cook for 3-5 minutes to soften slightly. Add the cherry peppers, the pickling juice, chicken stock and the white wine. Scrape up the brown bits from the bottom of the pan. Then cook 5 minutes to reduce the liquid.
5. Add the chicken and the sausage back to the skillet.
6. Set the skillet in the oven and bake for 20 – 30 minutes, until the chicken is cooked through.
7. Top wit the Italian parsley. ENJOY!!!!!!