

Tuscan roasted Tomato & Eggplant Soup

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There's something special about making a meal with vegetables you've grown yourself. This **Tuscan Roasted Tomato & Eggplant Soup** came together with ingredients picked straight from my summer garden—sun-ripened tomatoes, tender eggplant, sweet peppers, and garlic. It reminded me so much of my mom's garden growing up, where the late-summer harvest always turned into something cozy and delicious simmering on the stove.

But you don't need a garden to enjoy this soup. Just grab the freshest produce you can find—whether it's from the farmers' market, your local grocery store, or a roadside stand. A simple roast in the oven brings out deep, rich flavor, and the result is a rustic bowl of comfort that tastes like it's been passed down through generations.

Things to know about this Tuscan roasted tomato & eggplant soup

- **It's naturally simple and wholesome.** Made with just fresh vegetables, broth, and olive oil, this soup is light, nourishing, and full of flavor—perfect for any season.
- **Roasting is the magic step.** Roasting the tomatoes, eggplant, peppers, and garlic concentrates their flavors and gives the soup a rich, slightly smoky depth that you just can't get from boiling alone.
- **Customizable to your kitchen.** No eggplant? Add zucchini. Want it creamier? Blend in a spoonful of ricotta or coconut milk. Add white beans for protein, a handful of pasta to make it hearty, or a pinch of smoked paprika for extra warmth.
- **Use what's in season.** Fresh summer tomatoes are ideal, but if it's not tomato season, good-quality canned San Marzano tomatoes work too—just roast the other veggies and add the canned tomatoes in the blender stage.
- **It freezes beautifully.** Cool it completely before freezing in airtight containers or freezer bags. It's perfect for those chilly nights when you need something cozy and homemade.
- **Craving more seasonal Italian comfort?**
Here are a few more recipes straight from my kitchen to yours—fresh, simple, and full of flavor:
 - Roasted Zucchini Panzanella Salad
 - Amaretti-Stuffed Summer Peaches
 - Italian Summer Street Corn

Tuscan roasted Tomato & Eggplant Soup



Tuscan roasted tomato and eggplant soup combines oven-roasted tomatoes, tender eggplant, garlic, and herbs into a rich and flavorful Italian soup. A rustic, comforting recipe that highlights simple Mediterranean ingredients

- 2 lbs. ripe tomatoes (Roma or heirloom, halved)
- 1 medium eggplant (cut into cubes)
- 2 bell peppers (red, yellow, or orange, seeded and chopped)
- 1 small yellow onion (quartered)
- 6 garlic cloves (peeled)
- 3 tablespoons olive oil
- Salt and freshly ground black pepper (to taste)
- $\frac{1}{4}$ teaspoon crushed red pepper flakes (optional)
- 3 cups vegetable or chicken broth
- $\frac{1}{4}$ cup fresh basil leaves
- Optional for serving: extra virgin olive oil (pesto sauce, ricotta, or crusty bread)

1. **Roast the vegetables:** Preheat oven to 400°F (200°C). On a large baking sheet, toss tomatoes, eggplant, bell peppers, onion, and garlic with olive oil, salt, pepper, and red pepper flakes. Roast for 35–40 minutes, until vegetables are soft and caramelized.
2. **Blend:** Transfer roasted vegetables to a blender or use

an immersion blender with 1 cup of broth. Blend until smooth (or leave slightly chunky for a rustic texture).

3. **Simmer:** Pour into a pot, add the remaining 2 cups of broth, and bring to a simmer over medium heat for 10–15 minutes. Stir in fresh basil.
4. **Serve:** Ladle into bowls. Finish with a drizzle of olive oil, pesto sauce or a spoonful of ricotta. Serve with warm, crusty bread.

Soup
Italian

Roasted Zucchini Panzanella Salad recipe

Roasted Zucchini Panzanella Salad Recipe

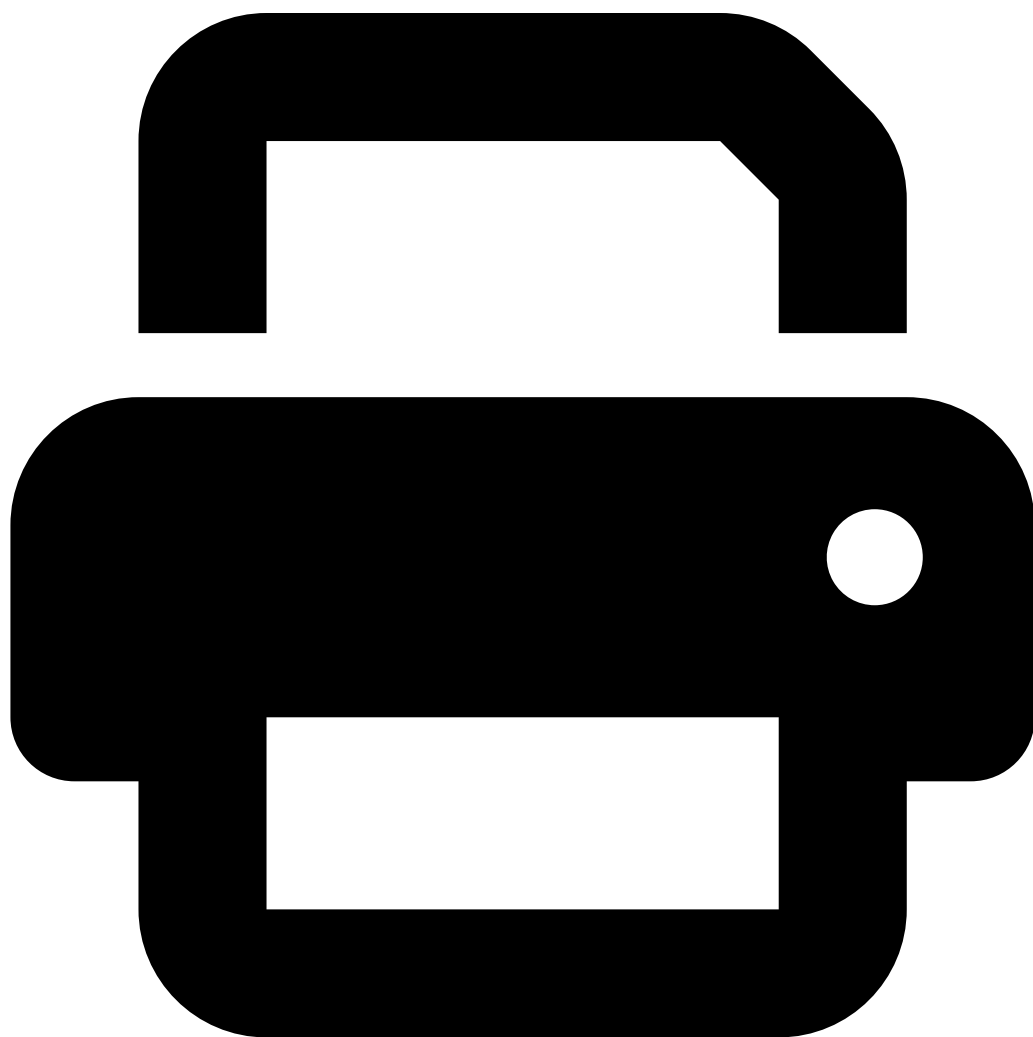
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If your garden is anything like mine right now, it's bursting with zucchini—everywhere I turn, another one is ready to be picked. I swear they multiply overnight! This time of year, I'm always looking for new ways to use them up, and this **Roasted Zucchini Panzanella Salad** is one of my favorite solutions. It's rustic, simple, and the perfect way to let those garden veggies shine. With toasted bread, juicy tomatoes, and a punchy vinaigrette, it's everything I love about summer on a plate.

It's also one of those no-fuss dishes that gets better as it sits. The roasted zucchini brings a tender sweetness, the bread soaks up all the flavor, and the tomatoes and basil keep it light and bright. Whether you serve it as a main dish or a side for grilling season, this is one zucchini recipe you'll come back to again and again.

Things to know about this Roasted Zucchini Panzanella Salad recipe

- **Perfect for peak zucchini season:** This is a great way to use up an abundance of garden zucchini while keeping things light and flavorful.
- **Best with day-old bread:** Slightly stale or toasted bread holds up best in the vinaigrette and gives that classic panzanella texture.
- **Customize it your way:** Add crumbled feta, white beans, grilled corn, or olives for extra protein or punch.
- **Let it sit before serving:** Giving the salad 10–15 minutes to rest allows the bread to soak up the vinaigrette and all the flavors to meld beautifully.
- **Tastes even better the next day:** Store leftovers in the fridge for up to 2 days—it makes a fantastic next-day lunch.
- **Make it a meal:** Serve it alongside grilled chicken, fish, or even a simple fried egg on top for a satisfying summer dinner.
- **Craving more fresh summer flavors?**

Check out a few more of my garden-inspired favorites:

- Italian Amaretti stuffed summer peaches— sweet, savory, and summery
- Italian Summer Street Corn – with parmesan and herbs
- How to make Italian Pickled Eggplant – (melanzane sotto aceto) a pantry staple from my childhood

Roasted Zucchini Panzanella Salad Recipe



Roasted zucchini panzanella salad combines caramelized zucchini, toasted bread, fresh herbs, and seasonal vegetables in a classic Tuscan-style bread salad. A rustic Italian recipe that is perfect for summer gatherings or a light meal.

- 2 medium zucchini (sliced into cubed)
- 2 cups crusty bread (cubed (day-old or toasted))
- 2 cups cherry tomatoes (halved)
- 1/2 red onion (thinly sliced)
- 1/2 cup fresh basil leaves (torn)
- 2 tbsp red wine vinegar
- 4 tbsp extra virgin olive oil (divided)
- 2 teaspoon each garlic powder and paprika
- Salt and freshly cracked black pepper (to taste)
- 1 garlic clove (minced (for vinaigrette))
- Optional: shaved Parmigiano or crumbled feta for serving

1. Preheat the oven to 425°F (220°C).
2. Season the zucchini: Toss sliced zucchini with 2 tablespoons olive oil, garlic powder, paprika, salt, and black pepper. Spread on a parchment-lined baking sheet in a single layer.

3. Roast for 20–25 minutes, flipping once, until golden and slightly crisp around the edges. Let cool slightly.
4. Toast the bread: While the zucchini roasts, toss cubed bread with a drizzle of olive oil and toast in the oven for 10–15 minutes, until golden and crunchy.
5. Make the vinaigrette: In a small bowl, whisk together red wine vinegar, 2 tablespoons olive oil, minced garlic (if using), a pinch of salt, and pepper.
6. Assemble the salad: In a large bowl, combine roasted zucchini, toasted bread, halved cherry tomatoes, red onion, and basil. Drizzle with vinaigrette and toss gently.
7. Let it sit for 10–15 minutes so the flavors meld and the bread absorbs some dressing.
8. Serve at room temperature, optionally topped with shaved Parmigiano or crumbled feta.

Salad, Side Dish

Italian

zucchini panzanella salad, Italian bread salad,

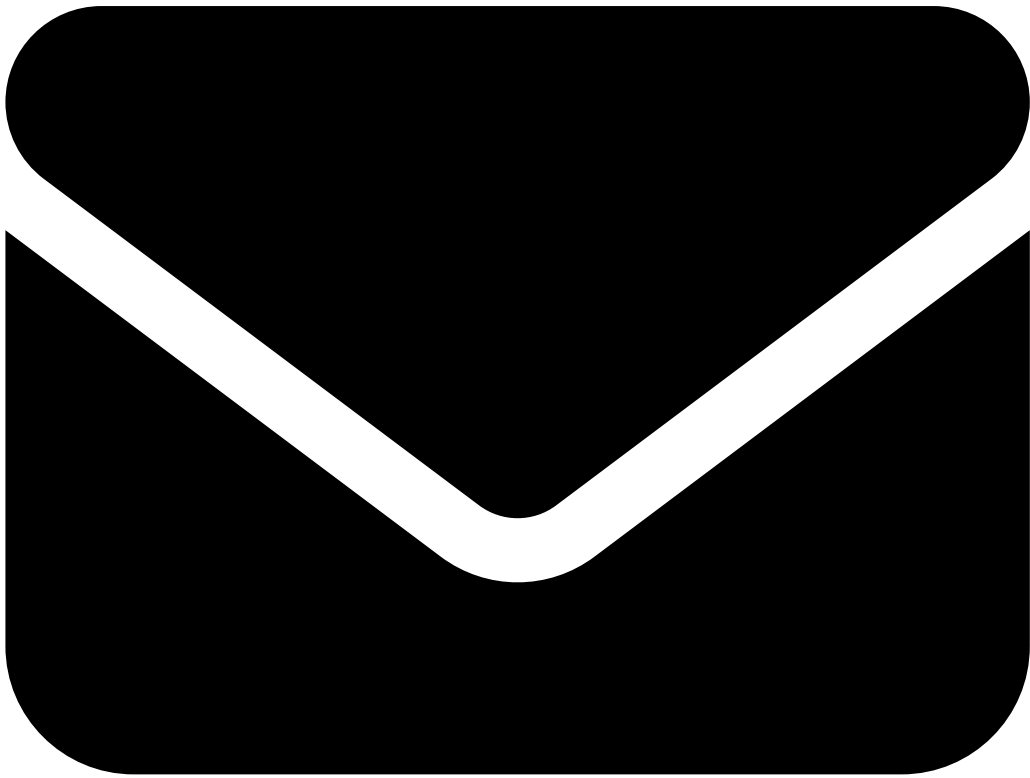
Rustic Italian Roasted Pepper Salad

Rustic Italian Roasted Pepper Salad

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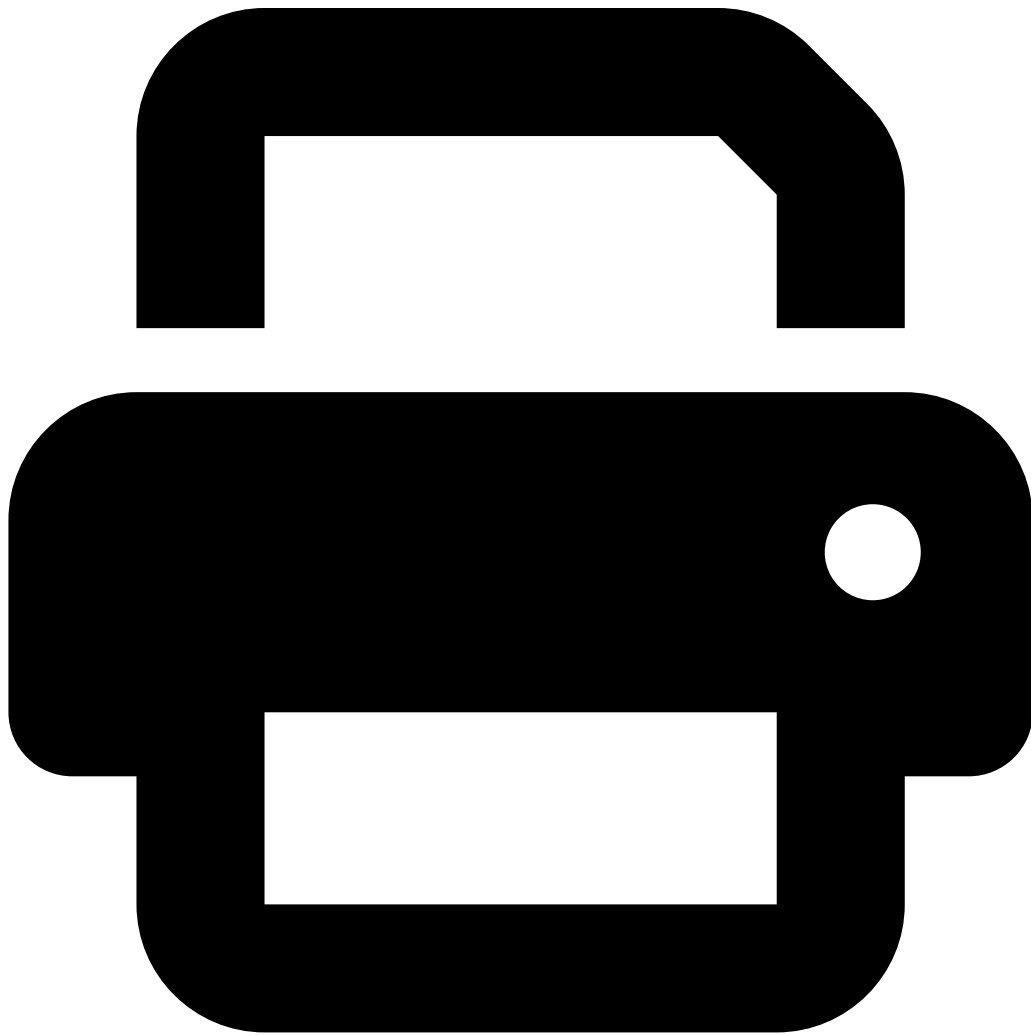
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This rustic roasted pepper salad takes me right back to my childhood summers—watching my family roast peppers over the open flame, Tossed with briny olives and tender spinach, it's simple, fresh, and exactly the kind of dish that always showed up on the table when the garden was overflowing.

My mother used to pick the peppers straight from our garden—red, green, and sometimes the pale yellow ones that turned sweet in the late summer sun. She'd roast them right on the stovetop until the skins blistered, then peel and marinate them with olive oil, garlic, and whatever fresh herbs were on hand. This roasted pepper salad, now with baby spinach, olives, and tomatoes, brings all those flavors rushing back. It's rustic, vibrant, and full of the warmth of those simple garden days.

Things to know about this rustic Italian Roasted pepper salad

Use a mix of peppers – Red peppers are sweet and mellow, green have a slightly bitter edge, and yellow or orange add brightness. The mix gives great balance.

Roast your peppers properly – Blister the skins until charred, then steam them in a covered bowl or bag to peel easily. This brings out their natural sweetness and smoky depth.

Choose good olives – Italian oil-cured or kalamata olives add briny contrast. Slice or leave whole depending on preference.

Spinach wilts slightly – Toss in the spinach while the peppers are still warm if you like it a little wilted; otherwise, wait until they cool.

Cherry tomatoes add freshness – They brighten the dish and bring a juicy pop. Use ripe, sweet tomatoes for best flavor.

Garlic + olive oil = essential – Don't skip this classic combo. It's the heart of the dressing and soaks into everything beautifully.

Make it ahead – This salad tastes even better after resting. Let it sit for 30 minutes–or overnight–for maximum flavor.

Serve it your way – It's great as an antipasto, side salad, or even tossed with pasta or farro for something heartier.

Craving more rustic Italian flavors? Pair this salad with a my Pollo al limone , Italian lemon chicken, or one of my personal favorites Oven baked chicken spiedini. ENJOY!!!

Italian Roasted Pepper Salad with Spinach, Olives & Tomatoes



- 2 red bell peppers
- 2 green bell peppers
- 1 cup cherry tomatoes (halved)
- 1/3 cup Italian black olives (or kalamata, pitted)
- 2 cups baby spinach (lightly packed)
- 1 cup fresh mozzarella balls sliced
- 1 small garlic clove (finely minced)
- 3 -4 tablespoons extra virgin olive oil
- 1 tablespoon red wine vinegar or fresh lemon juice
- Handful of chopped fresh parsley
- Salt and black pepper (to taste)
- Optional: a pinch of dried oregano or torn fresh basil leaves

1. **Roast the peppers:** Char the red and green bell peppers on an open flame, grill, or under a broiler until the skins blister. Place in a covered bowl or bag to steam for 10 minutes, then peel off the skins, remove seeds, and slice into strips.
2. **Assemble the salad:** In a large bowl, add the roasted pepper strips, cherry tomatoes, mozzarella, olives, and baby spinach.
3. **Make the dressing:** In a small bowl, whisk together olive oil, vinegar or lemon juice, garlic, salt, and pepper.

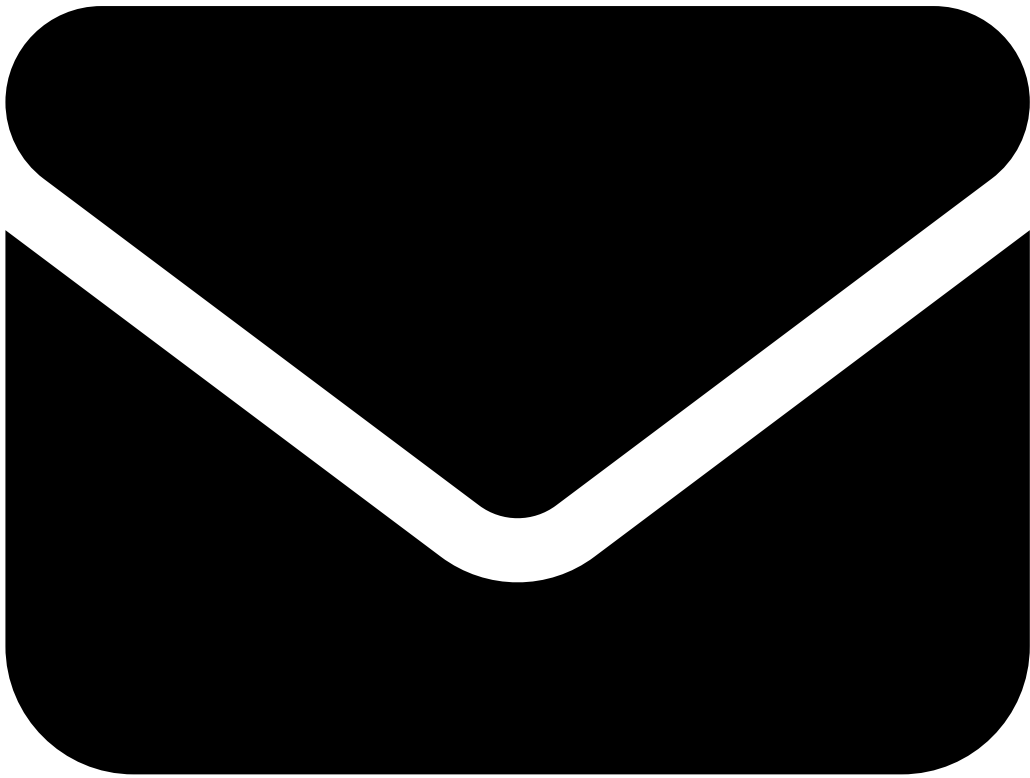
4. **Toss & rest:** Pour the dressing over the salad and toss gently until the spinach is just wilted and everything is coated. Let sit for 15–20 minutes so the flavors can meld.
 5. **Finish:** Sprinkle with chopped parsley and a touch of oregano or fresh basil, if using. Serve at room temperature or lightly chilled.
 6. **Tip:** This salad is even better the next day. Serve with grilled bread or as a fresh side to roasted chicken, fish, or a big bowl of pasta.
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Easy Authentic Spaghetti Carbonara (No Cream!)

Easy Authentic Spaghetti Carbonara (No Cream!)

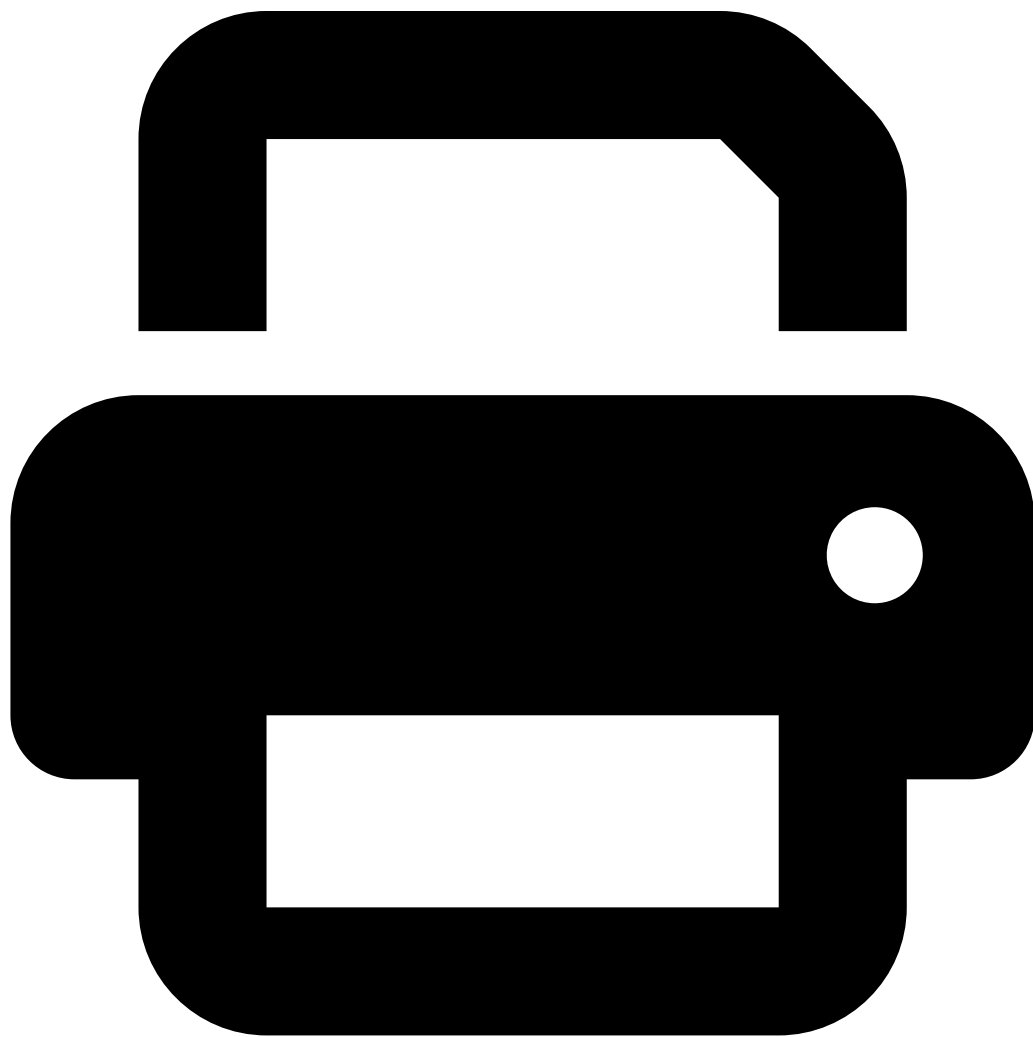
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There was always one pasta dish that flew out of the kitchen faster than we could twirl it onto plates—**Spaghetti alla Carbonara**. Simple, rich, and irresistibly comforting, it was a favorite at our restaurant, where we served it up for around \$19 a plate. But what most people don't realize is how easy (and affordable!) it is to make at home. With just five pantry-friendly ingredients—eggs, Pecorino, pancetta or guanciale, pepper, and pasta—you can bring that same creamy, peppery magic to your own table in 20 minutes flat.

Carbonara is the kind of dish that proves simple can be extraordinary. There's no cream, just the magic of emulsified pasta water and egg creating that iconic velvety sauce.

This version is my go-to at home: comforting, quick, and every bit as satisfying as the one we used to serve at the restaurant.

Things to Know About This Easy Authentic Spaghetti Carbonara (No Cream!)

- **No cream—ever!** Real Italian carbonara is made creamy from eggs, Pecorino Romano, and pasta water—not heavy cream.
- **Guanciale is traditional**, but pancetta or even good-quality bacon can be used in a pinch if you can't find it.
- **Timing is key.** The egg mixture is added off the heat to prevent scrambling—toss quickly with hot pasta to create a silky sauce.
- **Use Pecorino Romano, not Parmesan** for that sharp, salty bite that defines authentic Roman flavor.
- **The pasta water is liquid gold.** It helps emulsify the sauce and bring everything together without clumps.
- **It's ready in 20 minutes**—perfect for weeknight dinners or when you need something comforting and quick.
- **Avoid garlic and onions.** Traditional carbonara is all about simplicity—just eggs, cheese, pork, pepper, and pasta.
- **Freshly cracked black pepper is a must.** It gives carbonara its signature bite and aroma.
- **The dish originated in Rome**, and it's one of the four cornerstone pastas of Roman cuisine, along with cacio e pepe, amatriciana, and gricia.
- **Serve immediately.** Carbonara doesn't reheat well, so plan to enjoy it fresh out of the pan!
- **Craving more Roman classics?** Try my other authentic favorites like **Cacio e Pepe**, **Amatriciana**, —simple, bold,

and straight from the heart of Rome.

Easy Authentic Spaghetti Carbonara (No Cream!)



- 1/2 lb. spaghetti
 - 3 egg yolks + 1 whole egg
 - 1 cup grated pecorino Romano
 - 6 oz guanciale or pancetta
 - 2 Tbsp. Toasted and freshly ground black peppercorns
 - splash of pasta water
1. Cook the spaghetti Bring a large pot of salted water to a boil. Cook pasta until al dente. Reserve 1 cup of the starchy pasta water, then drain.
 2. Toast the peppercorns add the peppercorns to a dry skillet and toast until fragrant (3-4 minutes) then grind in a mortar or small food processor. Set aside
 3. Cook the pancetta In the same pan While the pasta cooks, add the guanciale or pancetta to a cold skillet. Turn heat to medium and cook until crispy and golden, about 5–6 minutes. Turn off the heat.
 4. Make the egg mixture In a bowl, whisk together eggs, Pecorino Romano, and a generous amount of black pepper.
 5. Combine it all Add hot, drained pasta to the pan with pancetta (off heat). Toss to coat in the rendered fat.

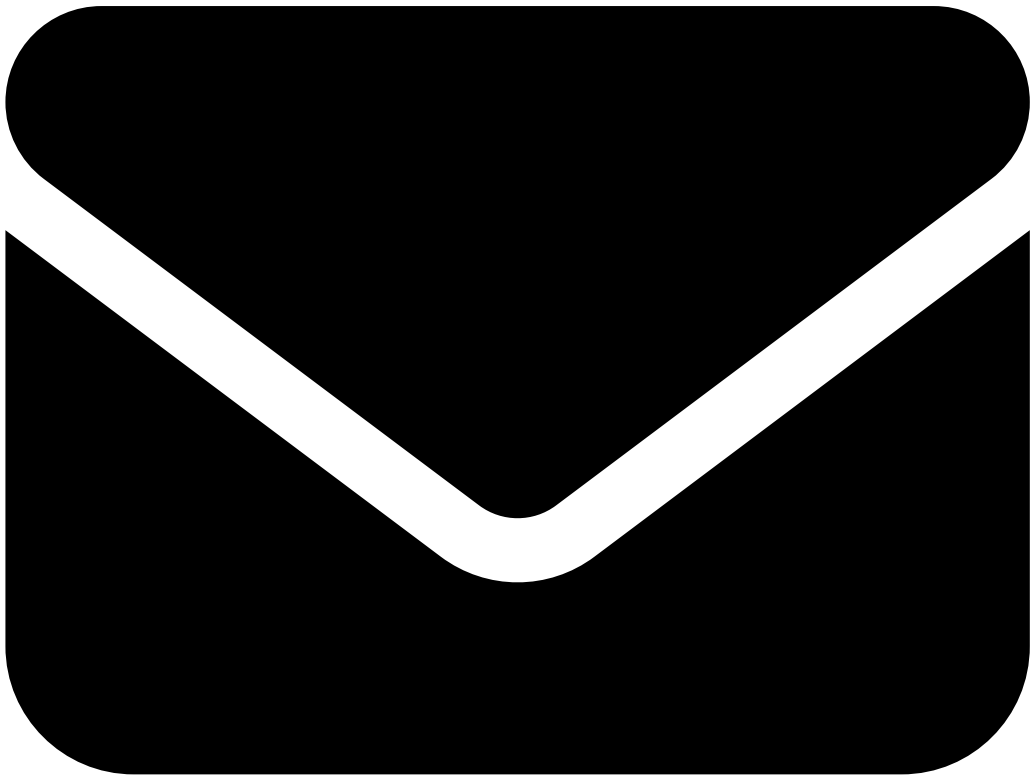
6. Temper the eggs Slowly pour in the egg mixture while tossing quickly to prevent scrambling. Add a splash of reserved pasta water to loosen and create a silky sauce. Keep tossing until glossy and creamy. Use more water if needed.
 7. Finish & serve Plate immediately with extra Pecorino and black pepper on top.
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Pollo al Limone Italian lemon chicken

Pollo al Limone Italian lemon chicken

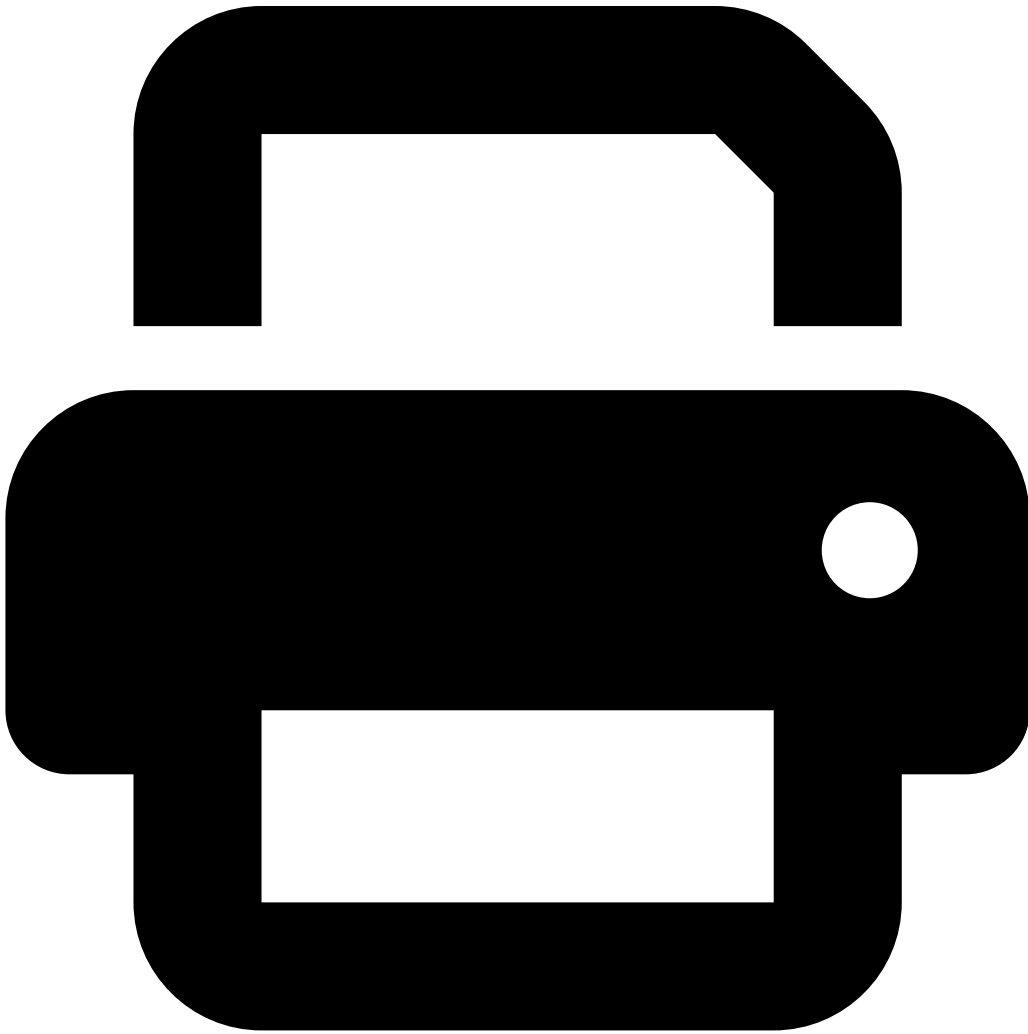
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Lemons are in peak season right now, and there's no better way to celebrate their bright, zesty flavor than with this Italian Lemon Chicken. Known as *Pollo al Limone*, this dish is simple, rustic, and full of Southern Italian charm. With a golden sear, a light pan sauce, and a fresh lemon-parsley drizzle, it's the kind of meal that tastes like summer.

Things to Know About This *Pollo al Limone* (Italian Lemon Chicken):

- **Lemons are the star** – Use fresh, juicy lemons (preferably in-season Meyer lemons if available) for the brightest flavor. Bottled juice won't do it justice.
- **Fresh parsley finishes the dish** – A drizzle of lemon juice mixed with chopped Italian parsley adds a fresh pop right before serving.
- **Bone-in, skin-on chicken** gives the best flavor – The

skin crisps up beautifully when seared, and the bone keeps the meat juicy.

- **wine for depth** – A splash of dry white wine in the sauce adds subtle complexity, but it's just as delicious without it if you want to go alcohol free
- **One pan simplicity** – This is a no-fuss dish that's mostly done on the stovetop with minimal cleanup.
- **Perfect for any night** – Light enough for a summer dinner, yet cozy and comforting year-round.
- **Craving more Italian chicken dishes?** Don't miss my other easy and flavorful chicken recipes—perfect for weeknights, gatherings, or Sunday dinners. Browse more here →Easy chicken piccata
- or one of my personal favorites Easy and quick chicken francese
- ENJOY!!!

Pollo al Limone Italian lemon chicken



Pollo al Limone is a simple Italian lemon chicken recipe featuring tender chicken breasts cooked in a bright, silky lemon butter sauce. With fresh lemon juice, garlic, and a

handful of simple ingredients, this easy Italian chicken dinner comes together quickly and is perfect for a weeknight meal.

- 4 boneless skinless chicken breast
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 2 garlic cloves (minced)
- zest and Juice of 2 lemons
- 1/3 cup chopped Italian parsley
- 1 cup chicken broth
- 1 /2 cup dry white wine
- 2 teaspoon dried oregano
- 2 teaspoon paprika
- Salt and pepper (to taste)
- Fresh parsley (chopped)

1. **Season the Chicken** Pat the chicken dry with paper towels. Season both sides generously with salt, pepper, paprika and dried oregano .
2. **Sear the Chicken** In a large skillet, heat the olive oil over medium-high heat. Place the in the oil sear for 2-3 minutes without moving, until deeply golden. Flip and sear the other side for another 2-3 minutes. Remove chicken and set aside.
3. **Make the Pan Sauce** In the same skillet (do not wipe it), reduce the heat to medium. Add minced garlic and sauté for about 30 seconds until fragrant. Deglaze the pan with the wine waiting until it is fully absorbed and scraping up any browned bits from the bottom of the pan before adding the chicken broth, let it simmer for 2–3 minutes to slightly reduce.
4. **Return Chicken to the Pan** Place the seared chicken back into the pan. Cover the skillet with a lid and simmer

over low heat for about 7- 10 minutes, until the chicken is cooked through and tender.

5. **Make the Lemon-Parsley Drizzle** While the chicken is cooking, whisk together the fresh lemon juice, chopped Italian parsley, and lemon zest in a small bowl.
6. **Finish the Dish** Add the butter and the lemon-parsley mixture to the chicken, let it simmer uncovered for an additional 5 minutes until the sauce is emulsified. Garnish with fresh lemon slices and more parsley if desired.
7. **Serve** Serve warm with roasted potatoes, sautéed greens, or crusty Italian bread to soak up the sauce. ENJOY!!!

For the best flavor, use freshly squeezed lemon juice and fresh lemon zest. Don't skip the step of lightly browning the chicken—it adds flavor to the pan and gives the lemon sauce a richer, more savory taste. Serve immediately with crusty Italian bread, pasta, rice, or roasted vegetables to soak up the delicious sauce.

Main Course

Italian

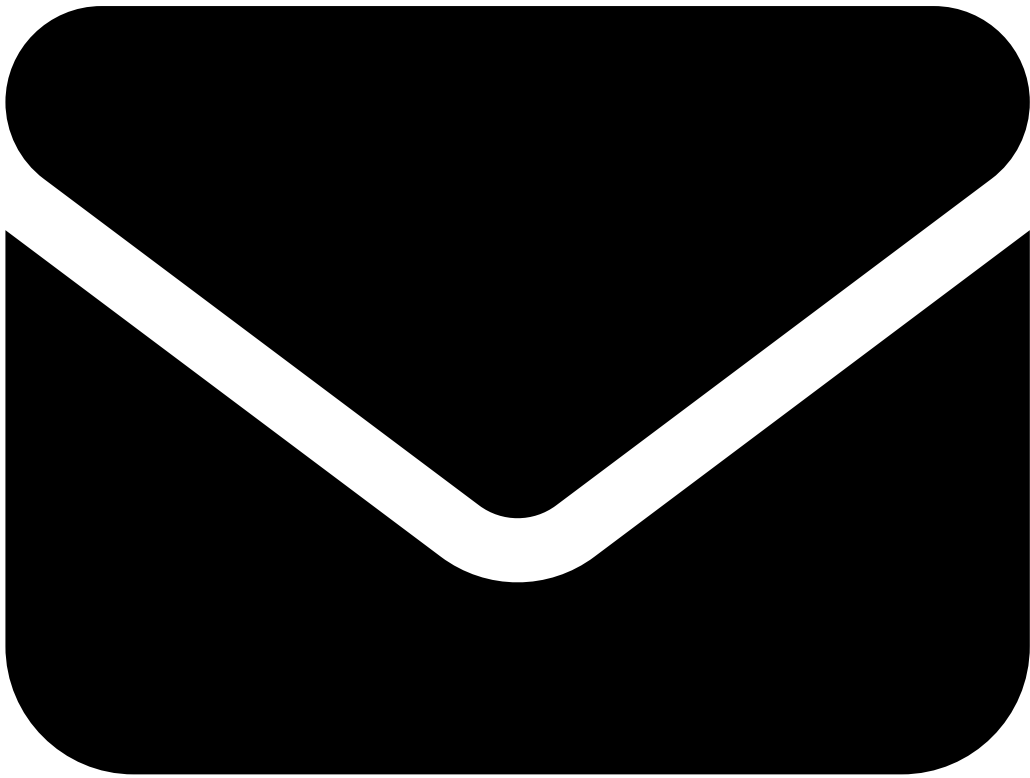
Pollo al Limone, Italian lemon chicken

Southern Italian Meatballs with Potatoes and Peas

Southern Italian Meatballs with Potatoes and Peas

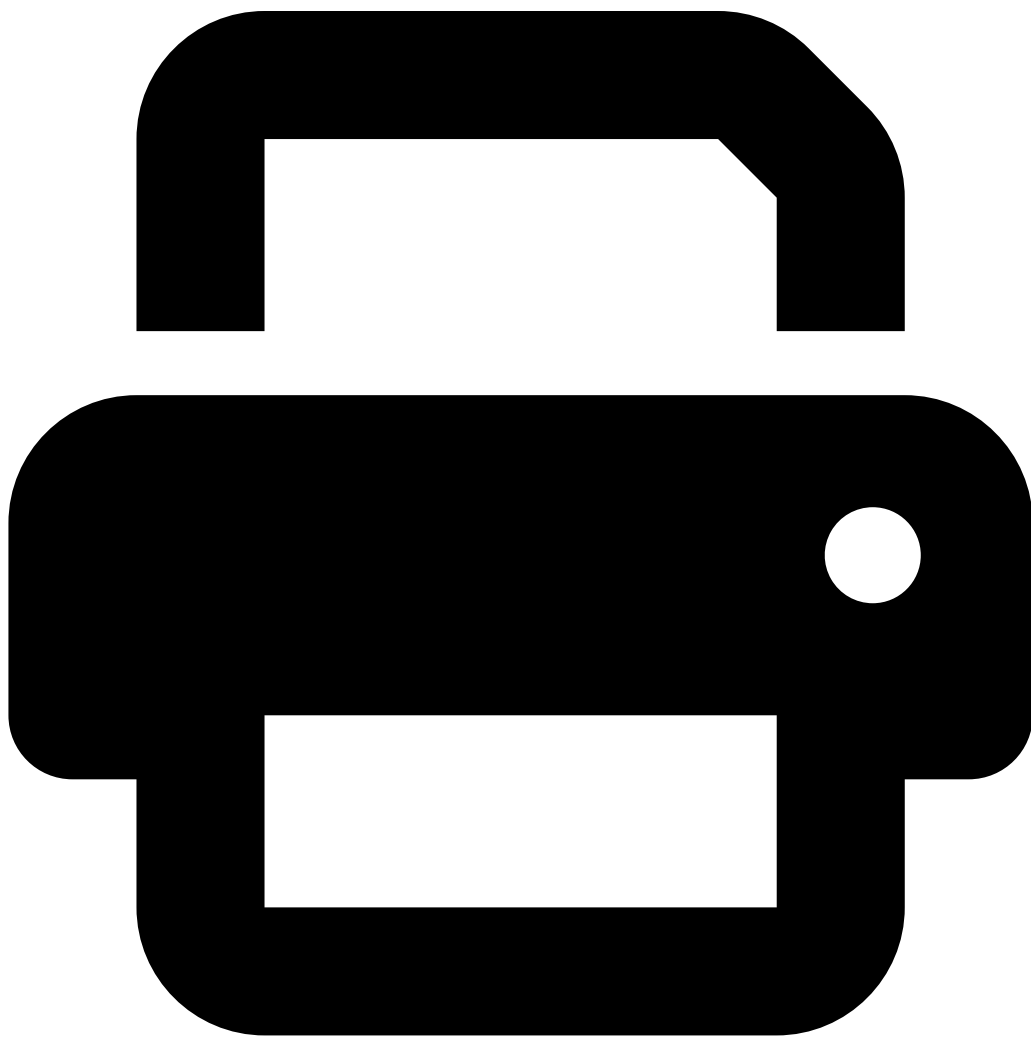
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This Southern Italian meatball dish with potatoes and peas is a rustic one-pot meal simmered in white wine and chicken broth. A cozy, comforting recipe inspired by *cucina povera*.

Although I was born in Tuscany, Northern Italy, some of my fondest food memories come from the Southern side of the country – especially dishes like this comforting plate of *polpette con patate e piselli*, or meatballs with potatoes and peas. My Mama would make this humble one-pot meal often, simmering the tender meatballs in a light broth of white wine and chicken stock until the potatoes were soft and the peas just burst with sweetness. It's a perfect example of *cucina povera* – simple, rustic ingredients brought to life with love.

This dish fed many in our home, and I still make it the same way today. It's comforting, hearty, and perfect with a piece of crusty bread to soak up the flavorful broth.

Things to know about this Southern Italian Meatballs with potatoes and peas

- **Cucina Povera Roots:**

This dish is a perfect example of *cucina povera*, Italy's tradition of making delicious meals with simple, humble ingredients. No fancy sauces here – just pantry staples transformed into comfort food.

- **No Tomatoes Needed:**

While many Italian meatball recipes rely on tomato sauce, this one simmers in a light white wine and chicken broth, allowing the flavors of the meat, potatoes, and peas to shine.

- **Great for Meal Prep:**

This dish reheats beautifully and actually tastes even better the next day, making it ideal for leftovers or meal prepping ahead.

- **Flexible Ingredients:**

You can use beef, pork, or a mix for the meatballs. Frozen peas work just as well as fresh, and Yukon Gold or red potatoes hold their shape nicely during simmering.

- **Serve it Simply:**

Traditionally served as a main course, this dish pairs best with crusty bread and a glass of white wine. No pasta needed – the broth is the star.

- **Family Favorite:**

This meal has been passed down in many Southern Italian homes for generations. It's hearty, budget-friendly, and feeds a crowd with ease.

Looking for more comforting Italian meals?

Try some of my other family favorites:

- ☐ Mama's Sunday Meatball Sauce
- ☐ Tuscan Chicken with Potatoes
- ☐ Italian Wedding Soup
- ☐ Sausage and Lentil Pasta

Southern Italian Potatoes, Peas & Meatballs



Southern Italian Potatoes, Peas & Meatballs is a comforting, rustic one-pot meal made with tender potatoes, sweet peas, and homemade Italian meatballs simmered together in a flavorful tomato sauce. This hearty family-style dish is simple, satisfying, and perfect for a Sunday dinner or any time you want a traditional Italian comfort meal.

- 1 lb. lean ground beef (85-15)
- 1/2 cup milk
- 2 eggs slightly beaten
- 1/4 cup grated Pecorino or Parmesan cheese
- 3/4 cup Italian seasoned breadcrumbs
- 2 cloves garlic finely minced (finely minced)
- 1 Tbsp. onion powder
- 2 Tbsp chopped Italian parsley
- Salt & pepper to taste
- 2 Tbsp. Olive oil

- 1/2 cup dry white wine
- 2 cups low-sodium chicken stock
- 3 small potatoes (peeled & cubed)
- 1-2 cups green peas (fresh or frozen)
- 1/3 cup chopped Italian parsley
- Salt and pepper to taste

1. **Prepare the meatballs:** In a large bowl, combine the breadcrumbs with the milk, let sit until the milk is fully absorbed add in the eggs, grated cheese, breadcrumbs, minced garlic, onion powder chopped parsley, and a generous pinch of salt and black pepper. Mix until just combined, being careful not to overwork the meat. Roll the mixture into small meatballs, about the size of a walnut.
2. **Brown the meatballs:** In a wide, deep skillet or Dutch oven, heat the olive oil over medium heat. Add the meatballs in a single layer (you may need to work in batches) and brown them on all sides, turning gently. Once golden, transfer them to a plate and set aside.
3. **Deglaze the pan:** With the heat still on medium, pour the white wine into the pan, scraping up any browned bits from the bottom with a wooden spoon. Let the wine simmer for a minute or two to reduce slightly.
4. **Simmer with potatoes:** Return the browned meatballs to the pan and add the cubed potatoes. Pour in the chicken stock, making sure the meatballs and potatoes are partially submerged. Cover the pan and let everything simmer gently for about 15–20 minutes, or until the potatoes are tender and the meatballs are cooked through.
5. **Add the peas:** Stir in the peas (fresh or frozen) and cook for another 5–7 minutes, just until the peas are heated through and tender. Taste and adjust seasoning if

needed. ENJOY!!!Ladle the meatballs, potatoes, and peas into shallow bowls with a bit of the broth. Serve warm with crusty bread to soak up the flavorful juices.

Main Course

Italian

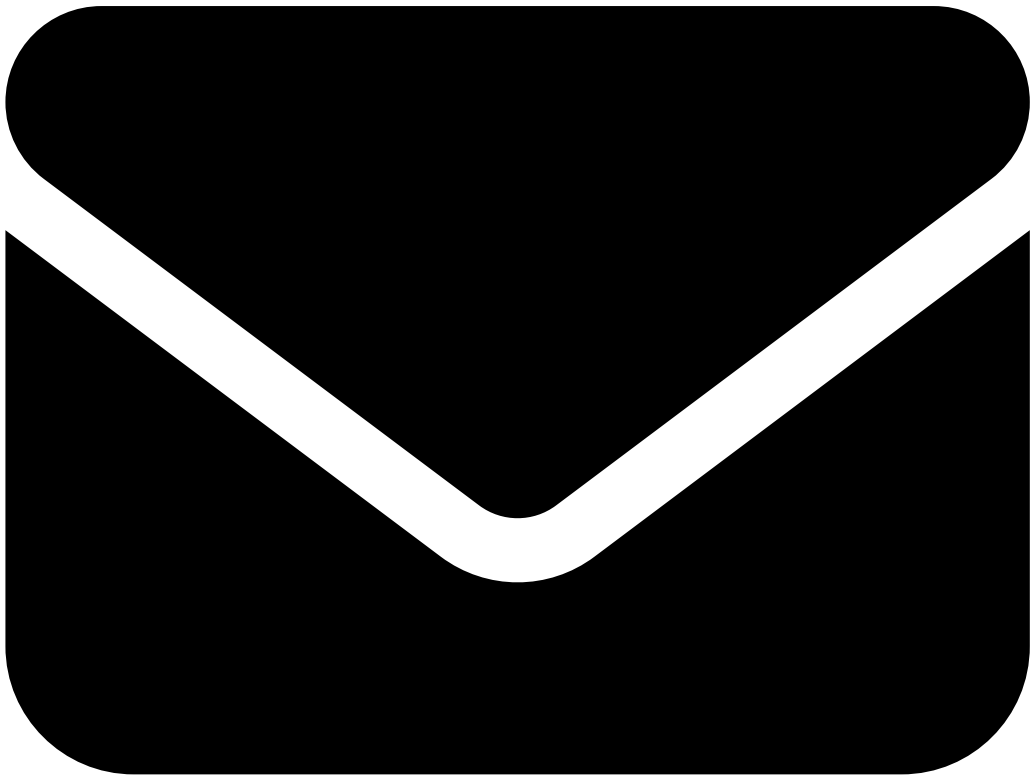
Southern Italian potatoes peas meatballs

Tomato Ricotta Puff Pastry Tart

Tomato ricotta puff pastry tart

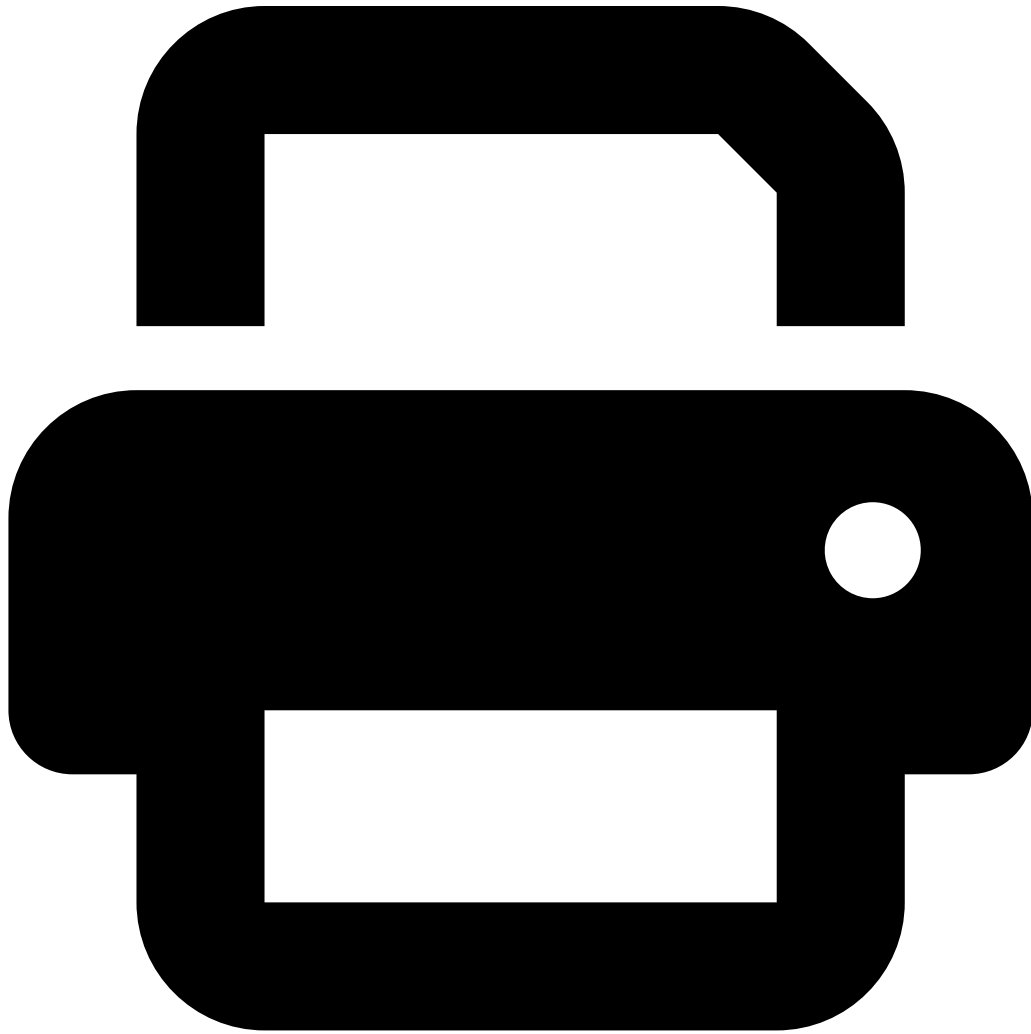
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This Tomato **Ricotta puff pastry tart** is everything you want in a summer recipe: simple, stunning, and bursting with fresh flavor. Golden, flaky pastry is filled with a creamy ricotta-Parmesan mixture, then topped with juicy, sun-ripened tomatoes and fresh herbs. It's light yet satisfying and perfect for brunch, lunch, or an easy dinner on the patio.

By **prebaking the puff pastry** and **salting the tomatoes beforehand**, you avoid soggy bottoms and ensure a crisp, bakery-style tart every time. The seasoned ricotta brings garlicky, lemony brightness, and the Parmesan adds a rich, salty note that perfectly complements the tomatoes.

Things to know about this Tomato

Ricotta Puff Pastry tart

1. Pre-bake the Puff Pastry for Crispiness

Prick the puff pastry with a fork and prebake it before adding toppings. This step keeps the base flaky and prevents sogginess from the ricotta or tomato juices.

2. Season the Ricotta for Flavor

The ricotta is seasoned with grated Parmesan, salt, and pepper for extra depth. You can also add fresh herbs like basil or thyme if you like.

3. Salt the Tomatoes

Sprinkle tomato slices with a bit of salt and let them sit briefly before layering. This helps release excess water so the tart doesn't get watery.

4. Use a Sheet Pan or Quarter Sheet Pan

A quarter sheet pan (9×13-inch) is ideal for this tart, but any similar-sized baking sheet or parchment-lined pan works.

5. Serve Warm or Room Temperature

It's great fresh out of the oven or cooled slightly—perfect for brunch, lunch, or a light dinner with a salad.

6. Customize Freely

Top with fresh basil, drizzle with olive oil, or add a pinch of red pepper flakes for a kick. Want more protein? Add crumbled sausage or prosciutto before baking.

Ready to Bake This Gorgeous Tart?

Whip up this easy, elegant Tomato Ricotta Puff Pastry Tart tonight—perfect for summer gatherings or a cozy dinner at home. **Save the recipe, share it with a friend, and let me know how yours turns out in the comments below! And if you love puff pastry tarts as much as we do here is another one to try asparagus prosciutto ricotta tart. ENJOY!!!!**

Tomato ricotta puff pastry tart



- 1 sheet puff pastry (thawed)
- 1 cup whole milk ricotta
- $\frac{1}{3}$ cup freshly grated Parmesan cheese
- 1 garlic clove (finely grated)
- Zest of $\frac{1}{2}$ lemon
- 1 tablespoon chopped fresh basil or parsley
- Salt and freshly ground black pepper
- 2 ripe tomatoes (heirloom, beefsteak, or plum, sliced)
- Olive oil (for drizzling)
- Fresh basil leaves (for garnish)
- Optional: flaky sea salt or crushed red pepper flakes

1. For this tart, use a sheet of store-bought puff pastry (typically about 9×13 inches) and fit it onto a parchment-lined quarter sheet pan or baking sheet of similar size. If your pastry is slightly smaller, you can gently roll it out to fit the pan without making it too thin

Preheat oven to 400°F (200°C). Line a quarter sheet pan or rimmed baking sheet (about 9×13 inches) with parchment paper.

2. **Slice the tomatoes**, place them on paper towels, and sprinkle lightly with salt. Let sit for 10–15 minutes to draw out excess moisture. Gently pat dry.
3. **Roll out the puff pastry** slightly on a floured surface,

then transfer to the prepared pan. Score a 1-inch border around the edge (without cutting all the way through), and prick the center all over with a fork.

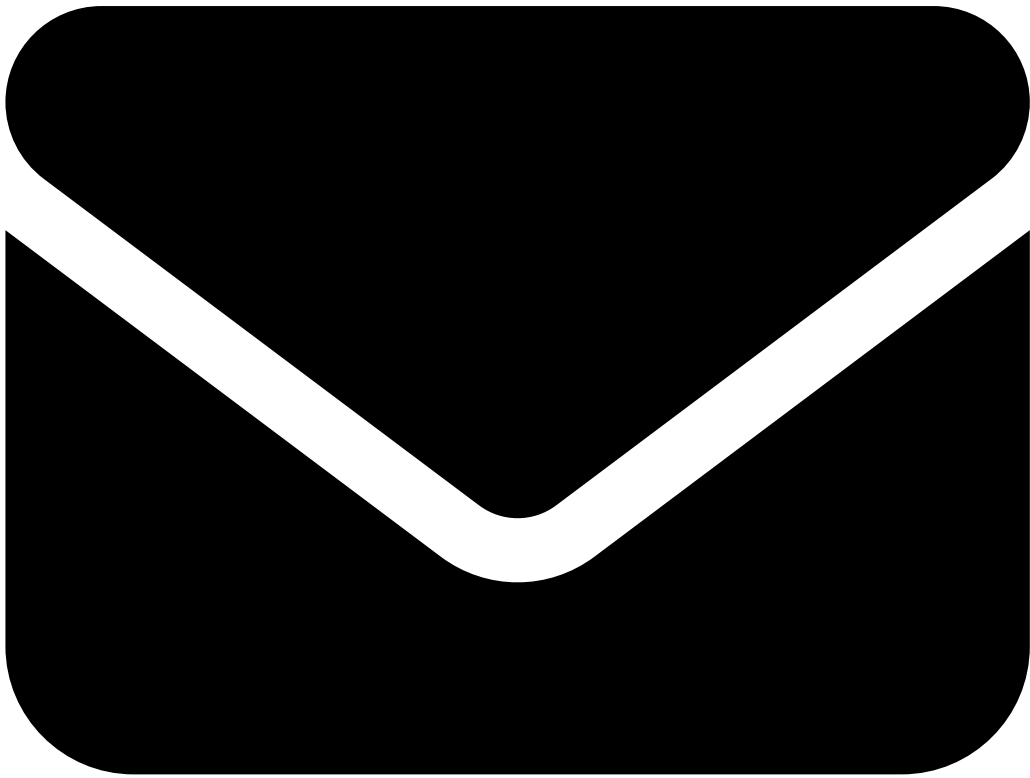
4. **Prebake the pastry** for 10–12 minutes, or until lightly puffed and just golden. If it puffs too much, gently press the center down with the back of a spoon.
5. **Mix the ricotta filling:** In a bowl, combine ricotta, Parmesan, garlic, lemon zest, chopped herbs, salt, and pepper.
6. **Spread the ricotta mixture** evenly over the prebaked pastry, staying within the border. Top with the tomato slices in a single layer.
7. **Drizzle with olive oil** and season with more black pepper.
8. **Return to the oven** and bake for another 10–12 minutes, until the edges are deep golden and the tomatoes are just softened.
9. **Cool slightly**, garnish with fresh basil, and slice to serve warm or at room temperature.

Caprese Spaghetti with Roasted Tomato Sauce

Caprese Spaghetti with Roasted Tomato Sauce

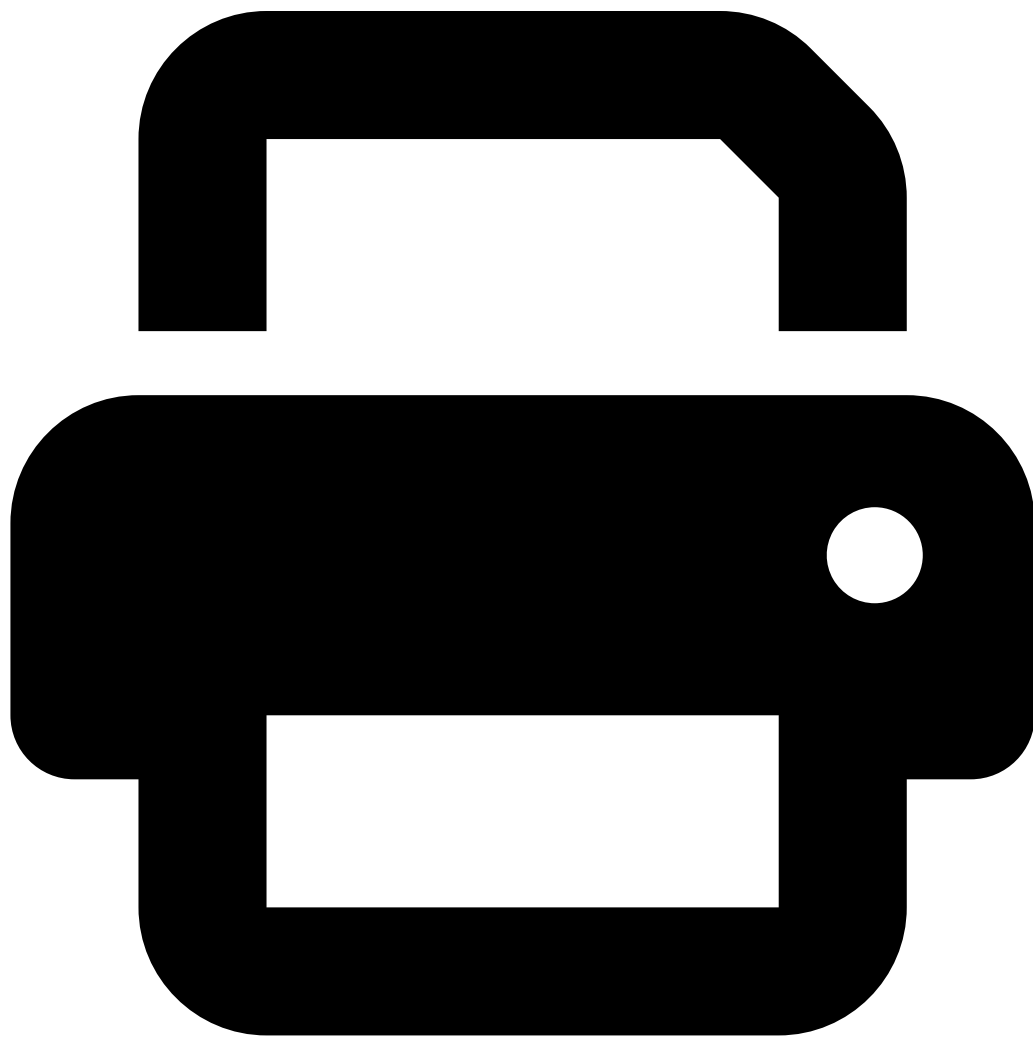
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Nothing says summer like a Caprese-inspired pasta dish, and this **Caprese Spaghetti with Roasted Tomato Sauce** is the perfect way to celebrate simple, fresh flavors. Sweet, oven-roasted tomatoes blended into a rustic sauce coat long strands of spaghetti, while creamy mozzarella pearls and fresh basil bring the classic Caprese touch. It's a light yet satisfying meal that tastes like a sunny afternoon in Italy—easy enough for a weeknight, but special enough to serve to guests. If you love juicy tomatoes, fragrant basil, and the magic of melted mozzarella, this dish will quickly become a favorite.

Things to know about this Caprese Spaghetti with Roasted Tomato Sauce

- **The sauce can be made ahead:** Roast your tomatoes, blend them into a sauce, and store it in the fridge for up to 4 days or freeze for longer. This makes it easy to pull together dinner on a busy night—just boil your pasta,

reheat the sauce, and toss everything together.

- **Perfect for peak summer tomatoes:** This recipe shines when you use ripe, in-season tomatoes. Roasting them concentrates their sweetness and creates a rich, slightly smoky flavor that elevates the entire dish.
- **Caprese twist adds creaminess:** Fresh mozzarella pearls melt slightly from the warmth of the pasta and sauce, creating a luscious texture without needing cream or butter. The fresh basil finishes it all off with a bright, aromatic pop.
- **Simple ingredients, big flavor:** You only need a few pantry staples plus fresh tomatoes, basil, and mozzarella—but the result is a restaurant-worthy dish that feels both comforting and fresh.
- **Serve warm or room temp:** It's delicious hot off the stove, but also works beautifully as a room-temperature pasta for summer gatherings or easy lunches.
- **Ready to bring the taste of summer to your table?** Try this Caprese Spaghetti with Roasted Tomato Sauce and let the fresh, flavors speak for themselves. Don't forget to snap a photo and tag me—I'd love to see your creations. And if your looking for more easy pasta dishes try my one pan orzo with summer vegetables. ENJOY!!!

Caprese Spaghetti with Roasted Tomato Sauce



- 12 oz. spaghetti
- 1-1 ½ lb. Roma tomatoes
- 1 medium size garlic bulb cut in half
- 3 Tbsp. olive oil
- 2 Teaspoon dry oregano
- 1 cup fresh mozzarella
- ½ cup torn basil leaves
- salt and pepper to taste

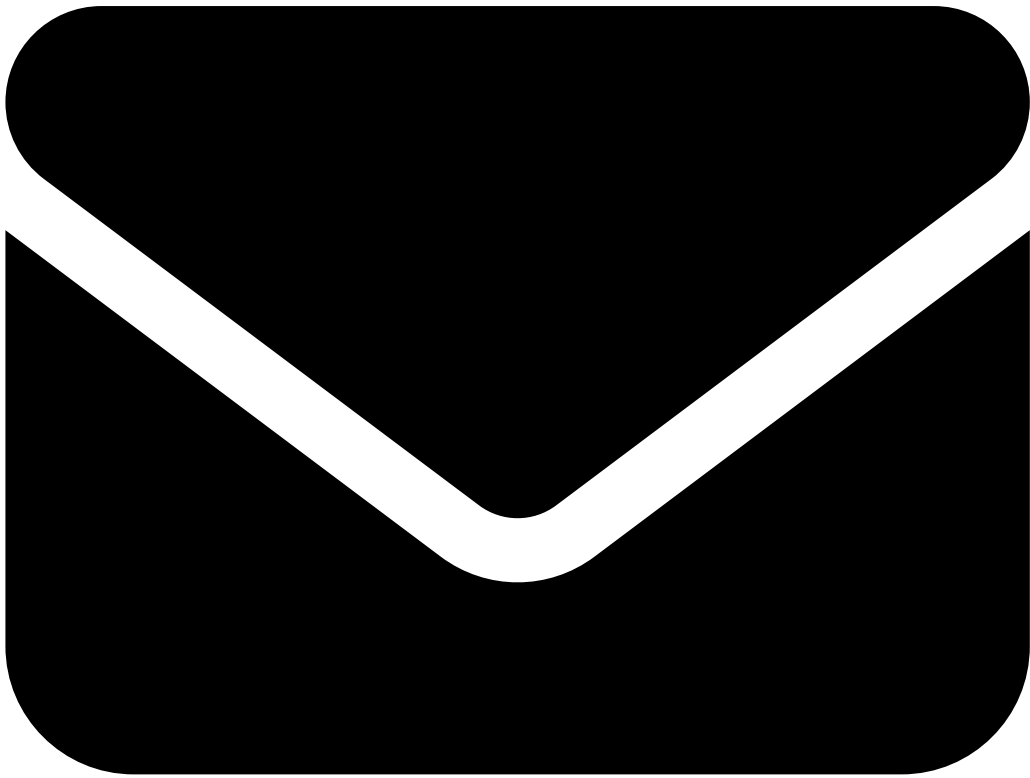
1. Cook the paste in boiling salted water el dente. Reserve 2 cups of the pasta water before draining
2. Wash and dry the tomatoes then cut them in quarters.
3. Place the tomatoes in a bowl season with the olive oil, oregano, salt and pepper. Then transfer to an oven proof dish. Nestle the sliced garlic halves in with the tomatoes, drizzle with olive oil .
4. Roast in a pre heated 400 degree oven for 20 -30 minutes. or until the tomatoes are charred and the garlic is soft. Let cool slightly then Squeeze the garlic onto the tomatoes Use an emersion blender or food processor to blend the tomatoes and garlic to a smooth consistency. Transfer to a saute pan bring to a simmer add the fresh mozzarella. and pasta water cook 5 minutes longer .
5. Toss the pasta in the roasted tomato sauce add the basil leaves. ENJOY!!

Easy Homemade Marinara Sauce

Easy Homemade Marinara Sauce

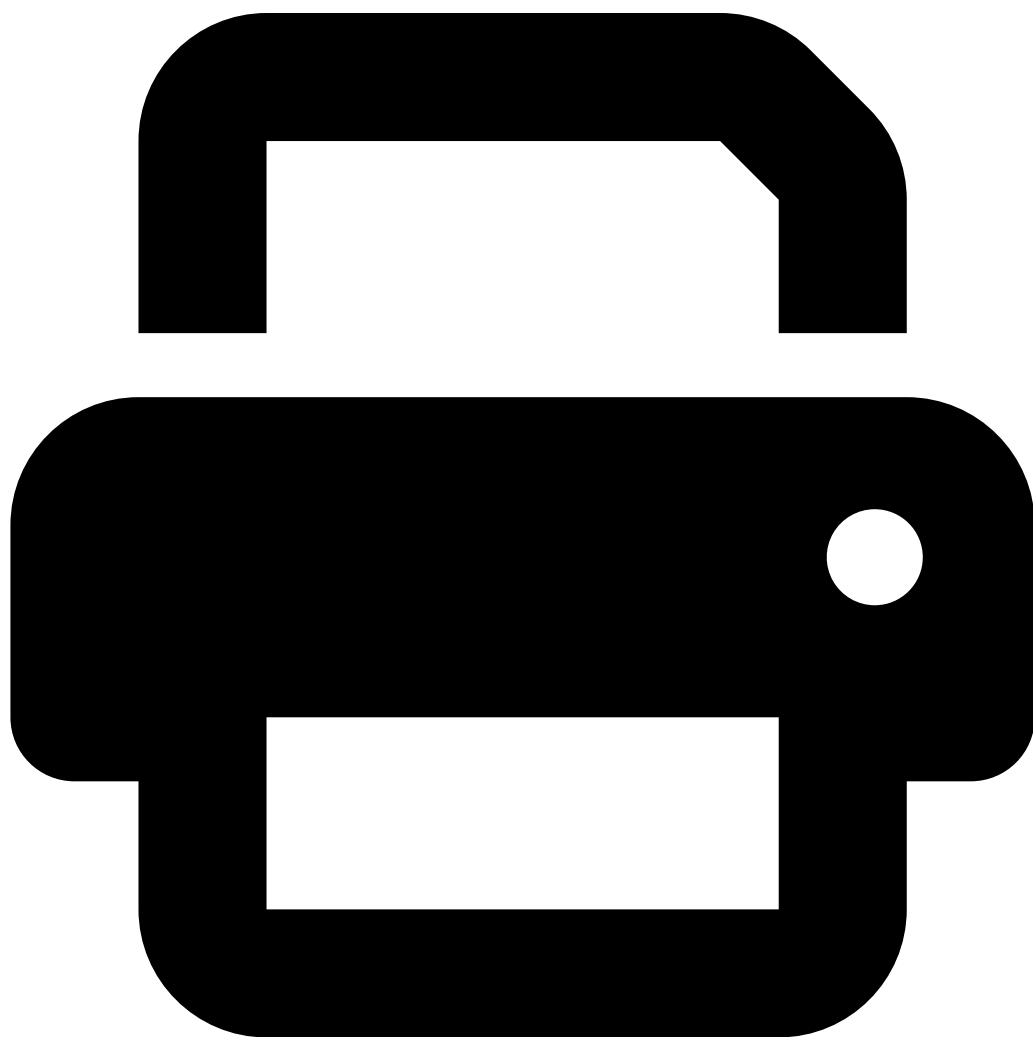
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This Easy homemade Marinara sauce is an Italian mother sauce, from this basic recipe the meal possibilities are endless. Marinara sauce is a tomato sauce usually made with tomatoes, garlic and herbs.

You're going to love this recipe for so many reasons. First you only need a few pantry ingredients, seven to be exact, if you're counting the water. Second it's so easy, you'll wonder why you never made it before. Another thing this Easy Marinara Sauce is freezer friendly. One important thing about this recipe since it's made with tomatoes, be sure to use the best brand you can find, here's the crushed tomatoes and the tomato sauce I use. When I make it I always make more than I need and freeze it in different size containers for ready made meals or to add to recipe.

But the best part is it's one of those Italian sauces everyone loves.

If your looking for a good all around stock pot this is the one I use for most of my sauces, stews, and soups. It's the prefect size comes with a lid and it's good quality, so you only need one.

Easy Homemade Marinara Sauce



This easy Italian Homemade Marinara Sauce is made with simple pantry ingredients and comes together in about one hour Rich, flavorful, and perfectly balanced, it's the perfect sauce for pasta, pizza, meatballs, chicken parmesan, or as a dipping sauce. A classic Italian recipe that's easy enough for busy weeknights and delicious enough to become a family favorite.

- 2 Tablespoons each olive oil and butter
- 1 chopped yellow onion
- 2 cloves of garlic minced
- 1 cup chopped Italian parsley
- 28 oz. can crushed tomatoes (preferably San Marzano)
- 14 oz. can tomato sauce
- 1 cup of water from rinsing out the cans
- $\frac{1}{2}$ cup red wine
- 1 Tbsp. fresh or dry oregano
- 1 cup chopped fresh basil

1. In a medium size stock pot bring the oil and butter to medium heat
2. Chop the onion, parsley and garlic together add to the

stock pot

3. Saute until tender and just beginning to brown
4. Add the rest of the ingredients except for the basil
5. Bring to a boil lower the heat and simmer covered for 45 minutes stirring occasionally. Uncover, add the basil and simmer 15 minutes longer. ENJOY!!!
6. Here are a few great **storage options for your easy marinara sauce**:

1. Refrigerator (Short-Term)

How long: Up to 5 days

Container: Airtight glass jars or BPA-free plastic containers

Tip: Let the sauce cool completely before refrigerating

2. Freezer (Long-Term)

How long: Up to 3 months

Container:

Freezer-safe zip bags (lay flat for easy stacking)

Plastic deli containers

Glass mason jars (leave room at the top for expansion)

Tip: Label with date and portion size

3. Ice Cube Trays (For Small Portions)

How long: Up to 3 months in freezer

Use: Perfect for quick meals or sauces for 1

Tip: Once frozen, pop cubes into a freezer bag for easy access

Main Course

Italian

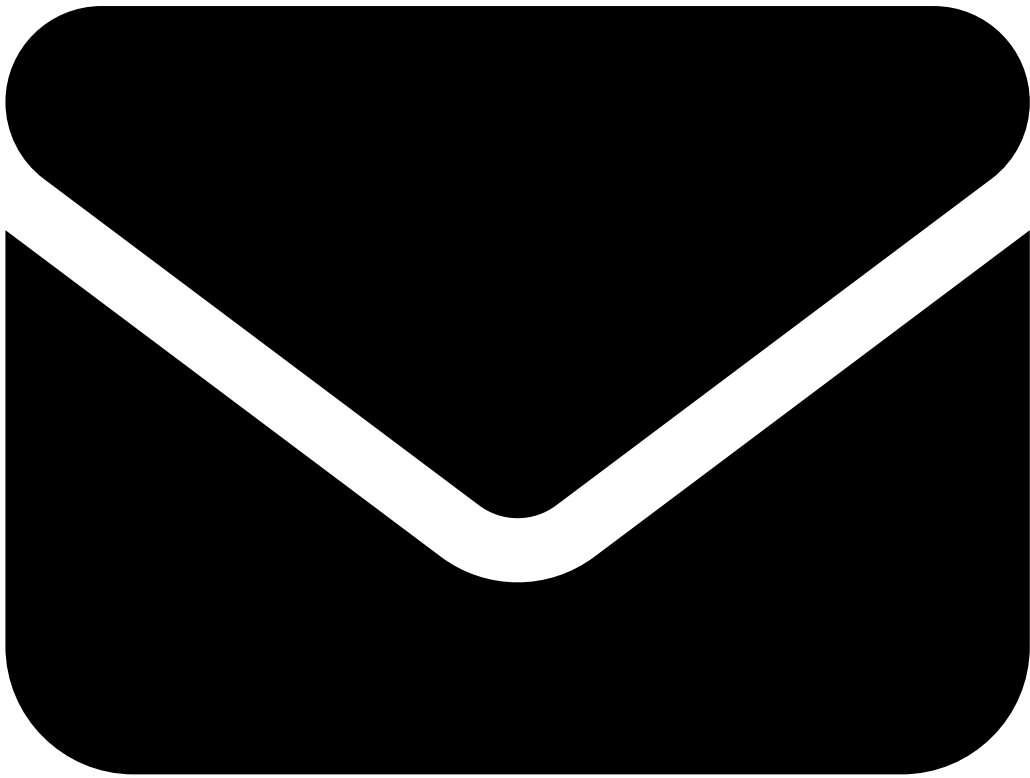
Easy Italian marinara sauce, homemade

Shrimp Spaghetti with Tomato Basil Sauce

Shrimp Spaghetti with Tomato Basil Sauce

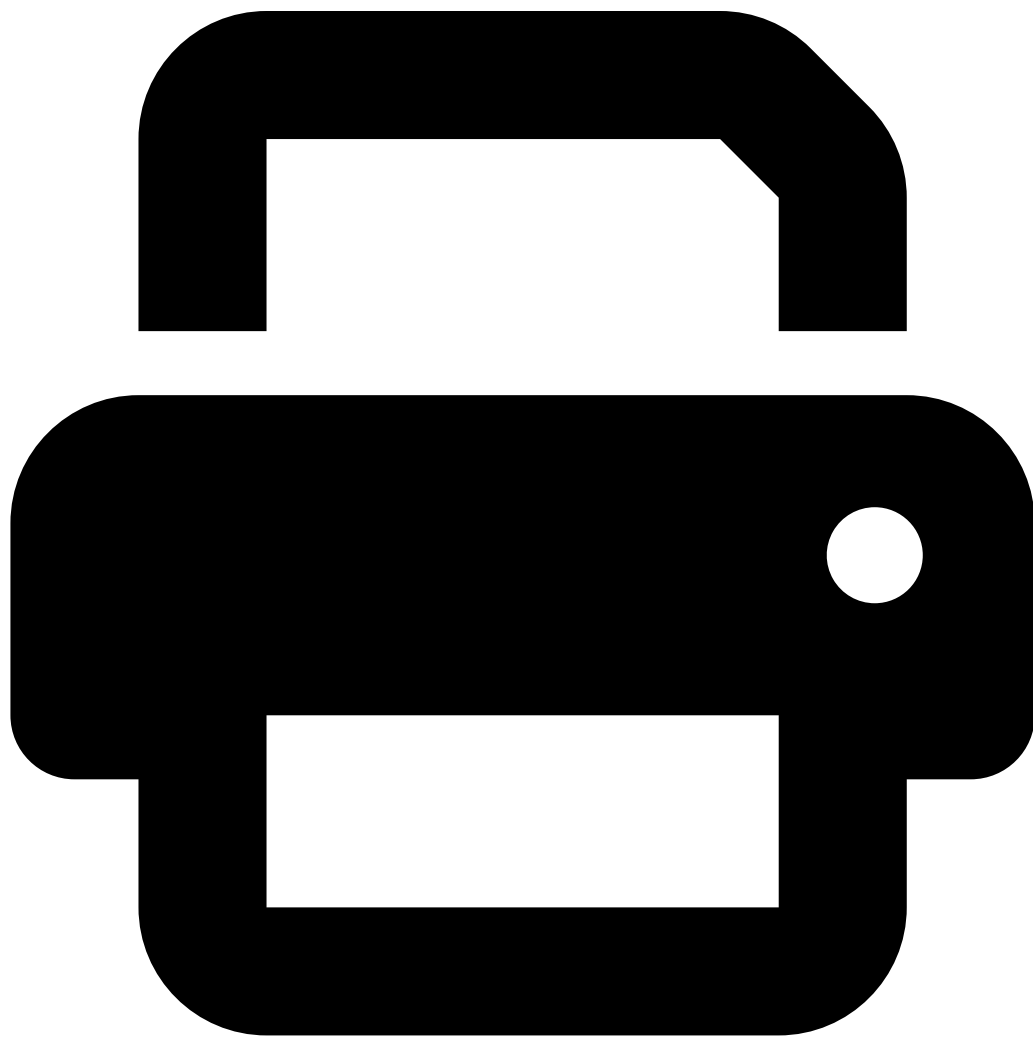
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This Shrimp Spaghetti with Tomato Basil Sauce is a simple, fresh pasta dish made with sautéed shrimp, juicy summer tomatoes, garlic, and plenty of fragrant basil. The sauce is created right in the pan by combining the tomato juices with starchy pasta water and a generous handful of grated parmesan, giving you a light flavorful coating that clings to the pasta.

What makes this dish special is how the shrimp are quickly sautéed with a touch of chili, adding a savory and slightly spicy bite that balances deliciously with the sweetness of ripe tomatoes. It's the kind of uncomplicated Italian pasta meal that shines with peak-season produce and comes together with just a few pantry staples, in minutes.

Things to Know About This Shrimp Spaghetti with Tomato Basil Sauce

1. Use fresh, in-season tomatoes if possible.

This recipe is best when made with ripe, juicy summer tomatoes. Cherry, grape, or heirloom varieties all work beautifully and bring natural sweetness to the sauce. In the off-season, use high-quality canned San Marzano tomatoes as a substitute.

2. Don't skip the pasta water.

The starchy pasta water is the secret to creating a light, silky sauce without cream. It helps bind the tomato juices and parmesan into a glossy coating that clings to the spaghetti.

3. Shrimp cooks quickly—don't overdo it.

Shrimp only need about 2 minutes per side. Overcooking will make them rubbery. Look for them to turn pink and curl slightly—then remove from the pan and add back at the end to finish in the sauce.

4. You can use frozen shrimp.

Frozen shrimp work perfectly in this dish—just make sure to thaw them fully and pat them dry to avoid excess moisture when sautéing.

5. Add heat or keep it mild.

A pinch of chili flakes gives the dish a gentle kick, but you can leave them out if you prefer a milder flavor, especially if cooking for kids.

6. Make it your own.

Want a richer finish? Stir in a spoonful of butter at the end. Prefer more veggies? Add sautéed spinach, or zucchini.

Craving more easy and flavorful Italian meals?

If you loved this shrimp tomato basil spaghetti, be sure to check out my other fresh summer pasta recipes, seafood favorites, and quick weeknight dinners. From light lemony tomato cod piccata to cozy shrimp oreganata, there's something for every season and appetite. ENJOY!!!

Shrimp Spaghetti with Tomato Basil Sauce



- $\frac{1}{2}$ lb. spaghetti
 - 1 lb. large shrimp (16-20 per lb., peeled and deveined)
 - Salt and pepper (to taste)
 - 1 tsp. paprika
 - 1 tsp. chili flakes (optional)
 - 4 Tbsp. extra virgin olive oil (divided)
 - 2 Tbsp. minced garlic
 - 4 Tbsp. chopped shallots
 - 4 cups chopped ripe tomatoes
 - 1 cup my easy marinara sauce
 - 1 Tbsp. fresh or dried oregano
 - 1 cup white wine
 - 2 cups reserved pasta water
 - 4 Tbsp. fresh chopped basil
 - $\frac{1}{2}$ cup grated parmesan cheese
1. Bring a large pot of salted water to a boil and cook spaghetti until al dente. Reserve 2 cups of pasta water before draining.
 2. Meanwhile, pat shrimp dry and season with salt, pepper, paprika and chili flakes
 3. In a large skillet, heat 2 Tbsp. olive oil over medium-high heat. Add shrimp and sauté for about 2 minutes per side, or until just cooked through. Remove and set

aside.

4. In the same pan, add remaining 2 Tbsp. olive oil. Sauté garlic and shallots until fragrant, about 1-2 minutes.
5. Add chopped tomatoes, tomato sauce, and oregano. Cook until tomatoes start to break down, about 5–6 minutes. Then deglaze the pan with the white wine waiting until fully absorbed before continuing.
6. Add 1 $\frac{1}{2}$ cups reserved pasta water and simmer until the sauce slightly thickens.
7. Toss in the cooked spaghetti, parmesan, and fresh basil. Stir until the pasta is well coated, adding more pasta water as needed for a silky sauce.
8. Return shrimp to the skillet, toss to combine, and serve immediately with extra parmesan and basil on top.
ENJOY!!!