

Pesto Parmesan Sauce Tortellini Recipe

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Make this restaurant quality pesto parmesan sauce tortellini recipe in less than 30 minutes, with the help of some store-bought ingredients.

A saucy pasta dinner recipe can be hard to find in one dish, but this creamy tortellini with spinach and sundried tomatoes is full of creamy Italian flavors.

This delicious, saucy creamy tortellini is a great recipe when your craving Italian but want quick and easy too!!!

What Tortellini to use in this recipe

In this pesto parmesan sauce tortellini recipe you can fresh, frozen or dried tortellini. I am not even going to lie, frozen tortellini is one of my favorites things to keep in the freezer.

It's so easy to grab a bag of tortellini from the freezer and make a restaurant quality meal, full of Italian flavors everyone loves.

As for the pesto sauce, this is another staple I like to keep on hand, either homemade or store bought. Pesto can transform a so-so recipe into a unforgettable meal.

This pesto tortellini with spinach and sundried tomatoes uses

few ingredients, is easy to make and comes together quick which makes it a great go-to recipe for those busy weeknight family meals.

If you like this tortellini recipe please let me know. Leave me a comment, I love hearing from you!!!

Ingredients

- 2 packages 9 oz. store-bought tortellini
- 2 cups prepared pesto sauce
- 1 cup chopped sundried tomatoes
- 2 cups chopped spinach
- 1 cup grated parmesan
- 2 Tbs. butter
- 1 Tbs. chopped garlic
- 1 cup heavy cream
- 2 cups reserved pasta water
- Salt and pepper to taste

Instructions

1. Cook tortellini according to package directions reserving 2 cups of the water before draining
2. In a saute pan over medium heat melt butter
3. Add the garlic saute until tender and just beginning to brown
4. Add the chopped sundried tomatoes
5. Deglaze the pan with the reserved pasta water scraping up the brown bits
6. Then add the heavy cream, pesto and parmesan cheese simmer covered 15 minutes
7. Add the spinach and simmer 5 minutes longer
8. Then add the tortellini
9. Adjust salt and pepper to taste
10. ENJOY!!!!

Garden Pesto Bruschetta Pizza

Garden Pesto Bruschetta Pizza

This garden Pesto bruschetta Pizza is easy and quick when you use some store- bought ingredients.

I love pizza just about as much as I love pasta, and for almost the same reasons.

Just like pasta pizza is versatile and if you use some store bought ingredients it's easy and quick Too!! With pizza It's all about the topping. Although topping combinations are endless I like to top my pizzas with simple in season ingredients.

This pesto bruschetta pizza uses few ingredients, but don't let that fool you into thinking it's flavorless, it's not, in fact it's so full of flavor, it should come with a warning sign!!! Addicting!!!

3 Tips for Delicious results When Making this Garden Pesto Bruschetta Pizza

First tip when making any pizza is the crust has to be good. In this Garden Pesto Bruschetta Pizza recipe I used a good quality pizza crust imported from Italy. You can use your favorite store bought crust or you can make your own if you want to go that route.

Second, after the crust, the main ingredient in this

bruschetta pizza recipe is tomatoes. And although using garden tomatoes produces the best taste, you can find tasty tomatoes every where when they are in season.

And third, to prevent a soggy crust I like to precook it, for 5 to 10 minutes before topping it, to prevent a soggy crust.

One more thing please leave me a comment if you make this easy Pesto Bruschetta Pizza. I love hearing from you, it's my favorite part!!!

Ingredients

- 1 store bought pizza crust
- 1/2 cup my walnut pesto sauce or your favorite pesto
- 3 to 4 tomatoes of your choice thinly sliced
- 8 oz. fresh mozzarella balls
- 2 Tbls. chopped garlic
- 1/2 bunch chopped basil
- 2 Tbls. extra virgin olive oil
- 1 cup grated parmesan cheese
- Salt and pepper to taste

Instructions

1. Spread the prepared pizza crust with the pesto
2. Line with the tomatoes overlapping
3. Randomly place the mozzarella balls
4. drizzle with the olive oil
5. Top the grated cheese and basil salt and pepper to taste
6. Bake in a preheated 400 degree oven for 15 to 20 minutes or until the cheese is melted and the crust is golden brown

Florentine Macaroni and Cheese

Florentine Macaroni and Cheese

Who doesn't love a good mac and cheese? Cheesy and gooey this Florentine macaroni and cheese has all the flavors to qualify for comfort food.

To make it healthy I added broccoli and spinach, you can make adjustments here, as far as how much green you want in this recipe. Personally the next time I make this macaroni and cheese am going to double up on the broccoli.

This cheesy macaroni recipe is easy to make and comes together in less than 30 minutes, the best part it's make in one pan and has the most amazing flavors!!

Why I love this Florentine Macaroni and Cheese

The first reason I love this Florentine Macaroni and cheese recipe it's make in one pan. Nothing beats the ease of one pan meals. In this mac and cheese recipe every thing cooks in one pan for maximum flavor with minimum cleanup!!

Second, I love recipes that are made with just a handful of ingredients, and this is one of them. The ingredients for this recipe are simple and readily available.

And third, sometimes it's hard to find a recipe everyone loves. Well this Florentine Macaroni and Cheese is one of those meals everyone agrees is delicious!!! WIN_WIN!!

Lastly please leave me a comment with questions, answers or anything in between. I love hearing from you!!! It's the best part!!!

Ingredients

- 1/2 lb. corkscrew shaped pasta
- 8 oz. broccoli flowerets
- 2 cups chopped spinach
- 8 oz. sharp cheddar cheese
- 1/2 cup grated parmesan
- 2 Tbls. butter
- 1 Tbls. flour
- 4 cups milk
- Pinch of nutmeg
- 1 Tbls. chopped Italian parsley
- Salt and pepper to taste

Instructions

1. In a large saute pan over medium heat bring melt the butter
2. Add the flour stirring continuously cook for 1 minute
3. Slowly pour in the milk while whisking
4. Put the block of cheese in the milk
5. Add the nutmeg
6. Add the pasta simmer covered for 7 minutes
7. Add the broccoli, spinach and parmesan cheese and simmer 3 to 5 minutes or until the broccoli is crisp tender
8. Sprinkle with parsley and additional parmesan....ENJOY

Raspberry Vinaigrette Salad Dressing

Raspberry Vinaigrette Salad Dressing

Hello Everyone!

This raspberry vinaigrette salad dressing is so easy to make and taste way better than store bought. You only need a few ingredients and just a few minutes to make a salad dressing so good you'll want to make it often.

Everyone loves raspberry salad dressing, but they don't realize how easy it is to make at home!!! To be honest this salad vinaigrette is so easy to make, I was hesitate on whether it was a worthy enough blog post.

3 Tips for success With this Raspberry vinaigrette Salad Dressing

The first tip for success when you make this raspberry vinaigrette salad dressing is to use fresh or frozen real raspberries. There is just something about fresh raspberries in salad dressing verses using fruit jams.

Second, in vinaigrette salad dressing recipes the oil you use is very important. In these oil based vinaigrette recipes use

a good quality extra virgin olive oil.

And third one of the most important tips when making oil based salad dressing vinaigrettes, the oil goes in last, in a slow steady stream with the blender or food processor running.

One more thing if you make this Raspberry vinaigrette salad dressing please leave me a comment. I love hearing from you it's my favorite part!!!

Ingredients

- 8 oz. fresh raspberries
- 1/4 cup honey
- 1/2 red wine vinegar
- 1 1/2 cups extra virgin olive oil
- 1 Tsp. chopped garlic
- 1 Tbls raspberry or strawberry jam
- Salt and pepper to taste

Instructions

1. In a food processor or blender pulse the washed raspberries until smooth
 2. With the blender running add the rest of the ingredients up to the olive oil
 3. Add the olive oil at the end with the blender running in a slow steady stream
 4. Store in glass jar in fridge up to 2 weeks
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Burrata Marinara Sauce Gnocchi Recipe

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This burrata marinara sauce gnocchi recipe has an irresistible creamy consistency made from adding the crème de la crème of fresh mozzarella Burrata, to the marinara sauce.

Add to the richness of the sauce with some gnocchi and you have a match made in heaven. Not to mention the this whole gnocchi recipe is made in one pan in less than 15 minutes!!!

That's right a complete restaurant quality recipe on your table in 15 minutes, made in 1 pan and a guaranteed winner. All you need is a large covered saute pan and a perp plan, that's it!!!!

What Is The Prep Plan? For This Burrata Marinara Sauce Gnocchi recipe

This Burrata Marinara sauce gnocchi recipe comes together really quick because the marinara sauce is ready and so are the gnocchi.

Whether you use homemade or store-bought marinara sauce marinara sauce is one of those Italian kitchen staples I was have on hand.

In this sauce recipe I used my real easy homemade marinara sauce. If you want to use store bought marinara be sure to use

one of good quality.

The same applies to gnocchi in this creamy burrata sauce recipe. You can use my easy ricotta gnocchi recipe or opt for a good quality store bought gnocchi.

And the last tip use what fit's your lifestyle and taste and please leave me a comment with questions, concerns and successes. I love hearing for you!!!!

Ingredients

- 1 lb. gnocchi
- 4 cups prepared marinara sauce
- 1 cup water
- 1 medium size Burrata cheese ball about 6 oz.
- 2 cups chopped spinach
- 2 Tbs. each chopped Italian parsley and basil
- 1/2 cup grated parmesan cheese
- Salt and pepper to taste

Instructions

1. In a large Sauté pan bring 4 cups of homemade or store-bought marinara to low simmer
2. Add the burrata cheese add the homemade or store-bought simmer covered 5 minutes
3. Add the spinach and herbs last 2minutes
4. Sprinkle with the parmesan and ENJOY!!!

No Meat Pasta Dish

No Meat Pasta Dish

This No Meat Pasta Dish is super easy and perfect for weeknight family dinners, it's ready in 30 minutes, and uses ready available ingredients.

It's no wonder pasta is so popular, and for good reason. Pasta is easy, versatile, delicious and cheap.

Rich in complex carbohydrates and protein, and low in fat, pasta can be a highly nutritious food.

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

Pasta is delicious plain and simple, think olive oil, garlic, parmesan and some herbs, add some mushrooms and you have a guaranteed crowd pleaser!!!!

That's all it takes, adding mushrooms, sundried tomatoes and spinach to this pasta recipe, to make a meal that is cause for celebration.

Rich and creamy this vegetarian, mushroom 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.

3 Variations For this No Meat Pasta Dish

The first variations in this No Meat Pasta Dish Is drum rolladd meat. Yes!!if you want more protein add some sliced chicken breast or shrimp.

If your going for the chicken or shrimp options season and saute it first until brown, and cooked through, then set aside and return to the sauce just to heat through.

Second variation in this pasta recipe is, you can pick different pasta shapes and use gluten free, whole wheat or whatever flavor fits your lifestyle and taste.

And the third variation in this No Meat Pasta Dish is, you don't have to use heavy cream. You can use milk or half and half in this vegetarian pasta recipe, or leave the cream out completely and up the pasta water to 2 cups.

Last if you make this easy restaurant quality No Meat Pasta Dish please leave me a comment. I love hearing from you it's my favorite part!!!!

Ingredients

- 1/2 Lb. Fusilli
- 1/2 Lb. sliced cremini mushrooms
- 1/2 Lb. chopped spinach
- 1 cup dried sun dried tomatoes
- 1 14.5 can tomato tomato sauce
- 1 cup heavy cream
- 1 cup reserved pasta water
- 1 cup grated parmesan cheese
- 1 Tbs. butter
- 2 Tbs. olive oil
- 1/2 chopped yellow onion
- 2 Tbs. chopped garlic
- 2 Tbs. each chopped Italian Parsley and basil
- Salt and pepper to taste

Instructions

1. Cook Pasta according to package directions reserving 1 cup of the water before draining
2. Meanwhile in a large saute pan bring the olive and butter to medium heat
3. Sauté the onion and garlic until tender and just

- beginning to brown
4. Then add the mushrooms salt and pepper now, saute until golden
 5. Add the sundried tomatoes saute 5 minutes
 6. Add the tomatoes, heavy cream and reserved pasta water
 7. Simmer covered 15 minutes
 8. Add the Parmesan cheese, spinach and herbs simmer 5 minutes longer
 9. Toss pasta in sauce adjust seasonings, sprinkle with additional parmesan and Italian parsley....ENJOY!!!
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Creamy Brie Fettuccini

Creamy Brie Fettuccini

This Creamy Brie Fettuccini is a decadent and delicious dinner, that's easy enough for weeknight family meals and fancy enough for Saturday night dinner with friends.

Fettuccini, Creamy Brie, pungent sundried tomatoes and the mild taste of spinach in a creamy, cheesy sauce and on your table in less than 30 minutes that's what dinner dreams are made of!!

When you want decadent comfort food and vegetarian too this is the pasta recipe to make.

I know I post a lot of pasta recipes, but if am stuck for dinner ideas, it's pasta to the rescue.

This recipe was inspired just like that. I had a wedge of brie cheese and no recipe. But I did have and always have, pasta,

in many shapes and sizes. And that is how this Creamy Brie Fettuccini recipe was created, just like that.

3 Things to know When Making Creamy Brie Fettuccini

The first thing to know when making this Creamy Brie Fettuccini is to be sure to save the pasta water.

This step is very important and one that can be easily missed. Pasta water is the magical ingredient that thickens sauces and adds flavor.

Second undercook the pasta by 2 to 3 minutes to retain a *al dente* bite to the pasta. The pasta continues to cook after draining, under cooking by a few minutes prevents this.

And Third, the right size saute pan is always important when cooking. The right size pan that holds all the ingredients is a must have in any kitchen, it is the different between so-so meals and level upped dinners.

Last, please if you made this delicious restaurant quality recipe please leave me a comment. I love hearing from you, it's my favorite part!!!!

Ingredients

- 1/2 Lb. Fettuccini
- 8 oz. brie
- 4 cups chopped spinach
- 1 cup chopped sundried tomatoes
- 1 Tbs. each butter and olive oil
- 1/2 bunch chopped Italian parsley
- 1/2 chopped yellow onion
- 1 Tbs. chopped garlic
- 2 cups reserved pasta water

- 1 cup heavy cream
- 1/2 cup parmesan cheese
- Salt and pepper to taste

Instructions

1. Cook Fettuccini according to package directions reserving 2 cups of the water before draining
 2. Meanwhile in a large skillet bring the butter and olive oil to medium heat
 3. Add the onion, parsley and garlic
 4. Sauté until tender and just beginning to brown
 5. Add the sundried tomatoes saute 5 minutes
 6. Place the brie wedge in the center of the saute pan
 7. Deglaze the pan with pasta water than add the heavy cream
 8. Simmer Covered for 15 minutes
 9. Add the Spinach and parmesan cheese simmer 5 minutes longer
 10. Toss fettuccini in brie sauceENJOY
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**Vegetarian Italian Penne
pasta**

**Vegetarian Italian Penne
Pasta**

This Vegetarian Penne Pasta is prefect when your craving Italian but want vegetarian too.

Penne pasta coated in a creamy pink sauce, with the tangy flavor of sundried tomatoes mild spinach and cheesy goodness that will liven up any meal.

Your family and friends won't miss the meat in this easy vegetarian pasta recipe, full of Italian flavors.

Why I love This Vegetarian Italian Penne Pasta Recipe

The first and one of my top priorities for recipe success is it has to be easy.

Well it doesn't get much easier than this Vegetarian Italian Penne Pasta.

Not only is this recipe easy it comes together in less than 30 minutes, uses few ingredients and who doesn't love pasta.

All you need is a prep plan and a large enough

covered skillet to hold all the ingredients. By prep plan I mean it's always to have marinara sauce on hand in Italian kitchens, preferably homemade here is the link to my Real Easy Marinara or you can use a good quality store bought like.

I know I post a lot of pasta recipe, but with so many different shapes and endless combinations of ingredients, when Am stuck for dinner ideas it's pasta to the rescue.

If you made this easy and delicious vegetarian Italian penne pasta please leave a comment. I love hearing from you!!!

Ingredients

- 1 Lb. penne pasta
- 2 Tbs. each butter and olive oil
- 1/2 chopped yellow onion

- 2 Tbs. chopped garlic
- 4 cups chopped spinach
- 1 cup chopped sundried tomatoes
- 1 cup heavy cream
- 1 cup prepared marinara sauce
- 1 cup reserved pasta water
- 1 cup grated parmesan cheese
- 2 Tbs. each chopped Italian parsley and basil
- Salt and pepper to taste

Instructions

1. Cook pasta according to package direction saving 1 cup of the water before draining
2. Meanwhile in a large skillet bring butter and olive oil to medium heat
3. Add the onion and garlic saute until tender and just beginning to brown
4. Add the sundried tomatoes mix well
5. Add the reserved pasta water scraping up the brown bits at the bottom of the skillet
6. Add the cream and marinara sauce simmer covered for 15 minutes or until sauce thickens add the spinach, parmesan cheese and herbs last 5 minutes
7. Toss drained pasta in sauce sprinkle with additional parmesan and Italian parsley ... ENJOY

Bell Pepper Pasta Bake

Bell Pepper Pasta Bake

This creamy bell pepper pasta bake is the ultimate comfort food, when you want Italian and vegetarian too.

Red and green bell peppers, spinach, onions and garlic in a creamy, cheesy rose sauce full of Italian flavors.

This baked pasta meal is easy to make, if you have a prep plan. If you have the vegetables cut before hand and have marinara sauce on hand, this recipe seems effortless!!!

3 Ways to Customize This Bell Pepper Pasta Bake

The first and easiest way to customize this Bell Pepper Pasta Bake recipe is to use whatever pasta shape you like . I used a short rigatoni shape pasta, you can use any shape pasta you like.

I always have homemade marinara on hand, if you don't you can use your favorite store bought. One more thing if you prefer one color of pepper over an other use more of what you like.

Ingredients

- 1 lbs. dry pasta
- 1 red and 1 green bell pepper chopped
- 2 cups chopped spinach
- 1 chopped onion
- 2 Tbls. chopped garlic
- 2 Tbs. butter
- 1 Tb. olive oil

- 1 cup reserved pasta water
- 1 cup heavy cream
- 2 cups prepared marinara
- 1 cup shredded mozzarella
- 1 cup grated parmesan
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions undercooking the pasta *al dente* reserving 1 cup of the water before draining
 2. In a large skillet bring the butter and oil to moderate heat
 3. Add the onions and garlic saute until tender and just beginning to brown
 4. Add the bell peppers saute until tender
 5. Add the cream, marinara and reserved pasta water
 6. Simmer covered for 15 minutes
 7. Add the cheeses and spinach the last 5 minutes
 8. Toss pasta in sauce
 9. Transfer to a 375 degree oven top with additional mozzarella bake for 45 minutes
 10. Enjoy
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Roasted Grape Pizza

Roasted Grape Pizza

Pizza has come a long way since our days in the Pizza business. Back then Canadian bacon and pineapple toppings on

pizza were a novelty.

Now there are as many different pizza toppings and combinations as there are people who love pizza.

This Roasted Grape Pizza may sound like an unusually mix of ingredients but it all comes together with the most delicious flavor.

Roasting the grapes sweetens them and releases their juices producing a sweet, syrupy pizza sauce. Mix the sharp bite of the gorgonzola with the mild taste of grapes, honey and thyme, add crunchy walnuts and you a recipe for delicious results.

3 things to know About this Roasted Grape Pizza Recipe

The first thing to know about this Roasted Grape Pizza is I used The pizza dough from Trader Joe's you can use any pizza dough you like.

Second any grape works with this recipe, I've used white and it was just as delicious as using the red grapes. Third and one step not to miss is to prebake the crust, so you don't end up with a soggy crust. One more thing I baked this this pizza in my Cuisinart Toaster Oven/ Air fryer my most used small appliance.

And lastly please leave me a comment if you make this Roasted Grape Pizza 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 lb. prepared pizza dough
- 3 cups red grapes
- 2 cups gorgonzola cheese
- 1 cup grated parmesan
- 2 cups coarsely chopped walnuts
- 2 Tbs. thyme leaves
- 4 Tbs. honey
- 3 Tbs. olive oil
- Salt and pepper to taste

Instructions

1. Preheat oven to 400
2. Stretch dough into thin 12 inch circle let rise for 15 minutes
3. Meanwhile drizzle cleaned and separated whole grapes and walnuts with olive oil, salt and thyme
4. Roast grapes and walnuts on a small cookie sheet in the preheated oven for 15 minutes set aside
5. Brush the crust with olive oil Pre bake the pizza crust for ten minutes or until crust is lightly golden
6. Top pre baked pizza crust with the roasted undrained grapes, gorgonzola and parmesan
7. Return to oven and bake 15 minutes or until cheese is meltedENJOY!!!!