

Italian Broccoli Rabe Pizza

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

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

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

Things to know about this Italian Broccoli Rabe Pizza

- **Blanching the broccoli rabe matters**

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

- **Everything cooks in one pan**

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

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

Beans have long been used in Southern Italy to stretch meals and add body. Lightly mashing a few into the pan

creates a natural creaminess without sauce.

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

- **Minimal cheese is intentional**

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

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





Italian Broccoli Rabe Pizza

Serves: 2–4

Prep Time: 15 minutes

Cook Time: 12–15 minutes

Ingredients

- 1 lb. (450 g) **broccoli rabe**, trimmed

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

1–2 tbsp grated **Pecorino Romano**

Instructions

1. Blanch the Broccoli Rabe

Bring a pot of salted water to a boil.

Blanch broccoli rabe **2–3 minutes** until bright green.

Drain well and gently squeeze out excess water.

2. Build the Topping

Heat olive oil in a skillet over medium heat.

Add garlic and red pepper flakes; sauté **30–60 seconds** until fragrant.

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

Add broccoli rabe and cannellini beans directly into the same pan.

Toss and sauté **2–3 minutes**, lightly mashing a few beans so they cream into the oil and sausage fat.

Season lightly with salt. Remove from heat.

3. Prepare the Dough

Preheat oven to **500°F (260°C)** with a pizza stone or baking sheet inside.

Stretch dough into a **12-inch round** on parchment paper.

Brush lightly with olive oil.

4. Assemble

Evenly distribute the broccoli rabe, sausage, and bean mixture over the dough.

Optional: finish with a **very light sprinkle of Pecorino Romano**.

Drizzle with a touch more olive oil.

5. Bake

Slide pizza onto the hot stone or pan.

Bake **12–15 minutes**, until crust is golden and crisp.

Rest 2–3 minutes before slicing.

Easy No-Cook Pizza Sauce

Easy No-Cook Pizza Sauce

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

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

Things to know about This easy no-cook pizza sauce

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

If your looking for a delicious pizza crust recipe I have one for you Neapolitan overnight pizza dough

Easy No -Cook Pizza Sauce

1. You said:

ChatGPT said:

Ingredients:

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

Instructions:

1. In a medium bowl, whisk together the tomato sauce and crushed tomatoes until smooth.
2. Add the garlic, oregano, basil, onion powder, parmesan, sugar (if using), and red pepper

flakes.

3. Season with salt and freshly ground black pepper to taste.
4. Drizzle in the olive oil and stir well to combine.
5. Let the sauce sit for at least 10 minutes to allow the flavors to meld.

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

Easy homemade meat stromboli

Easy homemade meat stromboli

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

This recipe has many variations swap out the meats, add vegetables, Mama's meatballs, or experiment with different cheeses to suit your taste. Served with more marinara for dipping, it's a guaranteed crowd pleaser, whether at potlucks, dinner at home or game night. Easy to and full of flavor, Stromboli is a timeless classic everyone likes.

Filling ideas for this Easy homemade meat stromboli

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

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

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

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

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

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

Ingredients

- 1 lb. my overnight pizza dough or your favorite store – bought
- 2 cups
- my easy marinara sauce or your favorite store-bought
- 6 slices of prosciutto
- 10 slices Italian salami
- 8 slices provolone cheese
- 1 cup shredded mozzarella cheese

- 2 Tbsp. chopped Italian parsley

Instructions

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

Easy quick focaccia bread

There is something magical about the aroma of fresh bread baking in the oven, and this easy quick focaccia recipe brings that magic right to your kitchen . This Italian classic, known for it's golden crust. airy crumb and distinctive olive oil flavor, is surprisingly easy to make at home. No need to be a

expert baker – this focaccia recipe is beginner friendly and versatile enough for endless customizations.

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

What's good about this easy quick focaccia bread recipe

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

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

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

Ingredients

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

Instructions

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

Napolitano overnight pizza dough

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

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

Tips for success when making Neapolitan overnight pizza dough

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

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

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

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

Ingredients

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

Instructions

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

Basic Sourdough Starter Focaccia

My girlfriend gave me some sour dough starter, that someone gave to her, and so on.

There are stories some sourdough starters have bits that are hundreds of years old.

A women somewhere in the United States claims her is 122 years old. I like to think my was part of ancient ancestry.

The process is simple, whatever you use from the starter is replaced called "feeding the starter"

with equal parts of flour and water, I use 1 cup of flour to 1/2 cup of water.

The starter is ready when it appears frothy with air bubbles and has a sour smell.

This process takes a few hours, longer if you keep your starter in the refrigerator, I keep my on the counter,

it will also let you know when it's hunger, it falls flat, you can revive it by feeding it.

Not all of us are so lucky to have sour dough starter passed down to us from our bread baking friends.

Thankfully, making mother sourdough starter is as simple as stirring together equal parts of flour and water and letting

it sit. no expensive heirloom starters, or mysterious rituals required. A good mixing bowl and the right size pan is all you need to make bakery quality focaccia.

To make the mother starter use the same process as" feeding the starter, and let it sit out on your counter for 7 days. I keep my sour dough starter on my counter in glass mason jars, that I give to family and friends.

Things You Can Make with this Basic Sourdough Starter Focaccia

This Basic Sourdough Starter Focaccia is only one recipe, this basic sourdough starter is the beginning of many delicious and easy bread recipes.

I have used the same recipe adjusting the water and flour ratio to make focaccia, pizzas, and flat breads.

I was looking for a artisan Focaccia recipe that tasted and looked like the focaccia I bought at the local bakery, well I think I found it.

This focaccia recipe is quick, easy and hopefully because it is so easy, the start to your focaccia making journey, it was mine.

Please leave me a comment if you make this Basic Sourdough starter focaccia. Please tune in soon for more sweet and savory recipes using basic sourdough starter.

If you visit please stay. Enjoy!!!

Ingredients

- 1 1/4 cup sourdough starter
- 1 1/2 cups cool water
- 4 cups flour

- 1 tablespoon salt
- 4 Tbs. olive oil
- 2 Tbs. rosemary
- 12 cloves garlic
- 2 Yukon gold potatoes thinly sliced
- Salt and pepper to taste

▪ **Instructions**

- Preheat oven to 425
 - Whisk water and sour dough starter mixing well
 - Combine flour and salt slowly add to starter mixture mix until well blended
 - Gather dough into a ball knead lightly on floured board
 - Gather into a ball place in a bowl covered with a damp towel.
 - Let raise 8 to 10 hours or over night at room temperature
 - The second raise
 - Put 2 Tbs. of olive oil on a cookie sheet
 - After the dough is almost doubled knead lightly form a rough oblong shape
 - Let raise for 2 hours covered in a warm place
 - Put the dough on the cookie sheet turn to coat both sides with the olive oil
 - Reshape into rough oblong poke your fingers randomly throughout the focaccia
 - Add the garlic cloves, potatoes and rosemary press into the dough
 - Sprinkle with salt and pepper
 - Bake for 30 minute
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Leek And Prosciutto Tart

Leek And Prosciutto Tart

This Leek and Prosciutto tart is a delicious way to showcase the underrated leek.

It's a recipe that takes no time at all, the only tedious part is waiting for this delicious tart to come out of the oven.

The mild flavor of the leeks combined with salty crisp prosciutto and topped with creamy brie cheese will have family and friends wanting seconds or third, this is one tart you can't get enough of!!!

Serve this leek tart with a salad, for a complete lunch or light dinner your family will love.

Let's Talk About the Ingredients In This Leek And Prosciutto Tart

The first thing to talk about is the puff pastry I used in this leek and prosciutto tart.

To make this leek and prosciutto tart easy, I use store bought puff pastry, don't judge Jammie Oliver does too and that's good enough for me.

The other thing is the leeks.

The best way to clean the leeks is to first cutaway the tough outer stems, then slice them down the middle put them in a bowl of cold water. Lift the leeks out with a slotted spoon the dirt stinks to the bottom repeat 2 more times.

Third, I used by Cuisinart Toaster/air fryer oven to bake the

tart, using my small counter top oven saves me time and money

.

And last but not least if you make this recipe please leave me comment and don't forget to tag me on Instagram. I love hearing from you it's my favorite part!!!!

Ingredients

- 1 sheet store bought puff pastry
- 2 stalks trimmed and cleaned leeks
- 1 chopped yellow onion
- 2 Tbs. chopped garlic
- 4 oz. or 1 cup brie cheese
- 3 slices prosciutto cut in small dice
- 1 Tbs. each butter and olive oil
- 1/2 cup grated parmesan cheese
- 2 tbs. chopped Italian parsley
- Salt And pepper to taste

Instructions

1. preheat oven to 375
2. On a lightly floured surface roll the puff pastry to 12 x 10 rectangle
3. Prick the pastry with a fork all over
4. Precook the tart crust for 10 minutes or until lightly brown set aside
5. Meanwhile in a medium skillet bring the butter and olive oil to medium heat
6. Add the leeks, onions and garlic saute until tender and just beginning to brown salt and pepper now
7. Top the precooked tart crust with the leek mixture Add the brie cheese and the diced prosciutto
8. Return tart back to oven bake 10 to 15 minutes longer or until the cheese is melted, the prosciutto crisp, and the tart crust is a deep golden brown

9. Cut into desired shape sprinkle with grated parmesan and Italian parsley.... ENJOY