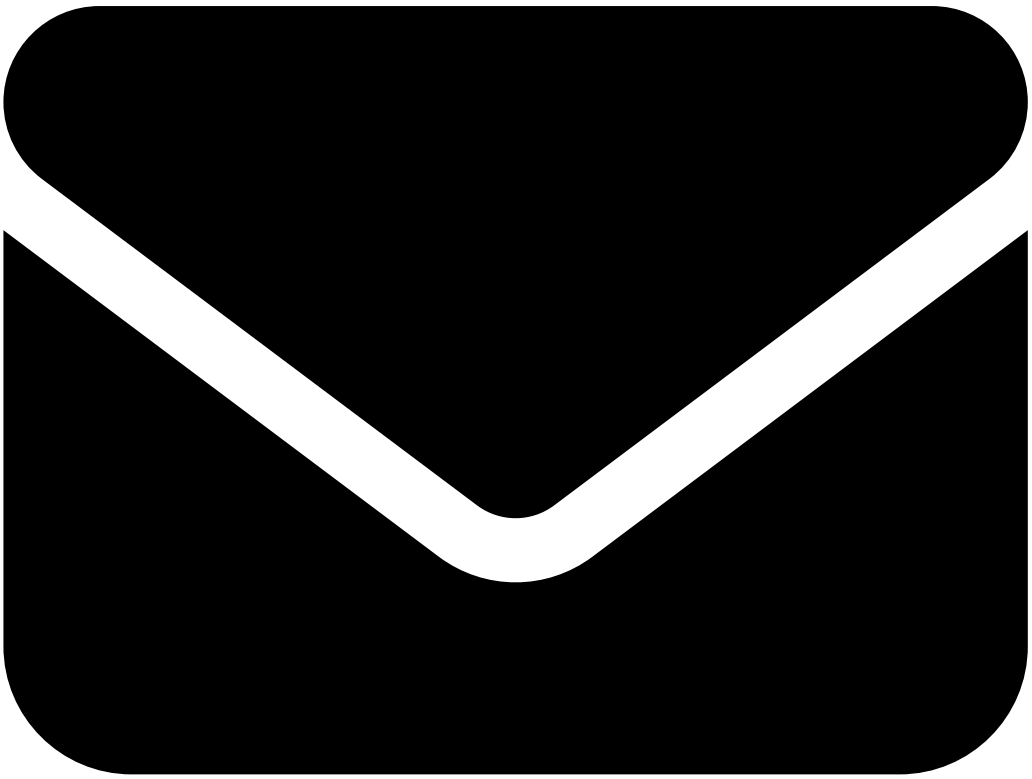
Italian Baked Pasta with Butternut Squash and Sausage

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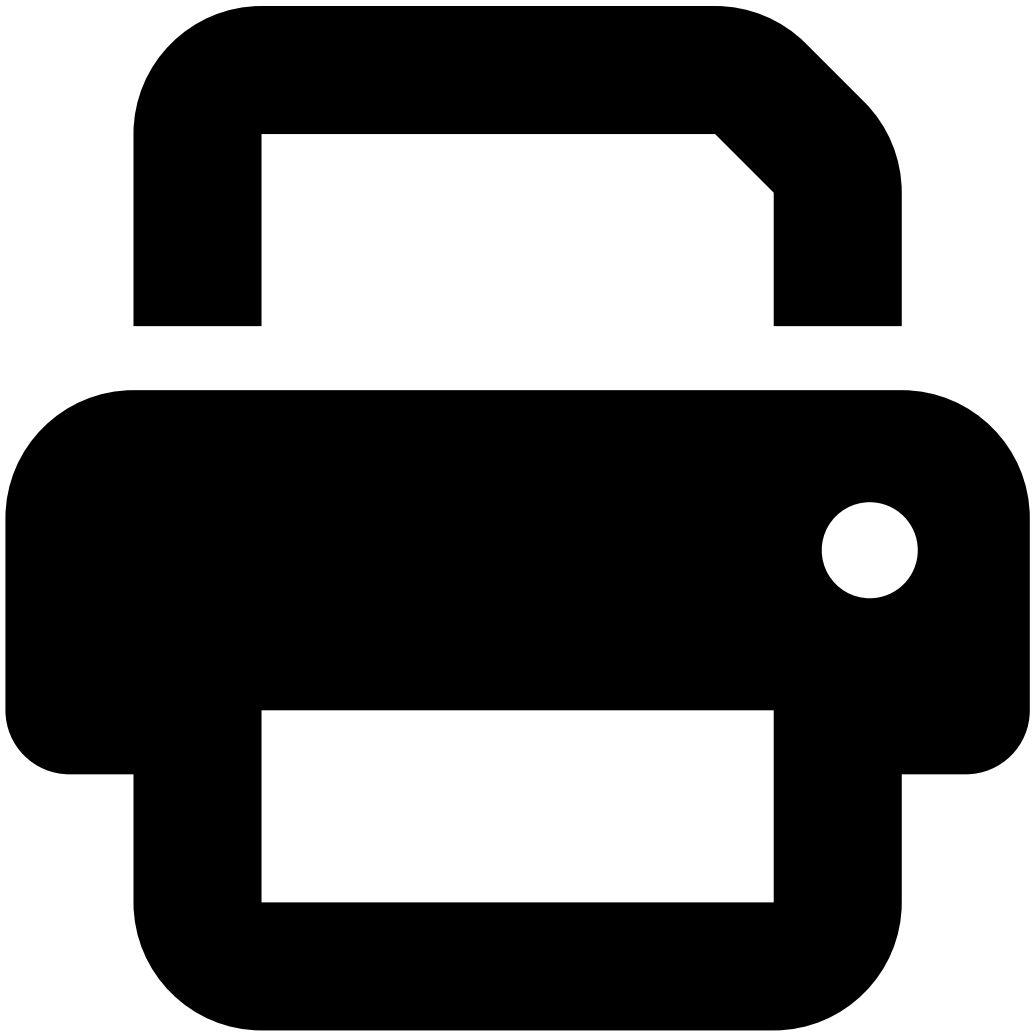
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There is nothing I love more than a good baked pasta, especially when the weather starts to cool down and I’m craving something warm and comforting. Growing up with Italian cooking, pasta was always a staple in our kitchen, and I still love finding new ways to bring those familiar flavors together.

This Italian baked pasta with butternut squash and sausage is one of those dishes that brings everything I love about fall cooking into one baking dish. I roast the butternut squash first to bring out its natural sweetness, then combine it with savory Italian sausage, garlic, fresh sage and a creamy Parmesan sauce. Add rigatoni, plenty of mozzarella and a little more Parmesan, and you have a bubbling, golden baked pasta that’s hard to resist.

I especially love how the sweetness of the squash balances the sausage and savory cheeses. It’s hearty, full of flavor and

perfect for a Sunday dinner or anytime you're feeding family and friends. Best of all, you can prepare it ahead of time, making dinner that much easier.

Things to know about this Italian baked pasta dish recipe

This baked pasta is all about bringing together simple Italian ingredients that complement each other. Roasting the butternut squash first brings out its natural sweetness and gives it a little caramelization. I like keeping the squash in bite-sized pieces rather than mashing it into the sauce so you get those tender, sweet bites throughout the pasta.

I use sweet Italian sausage for a savory balance, but hot Italian sausage works just as well if you like a little heat. Fresh sage is another ingredient I wouldn't skip. It pairs beautifully with butternut squash and gives the dish that wonderful earthy flavor that makes it perfect for fall.

One of my biggest tips for baked pasta is to cook the rigatoni just shy of al dente. The pasta will continue cooking in the oven as it absorbs some of that creamy Parmesan sauce. You can also assemble everything a day ahead, cover and refrigerate until you're ready to bake. It's a great dish to have ready when you're expecting family or company.

You can substitute hot Italian sausage for sweet sausage if you prefer a little heat. You can also use vegetable broth instead of chicken broth.

Storage: Store leftovers in an airtight container in the refrigerator for 3–4 days.

Reheating: Reheat individual portions in the microwave or cover the baking dish with foil and warm in a 350°F oven. Add a splash of broth or cream if the pasta needs moisture.

Make Ahead: Assemble the pasta up to one day ahead, cover and refrigerate. Bake covered for approximately 20 minutes, then uncover and bake another 15–20 minutes until hot and bubbly.

Serving suggestions

Serve with:

- Italian garlic bread or homemade baguettes.
- A simple arugula salad with lemon dressing.
- Roasted Brussels sprouts.
- Italian marinated vegetables.

Let’s Make Dinner!

If you love comforting Italian pasta dishes as much as I do, I have plenty more recipes for you to try! If you’re looking for another cozy dinner, try my Italian Wedding Soup, Creamy Tortellini Soup with Italian Sausage, or French Onion Soup with an Italian Twist.

If baked pasta is more your style, be sure to check out my other Italian pasta recipes for more family-friendly dinner inspiration.

A few of my favorite kitchen tools for this recipe:

- 9 x 13-inch baking dish
- Large pasta pot
- Box grater for freshly grated Parmesan
- Rimmed baking sheet
- Chef’s knife for preparing the butternut squash

If you make this Italian Baked Pasta with Butternut Squash and

Sausage, I’d love to hear what you think! Please leave a comment and rating below. And if you share it on Instagram, tag me so I can see what you’re making in your kitchen!

Italian Baked Pasta with Butternut Squash and Sausage



This Italian Baked Pasta recipe with Butternut Squash and Sausage combines roasted butternut squash, savory Italian sausage, fresh sage and rigatoni tossed in a creamy Parmesan sauce. Topped with mozzarella and baked until golden and bubbly, it's a hearty, comforting dinner perfect for fall and winter.

- 1 medium butternut squash (about 2 pounds), peeled, seeded and cut into ½-inch cubes
- 2 Tbsp. extra virgin olive oil, divided
- 1 lb. sweet Italian sausage, casings removed
- 2 garlic cloves, minced
- 1 Tbsp fresh sage, chopped
- 1 Lb. rigatoni pasta (you can use any short past shape)
- 1 cup chicken broth
- 2 cups cups milk
- 1 cup freshly grated Parmigiano Reggiano, divided
- 2 cups shredded mozzarella cheese

- salt and pepper totaste
- Fresh sage leaves for garnish (optional)

1. Roast the butternut squash: Preheat oven to 400°F. Place the cubed butternut squash on a parchment-lined baking sheet. Drizzle with 1 tablespoon olive oil and toss to coat. Spread into a single layer and roast for 20–25 minutes, or until tender and lightly caramelized. Remove and set aside.

2. Cook the sausage: Heat the remaining tablespoon of olive oil in a large skillet over medium heat. Remove the sausage from its casings and add to the skillet. Break it apart with a wooden spoon and cook until browned and cooked through, about 7–9 minutes.

3. Add aromatics: Add the chopped onion and cook for 3–4 minutes until softened. Stir in the garlic and fresh sage and cook for another 30 seconds until fragrant.

4. . Prepare the cream sauce: Pour in the chicken broth and milk. Stir to combine and bring to a gentle simmer. Add 1 cup of the grated Parmesan cheese. Stir until incorporated and allow the sauce to simmer for 3–5 minutes until slightly thickened. Season to taste.

5. Cook the pasta: Meanwhile, bring a large pot of salted water to a boil. Cook the rigatoni until about 2 minutes shy of al dente according to package directions. Drain, reserving a little pasta water.

6. Combine: Add the cooked pasta and roasted butternut squash to the sausage sauce. Gently toss until everything is coated. If the sauce seems too thick, add a splash of reserved pasta water.

7. Assemble: Reduce oven temperature to 375°F. Transfer the pasta mixture to a greased 9-by-13-inch baking dish.

Sprinkle the mozzarella evenly over the top, followed by the remaining ½ cup Parmesan cheese.

8. Bake: Bake uncovered for 20–25 minutes, or until the cheese is melted, golden and bubbling around the edges. Let rest for 5–10 minutes before serving. Garnish with fresh sage if desired.

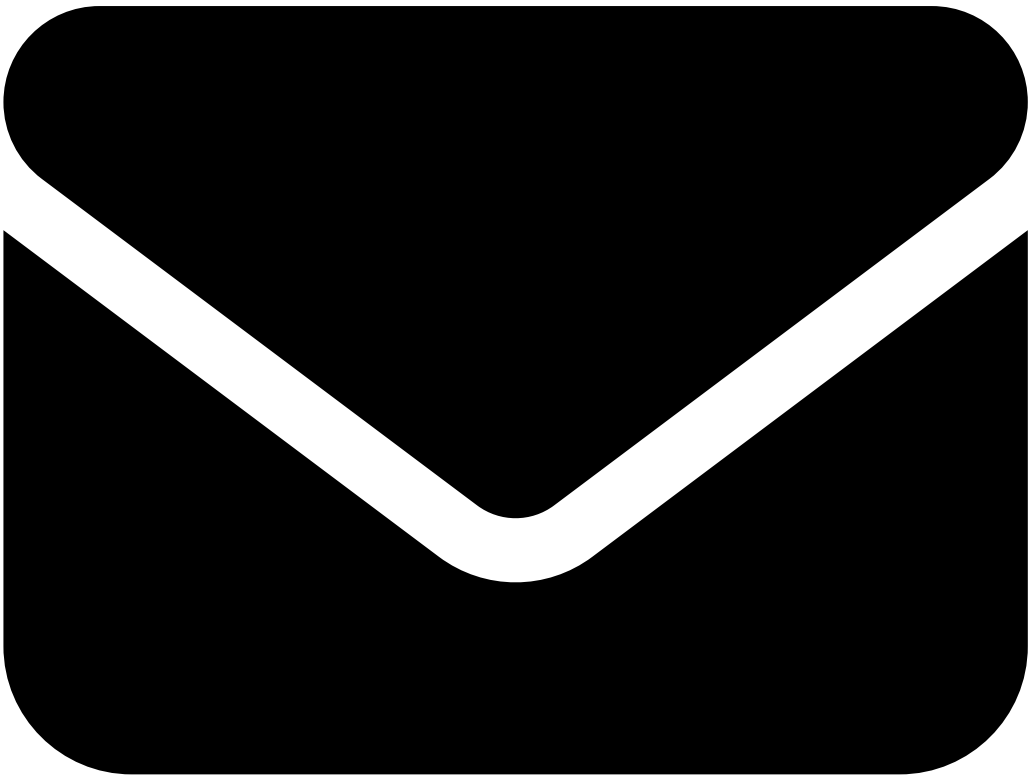
Chef’s Tip: Don’t overcook the butternut squash when roasting. You want it tender but still holding its shape so you get delicious pieces of squash throughout the baked pasta.
Main Course
Italian
Italian baked pasta

The Ultimate Thanksgiving Dinner Guide: Recipes & Tips

The Ultimate Thanksgiving Dinner Guide: Recipes & tips

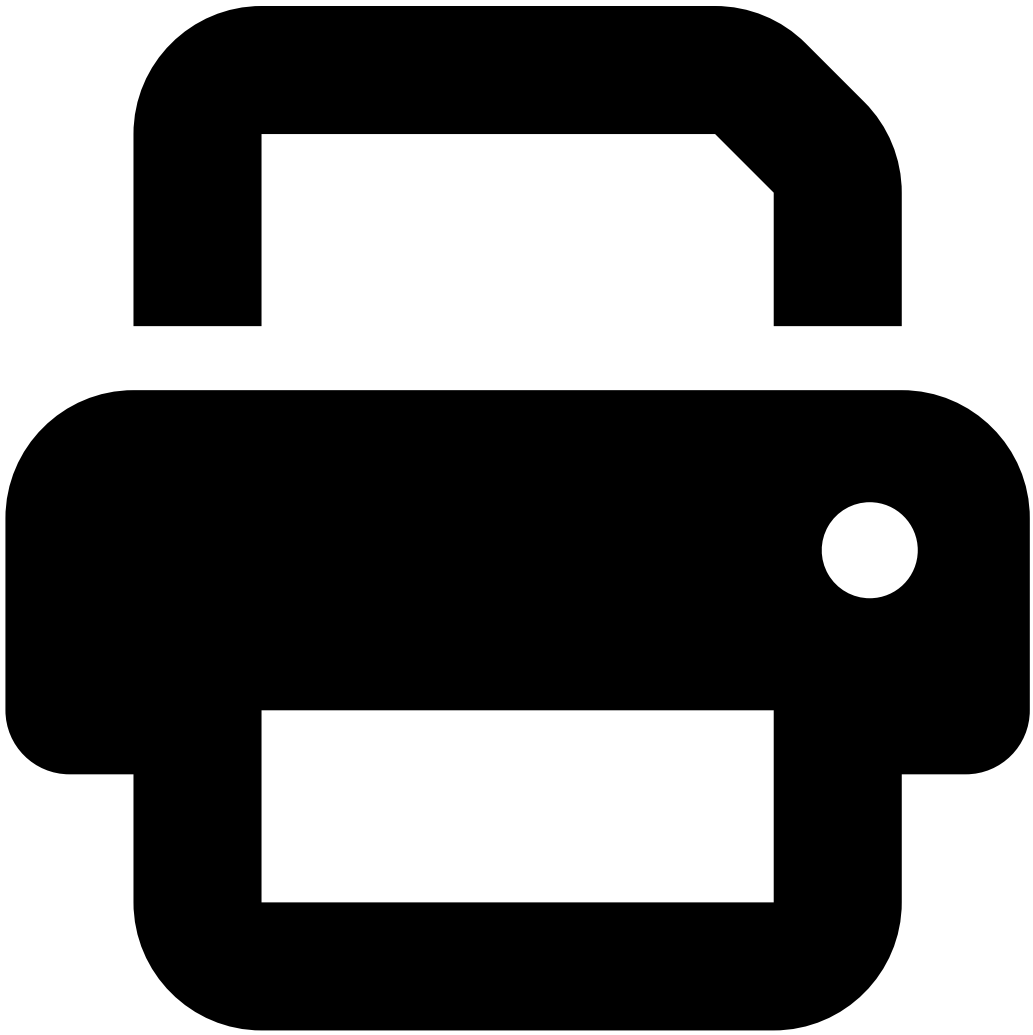
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Thanksgiving is all about gathering around the table, sharing delicious food, and making memories with the people you love. And if there is one thing I have learned over the years, it is that the best holiday meals are the ones made with love, a little planning, and recipes everyone looks forward to eating.

We don’t celebrate Thanksgiving in Italy in the traditional American way, but the spirit of the holiday feels very familiar to me. Growing up with Italian food, I learned early on that food brings people together. Sunday dinners and holiday feasts meant a table full of homemade dishes, plenty of conversation, and always enough food for one more person.

When I moved to America, I fell in love with Thanksgiving for that very reason. It reminded me of the family gatherings I grew up with in Italy. Over the years, I have brought a little of my Italian cooking into the holiday, combining classic Thanksgiving favorites with comforting recipes inspired by my

Italian roots.

Whether you are hosting your first Thanksgiving dinner or have been preparing the holiday meal for years, this ultimate Thanksgiving dinner guide will help you plan a delicious menu from start to finish. I am sharing my favorite turkey recipe, savory stuffing, flavorful side dishes, homemade gravy, cranberry sauce, desserts, make-ahead tips, and creative ideas for Thanksgiving leftovers.

My goal is to help you spend less time worrying about the kitchen and more time enjoying the people gathered around your table.

What's on the Ultimate Thanksgiving Dinner Menu?

A memorable Thanksgiving dinner doesn't have to be complicated. Start with a beautiful roasted turkey, add a few favorite side dishes, finish with something sweet, and you have a meal everyone can enjoy.

Here is the Thanksgiving menu I recommend, with a few Italian-inspired touches along the way.

- **Main dish:** Garlic and herb roasted holiday turkey.
- **Soup course:** Italian Holiday Chicken Soup.
- **Stuffing:** Savory Sausage and Mushroom Stuffing or Chicken Apple Stuffing.
- **Potatoes:** Italian crispy roasted potatoes
- **Vegetables:** Balsamic Glazed Brussels Sprouts.
- **Gravy:** Easy Savory Mushroom Gravy.
- **Cranberry sauce:** Easy Homemade Cranberry
- **Dessert:** Italian Jam Crostata, Italian Amaretti Cookies, or Chocolate Caffe Affogato.

You don't need to make everything on this list. Choose the dishes your family loves most, add one or two new recipes, and

make the menu your own.

The Star of Thanksgiving Dinner: Roast Turkey

For me, the turkey is the centerpiece of the Thanksgiving table. A beautifully roasted turkey with golden skin, tender meat, and plenty of flavor makes the whole house smell wonderful.

My Best Holiday Turkey is roasted with garlic, herbs, and butter for a flavorful main dish that deserves its place at the center of your holiday meal.

Although turkey wasn’t something we traditionally prepared for holidays in Italy, I have come to appreciate how a roast bird brings everyone together in much the same way as a beautiful Italian Sunday roast.

Tips for a Juicy, Flavorful Turkey

- **Plan your thawing time.** A frozen turkey needs approximately 24 hours in the refrigerator for every 4 to 5 pounds. Place it in a container to catch any drips.
- **Season ahead.** Prepare your turkey the day before if your recipe allows, giving the seasoning time to work.
- **Use a roasting thermometer.** Cooking time varies with the size of the bird, your oven, and whether the turkey is stuffed. Check the internal temperature rather than relying on time alone.
- **Let it rest.** Allow the turkey to rest before carving so you can serve it more easily.
- **Save the carcass.** The bones make a wonderful base for homemade turkey broth and soup.

For food safety, cook the turkey to 165°F in the thickest part

of the breast and the innermost thigh and wing areas, avoiding the bone. If you prepare stuffing inside the bird, the center of the stuffing must also reach 165°F. I recommend baking stuffing separately for easier timing and temperature control.

Start the Meal with Italian Holiday Chicken Soup

In my Italian kitchen, soup is a comforting way to begin a special meal. It brings warmth to the table and reminds me of the simple dishes my mother made for family gatherings.

My Italian Holiday Chicken Soup is a lovely option if you want to add an Italian touch to your Thanksgiving menu. It is flavorful without being overly heavy, and you can prepare it ahead of time and reheat it when you are ready to serve.

If you are serving a large Thanksgiving dinner, offer small portions so everyone still has room for the main course and all those wonderful sides.

My hosting tip: Make the soup the day before Thanksgiving. One less dish to prepare on the big day means more time to enjoy your guests.

Thanksgiving Stuffing Recipes

For many families, stuffing is just as important as the turkey. I love a stuffing with plenty of flavor, a tender center, and a deliciously browned top.

I like having more than one option because Thanksgiving traditions vary from family to family. These two recipes bring different flavors to the table.

Savory Sausage and Mushroom Stuffing

My Savory Sausage and Mushroom Stuffing is a hearty choice for anyone who loves a rich, savory side dish. The sausage and mushrooms bring plenty of flavor, making it a natural companion to roasted turkey and homemade gravy.

Chicken Apple Stuffing

For a sweet-and-savory combination, try my Chicken Apple Stuffing. The apples add a touch of sweetness that works beautifully with the savory ingredients and autumn flavors.

Planning tip: Choose one stuffing recipe for a smaller gathering or make both if you are hosting a crowd. Assemble your stuffing ahead when

the recipe permits, refrigerate it safely, and bake it according to the recipe instructions.

The Best Thanksgiving Side Dishes

If you ask me, the side dishes are where Thanksgiving dinner really comes together. You have the turkey, of course, but it is the combination of potatoes, vegetables, stuffing, gravy, and cranberry sauce that makes every plate special.

Here are my favorite Thanksgiving side dishes to consider for your holiday menu.

Crispy Roasted herb Potatoes

You cannot go wrong with potatoes at Thanksgiving. My crispy Italian roasted potatoes bring a delicious Italian-inspired touch to a familiar holiday favorite.

Parmesan adds savory flavor and gives this side dish a little something extra. Serve it alongside the turkey and spoon over plenty of gravy.

Balsamic Glazed Brussels Sprouts

Looking for a vegetable side that balances the richness of the meal? My Balsamic Glazed Brussels Sprouts are a quick stovetop option with a flavorful balsamic finish.

They add color to the Thanksgiving table and are a nice alternative to another casserole or oven-baked dish.

Homemade Cranberry Sauce

For me, cranberry sauce belongs on the Thanksgiving table. Its bright, tart flavor balances the richness of turkey, potatoes, and stuffing.

My Easy Homemade Cranberry Sauce comes together quickly and is a wonderful alternative to store-bought sauce. Make it ahead and refrigerate it until serving time.

Easy Savory Mushroom Gravy

A good gravy brings the entire plate together. My Easy Savory Mushroom Gravy is a flavorful option to serve with turkey, mashed potatoes, and stuffing.

Prepare it ahead if your recipe allows, then reheat gently before dinner. If it becomes too thick, whisk in a little warm stock until you reach the consistency you like.

How Many Side Dishes Should You Make?

You don’t need a dozen sides to make a wonderful Thanksgiving dinner. For a manageable menu, I recommend choosing three to five side dishes, depending on your guest count and family traditions.

A balanced menu might include:

- One potato dish.

- One stuffing.
- One or two vegetables.
- Cranberry sauce.
- Gravy.

If your family has a must-have holiday dish, make room for it. Thanksgiving is about tradition as much as it is about trying something new.

Thanksgiving Desserts: Sweet Endings to the Feast

After a table full of savory dishes, there is always room for something sweet. I love desserts that bring a little Italian tradition to the holiday, especially those meant to be shared with family over coffee.

Here are three favorites to consider.

Italian Jam Crostata

My Italian Jam Crostata is a lovely alternative to the usual Thanksgiving pie.

This traditional Italian-style tart has a tender pastry crust and a sweet jam filling.It looks beautiful on a dessert table and can be prepared

ahead.

Italian Crescent Amaretti Cookies

These Italian Amaretti Cookies are perfect for a holiday cookie platter. Serve them after dinner with coffee or package a few for guests to take home.

Chocolate Caffe Affogato

For something simple but special, try my Chocolate Caffe Affogato. It brings together coffee and chocolate for an easy dessert with an Italian feel.

My dessert tip: Make your desserts the day before whenever possible. Once dinner is over, you can serve them without having to return to the kitchen to bake.

How to Plan Thanksgiving Dinner Without the Stress

The secret to a relaxed Thanksgiving is doing as much as you can ahead of time. You do not want to spend the entire holiday rushing between the oven, stovetop, and refrigerator.

I like to begin with the menu, make a grocery list, and work backward from the time I want dinner on the table.

One Week Before Thanksgiving

- Finalize your menu and guest count.
- Write your grocery list and shop for pantry staples.
- Check that you have enough roasting pans, baking dishes, serving bowls, and utensils.
- Make room in the refrigerator and freezer.
- Check the size of your turkey and begin planning its thawing schedule.

Three to Four Days Before Thanksgiving

- If you are using a frozen turkey, make sure it is thawing safely in the refrigerator according to its weight.
- Shop for fresh produce and remaining ingredients.
- Prepare cranberry sauce if your recipe allows.

- Make pie dough or other dessert components that can be prepared ahead.
- Wash and organize vegetables.

The Day Before Thanksgiving

- Season or brine the turkey according to your recipe.
- Prepare the soup.
- Assemble stuffing and casseroles that can be refrigerated before baking.
- Make desserts and store them properly.
- Prepare ingredients for vegetables and other side dishes.
- Set the table and organize serving dishes.

Thanksgiving Morning

- Start roasting the turkey early enough to allow for cooking and resting.
- Prepare any dishes that need to be baked fresh.
- Reheat the soup and make sure your gravy is ready.
- Finish the vegetables and potatoes.
- Set out appetizers so guests have something to enjoy while you finish cooking.

Before Dinner

- Let the turkey rest before carving.
- Finish reheating prepared sides.
- Transfer everything into serving dishes.
- Bring the cranberry sauce and other chilled items to the table when appropriate.
- Take a breath, sit down, and enjoy the meal you worked so hard to prepare.

Thanksgiving Hosting Tips That Make a Difference

You don’t need a professionally styled table or a kitchen full of expensive equipment to host a wonderful holiday. A few practical details can make the day much easier.

Set the table the night before. Arrange plates, glasses, flatware, napkins, and serving pieces so you don’t have to think about them on Thanksgiving Day.

Plan your oven space. The turkey takes priority, so decide in advance which side dishes need oven time and which can be prepared on the stovetop.

Use serving dishes strategically. Match each dish with its serving bowl or platter before the holiday. Labeling them with sticky notes can save you from searching through cabinets at the last minute.

Keep appetizers simple. A few easy bites are enough while guests mingle. You don’t want appetizers to become another full meal that takes up valuable cooking time.

Ask for help. Let someone pour drinks, set out bread, or help clear the table. You do not have to do everything yourself.

Keep the menu realistic. A smaller selection of well-prepared dishes is better than an exhausting menu that keeps you away from your guests.

What to Do with Thanksgiving Leftovers

One of my favorite things about Thanksgiving is opening the refrigerator the next day and finding ingredients for another

comforting meal. With a little creativity, leftover turkey, potatoes, stuffing, and cranberry sauce can become something entirely new.

Here are a few ideas from my kitchen.

Leftover Turkey Soup

Don’t toss that turkey carcass! Use it to make a rich, flavorful homemade broth, then turn your leftover turkey into a comforting soup. It’s an easy, delicious way to make the most of your Thanksgiving meal and enjoy a little holiday comfort all weekend long.

Turkey Croquettes or Patties

If you have leftover mashed potatoes and turkey, try my Turkey Croquettes or Patties. The linked recipe uses chicken, but you can adapt it with chopped leftover turkey and mashed potatoes, adjusting the mixture as needed.

Turkey, Cranberry, and Brie Panini

My Leftover Turkey, Cranberry, and Brie Panini is an easy way to turn Thanksgiving leftovers into a delicious lunch. Layer turkey, cranberry sauce, and Brie on your favorite artisan bread, then grill until the bread is golden and the cheese is melted.

Leftover safety tip: Refrigerate perishable Thanksgiving foods within two hours. Store leftovers in shallow containers so they cool quickly, and use refrigerated turkey and other cooked leftovers within three to four days. Reheat leftovers to 165°F. Freeze what you will not use in time.

Frequently Asked Questions About

Thanksgiving Dinner

What should I serve for a traditional Thanksgiving dinner?

A traditional Thanksgiving menu usually includes roasted turkey, stuffing, mashed potatoes, gravy, cranberry sauce, vegetables, and dessert. You can add family favorites or Italian-inspired dishes to make the meal your own.

How far ahead can I prepare Thanksgiving dinner?

Many components can be prepared one to three days ahead, depending on the recipe. Cranberry sauce, soups, some desserts, and certain casseroles are excellent make-ahead options. Follow each recipe’s storage instructions, and keep perishable foods refrigerated.

How much turkey should I plan per person?

A common starting point is about one pound of whole turkey per person, with more if you want generous leftovers. Adjust for the size of your gathering, the number of side dishes, and whether you are serving a whole turkey or turkey portions.

What can I make the day before Thanksgiving?

You can often prepare cranberry sauce, soup, desserts, stuffing components, and some casseroles the day before. You can also chop vegetables, organize ingredients, and set the table. Check the individual recipe instructions to see what can be assembled or cooked ahead.

How do I keep Thanksgiving dinner from becoming overwhelming?

Choose a manageable menu, make a shopping list, prepare dishes ahead, and plan your oven schedule. You can also ask guests to bring a dish or help with serving. Remember, the goal is to enjoy the holiday, not to make every dish from scratch at the last minute.

Can I make an Italian-inspired Thanksgiving dinner?

Absolutely! Keep the turkey and traditional favorites your family loves, then add Italian touches such as Parmesan potatoes, homemade soup, an Italian crostata, or amaretti cookies. A combination of familiar holiday dishes and recipes inspired by your own traditions makes the meal personal.

Bringing It All Together

Thanksgiving has become one of my favorite celebrations because it reminds me of what I have always loved about Italian cooking: bringing people together around a table filled with homemade food.

You do not need to prepare every recipe in this guide to create a beautiful holiday meal. Choose the dishes that matter most to your family, plan ahead, and leave yourself enough time to enjoy the day.

Whether you are serving a classic turkey dinner, adding a few Italian-inspired dishes, or starting new family traditions, I hope these Thanksgiving recipes and planning tips help make your holiday delicious, relaxed, and full of wonderful memories.

If you try any of these recipes, I would love to hear what you served. Leave me a comment below and let me know which dishes are must-haves at your Thanksgiving table. And if you share your holiday cooking on Instagram, tag me so I can see what you made!

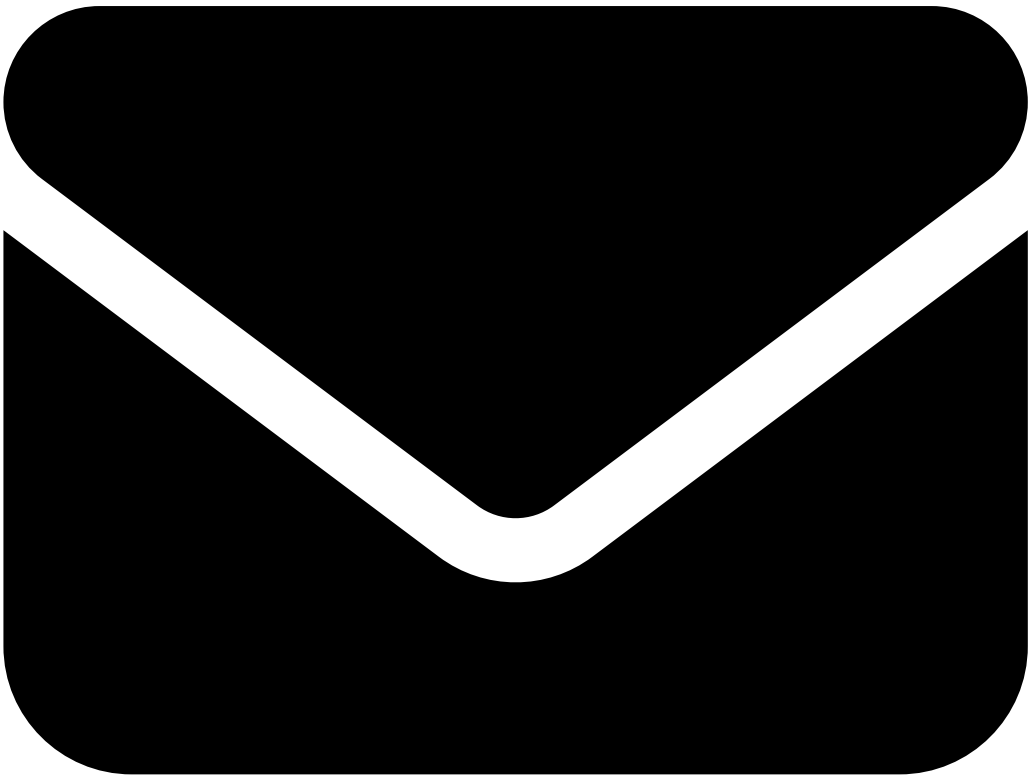
Happy Thanksgiving from my kitchen to yours!

Italian Bread Meatballs (Polpette di Pane

Italian Bread Meatballs (Polpette di Pane)

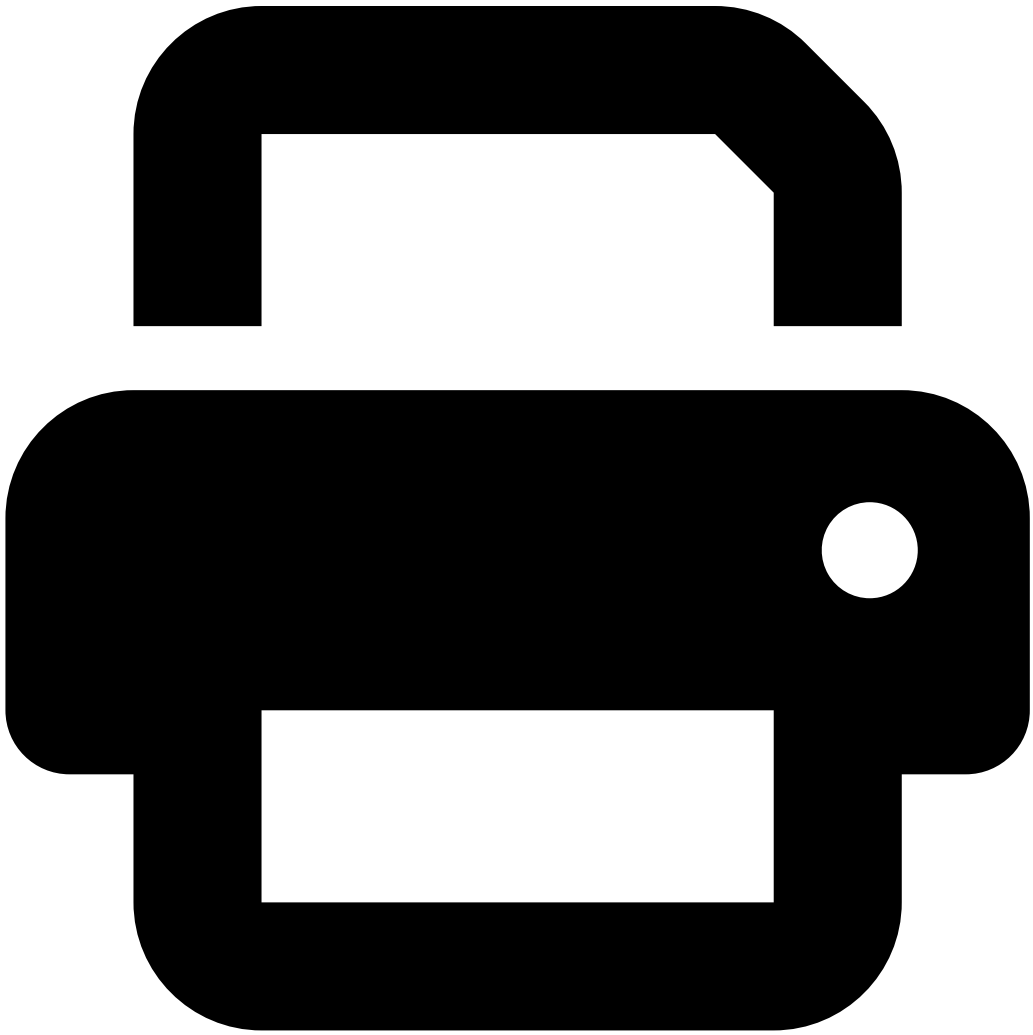
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These Italian bread meatballs, also known as *polpette di pane*, are a delicious way to turn stale bread into something special. Made with simple ingredients like Italian bread, eggs, Parmesan cheese, garlic, and fresh parsley, these meatless meatballs are crispy on the outside and soft on the inside.

Growing up with Italian cooking, you learn pretty quickly that good bread never needs to go to waste. Recipes like these are a perfect example of *cucina povera*, the traditional Italian way of making delicious meals from simple, affordable ingredients you already have in your kitchen.

I love serving these bread meatballs as an appetizer, a side dish, or gently simmered in homemade tomato sauce. They’re simple, comforting, and full of old-fashioned Italian flavor. If you’ve never tried meatballs without meat, this is a recipe you need to make!

Why You'll Love These Italian Bread Meatballs

- **A great way to use stale bread:** Give leftover Italian bread a delicious second life.
- **Simple ingredients:** You probably have most of what you need already.
- **Meatless and satisfying:** Parmesan, garlic, and parsley add plenty of flavor.
- **Versatile:** Serve them as an appetizer, side dish, or with your favorite Italian tomato sauce.

Tips for Making the Best Bread Meatballs

- **Remove excess milk.** Too much moisture can make the mixture difficult to shape.
- **Use your hands to mix.** This makes it easier to feel whether the mixture is holding together properly.
- **Adjust the consistency.** If the mixture is too wet, add a little more Parmesan or breadcrumbs. If it's too dry, add a small amount of milk.
- **Fry a test piece.** Cook a small portion first to check the seasoning and make sure the mixture holds together before frying the entire batch.

What to Serve with Italian Bread Meatballs

These traditional Italian bread meatballs are delicious served straight from the skillet while they're still warm and crispy.

You can serve them as an appetizer with marinara sauce for

dipping, alongside roasted vegetables, or as a side dish with your favorite Italian meal.

For a softer, saucier version, add the fried bread meatballs to a pot of homemade tomato sauce and simmer gently for a few minutes. Handle them carefully because bread meatballs are more delicate than meat-based meatballs.

Frequently Asked Questions

Are Italian bread meatballs made without meat?

Yes! Traditional polpette di pane are meatless bread-based meatballs made with ingredients such as stale bread, eggs, cheese, and herbs. Recipes vary by region and family.

Why are my bread meatballs falling apart?

The mixture may be too wet or may not have enough binding ingredients. Squeeze excess milk from the bread and make sure the eggs and cheese are thoroughly mixed in. If necessary, add a little more Parmesan or breadcrumbs.

Can I make bread meatballs ahead of time?

You can prepare the mixture ahead of time and refrigerate it in a covered container until you’re ready to shape and fry the meatballs. Keep it refrigerated and cook within a day for the best quality.

Can I cook bread meatballs in tomato sauce?

Yes, but frying them first helps them develop a golden crust and hold their shape. Add them to gently simmering sauce near the end and avoid vigorous stirring.

How to Store and Reheat

Refrigerator: Store leftover cooked bread meatballs in an airtight container in the refrigerator for up to 3 days.

Reheating: Reheat in a skillet over medium-low heat until warmed through. If they're in tomato sauce, warm them gently in the sauce. An oven or air fryer can help bring back some of their crispness when reheating them without sauce.

Freezing: Bread meatballs are best enjoyed fresh. If freezing, cool them completely and freeze in a single layer before transferring to a freezer-safe container. Their texture may soften after thawing.

A Little Taste of Traditional Italian Cooking

Italian bread meatballs remind me that some of the best recipes come from making the most of what you have. With a few everyday ingredients, you can turn leftover bread into something the whole family will enjoy.

If you make these *polpette di pane*, leave me a comment and let me know how you served them. I love hearing how these traditional Italian dishes find their way into your kitchen!

More Italian Recipes You'll Love

If you love these traditional Italian bread meatballs, here are a few more recipes from my kitchen you might enjoy! From homemade tomato sauce to comforting pasta dishes, these are the kinds of recipes I love sharing with my family.

- **Homemade Italian tomato Sauce** – Perfect for serving with

these bread meatballs.

- **Italian Meatballs** – A classic Italian favorite for Sunday dinner.
- **Homemade Italian Breadcrumbs** – Another great way to use leftover bread.
- **Homemade Italian Focaccia** – Soft, flavorful bread to serve alongside your favorite Italian meal.
- **Easy Italian Pasta Recipes** – Find more comforting pasta dishes for your next family dinner.

My Favorite Kitchen Tools

You don’t need fancy equipment to make these Italian bread meatballs, but a few kitchen essentials make preparing them easier. Here are some helpful tools you can find on Amazon.

- **Large Mixing Bowl** – Plenty of room to mix the soaked bread, eggs, cheese, and seasonings.
- **Stainless Steel Skillet** – Ideal for frying the bread meatballs until golden brown.
- **Stainless Steel Tongs** – Helpful for gently turning the meatballs as they fry.
- **Box Grater** – Perfect for freshly grating Parmesan cheese.
- **Spider Strainer** – Makes it easy to lift the fried bread meatballs from the hot oil.

Italian Bread Meatballs (Polpette di Pane)



These traditional Italian bread meatballs are made with stale Italian bread, eggs, Parmesan cheese, garlic, and parsley. Fried until golden brown, they're crispy on the outside, soft inside, and a delicious way to use leftover bread.

- 6 cups stale Italian bread, torn into small pieces
- 1-11/2 cups milk, as needed
- 2 large eggs
- 1/2 cup freshly grated Parmesan cheese
- 2 cloves garlic, minced
- salt and pepper to taste
- olive oil for frying

1. **Soften the bread.** Place the torn stale bread in a large bowl. Pour the milk over the bread a little at a time, allowing it to soften. You want the bread moist but not soaking wet. Squeeze out any excess milk with your hands.

2. **Prepare the mixture.** Add the eggs, grated Parmesan cheese, minced garlic, chopped parsley, salt, and black pepper to the softened bread. Mix thoroughly with your hands until everything is well combined. The mixture should hold together when pressed. If it feels too wet, add a little more Parmesan cheese or breadcrumbs.

3. **Shape the bread meatballs.** Scoop up portions of the mixture and roll them into small balls, or gently flatten them into patties. Press them firmly enough to hold their shape without compacting them too much.

4. **Heat the oil.** Pour enough olive oil into a large skillet to cover the bottom generously. Heat over medium heat until the oil is hot but not smoking.

5. **Fry the bread meatballs.** Carefully place the meatballs in the skillet in batches, leaving space between them. Fry for approximately 3–4 minutes per side, turning gently, until golden brown and crisp on the outside. Adjust the heat as needed so they brown without burning.

6. **Drain and serve.** Transfer the cooked bread meatballs to a paper towel-lined plate to drain any excess oil. Serve hot as an appetizer or side dish, or add them to gently simmering homemade tomato sauce for a softer, saucier version.

Squeeze excess milk from the bread so the mixture holds together. If the mixture is too wet, add a little Parmesan or breadcrumbs. Fry a small test piece first to check the seasoning and consistency. Turn gently to keep the bread meatballs from breaking apart.
Main Course, Side Dish
Italian
traditional Italian bread meatballs a

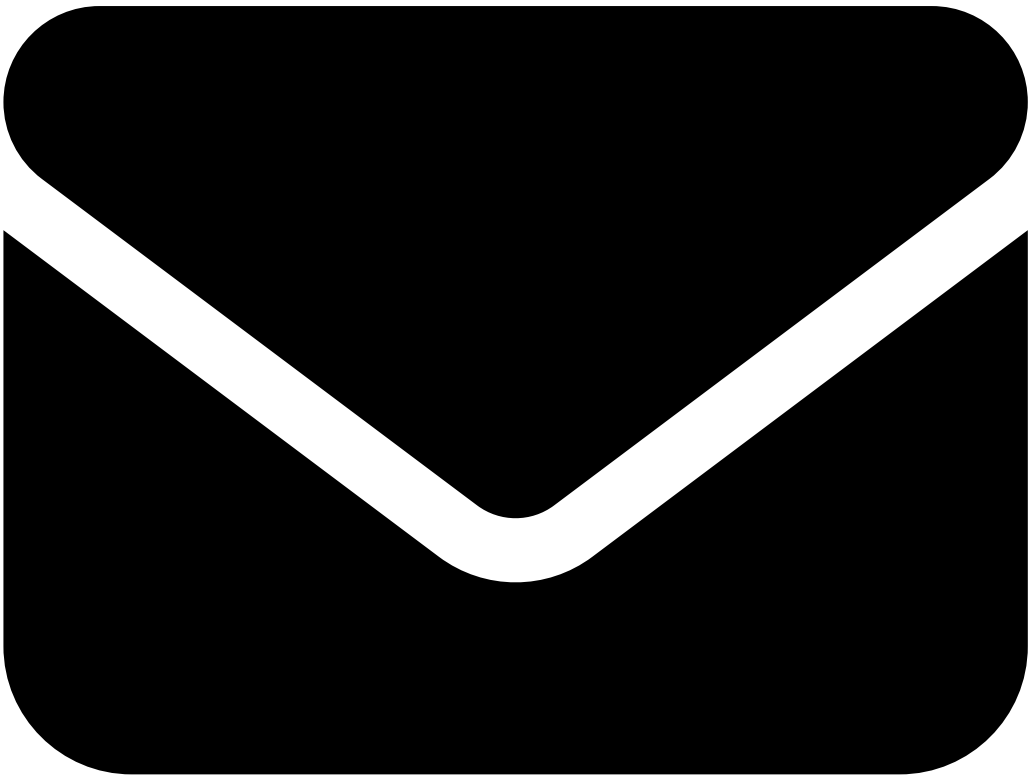
Italian Bistecca (Thick-Cut Pan-Seared Ribeye Steak)

Italian Bistecca (Thick-Cut Pan-Seared Ribeye Steak)

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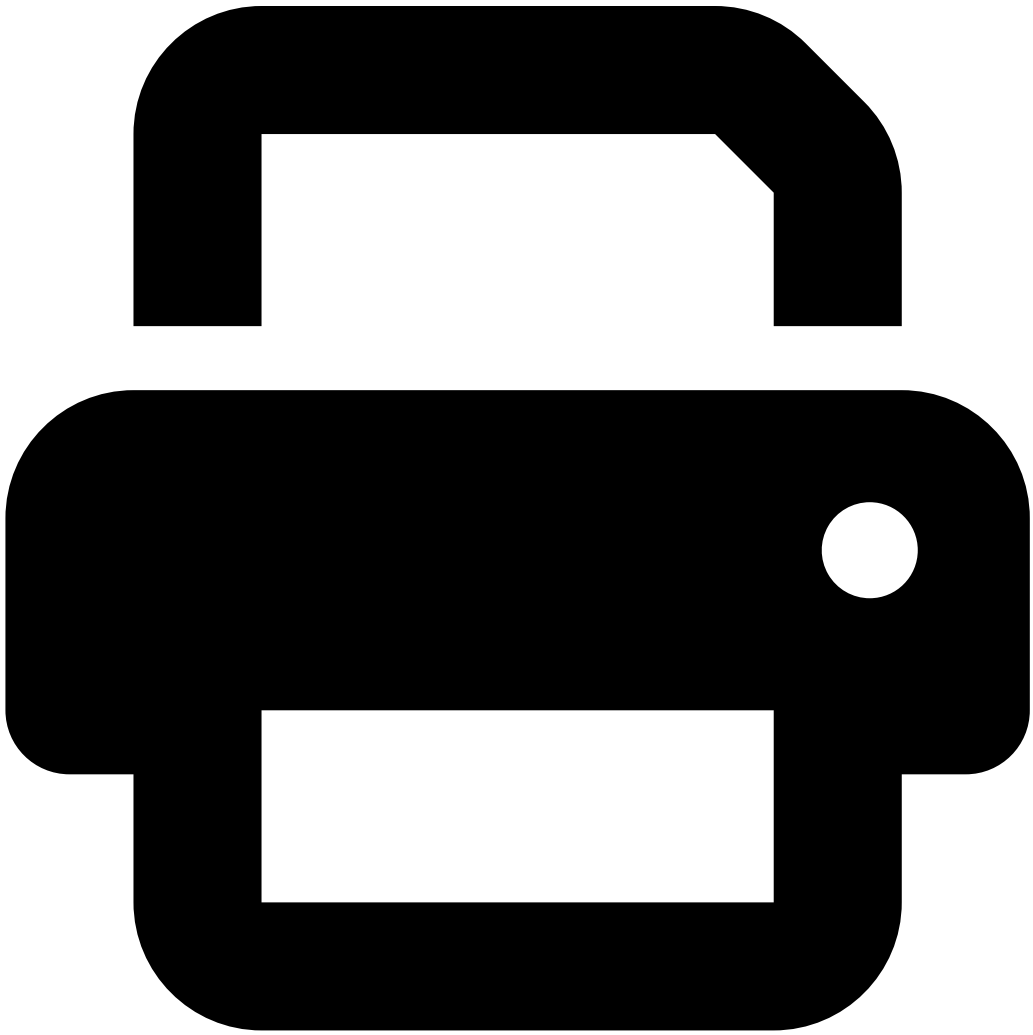









SMS



Sometimes, it’s amazing how a few simple ingredients can produce such an incredible meal. These Italian Pan-Seared Thick-Cut Ribeye Steaks are a perfect example. With quality beef, a little seasoning, and a simple garlic herb butter, you can make a steakhouse-quality dinner right in your own kitchen.

My older brother, who is an amazing chef, taught me an important lesson when we were starting out in the restaurant business: “You put garbage in, you’ll get garbage out.” I’ve never forgotten those words, and they’re especially true when cooking a good steak. Start with quality ingredients, and you don’t need to do much to make them shine.

For this recipe, I use two thick-cut, one-pound ribeye steaks cut from the rib section of the beef. Ribeye is one of my favorite cuts because of its beautiful marbling, rich beefy flavor, and tenderness. I season the steaks simply with salt

and black pepper, then finish them with an Italian-inspired garlic herb butter that complements the natural flavor of the beef without overpowering it.

If you're looking for the secret to a beautifully browned crust and a juicy, tender center, a **cast-iron skillet** is my go-to choice. Cast iron retains heat exceptionally well, making it ideal for getting that deep, golden-brown sear on thick-cut steaks.

These Italian-style skillet steaks are perfect for a special dinner or whenever you're craving a delicious steak without a complicated recipe. Serve them with roasted potatoes, sautéed broccoli rabe, or your favorite Italian vegetable side dish for a simple, satisfying meal.

Tips for Making Italian Bistecca (Thick-Cut Pan-Seared Ribeye Steak)

- **Get the skillet hot:** The secret to a beautiful, golden-brown crust is a properly heated skillet. I recommend using a cast-iron skillet because it retains heat so well. You should hear a good sizzle when the steaks hit the pan.
- **Let the steaks sear:** For the best crust, allow the steak to sear undisturbed on the first side before flipping. There's no need to keep turning the steaks repeatedly. Letting the surface brown properly helps develop that delicious, steakhouse-style crust.
- **Choose the right cut of beef:** Ribeye steaks are rich, tender, and full of flavor, but you don't have to spend as much to make a delicious steak dinner. A more budget-friendly option, such as boneless strip steak, works beautifully with this Italian-inspired skillet method.
- **Use thickness as your guide:** One finger's width is a rough guide for a medium-thickness steak, while two fingers indicate a thicker cut. For the most accurate

results, use an instant-read meat thermometer and adjust the cooking time according to the steak's thickness and your preferred doneness.

- **Plan your servings:** My two ribeye steaks weighed approximately 1 pound each. Depending on the sides and appetites, two large steaks can serve 3–4 people when sliced and shared.

What to Serve with Italian Bistecca

This Italian Bistecca is delicious served straight from the skillet with its rich, beefy flavor and golden-brown crust. I like to keep the sides simple so the steak remains the star of the meal.

Here are a few Italian-inspired side dishes that pair beautifully with pan-seared ribeye steak:

- **Roasted potatoes:** Crispy on the outside and tender inside, they're perfect alongside a juicy steak.
- **Sautéed Swiss chard:** A classic Italian vegetable side with a slightly bitter flavor that complements rich beef.
- **Roasted Parmesan broccoli:** An easy vegetable side for a simple steak dinner.
- **Homemade focaccia bread:** Perfect for soaking up any leftover garlic herb butter or pan juices.

You can also serve this steak with a fresh green salad for a lighter meal.

How to Store Leftover Italian Bistecca

Although this steak is best served immediately after cooking, you can save leftovers for another meal.

Refrigerator: Allow the steak to cool slightly and transfer it to an airtight container. Refrigerate within

two hours of cooking and use within 3–4 days.

Reheating: For the best results, gently warm sliced steak in a skillet over low heat with a small amount of butter or beef broth. Heat just until warmed through to help prevent the meat from drying out. You can also use the microwave in short intervals, although the steak may lose some of its original texture.

Freezing: Cooked steak can be frozen in a freezer-safe container or freezer bag for up to 2–3 months for best quality. Thaw overnight in the refrigerator before reheating. Keep in mind that freezing may affect the texture of the steak.

My tip: If you know you'll have leftovers, slice only what you plan to serve and store the remaining steak in larger pieces. This helps it retain more moisture.

More Italian Recipes to Try

If you enjoy simple Italian cooking with good-quality ingredients, here are a few more recipes to add to your dinner rotation:

- **Italian Steak Pizzaiola:** Tender steak cooked with tomatoes, garlic, and Italian herbs.
- **Italian Roasted Sausage, Peppers and Potatoes:** A hearty, easy dinner with classic Italian flavors.
- **Oven-Fried Lemon Chicken Cutlets:** Crispy, golden chicken cutlets with a bright lemon flavor.

Let's Make Italian Bistecca!

Sometimes the simplest recipes are the best, especially when you start with quality ingredients. This Italian Bistecca is proof that you don't need a long list of ingredients to make a delicious steak dinner at home.

If you try this recipe, please leave me a comment and let me know how it turned out. Did you serve it with roasted potatoes, broccoli rabe, or another favorite side? I love hearing from you, and your reviews help other readers decide which recipes to make!

Italian Bistecca (Thick-Cut Pan-Seared Ribeye Steak)



Italian Bistecca is a simple, delicious steak dinner made with thick-cut ribeye steaks, classic seasonings, and a flavorful garlic herb butter. Pan-seared in a hot skillet for a beautiful crust and juicy center, this Italian-inspired steak is perfect for a special dinner or an easy restaurant-style meal at home.

- 2 8 oz. prime rib steaks
- 2 tbsp each butter and olive oil
- Salt and pepper to taste
- ½ cup beef broth or red wine
- 2 tbsp each chopped garlic and yellow onion
- 2 tsp each chopped Italian parsley, thyme, and oregano

1. Turn oven to 425 degrees
2. Salt and pepper steaks let sit at room temperature for

15 minutes

3. Meanwhile in a large oven proof skillet bring the butter and olive oil to medium high
4. Add the garlic and yellow onion saute until tender and just beginning to brown
5. Push the onion and garlic to one side of pan
6. Turn the heat to high add the steaks sear the steaks 2 to 3 minutes per side only flipping the steaks once
7. Add The beef broth or red wine and herbs scraping up all the brown bits at the bottom of the pan
8. Transfer the pan to the preheated oven cook for 7 to 9 minutes for medium rare adjusting oven times to your preference.
9. Remove from oven and turn oven off
10. Transfer steaks to cutting broad tent with alumni foil let rest 10 minutes
11. Meanwhile add 1/3 stick of butter to the skillet return to stovetop and simmer for five minutes
12. Pour Pan sauce over steaks

Bring the steaks closer to room temperature before cooking for more even results. Pat the steaks dry before seasoning to encourage a good sear. Preheat the cast-iron skillet until very hot before adding the steaks. Sear without moving the steaks to develop a golden-brown crust. Use an instant-read thermometer to check doneness. Let the steaks rest for 5–10 minutes before slicing against the grain.

Main Course

Italian

Italian Bistecca steak

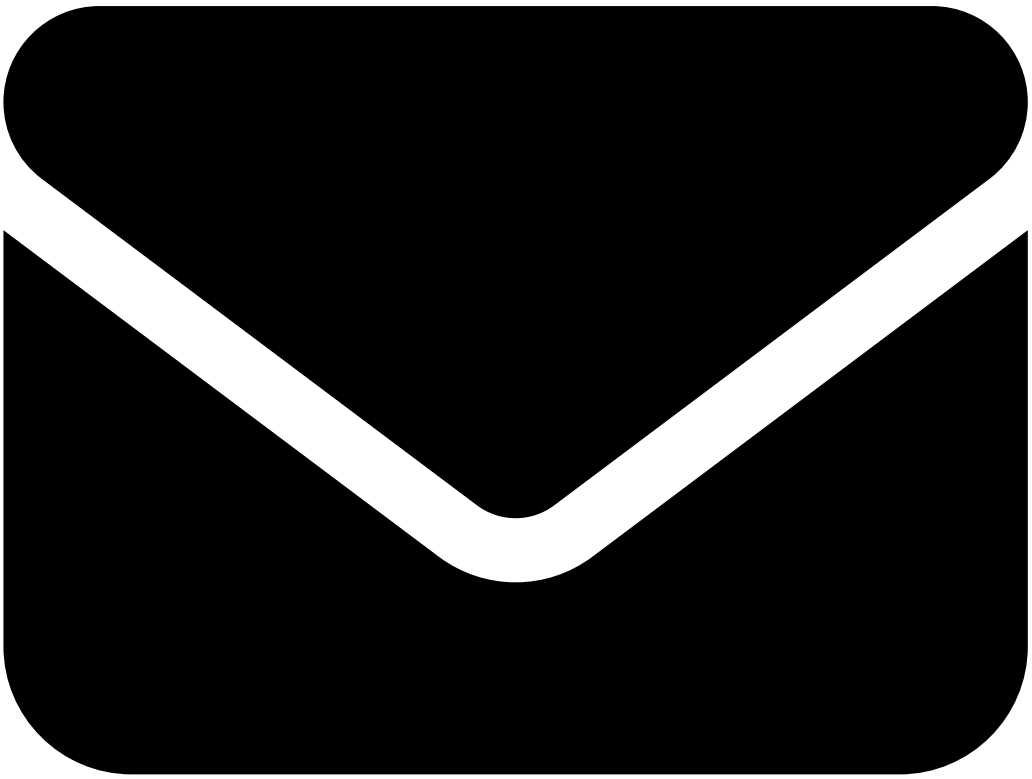
Traditional Linguine with Clams (Linguine alle Vongole)

Traditional Linguine with Clams (Linguine alle Vongole)

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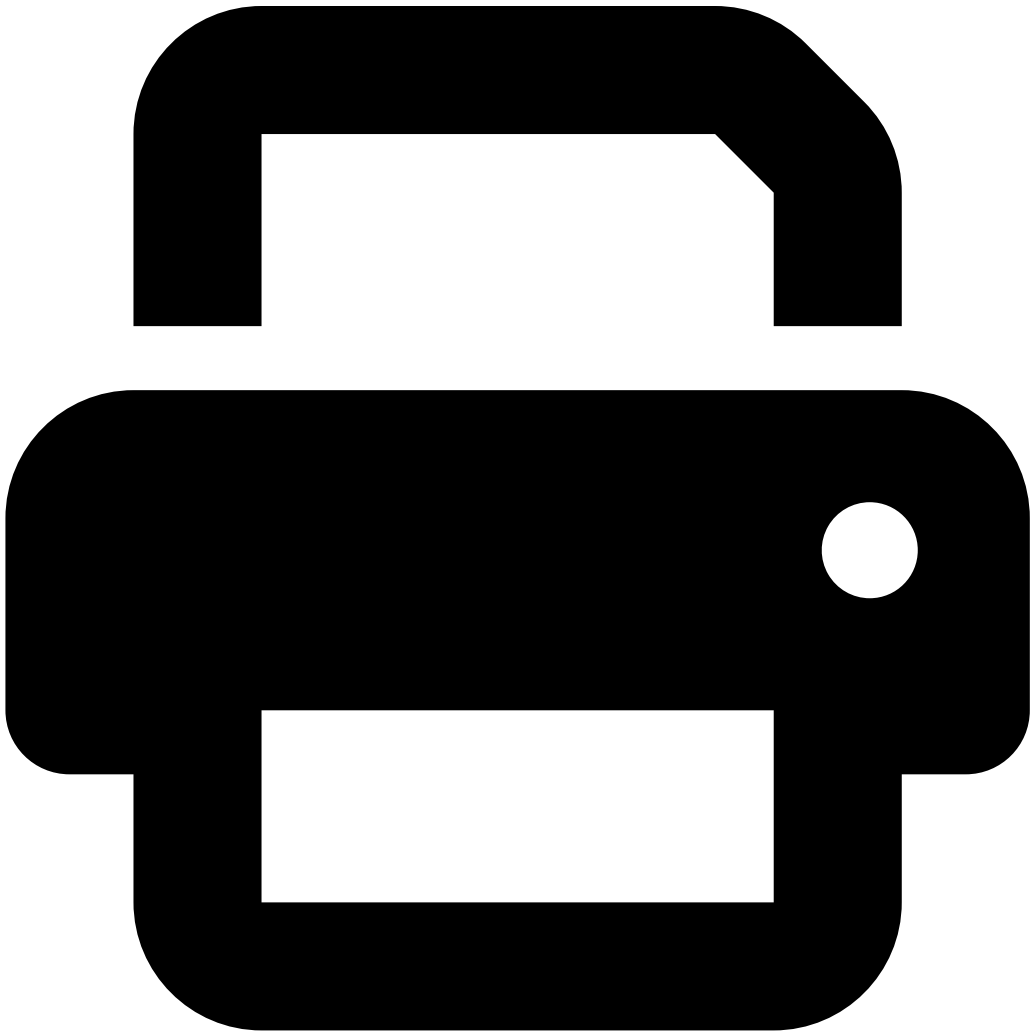









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Traditional Linguini with Clams, also known as *Linguine alle Vongole*, is a classic Italian seafood pasta made with tender clams, garlic, extra virgin olive oil, white wine, and fresh parsley. The simple ingredients come together to create a light, flavorful sauce that coats every strand of linguini.

I*n* the restaurant, linguini with clams was one of our favorite dishes to make. It was a classic on the menu, and there was something special about preparing it with fresh clams, fragrant garlic, white wine, and a little pasta water to bring the sauce together. It’s one of those traditional Italian dishes that doesn’t need a lot of ingredients to deliver incredible flavor.

Now, I’m sharing that restaurant-style recipe so you can make it at home. The secret is keeping the sauce light and letting the natural juices from the clams do the work. No heavy cream or complicated techniques are needed, just a few good

ingredients prepared the traditional Italian way.

Serve it straight from the skillet with fresh parsley and some crusty Italian bread to soak up every last bit of that delicious garlic and clam sauce. It’s an easy, elegant pasta dish that’s perfect for a special dinner or whenever you’re craving a taste of the Italian restaurant kitchen.

Good to Know

Can I use canned clams instead of fresh clams?

Yes. Fresh clams provide the most traditional flavor and presentation, but canned clams work when fresh ones aren’t available. Add the canned clams toward the end of cooking so they don’t become tough, and use some of their strained juice to enrich the sauce.

Can I make linguine with clams without wine?

Absolutely. Substitute seafood broth or clam juice for the wine. A small squeeze of fresh lemon juice at the end will add brightness.

What pasta can I use instead of linguine?

Spaghetti is another traditional choice. You can also use vermicelli or bucatini. Long pasta works best because it catches the light, garlicky sauce.

How do I store leftover linguine with

clams?

This dish is best served immediately, while the pasta is glossy and the clams are tender. If you have leftovers, transfer them to an airtight container and refrigerate within two hours. For best quality, eat within one to two days.

How do I reheat linguine with clams?

Reheat gently in a skillet over low heat with a splash of water or clam juice to loosen the sauce. Stir just until heated through. Avoid prolonged heating because it can make the clams rubbery.

Can I freeze linguine with clams?

I don’t recommend freezing the finished dish. The pasta can become mushy, and the clams may develop a tough texture once thawed.

Can I prepare linguine with clams ahead of time?

It’s best cooked just before serving. You can scrub the clams, chop the parsley, slice the garlic, and measure the other ingredients ahead of time to make dinner easier.

What to Serve with Linguine with Clams

Keep the rest of the meal simple and let the pasta shine. Here are a few delicious ideas to serve alongside it:

- Crusty Italian bread to soak up the garlic and clam

sauce.

- A fresh Italian green salad with homemade vinaigrette.
- Easy Homemade Focaccia Bread for a traditional Italian-inspired dinner.
- Classic Italian Antipasti if you’re serving guests.

More Italian Pasta Recipes to Try

If you love traditional Italian pasta recipes, here are a few more favorites to add to your dinner rotation.

Easy Authentic Spaghetti Carbonara (No Cream!)

A classic Roman pasta made with eggs, Pecorino Romano, cured pork, and black pepper.

Gnocchi in Tomato Burrata Sauce

Pillowy gnocchi tossed in tomato sauce with creamy burrata and fresh basil.

Italian Sausage and Lentil Pasta

A hearty Italian-inspired pasta dinner packed with savory flavor.

Kitchen Tools I Recommend

A few reliable kitchen tools make preparing this classic seafood pasta easier.

Large pasta pot with strainer insert

Perfect for cooking linguine and draining it while reserving some of the starchy pasta water.

Large stainless steel sauté pan with lid

Gives the clams plenty of room to steam and makes tossing the pasta with the sauce easier.

Stainless steel kitchen tongs

Ideal for tossing the linguine directly in the clam sauce so every strand gets coated.

Final Thoughts

Traditional Linguine alle Vongole is proof that some of the best Italian meals are made with just a few good ingredients. Fresh clams, garlic, olive oil, white wine, and perfectly cooked pasta come together in a light, flavorful sauce that’s simple enough for a weeknight but special enough for company.

Serve it hot with fresh parsley and crusty bread, and enjoy a little taste of an Italian restaurant favorite right at home.

If you make this linguine with clams recipe, I’d love to hear how it turned out! Leave a comment and a rating below, and let me know if you prefer your linguine alle vongole in bianco (without tomatoes) or in rosso (with tomatoes).

Traditional Linguine with Clams (Linguine alle Vongole)



Traditional Italian linguine with clams is a classic seafood pasta made with fresh clams, garlic, white wine, olive oil, and parsley. This restaurant favorite comes together in a light, flavorful sauce without cream.

- 1 Lb. linguine
- 2 Lb. fresh littleneck clams, scrubbed and cleaned
- 1/3 extra virgin olive oil
- 1 cup dry white wine
- 2 tsp red pepper flakes, optional
- 1/2 cup fresh Italian parsley, chopped
- 1 -2 cups reserved pasta water, as needed
- Salt and freshly ground black pepper, to taste

1. **Clean the clams.** Scrub the shells under cold running water. Discard any cracked clams or live clams that do not close when tapped.

2. **Cook the linguine.** Bring a large pot of salted water to a boil. Cook the linguine until just shy of al dente according to the package directions. Reserve at least 2 cup of pasta water before draining. (always reserve more pasta water than the recipe calls for)

3. **Sauté the garlic.** While the pasta cooks, heat the olive oil in a large skillet over medium-low heat. Add the sliced garlic and red pepper flakes, if using. Cook for about 1–2 minutes until fragrant, being careful not to brown the garlic.

4. **Add the wine and clams.** Pour in the white wine and add the clams. Cover the skillet and cook for approximately 5–8 minutes, shaking the pan occasionally, until the clams open.

5. **Add the pasta.** Transfer the linguine to the skillet. Add a splash of reserved pasta water and toss well, allowing the pasta to finish cooking in the clam sauce for 1–2

minutes.

6. **Finish the sauce.** Add the chopped parsley and toss again. Add more pasta water as needed to create a light, silky sauce. Taste and season with salt and pepper if needed.

7. **Serve.** Divide among four bowls and serve immediately with extra parsley and crusty Italian bread, if desired. Discard any clams that remain closed after cooking.

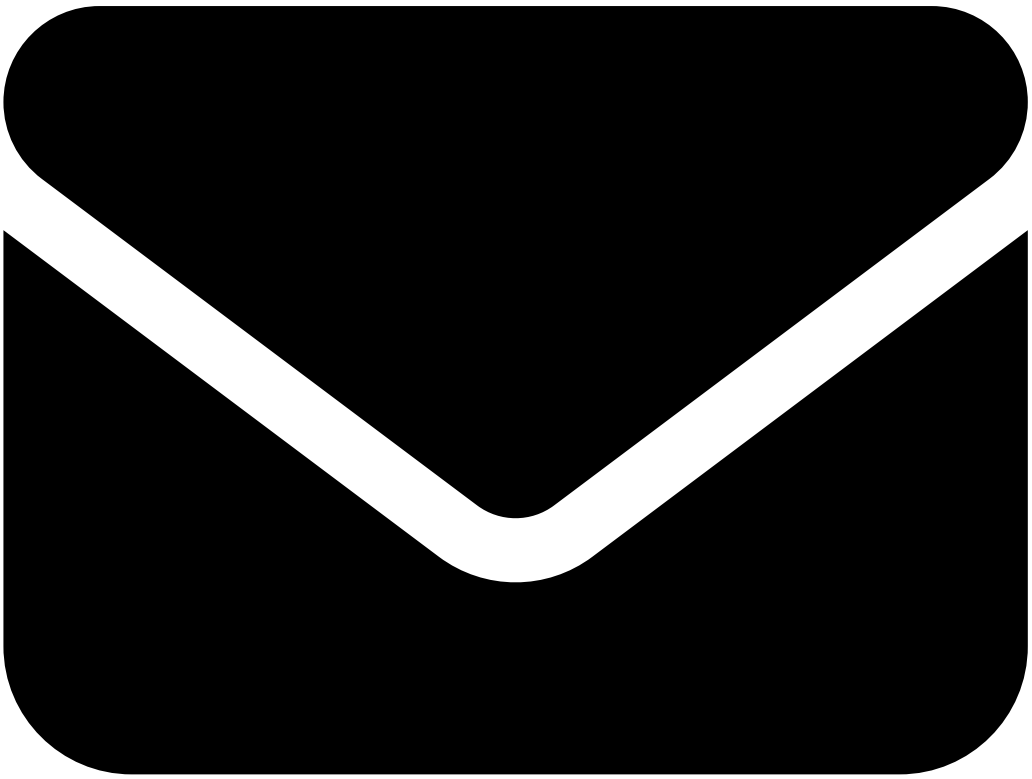


Use fresh clams: Littleneck or Manila clams work beautifully. Keep them refrigerated until ready to use. Don’t brown the garlic: Gently cooking it in olive oil creates the best flavor without bitterness. Save the pasta water: The starch helps the olive oil and clam juices come together into a silky sauce. Don’t overcook the clams: Remove them from the heat as soon as they open. Adjust the salt at the end: Clams and their juices are naturally salty, so taste before adding more. Skip the Parmesan: Traditional Italian seafood pasta is typically served without cheese.
Main Course
Italian
Italian linguine with clams

Creamy Mushroom Spaghetti Recipe

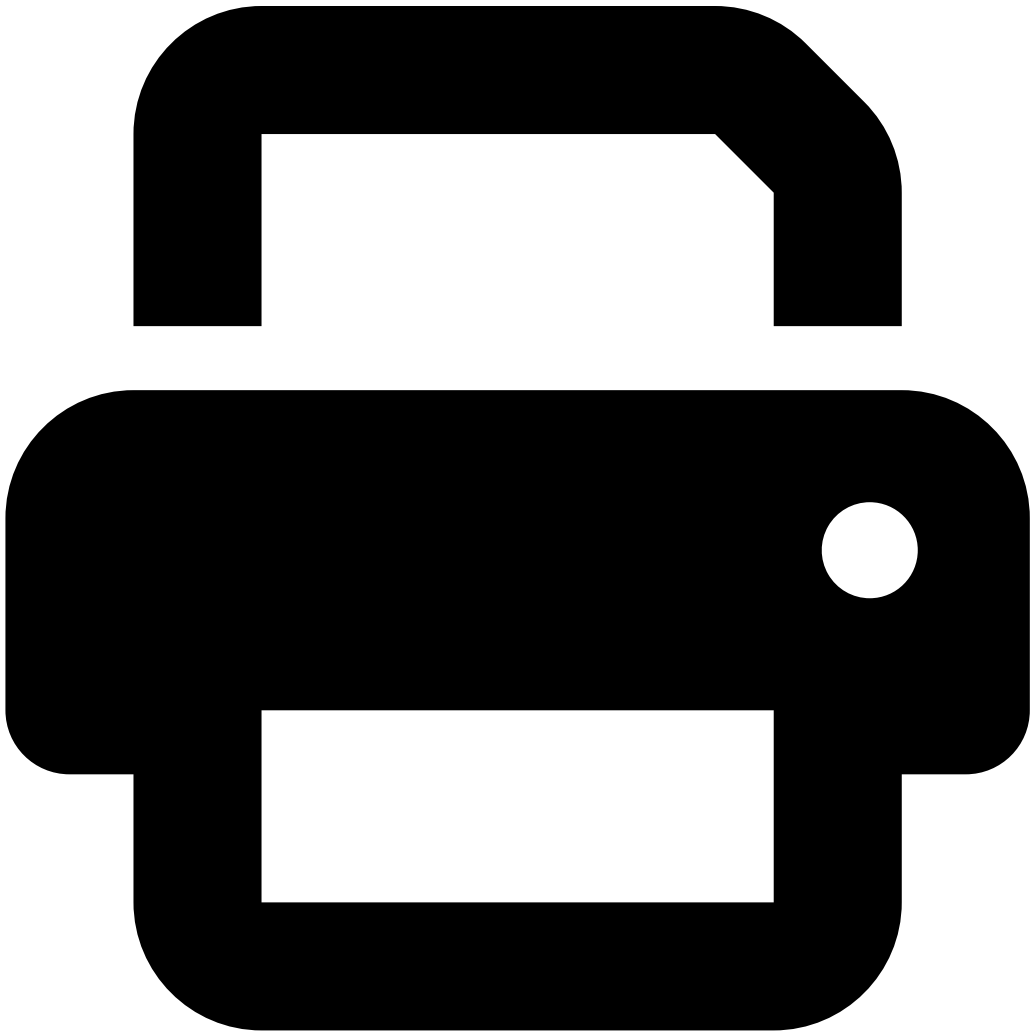
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SMS



This **creamy mushroom spaghetti recipe** is an easy vegetarian pasta dinner that’s perfect for busy weeknights. Made with tender mushrooms, garlic, butter, cream, and spaghetti, this comforting Italian-inspired dish is full of rich, savory flavor. It’s affordable, versatile, and ready in less than 30 minutes!

You only need a handful of simple ingredients to make this delicious **vegetarian mushroom pasta**. The garlic and mushrooms create a flavorful base, while the cream brings everything together in a silky sauce that coats every strand of spaghetti. It’s a satisfying meatless dinner that proves you don’t need meat to make a delicious meal.

Want to make it a heartier dinner? Add leftover roasted chicken or cooked shrimp to the sauce and toss until heated through. You can also finish the pasta with freshly grated Parmesan cheese and chopped parsley for even more flavor.

Besides being easy to prepare, this mushroom spaghetti is a versatile meal you can customize with ingredients you already have in your kitchen. Serve it with a crisp green salad, garlic bread, or roasted vegetables for a simple, comforting dinner the whole family will enjoy.

Things to Know About This Vegetarian Mushroom Spaghetti Recipe

This vegetarian mushroom spaghetti recipe is one of those easy pasta dinners you'll want to make again and again. It's budget-friendly, simple to prepare, and packed with savory mushroom flavor. Made with everyday ingredients, this creamy mushroom pasta is perfect for busy weeknights but delicious enough to serve when you're having friends over for dinner.

Mushrooms add a wonderful earthy flavor and meaty texture, making this a satisfying meatless meal. Pasta provides carbohydrates for energy, while mushrooms contribute fiber and several important nutrients. It's a delicious way to enjoy a comforting vegetarian dinner without making things complicated.

Tips for Making the Best Mushroom Spaghetti

- **Choose your favorite pasta:** I used bucatini, a long pasta with a hollow center that holds the creamy mushroom sauce beautifully. Spaghetti, linguine, fettuccine, or your favorite pasta shape will work just as well.
- **Salt the pasta water:** Bring a large pot of water to a rolling boil, then salt it generously before adding the pasta. This is your opportunity to season the pasta from the inside out.

- **Make it a complete meal:** If you'd like to add protein, cooked chicken or shrimp makes a delicious addition. I often use my toaster oven to cook a small portion without heating up my large oven.
- **Use wine or broth:** I don't drink alcohol, so I like to offer alternatives in my recipes. If a recipe calls for wine, you can often substitute vegetable broth or chicken stock, depending on your preference and dietary needs.

A Little About This Mushroom Pasta Recipe

My love of pasta inspired this recipe. Creamy mushroom pasta is the kind of dish I might order at a restaurant, but I wanted to create a version that's simple enough for the home cook to make in their own kitchen. With a few everyday ingredients and less than 30 minutes, you can bring those comforting Italian-inspired flavors to your dinner table.

More Mushroom Pasta Recipes to Try

If you love easy, flavorful mushroom pasta dishes, try my Mushroom Pasta alla Norcina. It's another delicious way to bring rich mushroom flavor to your pasta dinner.

Tried This Vegetarian Mushroom Spaghetti?

I'd love to hear how this recipe turned out for you! Leave a comment with your questions, tips, or feedback. Hearing about your experience is one of my favorite parts of sharing recipes. And if you make this dish, don't forget to tag me on Instagram so I can see your creation!

Creamy Mushroom Spaghetti Recipe



This creamy vegetarian mushroom spaghetti is an easy, Italian-inspired pasta dinner made with mushrooms, garlic, butter, cream, and pasta. It's rich, savory, comforting, and ready quick, making it perfect for busy weeknights or a cozy dinner at home.

- ½ lb spaghetti pasta
- 8 oz sliced mushrooms
- 1 tbsp minced garlic
- 1 cup heavy whipping cream
- 1 cup chicken stock or dry white wine
- 1 cup reserved pasta water
- 1 cup grated Parmesan cheese
- 2 tbsp butter
- 2 tbsp olive oil
- 1 tbsp each chopped fresh Italian parsley, and basil
- Salt and freshly ground black pepper, to taste
- Additional Parmesan and parsley for garnish

1. Bring a large pot of salted water to a boil. Cook the pasta according to package directions until al dente. Reserve 2 cups of pasta water before draining.
2. In a large sauté pan, heat the olive oil and butter over medium heat. Add the chopped onion and garlic, cooking until soft and translucent.
3. Add the sliced mushrooms to the pan. Sauté until golden brown and most of the moisture has evaporated, about 10 minutes. Season with salt and pepper.

4. Pour in the chicken stock or white wine to deglaze the pan, scraping up any browned bits. Let it simmer for 2 minutes.
5. Stir in the heavy cream and reserved pasta water. Simmer the sauce gently until it thickens, about 10 minutes.
6. Stir in the Parmesan cheese and fresh herbs. Simmer for 5 more minutes. Taste and adjust seasoning with salt and pepper.
7. Add the drained spaghetti to the pan and toss well to coat in the creamy mushroom sauce.
8. Plate the pasta and top with extra Parmesan and chopped parsley. Serve immediately.



Brown the mushrooms: Let them cook undisturbed for a few minutes to develop a deeper, richer flavor. Don’t overcook the garlic: Add it after the mushrooms have browned to prevent burning. Save the pasta water: The starchy water helps the creamy sauce cling to the spaghetti. Choose your pasta: Bucatini, spaghetti, linguine, or fettuccine all work beautifully. Make it your own: Add cooked chicken or shrimp if you prefer, or use vegetable broth in place of wine if a recipe variation calls for it.
Main Course, pasta
Italian
creamy vegetarian mushroom spaghetti

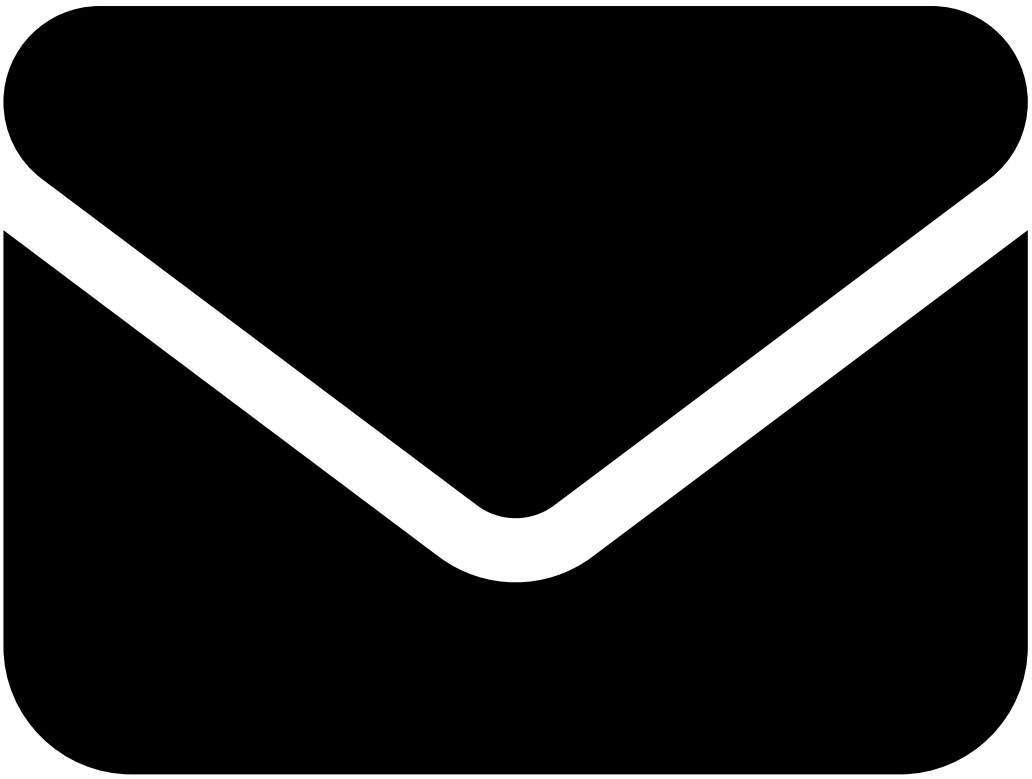
Easy Tuna Puttanesca

Spaghetti

Easy Tuna Puttanesca Spaghetti

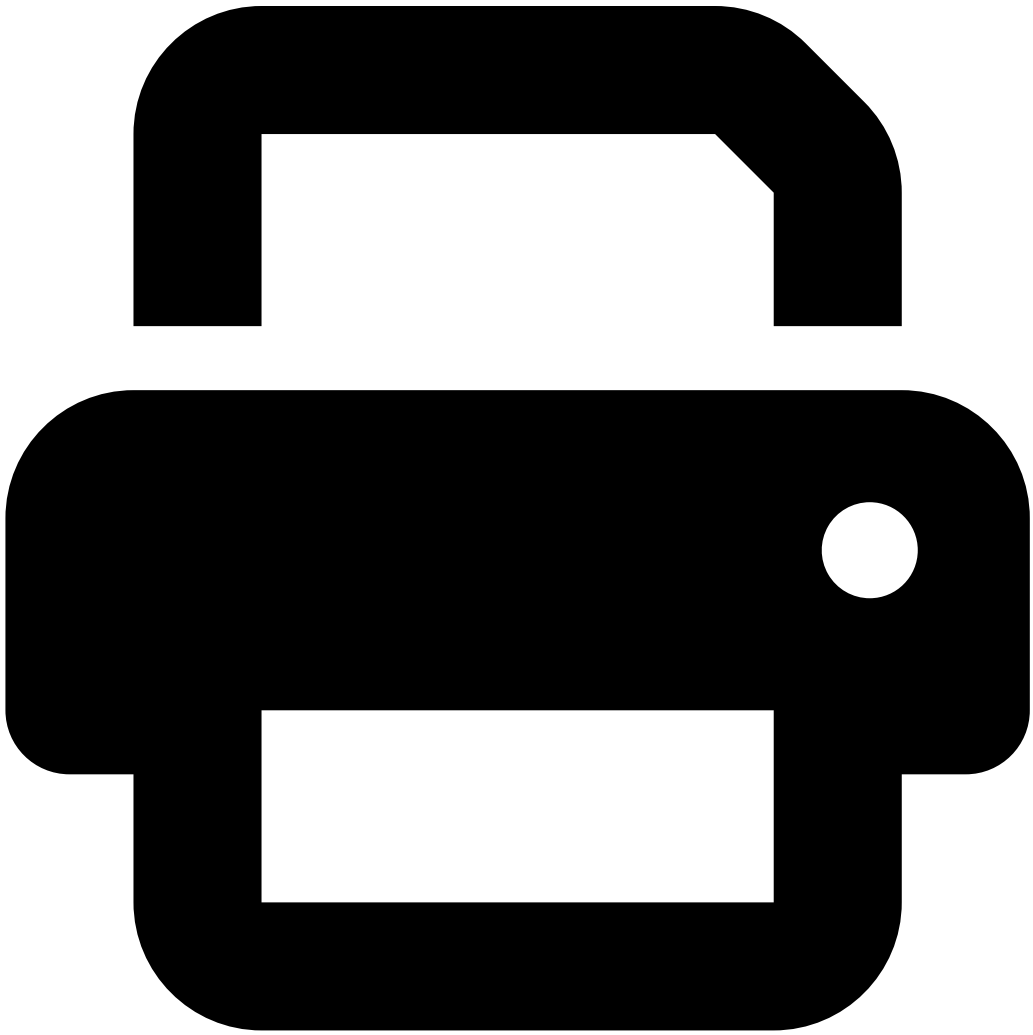
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SMS



This easy Tuna Puttanesca Spaghetti is a bold, flavorful Italian pasta dish that comes together in under 30 minutes, making it perfect for busy weeknights. Made with pantry staples like canned tuna, anchovies, briny olives, capers, garlic, and tomatoes, this hearty pasta delivers big Mediterranean flavor with very little effort.

Traditional pasta alla puttanesca is known for its rich tomato sauce and salty, savory ingredients. Its origins are surrounded by an intriguing story, with one popular legend claiming the sauce was created by Italian prostitutes to attract customers with its irresistible aroma. Whether that story is true or not, there’s no denying the appeal of this classic Italian dish!

I love how easily this tuna puttanesca comes together in one deep sauté pan. Tossed with spaghetti and coated in a robust, savory sauce, it’s an easy Italian dinner that proves you

don’t need complicated ingredients to make a delicious meal. Keep this quick tuna pasta recipe handy for those nights when you want something satisfying, flavorful, and a little different from your usual pasta dinner.

Things to Know About This Easy Tuna Puttanesca Spaghetti Recipe

Choose your favorite pasta. I used spaghetti for this tuna puttanesca, but you can use any pasta you like. Linguine, bucatini, penne, and rigatoni all work well. Long pasta is wonderful for twirling with the savory tomato sauce, while short pasta catches little pieces of tuna, olives, and capers.

Save your pasta water. Before draining the pasta, reserve a cup of the starchy cooking water. If the sauce seems too thick or dry, add a splash at a time until everything comes together. The starch helps emulsify the sauce, giving it a silky consistency that clings beautifully to the spaghetti.

Use good-quality olives. I chose Kalamata olives because I love their bold, briny flavor. Growing up, my mother used olives from our family farm in Tuscany. She cured them the traditional way, soaking them in a saltwater solution and changing the water every few days for weeks until the bitterness disappeared. They went from glossy purple olives to wrinkled, deeply flavorful ones, which she then marinated with olive oil, garlic, orange peel, and red pepper flakes. It was time-consuming, but the flavor was unforgettable!

That’s why I always say that good ingredients matter. In a simple sauce like puttanesca, quality olives add so much depth and bring all those salty, savory flavors together.

Make it your own. Traditional puttanesca gets its signature flavor from garlic, anchovies, olives, capers, and tomatoes. The tuna makes this version extra hearty and satisfying. you

might also like my Italian pasta recipes.

More Italian Pasta Recipes to Try

If you love easy Italian pasta dinners, here are a few more favorites to add to your dinner rotation!

- **Spicy Lobster Spaghetti** – Spaghetti tossed with tender lobster in a bold, garlicky tomato sauce with a little heat for a restaurant-worthy seafood pasta dinner.
- **Spicy Pasta alla Norcina** – A comforting Italian pasta made with spicy Italian sausage and a creamy Pecorino Romano sauce.
- **Mushroom Bolognese Bucatini** – A hearty, savory mushroom-based Bolognese tossed with thick bucatini for a delicious meatless twist on a classic Italian sauce.
- **Creamy Roasted Butternut Squash Orzo** – Creamy orzo with roasted butternut squash, fresh sage, spinach, and Parmesan for a cozy Italian-inspired dinner.
- **Carbonara** – A traditional Italian pasta with eggs, Pecorino Romano, cured pork, and freshly cracked black pepper, without a drop of cream.

How to Store Tuna Puttanesca Spaghetti

Refrigerator: Store leftover tuna puttanesca spaghetti in an airtight container in the refrigerator for up to 3 days.

Reheating: Warm leftovers gently in a skillet over medium-low heat with a splash of water or broth to loosen the sauce. You can also microwave individual portions, stirring halfway through.

Freezing: You can freeze the tuna puttanesca sauce separately in an airtight, freezer-safe container for up to 2 months. Thaw it overnight in the refrigerator and reheat gently. For the best texture, cook fresh pasta when you’re ready to serve.

I hope you give this easy Tuna Puttanesca Spaghetti a try! You

know the part I love most? Hearing from you. Please leave me a comment and let me know what you think. And don’t forget to tag me on Instagram when you make it. I love seeing your creations!

Easy Tuna Puttanesca Spaghetti



This easy Tuna Puttanesca Spaghetti is a bold, flavorful Italian pasta dinner made with canned tuna, anchovies, Kalamata olives, capers, garlic, and tomatoes. Ready in under 30 minutes, this pantry-friendly seafood pasta is perfect for busy weeknights when you want a satisfying Italian meal without spending hours in the kitchen.

- ½ lb Spaghetti
- 1 small chopped onion
- 1 tbsp minced garlic
- 4 anchovy fillets
- 2 cans albacore tuna in olive oil
- ½ cup capers
- 1 cup chopped kalamata olives
- 15 oz can chopped tomatoes
- 15 oz tomato sauce
- 1 cup reserved pasta water
- 1 tbsp each chopped Italian parsley, basil, thyme and red pepper flakes

- 2 tbsp olive oil

1. Cook pasta according to package directions reserving 1 cup pasta water
2. Mean while prepare your sauce by heating oil in a large deep saute pan, add onion and garlic, cook until tender and just beginning to brown
3. Add the anchovy fillets stir until anchovies disintegrate, then add both cans of tomatoes not drained and reserved pasta water.
4. Simmer covered for 20 minutes, add the Tuna, olives, spinach, capers, red pepper flecks and herbs, simmer 10 minutes longer
5. Always salt and pepper to taste
6. Toss with the drained spaghetti pasta

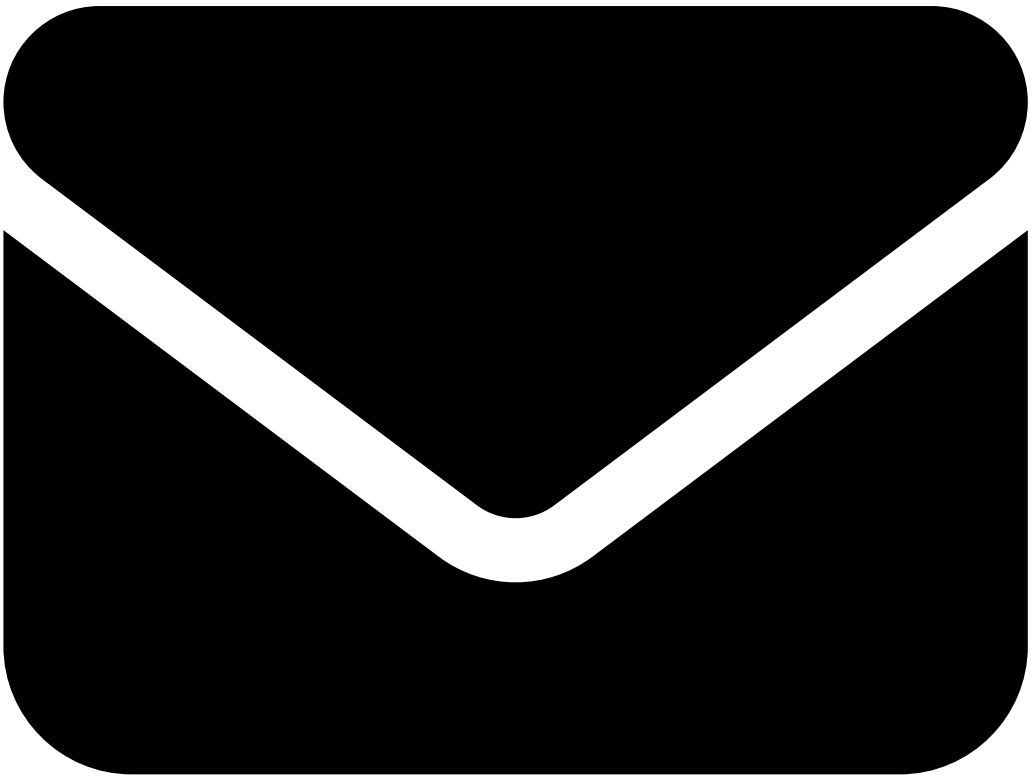
Reserve a cup of pasta water before draining the spaghetti. Add a splash to the puttanesca sauce as needed to help it cling to the pasta. Use good-quality Kalamata olives and don’t skip the anchovies—they melt into the sauce and add wonderful savory depth without making the dish taste overly fishy.
Main Course
Italian
Tuna Puttanesca Spaghetti

Homemade Restaurant Mushroom Risotto

Homemade Restaurant Mushroom risotto

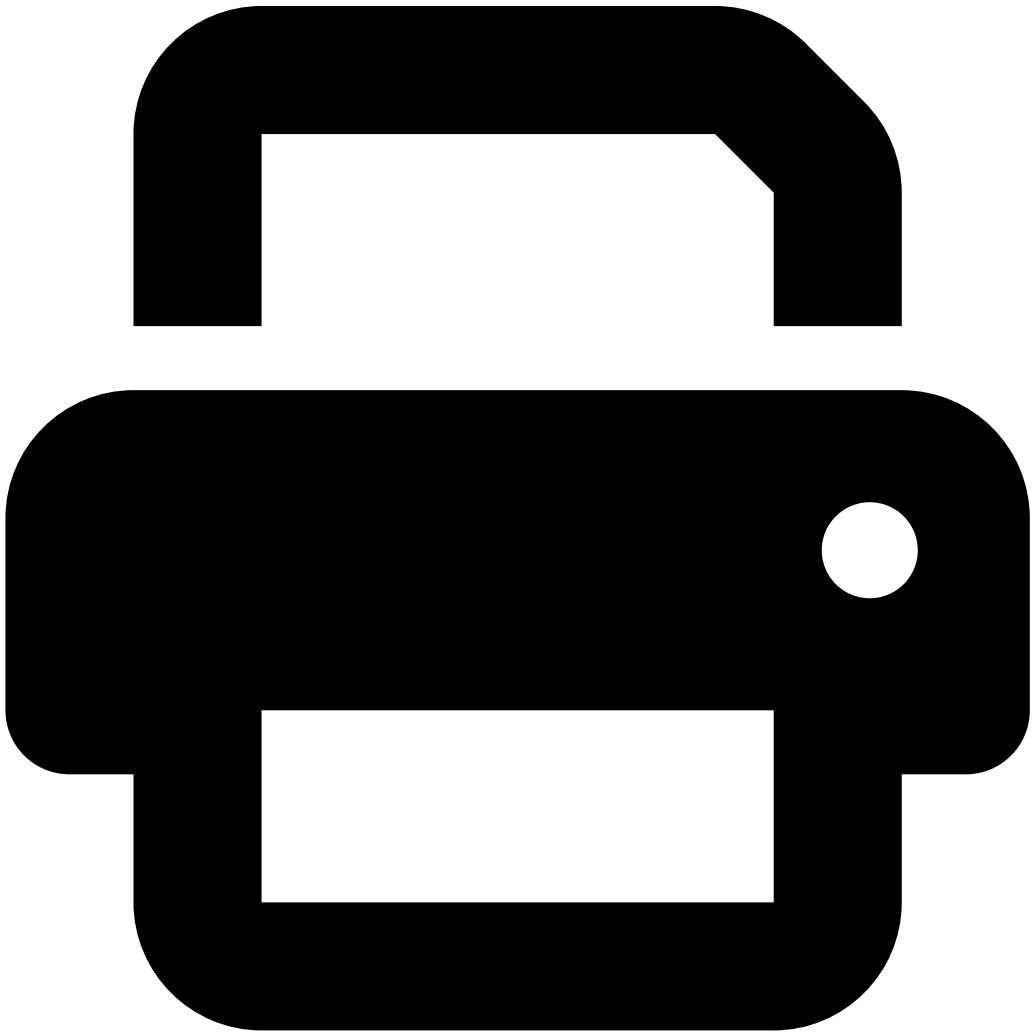
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SMS



Have you ever ordered creamy mushroom risotto at an Italian restaurant and wished you could make it just as delicious at home? I’m here to tell you that homemade mushroom risotto is easier to make than you might think! With Arborio rice, tender mushrooms, savory broth, and a little patience, you can make a restaurant-quality risotto right in your own kitchen.

Risotto is a classic Northern Italian rice dish known for its rich, creamy texture. Unlike other rice dishes, risotto is made by gradually adding warm broth to the rice as it cooks, allowing the grains to release their starch and create that signature creaminess. I use chicken broth for this mushroom risotto, but vegetable broth works just as well if you prefer a vegetarian version.

What I love about this creamy mushroom risotto is that it’s elegant enough to serve at a holiday dinner or when entertaining friends, yet simple enough to enjoy as part of a

weeknight meal. Serve it as a main course or alongside roasted chicken, steak, or your favorite seafood for a delicious Italian-inspired dinner.

This risotto is best enjoyed freshly made, when the rice is creamy and tender. If you have leftovers, you can refrigerate them for another meal or freeze portions for later. Just add a splash of warm broth when reheating to help bring back that creamy consistency.

For a little restaurant-style atmosphere at home, serve your mushroom risotto on classic white dinner plates with cloth napkins and your favorite drink. It’s a simple way to turn an everyday meal into something special without leaving home!



Tips for Success When Making Homemade Mushroom Risotto

Use the right rice. For creamy mushroom risotto, I recommend Arborio rice, a short-grain Italian rice with a high starch content. As the rice cooks, it releases starch that gives risotto its signature creamy texture while keeping the grains slightly firm in the center.

Toast the rice first. Once the mushrooms and aromatics are cooked, stir in the rice and let it toast in the olive oil and butter for 1–2 minutes before adding the broth. This helps coat the grains and develop a deeper flavor.

Keep the broth warm. Warm your chicken broth in a separate saucepan before you begin. Add it to the rice one ladleful at a time, stirring frequently and allowing most of the liquid to absorb before adding more. This gradual process helps create a creamy mushroom risotto without overcooking the rice.

Let the risotto cook at its own pace. Keep the rice at a gentle simmer and stir frequently as you add the broth. You don’t need to stir constantly, but stay nearby and check the texture as it cooks. The finished risotto should be creamy, with tender rice that still has a slight bite.

Serve it while it’s hot. Risotto thickens as it sits, so serve it as soon as it’s ready. If it becomes too thick, stir in a little warm broth just before serving to loosen it.

How to Store and Reheat Mushroom Risotto

Mushroom risotto is best served fresh, but leftovers can be saved for another meal.

- **Refrigerator:** Transfer cooled leftovers to an airtight container and refrigerate within two hours. Enjoy within 3–4 days.

- **Reheating:** Add the risotto to a saucepan with a splash of chicken broth or water. Warm over medium-low heat, stirring gently until heated through. For individual portions, use the microwave, stirring halfway through and adding liquid as needed.
- **Freezing:** Freeze in airtight, freezer-safe containers for up to 2 months for best quality. Thaw overnight in the refrigerator and reheat with a little broth. Keep in mind that the rice may be softer after freezing.

What to Serve With Mushroom Risotto

Creamy mushroom risotto makes a wonderful side dish for chicken or pork, or you can serve it as a main course with a fresh salad.

Here are a few Italian-inspired dishes to serve alongside it:

- Oven-Fried Lemon Chicken Cutlets – crispy, flavorful chicken that pairs beautifully with creamy risotto.
- Italian Roasted Lemon Chicken Dinner – a comforting roasted chicken dinner for the whole family.
- Bone-In Pork Chops Piccata – tender pork chops with a bright, savory sauce.

If you're planning an Italian-inspired dinner, you can also serve the risotto alongside one of my homemade Italian soups for a comforting meal.

Helpful Tools for Making Risotto

You don't need special equipment to make homemade mushroom risotto, but a few kitchen basics make the process easier.

- Arborio rice – the essential ingredient for classic creamy risotto.
- Heavy-bottomed saucepan – helps distribute heat evenly and prevents hot spots.
- Stainless steel ladle – makes adding warm broth

gradually much easier.
- Airtight food storage containers – useful for keeping leftover risotto fresh.

If you make this homemade restaurant-style mushroom risotto, I'd love to hear how it turned out! Leave me a comment and rating below, and don't forget to tag me on Instagram when you make it. I love seeing what you're cooking, and your feedback helps other home cooks, too!



Homemade Restaurant Mushroom risotto



This homemade restaurant-style mushroom risotto is rich, creamy, and full of savory mushroom flavor. Made with Arborio rice, sautéed mushrooms, broth, butter, and Parmesan cheese, this classic Italian dish is perfect for a weeknight dinner, an elegant side dish, or a special holiday meal.

- 2 cups Italian short grain rice
- 2 cups sliced mushrooms
- 1 Tablespoon olive oil and 2 tablespoons butter
- 1/2 chopped onion
- 2 Tablespoons chopped garlic
- 2 cups chopped spinach (optional)
- 4 cups chicken stock or vegetable stock
- 1 cup white wine
- 1 cup grated parmesan
- 2 tablespoons chopped Italian parsley
- salt and pepper to taste

1. Heat chicken or vegetable stock keep warm with the white wine

2. In a deep saute pan heat the butter and olive oil to medium heat. Add onion and garlic, saute until tender and just beginning to brown
3. Add the mushrooms saute until golden
4. Add rice cook rice until golden, salt and pepper to taste,
5. Add hot stock slowly a little at a time waiting until the stock is absorbed before adding more while stirring

continuously.

6. Cook until risotto is firm to the bite about 20 minutes. Add parmesan cheese, and chopped spinach if using the last five minutes . Sprinkle with more Italian parsley and grated parmesan.

Use Arborio rice for the creamiest texture, keep the broth warm, and add it gradually while stirring frequently. Risotto is best served immediately while it’s creamy and tender.

Main Course, Side Dish

Italian

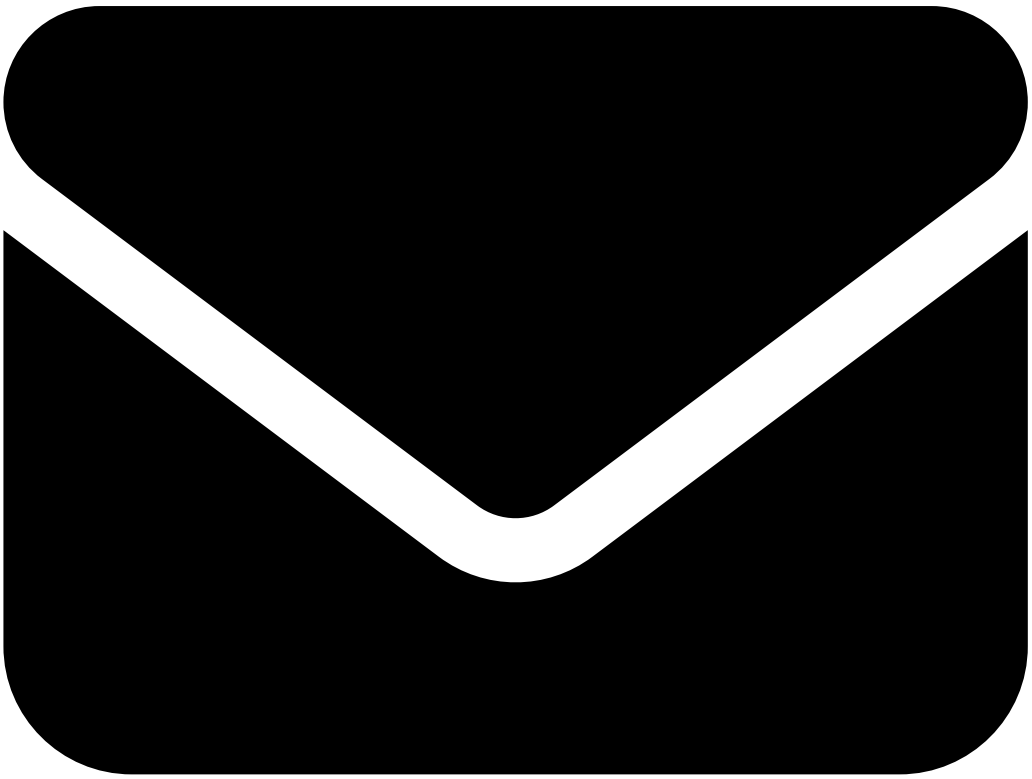
restaurant-style mushroom risotto

Classic Italian wedding soup

Classic Italian wedding soup

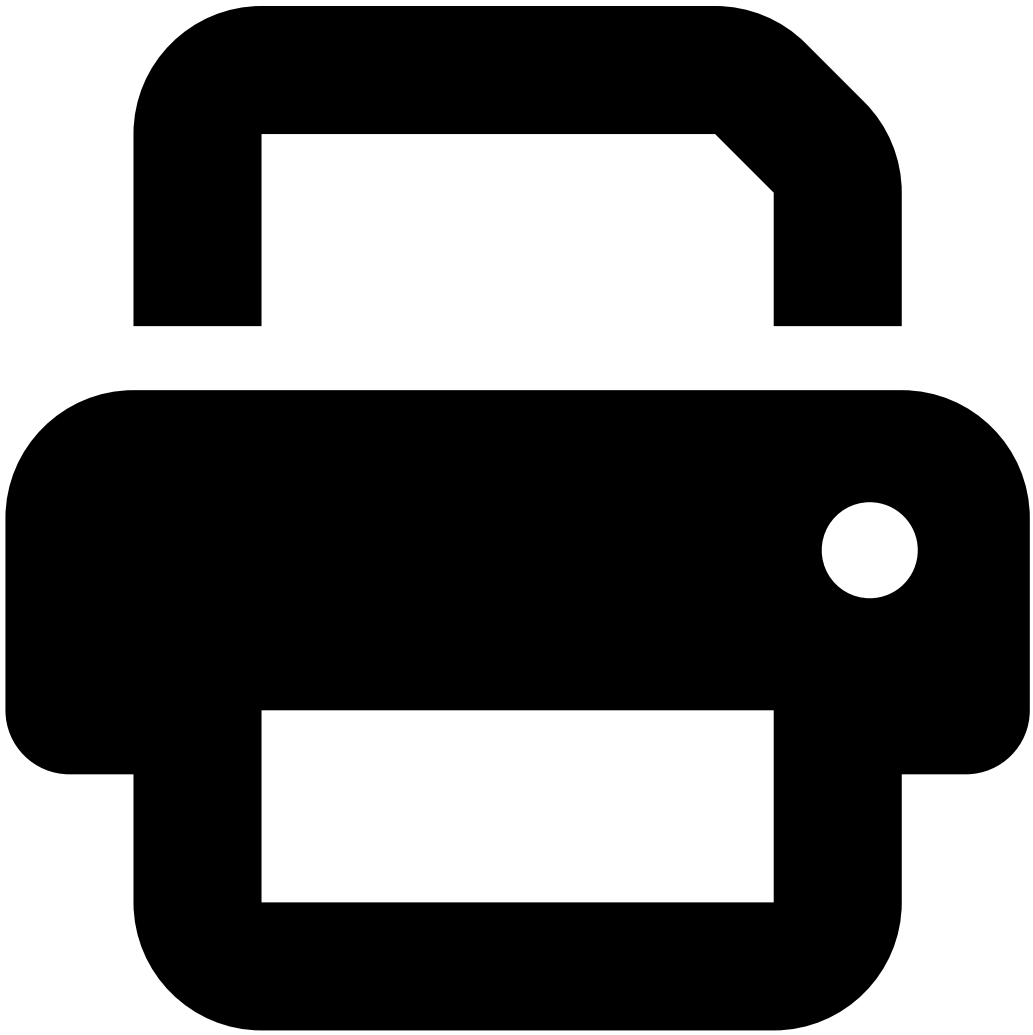
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SMS



Classic Italian Wedding Soup is a comforting, flavorful soup made with tender little meatballs, fresh vegetables, small pasta, and a light, savory broth. It’s a hearty yet wholesome Italian soup that brings simple ingredients together for a delicious bowl of comfort.

Despite its name, Italian Wedding Soup isn’t traditionally served at Italian weddings. The name comes from the Italian expression *minestra maritata*, meaning “married soup,” referring to the beautiful marriage of flavors between the greens, vegetables, meat, and broth.

This classic Italian soup is all about balance. The tender meatballs add richness, the vegetables bring freshness, and the small pasta makes it satisfying without making the soup too heavy. It’s an easy, comforting meal that’s perfect for a cozy family dinner any time of year.

If you love traditional Italian soups, this is one of those recipes that feels like it came straight from an Italian family kitchen.

Make Ahead Tips for Italian Wedding Soup

There are several parts of this **Classic Italian Wedding Soup** that you can prepare ahead of time, making it easy to put the soup together when you're ready to serve.

Meatballs: Prepare the meatball mixture up to 1 day ahead and keep it covered in the refrigerator. You can also form and bake the meatballs in advance. If you plan to use them within a few days, refrigerate them in an airtight container. For longer storage, freeze the baked meatballs in a single layer until solid, then transfer them to a freezer-safe bag or container. They can be frozen for up to 3 months.

Chicken stock: If you're making homemade chicken stock, prepare it ahead and refrigerate it for up to 3 days or freeze it for up to 3 months. Once chilled, any excess fat will rise to the top and can easily be removed before using.

Vegetables: Wash and chop the celery, onions, carrots, and spinach 1–2 days ahead. Store the prepared vegetables separately in airtight containers in the refrigerator.

On the day you're serving: Simply sauté the prepared onions, carrots, and celery in olive oil. Add the chicken stock, pasta, baked meatballs, and spinach, then simmer until everything is heated through and the pasta is tender.

These simple prep-ahead steps make it much easier to put together a comforting bowl of Italian Wedding Soup with minimal effort when you're ready to serve.

Serving Suggestions

Serve this classic Italian soup with crusty **Italian 4 ingredient baguette** or **homemade no-knead focaccia rolls** for dipping into the flavorful broth. For more Italian comfort food, try my **Italian Pastina Soup**, **Pasta e Fagioli**, or **Italian Chicken Soup**

A **large Dutch oven**, **rimmed baking sheet**, and **airtight food storage containers** are also helpful for preparing and storing this soup ahead of time.

If you make this **Italian Wedding Soup**, I'd love to hear how it turned out! Please leave me a comment and share your experience. Hearing from you is my favorite part of sharing my recipes, and your comments are also helpful to other readers making this classic Italian soup.

Classic Italian Wedding Soup



Classic Italian Wedding Soup is a comforting Italian soup made with tender homemade meatballs, fresh vegetables, small pasta, spinach, and a flavorful chicken broth. It's hearty, satisfying, and perfect for an easy family meal.

FOR THE MEATBALLS

- 1/2 lb. lean ground beef

- 1/2 lb. ground pork
- 1/2 cup milk
- 1 cup breadcrumbs
- 1/2 cup grated parmesan
- 1/3 cup chopped Italian parsley
- 2 eggs slightly beaten
- salt and pepper to taste

FOR THE SOUP

- 3 Tbsp. olive oil
- 1 cup each chopped onion+ celery + carrots
- 8 cups chicken stock
- 1 cup acini de pepe or orzo pasta
- 4 cups chopped spinach
- salt and pepper to taste
- grated parmesan cheese for serving

1. **Prepare the meatballs:** Preheat the oven to 400°F. Form the prepared meat mixture into small, bite-sized meatballs and place them on a lightly greased or parchment-lined baking sheet. Bake for about 10-12 minutes, or until cooked through and lightly browned. Set aside.

2. **Sauté the vegetables:** Heat the olive oil in a large Dutch oven or soup pot over medium heat. Add the onion, carrots, and celery. Sauté for about 5–7 minutes, stirring occasionally, until the vegetables begin to soften. Add the garlic and cook for another minute.

3. **Add the broth:** Pour in the chicken stock and bring the soup to a gentle boil. Reduce the heat and simmer for about 10 minutes, allowing the vegetables to become tender and the flavors to develop.

4. **Cook the pasta:** Add the small pasta to the simmering broth and cook according to the package directions,

stirring occasionally so it doesn't stick together.

5. **Add the meatballs and spinach:** Add the baked meatballs and spinach to the pot during the last few minutes of cooking. Simmer until the spinach is wilted and the meatballs are heated through.

6. **Season and serve:** Taste the soup and adjust the salt and pepper as needed. Ladle the Italian Wedding Soup into bowls and finish with freshly grated Parmesan cheese and a sprinkle of fresh parsley, if desired.

7. **Serve hot:** Serve immediately with crusty Italian bread or homemade focaccia for dipping into the flavorful broth.



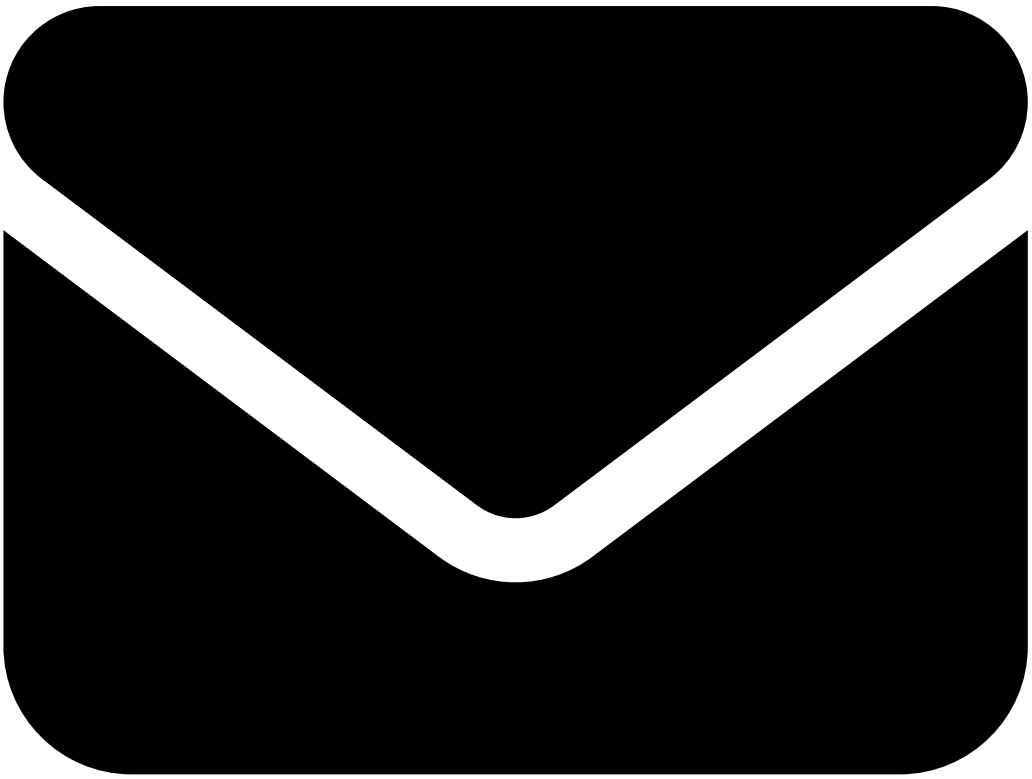
For the best Italian Wedding Soup, keep the meatballs small—about 1 teaspoon each. They cook quickly and make sure you get a tender little meatball in every spoonful. Bake the meatballs instead of frying them for an easier, less messy preparation, and make them ahead of time to make assembling the soup even quicker.
Main Course, Soup
American, Italian
Italian Wedding Soup

Authentic Italian Chicken Pastina Soup

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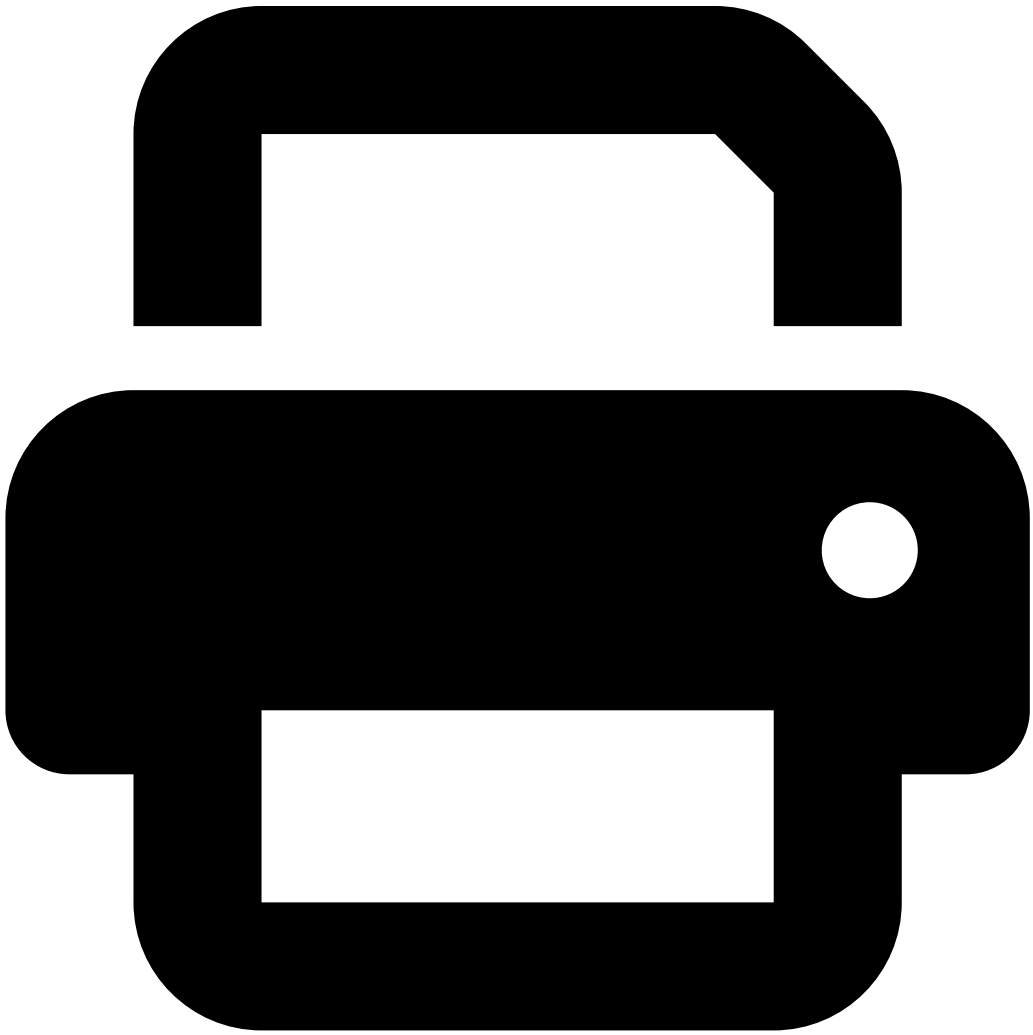
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SMS



There are some Italian recipes that are simple by nature, and **pastina soup is one of them.** It doesn’t need a long list of ingredients or complicated techniques. What it does need is a really good broth.

For my version, I start with **homemade chicken stock made with bone-in chicken, carrots, celery, onion, and two whole garlic cloves.** Once the chicken is cooked and tender, I remove it and puree the vegetables right back into the broth. It gives the soup so much flavor and a little extra body without making it heavy.

Then comes the pastina—the tiny little pasta that makes this soup so comforting. I cook it directly in the homemade broth and finish the soup with butter and freshly grated Parmesan.

You can keep it simple, or, if you want a heartier meal, shred some of the cooked chicken and return it to the soup. I also

give you an optional egg-and-Parmesan finish for an even richer bowl.

This is the kind of Italian soup that reminds me that **good food doesn’t have to be complicated.** A pot of homemade broth, tiny pasta, Parmesan, and a little time can make one of the most comforting meals you’ll ever have.

Things to know about this Authentic Italian pastina recipe

Homemade broth makes the difference. Because there are so few ingredients in pastina soup, the flavor of your broth really matters. Bone-in chicken gives the broth much more flavor than boneless chicken.

Don’t throw away those vegetables. Carrots, celery, onion, and garlic are pureed and returned to the broth. It’s an easy way to add flavor and natural body to the soup.

You have two ways to serve the chicken. Keep the broth and pastina simple, or shred some of the cooked chicken and stir it back into the soup for a complete meal.

Pastina cooks quickly. Keep an eye on it because those tiny pieces of pasta can go from perfectly cooked to overcooked very quickly.

Make it just before serving. Pastina continues to absorb the broth as it sits. If you have leftovers, add more hot chicken broth when reheating.

The egg is optional. The soup is delicious with simply butter and Parmesan, but whisking an egg with Parmesan and stirring it into the hot soup gives it an especially comforting finish.

The Secret Is in the Broth

Because there are so few ingredients in pastina soup, the broth really matters.

Traditionally, pastina is made with **homemade chicken broth or another flavorful Italian broth**. This is not the place to hide a bland broth behind lots of ingredients.

If you have homemade chicken broth, this is the perfect recipe for it.

Bring the broth to a gentle simmer, add the pastina, and cook until the pasta is tender. That’s really the heart of the recipe.

Should You Add an Egg?

There are several traditional Italian ways to make pastina, and adding an egg is one of them.

For a richer version, beat an egg with freshly grated Parmesan cheese and slowly stir it into the hot broth and pastina. The egg cooks in the hot soup and gives it a slightly creamy, comforting texture.

This is especially good when you want something a little more substantial.

You can also keep it very simple and finish the soup with just **Parmigiano-Reggiano and a little butter**.

What Kind of Pastina Should You Use?

Use whatever tiny pasta you can find.

Some traditional choices include:

- Stelline – tiny stars
- Acini di pepe

- Anellini
- Fregolina or other very small soup pasta

The exact shape isn’t what makes the soup authentic. **The idea is tiny pasta cooked in a flavorful broth.**

Storage & Reheating

Refrigerate: Store leftover pastina soup in an airtight container in the refrigerator for up to **3 days**. Keep in mind that the pastina will continue to absorb the broth as it sits.

Reheat: Gently reheat the soup on the stovetop over medium-low heat, stirring occasionally. Add **extra hot chicken broth as needed** until the soup reaches your desired consistency. You can also reheat individual portions in the microwave, adding a splash of broth before heating.

Always Save Extra Broth: I recommend making extra homemade chicken broth and storing it separately. **Pastina absorbs a lot of broth**, especially overnight, so having extra homemade broth on hand makes reheating leftovers easy and keeps the soup from becoming too thick.

Freeze the Broth: Extra homemade chicken broth can be frozen in individual portions for future soups, sauces, risotto, or whenever you need a flavorful homemade broth.

More Italian Recipes You’ll Love

If you love simple Italian comfort food, be sure to try some of my other homemade favorites. My **Italian Holiday chicken soup** is another comforting classic, and my **Mama’s Meatballs** are perfect when you’re looking for that traditional Italian Sunday-dinner flavor.

And if you’re making this pastina soup because you have

homemade chicken broth on hand, don’t stop there—save some broth in the freezer for another comforting Italian meal.

Make This Recipe

If you make my **Authentic Italian Pastina Soup**, I would love to hear how you make yours. Did you add the shredded chicken, or keep it simple with pastina, Parmesan, and broth?

Leave me a comment below and let me know, and don’t forget to save this recipe for the next time you’re craving a warm bowl of Italian comfort food.

You can also **share this recipe with someone who loves traditional Italian cooking** and pin it to Pinterest so you can easily find it later.

Kitchen Tools You’ll Need

You don’t need a lot of special equipment to make this Italian Pastina Soup, but a few good kitchen tools make preparing the homemade chicken broth much easier.

Large Stockpot – A large, heavy-bottomed stockpot gives the chicken, vegetables, and water plenty of room to simmer and makes a generous batch of homemade broth.

Immersion Blender – This is my favorite way to puree the cooked carrots, celery, onion, and garlic right into the broth. It’s quick, easy, and means you don’t have to transfer hot vegetables to a blender.

Fine-Mesh Strainer – A fine-mesh strainer is helpful when you want a clear, smooth broth before adding the pureed vegetables back in.

Dutch Oven – If you don’t have a stockpot, a large Dutch oven works beautifully for making the chicken broth and finishing the soup.

Box Grater – Freshly grated Parmesan makes such a difference in pastina soup. A good box grater makes quick work of grating a wedge of Parmesan.

Freezer Containers – I like making extra homemade chicken broth and freezing it in portions. That way, you can have homemade broth ready whenever you're craving a bowl of pastina soup.

Authentic Italian chicken Pastina Soup



This authentic Italian chicken Pastina Soup starts with a rich homemade chicken broth made with bone-in chicken, carrots, celery, onion, and garlic. The vegetables are pureed right into the broth, giving the soup wonderful flavor and body. Tiny pastina is cooked directly in the broth and finished with Parmesan. For an even heartier bowl, shred some of the cooked chicken and return it to the soup.

For the Homemade Chicken Broth

- 2 1/2 -3 Lbs. bone-in chicken pieces, such as thighs, legs, breasts, or a combination
- 3 medium carrots, peeled and cut into large pieces
- 3 stalks celery cut into large pieces
- 1 large yellow onion, peeled and quartered
- 2 cloves garlic , peeled

- 10 cups water
- 1 Tbsp salt or to taste

For the Pastina Soup

- 8 cups homemade chicken broth, including the pureed vegetables
- 1 cup pastina, such as stelline or another tiny soup pasta
- 2 Tbsp butter
- 1/2 cup freshly grated Parmesan cheese, plus more for serving
- Salt and freshly ground black pepper, to taste

Optional Egg and Chicken Finish

- 1 large egg
- 1/3 cup freshly grated Parmesan cheese
- 1 -2 cups shredded cooked chicken from the broth

1. ## Make the Chicken Broth

   Place the bone-in chicken, carrots, celery, onion, and garlic in a large stockpot .Add the cold water and salt. The chicken and vegetables should be completely covered. Bring the pot slowly to a boil. Reduce the heat to low and gently simmer for about 1 ½ to 2 hours, partially covered, until the chicken is completely cooked and tender and the broth is flavorful.

2. Remove the chicken from the pot and place it on a plate. Allow it to cool enough to handle. Remove and discard the skin and bones, then shred the chicken if you want to add it back to the soup. Remove the carrots, celery, onion, and garlic from the broth. Transfer the vegetables to a blender or food processor with about 1

cup of the broth. Puree until smooth. Return the pureed vegetables to the broth and stir well. Taste and adjust the salt.

3. ## Make the Pastina Soup

   Bring 8 cups of the homemade broth with the pureed vegetables to a gentle boil. Add the pastina and cook according to the package directions, usually about 5 to 7 minutes, stirring occasionally so the tiny pasta doesn't stick together. Stir in the butter and ½ cup Parmesan cheese. If using the shredded chicken, add 1 to 2 cups to the soup and heat until warmed through.

4. ## Optional Egg and Parmesan Finish

   For an extra-rich traditional-style finish, whisk the egg and 1/3 cup Parmesan together in a small bowl.Reduce the soup to low heat. Slowly drizzle the egg and Parmesan mixture into the hot soup while stirring continuously.Continue stirring for about 1 minute, until the egg is cooked and incorporated into the soup.Taste and adjust the seasoning with salt and freshly ground black pepper.Ladle into bowls and serve immediately with additional freshly grated Parmesan.

For the best pastina soup, cook the pastina just before serving. Those tiny pasta shapes continue absorbing the broth as they sit, so the soup can quickly become thick. If you have leftovers, simply add a little extra hot chicken broth when reheating to bring it back to the perfect consistency.

Main Course, Soup

Italian

Italian chicken Pastina Soup