

Marry me shrimp with orzo

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Marry me shrimp with orzo is a delicious dish featuring succulent shrimp with creamy orzo. The shrimp are seasoned than sauteed to perfection with rich flavor.

Orzo a small rice – shaped pasta is cooked until tender with sundried tomatoes and spinach. Then the shrimp is mixed in creating a delicious meal . It's a satisfying and comforting meal that's both elegant and easy to prepare!!!

A FEW TIPS FOR Success when making Marry me shrimp with orzo

Use large shrimp they are labeled 16 -20 shrimp meaning there are 16 to 20 shrimp per pound season the shrimp generously with the seasonings. Most fish cook quickly shrimp is one of them.

Don't over cook the shrimp leave them a little under cooked to finish when they are return to the pan to heat through. T

Ingredients

- 2 lbs. large shrimp
- 2 tablespoon extra virgin olive oil
- salt and pepper to taste
- 1 Tablespoon powder garlic
- 1 Tablespoon paprika
- 2 tablespoon butter
- 1/3 cup minced shallots
- 2 tablespoon minced garlic
- 3 cups orzo

- 3 cups chicken stock
- 1 cup chopped sundried tomatoes
- 1 cup grated parmesan cheese
- 3 cups chopped spinach

Instructions

1. Clean your shrimp
 2. In a bowl season your shrimp with the olive oil, garlic and paprika, salt and pepper to taste.
 3. In a saute pan over medium high heat saute the shrimp until almost cooked through about 5 minutes, remove
 4. In the same pan add the butter, add the shallots and garlic. Sautee until soft and fragrant. Add the orzo, sundried tomatoes, chicken stock, and the cream.
 5. Simmer until orzo is al dente Add the grated parmesan and spinach and simmer 2 to 3 minutes longer. Return the shrimp back to the pan, just to heat through. ENJOY!!!
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Petrale Sole Pomodoro

Petrale sole pomodoro

I love fish and try to have it at least two times a week. This Petrale sole pomodoro recipe is easy, delicious and quick, it can be on your table in less than 30 minutes. You will feel good too about serving your family and friends a healthy meal.

This petrale sole is an impressive meal. Family and friends will think it took a lot longer to prepare. This fish recipe

is fancy enough for Saturday night dinners with friend and easy enough for busy weeknight family meals!!!!

What to know about this Petrale sole pomodoro recipe

Petrале sole is considerate to be the most flavorful and desirable of the Pacific Flounders. They have a mild, delicately nutty, sweet flavor with small firm flakes. It is one of my favorite of fishes.

Petrале sole can be pricey and not available all year round. The good news is that this recipe works well with any white fish that fits your taste and budget.

About the frying oil I use a canola and olive oil blend. And for the sauteing always extra virgin olive oil this becomes a part of the sauce and its important to use good quality extra virgin olive oil.

Also important in these saucy recipes is to use the right size pan to hold all the ingredients. Here is a link to my favorite deep saute pan.

If you make this easy Petrале sole pomodoro recipe please leave me a comment. I love hearing from you. It's my favorite part!!!

Ingredients

- 2 lbs. petrале sole
- 1 cup frying oil
- 2 Tablespoons olive oil
- 1 medium chopped onion
- 1 Tablespoons minced garlic
- 3 cups thinly sliced potatoes
- 1 cup white wine or chicken stock

- 2 cups chopped tomatoes
- 1 cup marinara sauce
- 1 Tablespoon chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Salt and pepper the fish and dust lightly with flour
- 2, Bring the 1 cup of oil to medium heat fry the petrale sole fish just until golden and crispy about 3 minutes per side. remove and drain on paper towels
3. clean the pan and add 2 tablespoons of olive oil saute the onion , garlic and potatoes until tender and just beginning to brown. Add the tomatoes saute for 5 minutes, then add the marinara sauce and lemon juice simmer 10 minutes longer.
4. Add the Italian parsley return fish to sauce just to heat through.
5. Plate by first lining the plate with the potatoes then the petrale sole sprinkle with Italian parsley serve with lemon slices. ENJOY!!!

Seared scallop creamy orzo

seared scallop creamy orzo

Just in time for valentine day this restaurant quality seared scallop and creamy orzo is sure to impress your loved ones!!!

This recipe combines the succulence of large perfectly seared scallops with the comforting texture of orzo, creating a taste that elevates this seared scallop creamy orzo to the next level!!!

Three tips for success when making seared scallop creamy orzo

To achieve a perfect sear on the scallops when making this seared scallop creamy orzo be sure to pat the scallops dry with paper towels. And don't crowd the pan, the scallops should not be touching each other. I used a mixture of butter and extra virgin olive oil. I find this combination for seared the scallops works best it produces a beautiful golden sear without the burn. Also I prefer to use a stainless saute pan. In my experience it produces a better sear on the scallops than a non stick pan,

Elevate the orzo by cooking it in a mixture of cream and broth infusing it with rich flavor and a velvety, creamy texture.

Complement the sweetness of scallops with a hint of lemon in the orzo and finish with a sprinkle of fresh chopped Italian parsley.

Lastly be sure to tag me on Instagram if you make this. I love hearing from you. It's my favorite part!!!

Ingredients

- 16 to 20 scallops
- 1/2 stick of butter
- 2 tablespoon extra virgin olive oil
- 2 teaspoon minced garlic
- 4 tablespoon chopped onion
- 2 cups orzo
- 2 cups chicken stock

- 1/2 cup white wine
- 1 cup heavy cream
- 3 cups chopped spinach
- 1 cup grated parmesan cheese
- salt, pepper and paprika

Instructions

1. Start by pulling the mussel off the side of the scallops. Pat dry with paper towels. then seasoning the scallops with salt. pepper and the paprika.
2. In a pan over medium high heat add the butter and the olive oil be sure the pan is hot before adding the scallops
3. Sear the scallops three minutes per side . basting the scallops with the butter while cooking. remove and set aside
4. In the same pan add the garlic and onion saute until soft and fragrant.
5. Add the chicken stock, wine , cream and the orzo. simmer covered for 10 minutes. Add the spinach and parmesan simmer 2 to 3 minutes longer
6. Plate the orzo add the scallops on top and enjoy!!!!

Caesar Shrimp Pasta Salad

Caesar Shrimp Pasta Salad

This is an easy restaurant quality, 20 minute Caesar Shrimp pasta salad recipe that will become a Summertime classic in your kitchen!

Juicy quick- sautéed shrimp marinated in my classic delicious five star Caesar dressing, then tossed with rigatoni pasta and romaine lettuce.

When your looking for a quick lunch or a light dinner this is the pasta salad to make. It's a light and satisfying meal that can be made ahead of time making it perfect for busy weekday meals. The large shrimp make this pasta salad recipe impressive enough for Saturday night side dish with friends.

Variations for this Caesar shrimp pasta salad

In this Caesar Shrimp pasta salad I used rigatoni shape pasta. But any shape pasta works in this recipe, even gluten free or whole wheat. What ever pasta you choose be sure not to over cook it .

Stop the cooking process by running cold water over the pasta. This whole recipe is customizable from the pasta shape to what kind of lettuce you use.

If you don't like shrimp, chicken is delicious in this pasta salad recipe too!!

The one thing I wouldn't change in this recipe is the dressing,

the Caesar dressing makes this pasta salad burst with vibrant color and fresh Summer flavors.

This pasta salad is perfect for the warmer weather as a plain delicious side dish or add the shrimp or chicken and you have a perfect dinner.

If you make this please leave me a comment and don't forget to tag me on Instagram hearing from you is my favorite thing.

DO NOT PUT IMAGES IN THIS TEXT BLOCK!

Ingredients

- 1/2 Lb. rigatoni pasta
- 2 heads romaine lettuce
- 1 lb. large shrimp
- 1/2 cup grated parmesan cheese
- 1 cup my 5 star Caesar dressing
- 1 cup reserved pasta water
- 1 Tbs. butter
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions reserving 1 cup of the water
2. Meanwhile toss the shrimp in 1/2 cup of the Caesar dressing
3. In a saute pan melt the butter and add the shrimp Sauté 3 to 4 minutes set aside
4. Wash the romaine lettuce tear into medium size pieces
5. In a large bowl toss the cooled rigatoni pasta and lettuce with the remaining Caesar dressing
6. Mix in the parmesan cheese and shrimp
7. Adjust seasonings ENJOY

Creamy Salmon Pasta Recipe

Creamy Salmon Pasta Recipe

Hi Foodie friends,

I am so happy to see life slowly returning to a new normal. So much so that am celebrating with this delicious restaurant quality Creamy salmon pasta recipe. This salmon pasta recipe doesn't take a lot of salmon, which can be pricey if your on a budget to feed a family of four.

Succulent salmon, sundried tomatoes and spinach in a creamy parmesan sauce full of Italian flavors. And the best part it's a quick recipe that comes together in less than 30 minutes. Making this a great recipe for those busy night, when commitments are long and time is short, or fancy enough for special meals with friends.

How to Make Creamy Salmon pasta

This creamy salmon pasta recipe starts by cooking the pasta according to package direction. Then drain the pasta reserving two cups of the magical pasta water.

YES, pasta water is magical when added to pasta sauces, it's natural starch thickens the sauce and adds flavor eliminating the need for added creams. Salt and pepper the salmon then cut it into cubes.

Brown the salmon then remove it from the pan to prevent overcooking, set it aside while making the sauce.

Put the rest of the ingredients in the pan scraping up all the brown bites, simmer for 15 minutes. Add the spinach, lemon juice and parmesan cheese last 5 minutes. Return salmon, and pasta to saute pan heat through, sprinkle with additional parmesan, parsley and thyme...ENJOY

If you make this recipe please leave me a comment and don't forget to tag me on Instagram hearing from you is my favorite part. If you like salmon, you may want to try my Citrus Salmon

Ingredients

- 1 Lbs. penne
- 1 Lbs. Salmon fillet
- 4 oz. sun dried tomatoes
- 2 cups chopped spinach
- 1 cup parmesan cheese
- 1 cup heavy whipping cream
- 1 cup chicken stock 1 cup reserved pasta water
- Juice of one lemon
- 2 Tbs. chopped garlic
- 1/2 cup chopped onion
- 1 Tbs. each chopped Italian parsley, basil, and thyme
- 2 Tbs. each olive oil and butter
- Salt and pepper to taste

▪ **Instructions**

- Cook pasta according to package directions resevering 1 cup of the pasta water
- Heat oil and butter add onion and garlic saute until tender and just beginning to brown
- Salt and pepper salmon cut into large cubes
- Add salmon saute on high heat till almost cooked trough about 3 minutes per side
- Remove salmon
- Add the heavy whipping cream, chicken stock, reserved pasta water and parmesan cheese
- Simmer until sauce thickens about 15 minutes
- Add herbs and lemon juice
- Add the spinach and sun dried tomatoes simmer 5 minutes longer
- Toss cooked penne in sauce
- Top with additional parmesan..... Enjoy!!

Creamy Shrimp Bacon Pasta Dish

Creamy Shrimp bacon Pasta Dish

This restaurant quality creamy pasta dish with bacon and shrimp is easy to make and comes together in less than 30 minutes!!!

It's no wonder most Italian restaurant's menu are 50% pasta. I know ours's was, and for good reason. Pasta is easy, versatile, delicious and who doesn't like pasta?

You need dinner quick, on those busy weeknights, you have unexpected guests coming **Pasta** to the rescue.

Pasta is delicious plain and simple. Add some large shrimp, spinach parmesan, and some herbs, and you have a guaranteed crowd pleaser!!!!

That's all it takes, adding shrimp and bacon to this pasta recipe, to make a meal that is cause for celebration.

Rich and creamy this shrimp and bacon pasta is full of robust flavors, that can be on your table in less than 30 minutes, but your family and friends will think it took hours.

This recipe calls for ingredients you probably already have on hand, butter, garlic, cream, spinach which together create a creamy, saucy Italian flavored dinner. The best part it can be on your table in less than 30 minutes.

This pasta recipe is quick enough for busy weeknight family meals, but feels special enough for Saturday night dinner with friends. It's a perfect way to show off what a good home chef you are!!!!

Variations For this creamy pasta recipe

The first variation to this pasta recipe of course is what shape or flavor pasta you use doesn't matter. I used spinach fettuccini you can use what fits your lifestyle and taste , even gluten free.

Second, in this creamy shrimp and bacon pasta dinner I deglazed the pan with chicken stock. I give you options in all my recipes to use white wine in place of chicken stock, red wine in place of beef stock, use whatever fits your lifestyle.

Lastly in this pasta recipe you can use chicken breast cut in small pieces, in place of the shrimp.

Just one more thing please leave me on comment and don't forget to tag me on Instagram if you make this recipe. I love hearing from you!!!

Ingredients

- 1 Lbs. long pasta noodles
- 1 lbs. large shrimp
- 4 slices bacon cut in small dice
- 4 cups chopped spinach
- 2 tablespoons chopped garlic
- 1 cup heavy whipping cream
- 1 cup reserved pasta water
- 1 cup chicken stock or white wine
- 1 cup grated parmesan cheese
- 2 Tbs. butter

- 2 Tbs. chopped garlic
 - 1/2 cup chopped onion
 - 2 Tbs. each chopped Italian parsley, basil, and thyme
 - Salt and pepper to taste
 - **Instruction**
 - Cook pasta according to package directions reserving 1 cup of the water
 - Mean while cut bacon
 - Heat butter
 - Add the bacon render until crispy
 - Add onion and garlic saute until tender and just beginning to brown
 - Add shrimp saute 3 to 5 minutes
 - Remove shrimp and set aside
 - De glaze pan with chicken stock or white wine
 - Add the heavy whipping cream and reserved pasta water
 - Simmer until sauce thickens about 10 minutes
 - Add spinach, parmesan cheese and herbs last 5 minutes
 - Return shrimp to pan just to heat through
 - Drain pasta toss in sauce
 - Top with additional parmesan cheese and Italian parsleyENJOY!!!
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Fusion Pan Sauced Salmon

Fusion Pan Sauced Salmon

If your looking to impress family and friends this fusion Pan seared Salmon is the recipe to make.

Not only is it impress it's delicious. Tender salmon fillets

coated in a garlic, honey, lime sauce that will have you craving this salmon meal often.

You would think that it doesn't get much better than this recipe, but it does!! This restaurant quality salmon dinner comes together in less than 30 minutes. This meal is made in one pan, uses few ingredients and is really easy to make!!!

3 Tips When Making this Fusion Pan sauced Salmon dish

The first tip when you make this pan sauced salmon recipe full of delicious fusion flavors is, be sure the saute pan is big enough to hold all your ingredients and allows the salmon to get a beautiful sear.

Second, let the sauce thicken before adding the salmon to get a thick glaze on the fish.

Third and most important don't over cook the salmon. it should be pink in the middle. I give you a cook time of 5 to 7 minutes but you can adjust the time according to the size and thickness of the salmon fillet and your personal taste preferences.

Lastly please leave me a comment. let me know if you like this recipe. And please don't forget to tag me on Instagram with your creations. I love hearing from you!!!

Ingredients

- 2 Lbs. skinless salmon fillet
- 2 Tbls. butter
- 1 Tbls. extra virgin olive oil
- 2 Tbls. minced garlic
- 1/3 cup each soy sauce, honey and lime juice
- 1/2 cup chicken stock or white wine

- 1/4 cup chopped chives
- Salt and pepper to taste

Instructions

1. Cut salmon into equal pieces salt and pepper according to taste
2. In a large saute pan bring the butter and olive oil to medium heat
3. Add the garlic saute until tender and just beginning to brown
4. Add the honey, soy sauce, lime juice and white wine or chicken stock simmer on low until sauce thickens about 10 minutes
5. Add salmon to the sauce simmer 5 to 7 minutes or until salmon is cooked through but still pink in the middle
6. Remove salmon and plate pour sauce over
7. Garnish with chives ...ENJOY!!!!

Spicy Red Pepper Shrimp Spaghetti

Spicy Red Pepper Shrimp Spaghetti

This spicy red pepper shrimp spaghetti is an elevated weeknight dinner. With it's large shrimp in a spicy tomato sauce it's also prefect for Saturday night dinner with friends.

I know I post a lot of pasta recipes, but it's not always easy to be creative in the kitchen, especially if you have picky eaters. Pasta is the one ingredient most can agree on. Whenever am stuck for a meal idea It's pasta to the rescue. Pasta is so versatile you make a a lot of recipes using pasta and not repeat the same meal for a while.

3 variations for this Spicy Red pepper shrimp spaghetti

The first variation to this spicy red pepper shrimp spaghetti is if you don't like shrimp this pasta recipe works well with scallops or chicken too.

Second in this spicy dish you can adjust the spice level according to how hot you like it. I personal am not a spicy person if you are add extra red pepper.

Lastly I love spinach in pasta recipes especially in a red sauce if you hate spinach and still want some veggie goodness use broccoli or leave the greens out completely.

Just one more thing if you make this recipe please leave me a comment and don't forget to tag me on Instagram with your creations. I love hearing from you!!!

Ingredients

- 1 lb. spaghetti
- 1 Lb. large shrimp
- 2 Tbs. olive oil
- 1 Tbs. butter
- 1/2 chopped yellow onion
- 1 Tbs. chopped garlic
- 4 anchovy fillets
- 2 Tbs. hot red pepper flakes
- 1 cup Kalamata olives

- 2 cups chopped spinach
- 1 cup chicken stock
- 2 cups prepared marinara
- 1 cup reserved pasta water
- 1/2 cup chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Cook Pasta according to package directions resevering 1 cup before draining
2. Meanwhile in a large saute pan over medium heat bring the butter and oil to medium heat
3. Salt, pepper and sprinkle the shrimp with 1 Tbs. of the hot pepper flakes saute until almost cooked through 4 to 5 minutes
4. Remove shrimp and set aside in the same saute pan add the onion, garlic, anchovies and remaining 1 Tbs. of pepper flakes saute until onion and garlic is tender and just beginning to brown
5. Deglaze the pan with the chicken stock scraping up the brown bits
6. Add the prepared marinara and reserved pasta water simmer covered 10 minutes
7. Add the olives and spinach simmer 10 minutes longer
8. Return shrimp to spicy sauce cook through 1 minute add the Italian parsley
9. Toss spaghetti with sauce... ENJOY!!!!

Tuna Melt Panini Sandwich

Recipe

Tuna Melt Panini Sandwich Recipe

Say goodbye to boring sandwiches with this Tuna melt Panini Sandwich recipe.

Sandwiches have come a long way since we opened our first eatery, a little hole in the wall Submarine sandwich shop. It was put together by homemade labor and sometimes held together by duct tape.

This Tuna Melt panini sandwich recipe was inspired by a tuna sub sandwich that was on the menu and very popular. In this level up recipe I added the salty brine flavored and artichoke hearts.

In the sandwich shop we used foot long white or wheat sandwich rolls especially made for us. Now with so many flavors and flour blends the choices are endless!!

What I used To Use To make this tuna melt panini sandwich

We all need two good quality grill pans, one flat surface and one ridged.

In this Tuna Melt Panini Sandwich recipe I used my cast iron ridged one. I use this one when I want the grilled panini effect and grilling meat in doors, and the flat one when I don't.

The tuna I used was Albacore white tuna, the same brand we

used in the restaurants. Really though does anyone use the old stuff anymore?

The bread you use in this sandwich or any sandwich or panini is important, since traditional sandwiches and most panini recipes mainly are made up of some kind of filling sandwiched together by two slices of bread.

In this recipe I used a sliced and seeded multi grain, you can use any bread that fits your lifestyle and taste.

You may have noticed salt wasn't in the ingredient list in this tuna recipe, that's because canned tuna tends to be salty.

And one more thing I use is your comments to better answer your food questions, please leave me one .

Ingredients

- 2 cans Albacore tuna packed in water
- 1/2 chopped red onion
- 1/2 cup chopped celery
- 1/4 cup drained capers
- 1/4 cup chopped artichokes
- 1/2 cup mayonnaise
- 1 Tb. Dijon mustard
- 1 Tb. juice from the capers
- Freshly ground black pepper

Instructions

1. Drain the tuna over a fine wire strainer pressing to extract all the water
2. In a medium bowl mix the mayonnaise, mustard, caper juice and black pepper
3. Add the capers and artichokes
4. Mix in the tuna breaking it up with a fork
5. Lightly butter 4 slices of multi grain bread

6. Heat skillet over medium heat add 2 slices of the bread buttered side down top with the tuna, cheese cover with the other slice buttered side up
 7. Grill until well browned on medium low heat about 5 minutes
 8. With a spatula flip, pressing the panini down with the back of the spatula and grill on the other side until golden
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Pesto Shrimp Bruschetta

Pesto Shrimp Bruschetta

This Pesto Shrimp Bruschetta is perfect when you're looking for a filling appetizer or a light lunch.

Succulent large shrimp coated with pesto, sautéed in a delicious sauce flavored with salty crispy prosciutto makes this the perfect topping for the toasted Italian bread smeared with pesto, then topped with tangy feta cheese.

Here's How I made this Pesto Shrimp Bruschetta

When I made this Pesto Shrimp Bruschetta, I started by slicing some good quality Italian bread on a diagonal into roughly 1/2 inch thickness, and toasting it, in my toaster oven/ air fryer. This step can be done ahead of time even the day before.

Next I defrosted the shrimp in cold water for a quick thaw,

this or defrosting the shrimp in the refrigerator overnight are the best methods of defrosting food.

Finally in a large saute pan, I sautéed some red onion and garlic, threw in a hand full of tomatoes, deglazed the pan with chicken stock you can use white wine if you prefer, then I sautéed the shrimp to a beautiful sear, and topped the toast with the shrimp and some feta cheese.

If you make this recipe please let me know how it goes. leave me a comment. And please don't forget to tag me on Instagram with your creations. I love hearing from you, It's my favorite part!!!

Ingredients

- 1/2 Lb. large cleaned shrimp
- 1/2 loaf Italian bread cut into 1/2 inch slice
- 2 slices prosciutto thinly sliced
- 1/2 cup pesto sauce plus 1/3 cup to brush on bread
- 1/3 cup chicken stock
- 1 cup feta cheese
- 1/2 cup diced tomatoes
- 1 Tbs. each chopped Italian parsley and basil
- 2 Tbs. butter
- 1 Tbs. olive oil
- 1/3 cut chopped red onion
- 1 Tbs. chopped garlic

Instructions

1. Toast bread then spread lightly with pesto set aside
2. Toss shrimp in the pesto sauce set aside
3. Meanwhile in a large sauté pan bring the butter and oil to medium heat
4. Add the onion and garlic saute until tender and just

beginning to brown

5. Add the prosciutto saute until crisp
6. Deglaze the pan with the chicken broth simmer about 5 minutes
7. Add the shrimp cook just until shrimp is cooked through 4 to 5 minutes
8. Add the Italian parsley and basil
9. Top toast with shrimp sprinkle with feta cheese... ENJOY