

Cheesy broccoli Fusilli

Cheesy Broccoli Fusilli

This Cheesy Broccoli Fusilli is easy and delicious, and the best part it can be on your table in 30 minutes, making it a perfect weeknight family dinner.

Tender good for you broccoli, in a sauce full of cheesy goodness tossed with corkscrew shape pasta make this a family favorite, and makes me happy to serve them a delicious healthy meal.

I know I post a lot of pasta recipes, but when am stuck for dinner ideas, pasta is my go to ingredient. Pasta is easy, versatile and affordable, and almost everyone loves pasta in one form or another!!

Customize This Cheesy Broccoli Fusilli recipe in 3 ways

You can customize this Cheesy Broccoli Fusilli recipe in 3 easy ways. 1. I used fusilli I like the way the shape holds the sauce.

You can use any pasta shape you like or have on hand, in this recipe. 2. If you like one type of cheese more than other, use more of what you like.

And 3. If you love broccoli but hate spinach leave the spinach out, and extra broccoli. One more thing, be sure to use a large enough saute pan to hold all the ingredients.

Ingredients

- 1 lb. Fusilli
- 1 lb. broccoli flowerets
- 2 cups chopped spinach
- 2 cups heavy cream
- 2 cups reserved pasta water
- 1 cup each shredded sharp cheddar, mozzarella and parmesan
- 2 Tbs. each butter and olive oil
- 1 chopped yellow onion
- 2 Tbs. chopped garlic
- 2 Tbs. chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions resevering 2 cups of the water before draining
 2. Meanwhile in a large saute pan bring the butter and oil to medium heat
 3. Add the onion and garlic saute until tender and just beginning to brown
 4. Add the broccoli salt and pepper the broccoli now mixing well with the onions and garlic mixture
 5. Add the cream and reserved pasta water simmer covered for 10 minutes
 6. Add the cheeses simmer 10 minutes longer until cheese is melted and sauce is thick
 7. Toss the pasta in the cheesy broccoli sauce adjust seasonings Add the Italian parsley
 8. Sprinkle with additional parmesan and ENJOY!!!!!!
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Cheesy Fajita Penne

Cheesy Fajita Penne

Hi friends,

Although am not vegetarian it seems like a lot of my pasta recipes are. This Cheesy Fajita Penne vegetarian recipe came about because I had the ingredients on hand and wanted to use them.

If you been following along you know I don't like waste, and often these throw together meals become family favorites, this one did.

Tender peppers, spinach and penne pasta in a creamy, cheesy, light tomato sauce makes this easy recipe one your family will love. If your looking for easy, quick and delicious the trifecta for dinner success make this.

How To Make This Cheesy Fajita Penne

Start making this Cheesy Fajita Penne recipe by cooking the pasta in a medium size stock pot , be sure to save 2 cups of the water before draining. Next while the pasta is cooking start making the sauce in a large enough saute pan to allow the peppers to fry and holds all the ingredients, has a lid and can be used in multiple saute recipes.

This is a delicious, easy recipe that can be on your table in 30 minutes. It's prefect when your craving a meatless meal with lots of cheesy goodness.

If you make this Cheesy Fajita Penne please leave me a comment

and please don't forget to tag me on Instagram. I love hearing from you!!!

Ingredients

- 1 Lb. Penne Pasta
- 1 red and 1 green bell pepper cut into medium dice
- 2 cups chopped spinach
- 1 yellow onion
- 3 Tbs. chopped garlic
- 2 Tbs. each butter and olive oil
- 1 14.5 tomato sauce
- 2 cups reserved pasta water
- 1 cup heavy cream
- 1 cup shredded sharp American cheese
- 1 cup grated parmesan
- 3Tbs. each chopped Italian parsley and basil
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions reserving 2 cups of the water before draining
2. Meanwhile in a large saute pan bring the oil and butter to medium heat
3. Add the onion and garlic saute until tender and just beginning to brown
4. Turn the heat to medium high add the peppers and saute until crisp
5. Add the tomato sauce, cream and reserved pasta water
6. Lower the heat and simmer covered 15 minutes
7. Add the spinach, herbs, cheddar and parmesan cheese simmer 5 minutes longer
8. Toss the Penne in the sauce adjust seasonings ENJOY!!!!

Vegetarian Eggplant Zucchini Fusilli

Vegetarian Eggplant Zucchini fusilli

Good morning, It's meatless Monday in my kitchen today with this Vegetarian Eggplant Zucchini Fusilli. Cork screw shaped pasta, good for you ingredients, in a light tomato pan sauce, will have you making this pasta recipe often.

I usually make this in the summer when my garden is bursting with more eggplants and zucchinis than I have recipes for, but the eggplant looked beautiful at the store and I was craving Italian but also wanted a lighter meal after heavy holiday eating.

Personalize This Vegetarian Eggplant Zucchini Fusilli Recipe

You can make this Vegetarian Eggplant Zucchini Fusilli recipe your very own, to fit your lifestyle and taste, by changing up a few things.

For instance, the pasta shape if you don't like fusilli use any shape you like. Having said that I have to say, I love short pasta in this recipe verses long, with short pasta you get a taste of all the delicious ingredients in one

forkful.

Also the eggplant and zucchini ratio can be changed. If you like zucchini more than eggplant than use more zucchini or vice-verse.

One more thing you can try, if your craving gooey cheese goodness add 1 cup of shredded mozzarella along with the parmesan cheese for a richer pasta dish.

I almost forget, the canned tomatoes can be switched, you can use fresh tomatoes when in season or you can use prepared marinara sauce, the best store bought or my easy homemade marinara.

on a side note, always use the right size pans for ultimate success in your home kitchen. One good basic set of pots and pans is all you need to cook restaurant style recipes at home.

If you make this recipe please leave me a comment and tag me on Instagram. I love hearing from you!!!

Ingredients

- 1/2 Lbs. Fusilli
- 1 medium eggplant peeled and cut into medium dice
- 2 Tbls. each butter and olive oil
- 1 each green and yellow zucchini cut in medium dice
- 1 chopped yellow onion
- 2 Tbls. chopped garlic
- 1 14.5 can crushed tomatoes
- 2 cups reserved pasta water
- 1 cup grated parmesan cheese
- 1/2 bunch each chopped Italian parsley and basil
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions reserving two cups of the pasta water before draining
 2. Mean while in a large saute pan bring the butter and olive oil to medium heat, saute the onions and garlic until tender and just beginning t brown
 3. Add the cut eggplant and zucchini salt and pepper now, saute until brown
 4. Add the water and tomatoes simmer covered for 25 minutes
 5. Add the cheese, herbs and cooked pasta heat through
 6. Sprinkle with additional cheese and herbs... ENJOY!!!!!!
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Pesto Pizza Twists

Pesto Pizza Twists

These pesto pizza twists are a quick appetizer, prefect for your holiday table. Store bought pizza dough, spread with pesto sauce, and topped with cheesy goodness makes this a holiday favorite.

The hardest part is twisting the dough to resemble a flower and that's not even too hard. Just be sure you don't cut all the way through to the center. That's what the shot glass is for.

And you don't have to use a shot glass, anything that's one inch round works. This recipe comes together so quick, but your family and friends will think it took much longer.

It's a great recipe to serve with marinara, pizza, or even

extra pesto on the side. I have linked my favorite commercial brands of pesto and marinara the best alternative to homemade.

Why Your Going To love This Pesto Pizza Twists Recipe

One, this Pesto Pizza Twists recipe is so easy you'll wonder why you didn't make it sooner. Two, because your using store bought pizza dough it can be on your table in 30 minutes.

Three it doesn't use a lot of ingredients, you probably have most of the ingredients on hand. And last but not lest everyone loves it!!!! And that is most important!!!!

If you make this recipe please leave me a comment. I love hearing from you, that's my favorite part!!!!

Ingredients

- 1 lb. store bought pizza dough
- 1 cup prepared pesto
- 1 cup shredded mozzarella cheese
- 1 cup grated parmesan
- 1 tablespoon olive oil
- 1 tablespoon chopped garlic
- 1 Tablespoon chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Form the pizza dough into a ball cover and let rest for 30 minutes at room temperature
2. Preheat oven to 425
3. On a lightly floured broad roll the pizza dough into a 12 inch circle
4. Spread with the pesto sauce leaving a 1/2 border

5. Mix the cheeses, garlic and Italian parsley spread over the pesto
 6. Gather the ends of the dough to form a ball enclosing the filling
 7. Turn the stuffed dough ball upside down and flatten a bit to form a dish shape
 8. Place a shot glass in the center of the disk cut 8 to 10 thumb thick strips up to the shot glass leaving the center intact
 9. Twist the strips a quarter turn to form a pedal repeat with rest of strips
 10. Brush with the olive oil sprinkle with additional parmesan and garlic
 11. Bake at 425 for 10 minutes lower the heat to 350 and bake 20 minutes longer
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One Pan Ravioli Recipe

One Pan Ravioli Recipe

This One Pan Ravioli recipe is so easy when you use store bought ravioli. Sure there's nothing better than homemade, but if your craving Italian and also want quick and easy, than store bought is the way to go.

There are so many varieties and good quality commercial ravioli brands you won't have have problem finding a brand that fits your lifestyle and taste.

What could be easier than a delicious Italian dinner that comes together in less than 30 minutes? Oh I know what's even better it's all made in one pan!!!!

For one pan cooking, there's one important thing the pan needs to be big and deep enough to hold all the ingredients.

Here is a link to my most used deep saute pan when I use the one pan method.

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

Ingredients

- 1 package store bought cheese and spinach ravioli
- 2 cups vegetable stock
- 2 cups heavy cream
- 2 cups chopped spinach
- 8 oz. sliced cremini mushrooms
- 1 cup grated parmesan cheese
- 2 Tablespoons butter
- 2 Tablespoons chopped garlic
- 1/2 chopped onion
- 2 Tablespoons chopped Italian parsley
- Salt and pepper to taste

Instructions

1. In a large saute pan melt the butter over medium heat
2. Saute the onion and garlic until tender and just beginning to brown
3. Add the mushrooms saute until golden salt and pepper now
4. Deglaze the pan with the vegetable stock scraping up the brown bits at the bottom of the pan
5. Add the cream and half of the parmesan cheese simmer covered on low heat until sauce thickens about 10 minutes
6. Add the raviolis and spinach cook 10 minutes longer
7. Sprinkle with additional parmesan and Italian parsley

Saucy Pesto Pasta

Saucy Pesto Pasta

This 30 minute Saucy Pesto Pasta recipe with sundried tomatoes, spinach, cream in a basil pesto sauce is great when you're craving Italian but you want a vegetarian dinner.

I've said it before and I'll say it again I am not vegetarian, but it seems that 3 to 4 meals a week are meat free.

Pasta is perfect with or without meat. I know I post a lot of pasta recipes, but pasta is so versatile, easy and delicious you can have pasta often

without repeating the same recipe, plus who doesn't love pasta!!!

Make The Pesto For Saucy Pesto Pasta

Making your own Pesto sauce for this Saucy Pesto Pasta is so easy. In a food processor blend 4 cups fresh basil with 2 tablespoons of garlic, 1 cup pine nuts and 1 cup parmesan cheese.

Process until blended then with the food processor running slowly add 2 cups extra virgin olive oil.

That's it!!! Homemade pesto!!! If you make this Recipe Please tag me on Instagram with your creations. And please don't

forget to leave me a comment I love hearing from you, It's my favorite Part!!!

Ingredients

- 1 Lbs. penne pasta
- 1 cup sundried tomatoes chopped
- 2 cups chopped spinach
- 2 cups reserved pasta water
- 2 cups heavy cream
- 2 cups prepared pesto
- 1 cup grated parmesan cheese
- 1/2 chopped onion
- 2 tablespoons chopped garlic
- 2 tablespoons each olive oil and butter

Instructions

1. Cook pasta according to package directions reserving 2 cups of the pasta water
 2. In a large sauté pan heat the oil and butter to medium
 3. Add the onion and garlic sauté until tender and just beginning to brown
 4. Add the sundried tomatoes sauté 5 minutes longer
 5. Add the cream and reserved pasta water simmer covered on low for 15 minutes or until sauce thickens
 6. Add the spinach, pesto sauce and parmesan cheese simmer 10 minutes longer
 7. Toss the drained penne with the sauce sprinkle with additional parmesan and fresh chopped Italian Parsley and ENJOY!!!
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Spinach Potato Frittata recipe

Spinach Potato Frittata recipe

This Spinach potato Frittata is one of those recipes like minestrone soup, it's never the same twice. The recipe takes advantage of what's in the refrigerator the only must have ingredient is eggs, after eggs than it's pretty much what you have on hand. That's one of the best things about frittatas, you can make them different depending on your life style and taste.

Growing up Frittata was a staple. It was what my mother made for us and any gathering where a food was required. And food is required at every Italian gathering. It was called Frittata of the Day on the menu, and that's just what it meant, I did have my favorites though, and this combination of eggs, spinach, potatoes and parmesan cheese was and still is one of my absolute favorites.

Things to know about this Spinach Potato Frittata recipe

This Spinach Potato Frittata is an egg- based Italian dish, similar to an omelet or crust less quiche. Growing up this Spinach Potato Frittata was a staple.

I have to admit am not a fan of runny yolks, I like my eggs scrambled. frittatta are like scrambled eggs, enriched with added ingredients, like meat, cheese, or vegetables.

A frittata is is like an unfolded omelet, It is cooked slowly over low heat, while an omelet is cooked quickly over higher heat. One important thing the right size pan is important when your cooking a frittata or an omelet.

Here is a link to a beautiful 10 inch saute pan prefect for an omelet or for this Spinach potato Frittata recipe, now back to the difference between frittata and omelets.

Whereas omelets are served straight from the stove hot, frittata's are often times served at room temperature. Making them prefect to make ahead for bunches, gatherings, picnics or anytime you want quick, easy and delicious. If you like frittatas Try my easy garden frittata

If you make this recipe please leave me a comment and please don't forget to tag me on Instagram. I love hearing from you, it's my favorite part.

Ingredients

- 8 eggs
- 1 cup parmesan cheese
- 2 Tablespoons butter
- 2 cups small cubed Yukon gold potatoes
- 2 cups chopped spinach
- 1/4 cup cream or milk
- 1 Tablespoon chopped garlic
- 2 Tablespoons each chopped Italian parsley, sage and thyme
- Salt and pepper to taste

Instructions

1. In a 10 inch nonstick saute pan melt the butter
2. Add the potatoes saute until golden brown salt and pepper

3. Add the onion and garlic saute until tender and just beginning to brown
 4. Add 1/2 cup water cover and simmer for 10 minutes add the spinach the last 5 minutes
 5. Beat the eggs until light
 6. Add the parmesan, herbs, salt and pepper to egg mixture
 7. Add egg mixture to medium heat pan cook covered 5 minutes lower heat and continuing cooking 10 minutes
 8. Turn the flame off while placing a plate over the saute pan invert on to plate slide the fritatta back into pan cook covered on low heat 10 to 15 minutes
 9. Sprinkle with additional Italian parsley and parmesan...Enjoy!!!!
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Vegetarian Chickpea Broccoli pasta

Vegetarian Chickpea Broccoli pasta

This vegetarian chickpea broccoli pasta is the best recipe to make when your craving Italian, and want quick and easy too. Pasta, chickpeas and broccoli are tossed in a light creamy, garlicky sauce, full of delicious summer flavors. When you need an easy 30 minute dinner make this vegetarian pasta. It's comfort food with a light and summery taste.

OK, so I know I post a lot of pasta recipes, but pasta is so versatile, you could have hundreds of combinations. At the restaurant on the menu, you pick, your pasta shape, sauce, and

any extra add-ins.

By some estimates there are 600 distinct commercial brands of pasta shape, hundreds of sauces, endless vegetables and protein combinations.

That's why I post a lot of pasta recipes, when am stuck for a dinner idea it's Pasta to the rescue.

Things to know about this vegetarian chickpea broccoli pasta recipe

Start by boiling your fettuccine according to package instructions, and toss in the broccoli during the last few minutes of cooking until just tender. Don't forget to reserve at least 2 cups of pasta water before draining—this starchy “liquid gold” helps bring the whole dish together.

Why save pasta water? It's naturally rich in starch, which thickens and binds sauces beautifully, adding flavor and a silky texture—no heavy cream needed. Always save more than you think you'll need!

Sauté the onions and garlic until tender and just beginning to brown before adding the chickpeas , be sure the saute pan is big enough to hold all the ingredients without crowding.

If the saute pan is too small you wouldn't get that beautiful golden color instead the food ends up looking like it was boiled instead of sauteed.

Then put the rest of the ingredients in the pan scraping up all the brown bits, simmer for 10 minutes. The recipe says to reserve 2 cups of water but I know it only calls for 1, that's because I always like to save more than I need in case the sauce is too thick.

The other thing is the chickpeas and broccoli can be roasted then added to the sauce at the same time as the pasta. When I use this method which I do often

I use my Cuisinart toaster/airfryer to a quick and economical alternative to turning on my large wall oven. If you like easy vegetarian pasta recipes try my vegetarian orzo with asparagus and peas a quick recipe make in one pan.

If you make this Vegetarian chickpea broccoli pasta recipe please leave me a comment and don't forget to tag me on Instagram hearing from you is my favorite part.

Ingredients

- 1/2 Lbs. Fettuccine
- 2 cups broccoli florets
- 2 cups chick peas
- 2 Tbs. each butter and extra virgin olive oil
- 1 cup manufacturing cream
- 1 cup reserved pasta water
- 1 cup grated parmesan cheese
- 1 Tbs. minced garlic
- 2 Tbs. each Italian parsley, and basil
- pinch of nutmeg
- Salt and pepper to taste

Instructions

1. Cook fettuccine according to package directions Add broccoli last 5 minutes and reserving two cups of the water before draining
2. Drain and rinse 2 15 oz. cans chick peas
3. In a saute pan bring oil and butter to a medium heat
4. Add onion and garlic saute until tender and just beginning to brown
5. Add chickpeas saute until golden
6. Add reserved 1 cup of the reserved pasta water, (always save more than the recipe calls for) cream, parmesan, and herbs
7. Simmer 10 minutes

8. Toss, pasta, broccoli, chick peas . If the sauce is too thick add more pasta water to loosen it.
 9. Salt and pepper to taste
 10. sprinkle with parmesan and ENJOY!!!
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Easy Classic Italian Bruschetta with Tomatoes and Basil

Easy Classic Italian Bruschetta with Tomatoes and Basil

This Easy Classic Italian Bruschetta with Tomatoes and Basil is one of my favorite Summertime recipes, that will leave you craving more. Is it just me, or do some of you get excited about tomato season?

This year am really excited, we had all our grass removed, on one side we put in an outdoor kitchen on the other raised vegetable beds. I planted different varieties of tomatoes, herbs, squash and assorted lettuces, so when I see flowers turn into tomatoes, I start thinking about tomato recipes.

This tomato salad topped toast is without a doubt my favorite go to summer appetizer, top it with chopped grilled chicken or shrimp and you have lunch or dinner served on toast, how easy

is that.

I used crusty Italian sour dough, but most breads work well with this, except for sweet bread. I've made it with gluten free bread, it was delicious. you can't go wrong with the combination of heirloom tomatoes, garlic and basil, make it when it's tomato season and a simple dish is Bon Appetite magazine worthy.

Tips when making Easy Classic Italian Bruschetta with Tomatoes and Basil

First, and the most important of the three, since this recipe consists of mainly tomatoes use the best you can find.

Second, the other main ingredient is the bread, so although this recipe works well with other breads, my absolute favorite is Crusty!!! And third don't compromise on the olive oil, use extra virgin to get restaurant quality flavor. Another thing whenever I toast, roast, broil or air fry small quantities of food I use my Cuisinart toaster/fryer oven, it saves time and energy, in fact I use it more than my wall ovens.

One more thing 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!!! And if you need more easy appetizer recipes try my spicy roasted garlic bread

Ingredients

4 cups mixed chopped tomatoes

1 cup shredded mozzarella

8 slices toasted crusty bread

1/2 cup pesto

1 cup parmesan

1 cup fresh chopped basil

2 Tablespoons chopped garlic

Salt and pepper to taste

1 tablespoon each chopped thyme and oregano

1/2 cup extra virgin olive oil

1/4 cup balsamic vinegar

Salt and pepper to taste

Instructions

Make the dressing mix all the ingredients ending with the oil

Spread the bread with the pesto and toast

Toss all ingredients together

Top pesto toast with tomato salad

Sprinkle with additional parmesan and basil.....ENJOY!!!!!!

Roasted Garden Pizza

Roasted Garden Pizza

This Roasted Garden Pizza is so easy to make, when you use store bought pizza dough. If you love pizza like I do, your

going to love this vegetarian one .

You won't believe how easy it is. Toasty, cheesy spread with pesto sauce, topped with garden picked vegetables and sprinkled with salty parmesan, piping hot from the oven make this pizza a family favorite.

When I made this pizza the other day, I was craving something colorful and full of garden grown flavors. Anyone that has ever planted even just one zucchini plant knows, from just one you'll have zucchinis all Summer.

How To Made Roasted Garden Pizza

Here's how to make this Roasted Garden Pizza: Start by kneading the dough just a few times on a lightly floured broad , then gather it in a ball and let it rest covered 30 minutes.

Preheat the oven to 400. I like to prebake my pizza crust before topping them, and then returning them to the oven for the final bake. It's especially important to prebake the crust in this recipe, the vegetables contain a lot of water.

If you skip this important step you end up with a wet soggy pizza crust, that's not good. Another thing to remember is that the oven needs to be hot. I actually cooked this pizza in my Cuisinart toaster oven/fryer that's big enough for small bakes like this one, and saves me from heating up my large kitchen oven, and it's quicker too!!!

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

Ingredients

- 1 lb. store bought pizza dough
- 1 cup prepared pizza sauce

- 1 zucchini sliced in rounds
- 1 cup fresh corn
- 1 cup chopped spinach
- 1 cup sliced tomatoes
- 1 cup parmesan cheese
- 1 cup shredded mozzarella
- 1 Tablespoon each chopped garlic and Italian parsley
- 1 Tablespoons olive oil
- Salt and pepper to taste

Instructions

1. Preheat oven to 400
2. Form dough into a ball kneading lightly let rest 30 minutes covered
3. Drizzle vegetables with olive oil, herbs, salt and pepper
4. Roast for 10 minutes
5. Mean while stretch dough into a 10 x 12 square
6. Brush the pizza dough with olive oil
7. Prebake the pizza crust for 10 minutes
8. Top prebaked crust with pesto sauce and roasted vegetables, mozzarella and parmesan cheese
9. Bake at 400 for 15 minutes lower