

# **Spicy roasted garlic cheese bread**

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We can all agree that it doesn't get better than butter, garlic and bread. Wait it does get better if you roast the garlic and add hot sauce you take this Roasted Garlic cheesy garlic bread to a higher level.

This recipe takes the classic garlic bread you know and love topping it with an irresistible blend of cheeses, roasted garlic, hot sauce and a hint of fresh herbs, resulting in a mouth watering creation that's crispy on the outside and soft on the inside. It's a perfect accompaniment to pasta nights, soups, salads or any meal that can use the added flavor of garlic.

## **Things to know about this roasted garlic cheese bread**

Roasting the garlic mellows the flavor, you can do this up to 2 days ahead of time. Mash it first it's easier when the garlic is still warm from roasting. Use a crusty bread like ciabatta, or sour dough for the best texture. Slice the bread lengthwise and toast before adding the garlic butter and cheese and re baking. This extra step ensures a crispy crust.

You can adjust the spiciness to your taste. Red pepper flakes or even finely chopped chilis can add heat. After spreading the pre toasted bread with the garlic butter and topping with the cheese , bake the bread again in a preheated 375-degree

oven for 15 minutes. For an extra crispy top broil for a few minutes. Serve it hot with a side of marinara for dipping.

You are going to love this spicy roasted garlic cheese bread recipe. Not only is it delicious, it's easy to make and can be made ahead of time and frozen already assembled and then defrosted and baked for the second time when you are ready to serve.

## Ingredients

- 1 loaf medium size Italian bread
- 12 to 15 gloves of fresh peeled garlic
- 1/3 cup extra virgin olive oil
- a few springs of fresh oregano, thyme and rosemary
- 2 sticks of butter
- Freshly ground black pepper
- 1 cup grated parmesan cheese
- 2 cups freshly grated mozzarella
- 1/2 cup chopped fresh basil

## Instructions

1. Start by adding the garlic, olive oil, fresh herbs to an oven proof ramekin roast in a preheated 375-degree oven for 15 to 20 minutes over until the garlic is golden brown and soft
2. Slice the bread in half and toast along with the garlic for 10 minutes before adding the garlic butter.
3. Meanwhile add the room soften butter to a bowl add the parmesan, mozzarella and Italian parsley. Salt and pepper the butter mixture according to taste.
4. removed the herbs from the roasted garlic and mash using a fork. Add the garlic to the butter mixture and mix until well combined.
5. Slice your Italian bread in half spread the roasted garlic butter on bot sides on the bread. top with the

shredded mozzarella and more grated parmesan and bake in a 375- degree oven until the cheese is melted and beginning to brown top with freshly chopped Italian parsley. ENJOY!!!

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## **Pasta All 'ortolana vegetable pasta sauce**

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Pasta all Ortolana is an Italian vegetarian pasta dish made with a seasonal summer vegetable sauce that combines garden vegetables, aromatic herbs and tomato sauce to create a comfort sauce packed with flavor. It is easy to prepare and perfect when summer vegetables are in season. The vegetable sauce is stewed slowly with a medley of vegetables that result in a fragrant and delicious pasta sauce.

## **Things to know about this Italian vegetable pasta sauce**

The Italian word Ortolana means grower of fruits and vegetables. Staying true to it's meaning this vegetable pasta sauce uses a variety of fresh seasonal vegetables.

This recipe is very customizable, just like my ever changing minestrone soup the vegetables I use are what I have on hand. You can mix and match vegetables that fit your lifestyle or

have on hand. But this vegetarian pasta sauce always starts like this, with a soffritto made with small diced onions, garlic, celery, and carrots. This is an important first step to add flavor and depth of flavor to the dish. Then the rest of the vegetables are added and simmered slowly in a tomato - based sauce. The results are a rich flavorful vegetarian pasta sauce. The sauce can be make ahead of time and used when you are ready to serve, It also freezer friendly. Here is the link for the freezer friendly containers I use.

## Ingredients

- 1/2 lb. rigatoni
- 4 Tbsp. olive oil
- 2 Tbsp. minced garlic
- 1 small chopped onion
- 1 cup diced peeled carrots
- 1 cup diced celery
- 3 cups cherry tomatoes
- 2 cups tomato sauce
- 1 diced medium zucchini
- 1 small diced eggplant
- 1 diced red bell pepper
- grated pecorino cheese
- fresh basil

## Instructions

1. Start by cutting all your vegetables. Then in a large saute pan add the olive oil bring to medium high heat add the onion and garlic saute until soft and just beginning to brown.
2. Add the cherry tomatoes and saute until beginning to blister. now add the rest of the vegetables, salt and saute until the vegetables are well combined. then add the tomato sauce rinse out the cans and add one cup of

water. Cover and simmer while cooking the pasta in salted water until *al dente*. Toss the pasta in this delicious vegetarian pasta sauce. Add fresh basil top with grated pecorino. ENJOY!!!

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## **Napolitano overnight pizza dough**

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

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

## **Tips for success when making Neapolitan overnight pizza dough**

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

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

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

## Ingredients

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

## Instructions

1. In a bowl add the 3 cups of cool water the sugar and salt and whisk to dissolve add the oil and mix until well combined. Do not add the yeast until this step is completed. Then add the 4 teaspoon of yeast. Add the flour and mix until combined.
2. Transfer the dough to a lightly floured broad. Knead the dough for 10 to 15 minutes until smooth.
3. Roll the dough into a ball rub with olive oil cover and let rest for 1 hour.
4. Cut the rested dough into 6 equal pieces roll into balls. Place on a cookie sheet. Rub with olive oil cover and refrigerate for at least 24 hours or up to 3 days
5. Stretch on a lightly floured broad into rounds. Let rest

for 15 minutes, top with your favorite toppings, bake in a 450-degree oven for 12 to 15 minutes.

6. This dough recipe makes six 10 pizza crust. The dough is freezer friendly. Freeze after the dough has been refrigerated . ENJOY!!!!
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## **Classic Italian eggplant Parmesan**

## **Classic Italian Eggplant parmesan**

Eggplant parmesan, know as “parmigiana di melanzane” is a classic Italian dish made with layers of fried eggplant then baked with marinara sauce and cheese.

The dish is assembled similarly to lasagna, with alternating layers of eggplant, tomato sauce, mozzarella, and parmesan cheese. The final layer is usually topped with extra cheese which melts and forms a golden bubbly crust in the oven.

## **When making classic Italian Eggplant parmesan, here are some tips**

1. Choose the right eggplant opt for firm, medium – sized eggplants with shiny skin and no soft spots. Smaller eggplants tend to be less bitter and have fewer seeds.

2. Slice the eggplant into even rounds or lengthwise strips to ensure they cook evenly
3. Salt the eggplant and let sit for at least 30- minutes to reduce bitterness and remove excess moisture. Then rinse and pat dry
4. Dredge the eggplant in flour before frying this helps achieve a crispy exterior when fried.
5. Start with a layer of sauce at the bottom of your baking dish to prevent sticking.
6. Bake covered for the first 30- minutes to prevent the cheese from burning . then uncovered the last 15- minutes to get a rich golden brown crust. I have attached the link to my favorite all around lasagna covered casserole dish.
7. Allow the eggplant parmesan dish to rest for about 10 to 15 minutes to let the layers set.

## Ingredients

- 2 medium eggplant
- 1 Tbsp. salt
- 1 cup of flour
- 3 cups of canola olive oil blend oil for frying
- 4 cups my easy marinara sauce
- 2 cups shredded mozzarella
- 2 cups fresh mozzarella
- 1 cup grated parmesan
- fresh basil leaves

## Instructions

1. Start by washing your eggplant and slicing into thin rounds. place a colander over a bowl add the salted eggplant rounds add a weight to press the eggplant down. Let it sit for at least 30 minutes.
2. Then rinse the eggplant and pat dry then coat with the

flour shaking off excess.

3. Bring the oil to medium high heat. Begin frying the eggplant slices in batches 2 to 3 minutes per side or until golden brown. Drain on paper towels.
  4. In a 7 x 11 oven proof casserole dish begin with a layer of marinara then eggplant , then the cheese. Repeat the process beginning with the marinara sauce and ending with the eggplant topped with the marinara and more cheese.
  5. Bake in a preheat 375-degree oven covered for 30 minutes, uncover and bake for 15 minutes longer or until cheese is slightly brown and bubbly. ENJOY!!!!
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## **Genovese Meat pasta sauce**

## **Genovese meat pasta sauce**

Genovese meat pasta sauce is a rich, slow cooked Italian sauce from Naples, traditionally made with onions and meat, usually beef. The long cooking time allows the onions to break down and melt with the meat, creating a deeply savory sauce.

Despite it's name, it's not from Genoa but gets it's name from the Genovese people who were in Naples during the Renaissance. The sauce is deeply flavorful and pairs well with short pasta.

## **Tips and tricks for success when making Genovese meat pasta sauce**

In this meat sauce recipe I am using boneless short ribs you

can use chuck or stew meat or a combination of meats. Be sure to brown the meat well to get a nice brown crust which adds flavor. Use a dutch oven and avoid crowding the pan.

After browning the meat use red wine, white wine or broth to deglaze the pan and scrape up all the flavorful bits stuck to the bottom.

Let the sauce simmer for several hours. This helps the flavors meld and deepens the flavors. Add fresh Italian parsley at the end for a burst of freshness and grated cheese for added richness. These tips will produce a rich, and deeply flavored meat sauce. Bonus, this sauce is freezer friendly. You can make it ahead of time and freeze it. Or do like I do and make a double batch. One to use right away and one to freeze for a ready made meal.

## Ingredients

- 1 Lb. fusilli
- 2 Lbs. boneless short ribs
- 1/3 cup olive oil
- 1 cup chopped pancetta
- 1 cup each chopped celery and carrots
- 3 Lbs. thinly sliced onions
- 1 cup red wine
- 3 cups beef stock
- 1 cup pasta water
- 1 cup chopped Italian parsley
- 1 cup grated pecorino Romano

## Instructions

1. Start by salt and peppering the meat and cutting into large equal size pieces
2. In a heavy stock pot in the oil saute saute the pancetta until crisp. Add the celery and carrots and saute until

soft.

3. Add the meat and cook until golden brown on all sides. Deglaze the pan with the red wine waiting until it evaporates before adding the onions. Then add all the onions and the beef broth. cover and simmer for 3 hours or until the meat is fork tender and onions desegrated. Cook your pasta el dente. Add one cup of pasta water to the sauce
4. Toss the pasta in the Genovese sauce add the grated cheese and parsley. ENJOY!!!!

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## **Pasta con broccoli**

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Pasta con broccoli or pasta with broccoli is a simple dish that's easy to make and incredibly comforting. with just a few ingredients, this pasta dish comes together in less than 30 minutes.

It is a great healthy recipe for a quick and easy weeknight meal that is both quick and delicious. It's ingredients broccoli, garlic, white wine and olive oil may sound simple, but when combined together with pasta and pasta water to form a creamy sauce something delicious happens.

## **A few variations for this Pasta con broccoli recipe**

This classic broccoli pasta recipe has many variations. Of course the first and most obvious one in most of my recipes

the pasta shape is always an option. I am using one of my favorite pasta shapes ditalini a small tubular pasta shape. You can use any pasta shape that fits your taste.

Secondly you can easily add Italian sausage to this vegetarian pasta recipe. If you are going to use sausage remove it from the casing and sautéing it along with the onion and garlic breaking it up while cooking to a golden brown before proceed to adding the rest of the ingredients.

Or you could go vegan by omitting the cheese and using dairy free pasta.

These variations offer different flavors and textures while keeping broccoli as the main ingredient. Enjoy experimenting with them.

And lastly please let me know how this recipe or variations of it work out for you. I love hearing from you it's my favorite part!!!

## Ingredients

- 4 cups broccoli florets
- 3 cups of small shaped pasta
- 2 Tbsp. extra virgin olive oil
- 1/3 cup chopped onions
- 2 Tbsp. minced garlic
- 1 Tbsp. hot pepper flakes
- 1 cup white wine
- 2 cups pasta water
- 1 cup grated parmesan cheese
- 1 cup toasted Italian bread crumbs
- Salt and pepper to taste

# Instructions

1. Start by cleaning and cutting the broccoli. Then in salted boiling water cook the broccoli until fork tender. remove and add to the saute pan. Add the pasta to the same water you cooked the broccoli un, until el dente
  2. Meanwhile in a saute pan over medium high heat un the olive oil saute the garlic, onion, and red pepper flakes until soft and fragrant. Add the white wine and simmer until almost evaporated then add the cooked broccoli and mash. Add the pasta water and simmer until sauce thickens . Add half of the parmesan. Toss the cooked and drained pasta to the broccoli mixture and mix until well combined. Plate top with the grated breadcrumbs and remaining parmesan cheese. ENJOY!!!!
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## vegetable puff pastry tart

## Vegetable puff pastry tart

If you enjoy easy recipes with delicious seasonal ingredients, this summer vegetable puff pastry tart recipe is for you. This tart has just a few ingredients. a crispy puff pastry crust ,a savory marinara and creamy mozzarella center and a topping of just picked summer vegetables.

This tart is great for a casual lunch or light dinner. Or it makes a great appetizer at your next cocktail party or summer barbeque. The tart can be sliced into finger – friendly pieces.

# Tips for success when you make this Summer vegetable puff pastry tart

1. Choose the freshest vegetables you can find. Seasonal summer vegetables like zucchini and tomatoes work well.
2. Pre- baking the tart shell helps prevent a soggy crust. prick the crust with a fork to release moisture.
3. Salt the zucchini and tomatoes and let sit for 30 minutes or longer. This step helps extract liquid from the vegetables.
4. Cut the vegetables evenly and as thin as possible using a good kitchen knife or a mandoline slicer if you have one.
5. Season the vegetables well and arrange in a pretty pattern before re- baking for a tart that's not only delicious but pretty to look at too!!!

## Ingredients

- 1 puff pastry shell
- 1 zucchini
- 2 medium tomatoes
- 1 Tbsp. salt
- 1 cup marinara
- 1 cup shredded mozzarella
- 1 Tbsp. each oregano, Italian parsley and garlic powder
- 2 Tbsp. extra virgin olive oil
- salt and pepper to taste

## Instructions

1. Start by slicing the zucchini and tomatoes into as thin as possible rounds lay on a flat surface salt and let sit while preparing the puff pastry.
2. On a lightly floured broad roll out the pastry slightly. prick all over with a fork leaving a thin border not

pricked. Prebake in a 350- degree preheated oven on a cookie sheet oven for 15 minutes or until just beginning to brown.

3. Mix all the herbs together
4. line the precooked puff pastry with a thin layer of marinara sauce top with 1/2 the mozzarella . Pat the zucchini and tomatoes dry with paper towels. Top the mozzarella with with the zucchini and tomatoes alternating first with zucchini then with the tomatoes, repeating the process. Sprinkle the vegetables with the herb mixture, the remaining mozzarella and marinara sauce salt and pepper to taste. drizzle with the olive oil and re bake in a 375- degree oven for 15 minutes.  
ENJOY!!!!
5. And so on

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## **Crispy Zucchini scarpaccia**

## **Crispy zucchini scarpaccia**

Scarpaccia is a kind of rustic Italian flat bread from the Tuscany region of Italy, usually thin, and delicious.

Usually made with zucchini, there are as many variations for this vegetable tart as there are people who make them. I really like the thin, crispy texture and the slight sweetness from roasting the zucchini. I love this simple summer Italian snack. It is a simple recipe full of beautiful summer zucchini. This scarpaccia is perfectly crispy on the outside and chewy and tender on the inside. Topping it with cornmeal before baking adds a nice nutty crunch. This delicious

summertime recipe can a simple snack, fancied up into bite size appetizers, or a perfect side dish with a salad for an easy weeknight vegetarian meal.

## Zucchini Scarpaccia recipes tips

Salting the zucchini and letting it sit extracts some of the liquid from the zucchini. Baking the zucchini before adding it to the batter also helps dry out the zucchini. These are important steps in achieving a crispy scarpaccia verses a soggy one. And using this water in the batter adds extra flavor.

Using the right size pan is important in any recipe. In this scapaccia recipe I am using a 7" x 11" cookie sheet to get a thin crispy tart,

## Ingredients

- 2 medium zucchini cut into rounds
- 1 Tbsp. salt
- 2 Tbsp. olive olive +1/3 cup
- 1 cup finely chopped onion
- 1 1/2 cups of flour
- 1/2 cup grated parmesan cheese
- 1 tsp. each onion. garlic, paprika and oregano
- 1 1/2 cups of water + the water extract from the zucchini
- 1/3 cup corn meal

## Instructions

1. Start by cutting the zucchini as thin as possible into rounds. Lay the rounds flat on a parchment lined cookie sheet , sprinkle with 1 Tbsp. of salt and let sit for 30 minutes to extract the liquid. Then pat dry with paper towels. Drizzle with 1 Tbsp. of olive oil and bake in a

preheated 375-degree oven for 15 minutes.

2. Meanwhile make the batter by mixing the rest of the ingredients except for the corn meal.
  3. Fold the baked zucchini into the batter. Spread the batter in a lightly greased 7 x 11 parchment lined cookie sheet.
  4. Cover the top lightly with the corn meal drizzle with olive oil, sprinkle with grated parmesan cheese. And bake in a preheated 375-degree oven for 45 to 60 minutes or until golden brown and crispy. Cut into squares. ENJOY!!!
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## **4 ingredient potato gnocchi**

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Gnocchi is an Italian pasta, think small Italian dumplings, the most common is classic potato gnocchi. made of cooked mashed potatoes, flour and eggs. And It's no wonder most Italian restaurants have gnocchi on the menu. Most home cooks are intimidated by making gnocchi at home. I am here to tell you you don't have to be.

Making homemade gnocchi is a lot easier than you think. The most challenging part is getting the dough to the right consistency to produce the soft light gnocchi dumplings. This make take a few attempts, and that's okay. After a few tries you will be making gnocchi like a pro.

I have included a video. I hope it helps!!!

# Tips when making this 4 ingredient potato gnocchi at home

One: Boil the potatoes uncut. This is important cut boiled potatoes are full of water. Meaning you have to add more flour that means hard rock like gnocchi

Two: let the gnocchi dough rest at room temperature for at least 15 minutes. This makes working with dough easier.

Three: I used a fork to add strips to the gnocchi. This isn't a necessary step, but it does make for a pretty presentation. I have linked a gnocchi stripper . If you want to go fancy.

Growing up, and in later years at the restaurants I watched my Mama make gnocchi, on a floured board using both hands, her skills never ceased to amaze me.

I was never as masterful as my Mama, but in the restaurants before the prep cooks and after my Mama passed, I make thousands of gnocchi, although I never learned how to use two hands.

When you make this recipe please leave me a comment and don't forget to tag me on Instagram, that's my favorite part!!!

## Ingredients

- 4 cups mashed potatoes
- 3 cups of flour
- 1 egg
- 1 cup grated parmesan
- Salt and pepper to taste

## Instructions

1. Start by peeling the potatoes and boiling the WHOLE

UNCUT potatoes in salted water, until fork tender. about 20 minutes.

2. Remove from the water on a lightly floured board using a potato masher or potato ricer mash the potatoes until smooth. Make a well in the center add the rest of the ingredients , including salt and pepper.
3. Beginning kneading the dough until smooth, adding more flour a little at a time , until you have a smooth dough the dough will be slightly sticking. Let the dough rest covered for 30 minutes.
4. Then section the dough into 8 equal pieces. Roll into 12 inch long ropes flour lightly, cut the ropes into 1/2 inch pieces flour lightly. Using a fork and your thumb roll the gnocchi pieces into the classic shape. I have included a video showing the technic.
5. Store on a parchment lined cookie sheet covered in your refrigerator for 2 days or they can be frozen. ENJOY!!!!

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## **20 minute tomato basil spaghetti**

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This 20 minute tomato basil spaghetti comes together in under 20 minutes, the sauce is ready in just about the same time as it takes to cook the pasta.

The best time to make this pasta dish is when tomatoes are in season. The sauce is simple the liquid from the tomatoes

combined with the pasta water and grated cheese create a sauce full of delicious fresh Italian flavors.

## **A few things to know about this 20 minute tomato basil spaghetti**

With a few cups of tomatoes, garlic, herbs olive oil and pasta you can make this easy tomato sauce. Use as many tomato varieties as you can get your hands on. Any color any shape – the more the better. Their natural juices release into the pan along with the pasta water create a luscious sauce. This tomato sauce is meant to be chunky, it's not a smooth sauce. Use an emersion blend for a smoother finish,

### **Ingredients**

- 1/2 Lb. spaghetti
- 4 Tbsp. extra virgin olive oil
- 2 Tbsp. minced garlic
- 4 Tbsp chopped shallots
- 4 cups chopped tomatoes
- 1 Tbsp. fresh or dried oregano
- 2 cups pasta water
- 4 Tbsp. fresh chopped basil
- 1/2 cup grated parmesan

### **Instructions**

1. Start by cooking your pasta el dente reserving 2 cups before draining
2. mean while make the sauce starting by washing, drying and chopping the tomatoes. leave some cherry tomatoes whole.
3. In a saute pan over medium high heat add the 4 Tbsp. of olive oil add the garlic and the shallots saute until soft and just beginning to brown , Add the tomatoes,

tomato sauce, oregano and pasta water cook until the sauce thickens about 10 minutes.

4. Toss the al dente cooked spaghetti into the sauce. top with freshly grated parmesan and basil. ENJOY!!!