

# Grilled boneless leg of lamb

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Grilled leg of lamb always feels like a celebration meal to me, especially when it's seasoned with garlic , rosemary, parsley and butter. I make little slits all over the boneless lamb leg and fill them with the garlic and herb butter. Then I spread the same butter all over the lamb, then I let the lamb marinate overnight, before grilling. Grilling is the secret that brings out the lambs natural sweetness while taming it's unique flavor.

This recipe tells you how to prep, season and grill the lamb to tender perfection. Giving you that beautiful pink medium rare center and a flavorful crisp crust that will impress your guest and have them talking about what a great chef you are.

It's a simple recipe that comes together quickly, feels special and perfect for spring.

## This to know about this Grilled boneless leg of lamb recipe

A boneless leg of lamb is a cut of meat from the top of the animals rear leg. It's one of the richest and most flavorful cuts of lamb, but it requires a low and slow cooking process to become tender. A boneless leg of lamb allows for more flexibility in cooking methods, such as grilling and roasting. It also makes it easier to carve and serve the meat. A boneless leg of lamb roast, around 3-5 pounds , is also smaller than a bone -in leg of lamb. However, this recipe works for both bone-in or boneless, so if you go with the bone-in option make sure to extend the cooking time. Lamb,

when cooked correctly to an internal temperature of 135 degrees is a gamechanger. Your family and friends will be converted to lamb lovers after you make this grilled boneless leg of lamb recipe for them. ENJOY!!!

This grilled lamb recipe pairs deliciously with my Parmesan asparagus with blistered tomatoes or my Italian -style sauteed swiss chard

## Ingredients

- 1 3-4 pound boneless leg of lamb, tied
- 4 cloves minced garlic
- 2 Tbsp. fresh rosemary finely chopped
- 2 Tbsp. fresh Italian parsley chopped
- 1/2 stick of softened butter
- 2 Tbsp. olive oil
- Salt and freshly ground black pepper to taste

## Instructions

1. In a small bowl , mix together the softened butter, olive oil minced garlic, chopped rosemary , parsley, salt and pepper to taste
2. pat the lamb dry with paper towels, Using a small paring knife make slits all over the surface of the lamb. If the lamb is netted make the slits in the openings of the netting.
3. Fill the slits with the garlic butter, use your fingers to press some of the mixture deep into each slit. Rub the remaining mixture generously all over the outside of the lamb leg to fully coat it. Wrap in foil or plastic wrap and marinate for at least 1 hour or overnight.
4. Bring the lamb to room temperature before grilling for more consistent cooking
5. Preheat your gas grill to high heat. Place the lamb on

the grill fat side down, and sear 3-4 minutes per side to develop a flavorful crust.

6. Move the lamb to the cooler indirect side of the grill or lower the heat to medium low.
  7. Continue cooking turning occasionally, until the internal temperature reaches your desired doneness , usually 125- 130 for medium rare 12-15 minutes per pound for rare 18- 20 minutes for medium well done.
  8. It's important to let the lamb rest for at least minutes before slicing to allow the juices to redistribute. ENJOY!!!!
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## **Oven baked chicken spiedini**

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If you love the classic flavors of chicken spiedini- juicy marinated chicken, garlicky breadcrumbs and that crispy golden crust – you're going to love this oven baked version. Typically cooked on the grill , spiedini is often seen as a summertime meal. But by swapping the grill for your oven, this version becomes a year-round favorite, perfect when you don't want to fire up the grill.

While grilling gives that charred finish, baking the chicken on skewers keeps it moist, and the breadcrumbs are crispy without having to go outside.

## **Why you'll love this oven baked**

# chicken spiedini recipe

You can make this chicken spiedini in the oven rain or shine. Still baked on skewers for a perfect presentation.

You can make it ahead of time. Prep it now and cook it later. To make ahead coat the chicken in breadcrumbs assemble the skewers, and refrigerate up to two days. To freeze: Freeze the raw chicken skewers fully assembled flat on a baking sheet until solid , then transfer to an airtight container. When you're ready to serve bake frozen adding 10 minutes or thaw overnight in the fridge and bake as usual.

It's a delicious recipe to feed a crowd, perfect for parties, and family meals. Serve these oven roasted chicken spiedini with my Italian style-sauteed swiss chard and my creamy lemon parmesan zucchini orzo for a complete delicious Italian meal. If you make this oven baked chicken spiedini, I'd love to hear how it turns out! Leave a comment below, snap a photo and tag me on Instagram. I love hearing from you and it helps others. Thanks!!! ENJOY!!!

## Ingredients for the marinade

- 1/4 cup olive oil
- 1/2 cup white wine
- 1/2 Tbsp. red pepper flakes
- zest and juice from one lemon
- 1 Tbsp. minced garlic
- salt and pepper to taste
- 2 skinless, boneless, chicken breast
- **FOR THE BREADING**
- 1 cup breadcrumbs
- 1/2 cup grated parmesan cheese
- 1/3 cup grated pecorino
- 2 Tbsp. chopped Italian parsley
- **FOR THE LEMON GARLIC BUTTER**

- 1 stick butter
- 2 Tbsp. finely minced garlic
- Zest and juice from 1 lemon
- 2 Tbsp. chopped Italian parsley
- Salt and pepper to taste

## Instructions

1. salt and pepper the chicken and cut into medium size cubes
2. In a large mixing bowl whisk together oil , red pepper flakes, wine, minced garlic. lemon juice and zest. Add the chicken to the marinade and toss to coat. marinade in the fridge for at least 1 hour.
3. If your using wooden skewers soak them in water while the chicken marinates, I use metal ones, here's the link.
4. Made the breading : In a bowl whisk together the breadcrumbs, parsley, garlic powder, lemon zest, parmesan and pecorino
5. Once the chicken is done marinading toss the chicken pieces into the breadcrumb mixture to coat.
6. Tread several pieces of chicken onto the skewers. Repeat with all the chicken
7. Preheat your oven to 400 degrees. Line a baking sheet with parchment paper. Spray the chicken spiedini with olive oil arrange on the baking sheet and bake 12-15 minutes or until the chicken is cooked through. **You can also grill them** :Prepare the grill to high heat and brush with olive oil. Arrange the chicken skewers on the grill , grill for 5 minutes . Flip and grill 5 minutes more or until cooked through.
8. While the chicken is cooking make the sauce melt the butter over medium low heat add the garlic saute until soft and fragrant, then add the wine and let cook for 2-3 minutes or until the sauce thickens slightly. Remove from the fire and add the lemon zest and parsley.

9. Serve the chicken spiedini warm with the lemon, garlic sauce. ENJOY!!!

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## **Italian crepe manicotti with Bechamel**

## **Italian crepe manicotti with Bechamel**

These Italian crepe manicotti with bechamel sauce are made with homemade crepes, filled with a ricotta and spinach filling before being laid on a bed of marinara sauce. Then they are topped with a creamy bechamel sauce and freshly grated mozzarella before being baked to a golden deliciousness.

The crepe recipe is the one I always use they're soft, light and so easy to work with . Not to mention how easy they are to make. Of course you can use store-bought manicotti shells in this recipe. but why would you when homemade crepes tastes so good and are so easy to make.

## **Tips for this Italian crepe manicotti with bechamel recipe**

A few tips: Let your crepes cool before filling so they don't tear. Don't overstuff – just a few spoonful of filling is perfect. A little bechamel goes a long way, just enough to coat the manicotti and bubble up around the edges. You can

assemble the whole dish a day ahead and keep it covered in the fridge-just bring it to room temp before baking. It also freezes beautifully, so it's great for making ahead when you're feeding a crowd or the holidays.

If you've never made manicotti with crepes , give it a try and tag me when you do. I love to see your creations. And trust me, once you taste these Italian crepe manicotti you'll never reach for the store-bought shells. ENJOY!!!!

## Ingredients

12 crepes from my How to make homemade crepes

3 cups your favorite marinara or my easy marinara sauce

### FOR THE FILLING:

2 cups ricotta cheese

2 cups shredded mozzarella divided 1 cup for the filling and 1 cup to top the manicotti before baking.

1/2 cup parmesan cheese

1 egg

1 cup blanched spinach or Swiss chard, squeezed dry and chopped

salt and pepper to taste

### INSTRUCTIONS

In a bowl mix together ricotta, parmesan cheese, 1 cup of the shredded mozzarellas, egg, spinach or chard. Season with salt and pepper to taste set aside

## **Ingredients:** FOR the EASY BECHAMEL SAUCE

- 1/2 stick of butter
- 1/4 cup flour
- 2 1/2 cups of whole milk
- pinch of nutmeg
- salt and pepper to taste
- **INSTRUCTIONS**
- Melt the butter in a saucepan over medium high heat
- Whisk in the flour and cook 1-2 minutes stirring . Gradually whisk in the milk a little at a time , stirring continually. Cook 5-6 minutes until the bechamel sauce is smooth and thickened. Season with salt and nutmeg.
- Assemble the crepes : Preheat your oven to 375-degrees.
- Place 1-2 generous Tablespoon of the ricotta, spinach filling in the center from end to end of the manicotti. Roll them up like a jelly roll. Repeat with remaining crepes.
- In an oven proof lasagna pan add the 3 cups of my easy marinara sauce. Place the filled manicotti on top of the red sauce, top with the béchamel sauce. Add the remaining shredded mozzarella and bake covered for 30-35 minutes . Remove the cover the last 15 minutes. ENJOY!!!!

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## **Italian spinach pie Torta Pasqualina**

# Italian spinach pie Torta Pasqualina

This delicious Italian spinach pie torta Pasqualina is made with pastry dough, spinach, or other greens like swiss chard or artichokes, ricotta cheese and eggs. Traditionally, torta Pasqualina was made with Swiss chard. This leafy green was abundant in Italy during the spring and symbolized the season's renewal.

Over time, as the dish made its way into Italian- American kitchens, the recipe evolved. Spinach became a popular substitute- it's easier to find, milder in flavor, and cooks down perfectly into the creamy filling. Today, both greens are widely used, and many home cooks use what's seasonal or convenient. You can mix swiss chard and spinach for the best of both greens. Despite the changes the basis of torta Pasqualina remains the same, a flaky pie filled with greens, ricotta and those signature whole eggs inside, symbolizing life and a celebration of renewal.

## Make Italian spinach pie Torta Pasqualina easy

To make this classic Italian spinach pie more approachable for busy or beginner cooks, you can (like I did) use store-bought pie crust or puff pastry. The original version used an olive oil dough and had 33 layers of dough, symbolizing the 33 years of Christ's life. In today's home kitchens, you can still honor the spirit of the tradition without all the layers.

Simply roll out the a refrigerated pie crust into a pie pan or spring form pan and press it gently to fit. Add your creamy

filling, then crack in your whole eggs, just like the traditional method. You can choose how many eggs to add based on the size of your pie and your preference- some use two , others like me go for four or five. Top with the second crust, crimp the edges and bake until golden. Using ready-made crust gives you a buttery, flaky texture with minimal fuss- perfect for Easter brunch or weekday prep.

Whether you're honoring a family tradition or starting a new one, this Italian spinach and ricotta pie brings a slice of Italy to your table. And with the help of a store-bought crust, you can enjoy all the flavors of Torta Pasqualina- without spending all day in the kitchen. Simple, delicious and full of history, it's a recipe that brings me back to my childhood. ENJOY!!!

If you like traditional Italian Holiday recipes try my rosemary garlic seared lambchops or Italian Easter rice pie or Italian boneless leg of lamb roast

## Ingredients

- 2 Tbsp. olive oil
- 1/2 cup chopped onion
- 1 Tbsp. minced garlic
- 1 1/2 lbs. fresh spinach or swiss chard
- 2 cups ricotta
- 1/2 cup grated parmesan cheese
- pinch of nutmeg
- 2 Tbsp. chopped Italian parsley
- 7 eggs 3 mixed into the filling and 4 or more cracked whole into the pie
- 2 pie crust store bought
- egg wash for brushing the crust
- salt and pepper to taste

# Instructions

1. Sauté the onion and garlic in the 2 Tbsp. of olive oil until soft and translucent, then add the spinach and cook for just a few minutes until wilted. Let cool slightly. Then use your hands to squeeze out as much of the liquid as possible and chop.
2. In a bowl, mix the add three of the eggs and whisk slightly, add in the ricotta, parmesan, spinach, parsley, nutmeg, salt and pepper to taste
3. Line a lightly greased pie dish or 8 inch spring form pan with one of the pie crust, fill with the spinach mixture.
4. Make 4-5 small indentations in the filling using the back of a spoon and crack one egg into each one- don't stir. These will bake whole inside the pie
5. Cover with second crust, seal the edges, and cut a few small slits on the top. brush with egg wash .
6. , Bake in a 375 degree preheated oven for 45-55 minutes, or until golden brown and the filling is set
7. Let cool slightly before slicing. ENJOY!!!

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**Italian boneless leg of Lamb  
roast**

**Italian boneless leg of Lamb**

# Roast

This flavorful Italian boneless leg of lamb roast dinner is a delicious meal that is guaranteed to impress family and friends. It's an easy roasted lamb recipe that looks beautiful on the platter. A simple blend of fresh herbs, spices and butter is all it takes to transform this main course into a restaurant-worthy meal everyone will love, perfect for your Easter dinner or Sunday roast. This is a great recipe for family and friends gatherings, It's hearty, filling and perfect for feeding a crowd.

Don't be intimidated by cooking lamb. many find cooking lamb daunting, but once you give this recipe a try you will quickly see that is beginner friendly.

## Things to know about this Italian boneless leg of lamb roast

When it comes to an Italian -style boneless leg of lamb roast, its's all about simplicity, quality ingredients and letting the flavor of the lamb be the star. This boneless cut of lamb is ideal for home cooks new to making lamb, it cooks evenly, carves easily and with the added potatoes and carrots it's a complete meal !!

If your boneless leg of lamb comes netted or tied, you can roast it as is. The netting helps it hold it's shape, and cook more evenly. If you prefer to season the inside of the meat, remove the netting rub the garlic herb mixture all over and re-tie it with butchers twine. I didn't tie mine up this time and it still came out beautifully, but next time I would – just to keep everything a bit neater and hold the shape better while it roast.

If your looking to add more lamb recipes to your recipe book,

try my rosemary garlic seared lambchops – it's just as approachable and delicious.

Tried this recipe? I would love to know how it turned out-leave a comment , tag me on Instagram or share it with someone who would like this Italian boneless leg of lamb roast recipe. THANKS!!!!

## Ingredients

- 1 boneless leg of lamb ( 4-5 lbs. )
- 4 cloves minced garlic
- 2 Tbsp. finely minced rosemary
- 2 Tbsp. chopped Fresh Italian parsley
- 1/2 stick room temperature butter
- 2 Tbsp. olive oil
- 1 Tbsp. Dijon mustard
- 2 Lbs. halved baby potatoes
- 4 peeled carrots cut into chunks
- 1 onion quartered
- 1/2 cup white wine or chicken stock
- salt and pepper to taste

## Instructions

1. Preheat your oven to 425 degrees. Bring the lamb to room temperature
2. In a small bowl mix the softened butter, minced garlic, rosemary, parsley, and mustard
3. Pat the lamb dry with paper towels. Make small slits all over the meat , using a paring knife.
4. Rub half the garlic butter all over the exterior of the lamb, work the remaining butter mixture into the slits using your fingers.
5. Toss the potatoes, carrots and onions with the 2 Tbsp. of olive oil in a large roasting pan. salt and pepper to taste.

6. Place the lamb on top of the vegetables. Roast at 425 degrees for 15 minutes to get a good sear on the meat then lower the heat to 325 and continue roasting. Roast for about 15-20 minutes per pound for medium -rare ( 125 F -130 F internal temperature) or longer if you prefer it more done. A 4.5 Lb. roast typically takes about 1hour 15 minutes to 1 hour and 30 minutes.
  7. Let lamb roast rest 10-15 minutes before slicing
  8. Plate the lamb surround it with the roasted vegetables, pour the pan juices over the top. ENJOY!!!
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## **Parmesan asparagus with Blistered tomatoes**

## **Parmesan asparagus with blistered tomatoes**

This Asparagus topped with grated parmesan and blistered tomatoes is a stovetop side dish that is easy to make. It's a favorite side dish in our house, especially during asparagus season. Asparagus have a short growing season, and I try to use it in different recipes when it's in season. Funny, I didn't even like asparagus growing up- but somewhere along the way , my taste buds matured. I use them in risotto, mixed in pasta dishes and frittata. In this recipe the tomatoes are blistered on the stovetop with garlic , then removed and in the same pan the asparagus are steamed tender, grated parmesan goes right over the warm asparagus, then topped with the blistered tomatoes. Then a little more freshly grated

parmesan cheese over it all. It's a perfect side dish for any spring or summer meal.

## **Things to know about this Parmesan asparagus with blistered tomatoes recipe**

Look for asparagus stalks that are around the size of your pinky finger for the best results. Skinny asparagus stalks tend to become stringy after cooking and larger ones may require more time to cook. Use ripe cherry or grape tomatoes. Look for ones that are plump and bright in color- we don't want wrinkled or dull tomatoes they don't blister as nicely or taste as fresh.

Don't overcook the asparagus. You want them to be tender but still have a bite. It only needs a few minutes in the pan . especially if you are using the thinner asparagus.

Grate the parmesan fresh . Pre-shredded cheese won't melt or taste the same. Freshly grated parmesan makes a big difference in flavor.

This Parmesan asparagus with blistered tomatoes is best served warm or at room temperature. That said leftovers are great on top of toasted bread , for a delicious bruschetta or tossed into pasta.

This asparagus recipe is quick , fresh and full of flavor – perfect for busy weeknights or spring time gatherings. ENJOY!!!

If you like asparagus as much as I do check , be sure to check out some of my other favorite asparagus recipes. Leeks, peas and asparagus risotto or asparagus prosciutto ricotta tart or asparagus and rice soup

# Ingredients

- 1 bunch fresh asparagus trimmed
- 1 pint cherry tomatoes
- 3 Tbsp. olive oil
- 1 Tbsp. minced garlic
- 1/3 cup white wine
- 1/2 cup vegetable stock
- 1 cup freshly grated parmesan cheese
- fresh basil leaves
- salt and pepper to taste

# Instructions

1. Prep the asparagus by trimming off the woody ends
2. In a medium saute pan over medium high heat in 2 tbsp. olive oil saute the garlic until soft and translucent. Add the tomatoes and cook until blistered, remove. In the same pan add the remaining olive oil. Then add the asparagus, white wine. and the vegetable stock , steam for 7-10 minutes or until the asparagus are cooked but still crisp tender and the liquid has been absorbed.
3. Top the asparagus with the parmesan cheese. Place the tomato mixture on top of the parmesan, add more cheese on top of the tomatoes, cover and cook just until the cheese melts and the tomatoes are heated through.
4. Top with fresh basil. ENJOY!!!

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# Braised Italian artichokes

# **alla Romana**

## **Braised Italian artichokes alla Romana**

Braised Italian artichokes alla Romana are as authentic as it gets. Stuffed with breadcrumbs, cheese and parsley they're a family favorite. My mother would make them from the artichokes she grew in our garden. Sometimes she stuffed them and sometimes she would braise them with the fava beans she grew.

This artichoke recipe is typical of Italian cooking , where simple, seasonal, ingredients come together with delicious results. You don't have to grow your own artichokes to make this artichoke recipe- just pick up some fresh ones from your grocery store or local farmers market.

## **Tips for success when making braised Italian artichokes alla Romana**

For this braised artichoke alla Romana recipe, the best artichokes to use are the smaller , more tender ones often called" baby artichokes" or Italian globe if you can find them. Look for ones that feel firm and heavy for their size, with tightly packed leaves and no browning or dryness on the tips.

When it comes to cleaning them , don't be intimidated- it just takes a little patience. Start by snapping off the tough outer leaves near the base until you reach the softer, pale green ones. Trim the top inch or so off the artichoke using a sharp knife, and a vegetable peeler to shave the tough outer

layer from the stem. Then , with a spoon scoop out the fuzzy choke in the center if it's developed ( smaller ones may not have much) . Rub the cut parts with a sliced lemon right away to keep them from browning. Then drop them in the bowl of lemon water while you clean the rest.

Once the artichokes are cleaned and stuffed, they are placed in the pan upside down with the stem up-so the filling stays in place. Nestle them tightly, then leave them alone. This is important: once they're in the pan, don't move them around. Let them slowly braise in the seasoned liquid until tender.

It's a bit of a labor of love, but once they're stuffed and gently braised they become melt in your mouth delicious. If you've never made braised Italian artichokes alla Romana, this is your sign to try this recipe. Trust me- once you taste them, you'll be making them often. Let me know if you do-I'd love to hear how they turned out. THANKS!!! These stuffed artichokes pair deliciously with my ROSEMARY GARLIC SEARED LAMBCHOPS for a delicious restaurant-quality meal. Or along side my perfectly wine reduction filet mignon

## Ingredients

- 3-4 medium size globe artichokes
- 1 lemon
- 2 thinly sliced garlic cloves
- 1/2 cup good quality extra virgin olive oil
- 1 cup white wine
- 1 cup chicken stock
- FOR THE FILLING
- 2 cups breadcrumbs
- 1/2 cup grated parmesan
- 1 Tbsp. finely minced garlic
- 1 Tbsp. olive oil
- salt and pepper to taste

# Instructions

1. Fill a large bowl with water and the juice from 1 lemon.
  2. Trim the stems, leaving about 1 inch. Peel the stems with a paring knife. Remove the tough outer leaves until you get to the pale green/yellow tender ones.
  3. Slice off the tough top third of the artichokes.
  4. Gently open the center and remove the tough choke using a spoon( if present)
  5. Use the sliced lemon and rub each artichoke.
  6. Place the cleaned artichokes in the lemon water to prevent browning while making the filling.
  7. MAKE THE FILLING: Mix together the breadcrumbs, garlic, parmesan cheese, parsley and 1-2 Tablespoons of olive oil. Mix until well combined.
  8. Remove the artichokes from the water, pat dry . Place 2 Tablespoons of the filling into the center of each artichoke.
  9. Place the olive oil in a large pot large add the garlic and cook for 1 -2 minutes to infuse the oil. Don't allow the garlic to brown. Then add the wine and chicken stock. Place the artichokes in the pot stem up and filling side down. (they should fit snugly) and the liquid should come about 1/3 of the way up. If the stems are too tall to allow for the pot to be covered just cut the stems shorter and put them in the pot.
  10. Cover and simmer over low heat for 30-40 minutes or until tender. Serve warm or at room temperature with some of the braising liquid served on top. ENJOY!!!!
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# How to make homemade crepes

## How to make homemade crepes

Don't be intimidated by making homemade crepes they are so very easy to make. Though it may seem complicated making restaurant-quality crepes at home isn't very difficult. With just a few simple ingredients and minimal prep these from the diner crepes can be ready to enjoy. These homemade crepes are thin and delicate with the most buttery crisp edges. Easy to make with no special equipment needed just a blender and a regular 9 inch skillet, and they're ready for your choice of sweet or savory filling and toppings.

This crepes were on our menu at the two dinners we had, and I have eaten my fair share learning a lot along the way. My recipe hasn't changed, but my method has. At the restaurants we mixed the batter in a large bowl because of the amount of batter we went through, but at home you can put all the ingredients into a blender and blend until smooth. How easy is that?

## Things to know about how to make homemade crepes

Don't you worry if your first crepe fails, in the restaurant we used to say that the first crepe fail goes to the cook. The reason ? A pan not hot enough to receive the batter. To prevent this from happening heat the pan before and after adding the butter for almost a minute before adding the batter for a perfect , beautiful first crepe. Or maybe you mess it up on purpose so you can eat the first crepe.

Other reason for failed crepes is the consistency of the

batter is crucial- it should be silky smooth, and pourable, like heavy cream. If it's too thick, the crepes will be dense and hard to spread in the pan, too thin , and they'll tear or cook unevenly. To achieve the perfect consistency, blend your ingredients thoroughly, to avoid lumps, then let the batter rest for at least one hour to allow the flour to fully absorb the liquid and the gluten to relax. If the batter seems to thick after resting add a tablespoon or two of milk or water , until it flows easily but still lightly coats the spoon.

Mastering the consistency of crepe batter may take a little practice, but once you get it right, you'll be flipping perfect crepes every time. Whether you're filling them with sweet jam or savory cheese, it all starts with a smooth, silky batter. Be patient, let the batter rest and adjust as needed – it's a few simple steps that make a big difference. Ready to give it a try? Grab your ingredients, mix up a batch and let your first crepe set the tone . Don't forget to share your creations- tag me on Instagram so I can see your crepe creations . I love hearing from you it's my favorite part, and it helps others. ENJOY!!!

## Ingredients

- 3 eggs
- (1/3 cup sugar for sweet crepes)
- 1 1/3 cup milk
- 3 Tbsp. melted butter
- 1 teaspoon vanilla
- scant 1 cup of flour
- pinch of salt

## Instructions

1. Add the eggs, (sugar if making sweet crepes omit for savory crepes), melted butter, flour and vanilla to a blender, blend until smooth (about 2-3 minutes)

transfer to a bowl, cover and refrigerate for it least 1 hour or up to 2 days.

2. Preheat a 9 inch non-stick skillet over medium high heat, add 1 teaspoon butter, briefly whisk batter then pour 1/4 cup of the batter in the center of the pan, tilting the pan in a circular motion to help the batter to cover the bottom of the pan in an even circle. Cook until top is set and bottom golden brown about 1 minute flip and cook on the other side until cooked about 1 minute more.
  3. Using a spatula fold the crepes in quarters. Transfer to a plate. Repeat the process with the remaining batter for a total of 8 crepes.
  4. Serve with fresh berries and confection sugar. ENJOY!!!
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## **Spaghetti frittata Easter pie**

## **Spaghetti frittata Easter pie**

If you've never had Spaghetti frittata Easter pie you're missing out on one of the best Italian traditions. Spaghetti pie may not be a dish your familiar with, but it's one you should try. This delicious meal takes traditional spaghetti and turns it into a savory pie. Spaghetti pie, often made with a filling of cooked pasta, cheese, eggs and sometimes cured meats is a dish that many Italian -Catholic families traditionally prepare and eat around Easter.

The pie is often made on the day before Easter and served at noon to signify the end of Lent and the breaking of the fast. I usually make this spaghetti pie each year as it is a family

traditional .

## Variations for this Spaghetti frittata Easter pie

Here are three variations Of spaghetti frittata Easter pie, based on regional traditions.

1. Neapolitan: A classic from Naples, this version is often made with leftover pasta and a mix of Pecorino Romano and parmesan. Some families add a touch of tomato sauce for color and extra flavor.
2. Southern Italy : In Calabria and Sicily, this dish might include a mix of cured meats like soppressata , capicola, along with a generous amount of cheeses . I am using this version in this recipe.
3. Ricotta and sausage Easter pie: A richer version found in some Italian -American kitchens, this variation swaps salami for crumbled Italian sausage and adds ricotta cheese for a creamier texture.

Each of these versions is delicious and carries a special tradition to who ever makes it. Spaghetti frittata Easter pie is an easy way to bring a little bit of Italian tradition to your table. Serve it warm, room temperature , or straight from the fridge-it's delicious no matter what and it's perfect any time of the year . ENJOY! And please leave me a comment on your experience with this recipe. I love hearing from you!!!THANKS

## Ingredients

- 12 oz. cooked spaghetti
- 4 large eggs
- 1/2 cup grated pecorino Romano or parmesan
- 1 cup shredded mozzarella
- 1 cup diced provolone

- 1 cup diced salami
- 1/4 cup chopped Italian parsley
- salt and pepper to taste
- 2 Tbsp. olive oil

## Instructions

1. Start by cooking the pasta al dente in boiling salted water, drain and let cool slightly.
2. In a large bowl whisk the eggs then add in the rest of the ingredients, spaghetti mozzarella, parmesan, provolone, parsley and salami. Salt and pepper to taste. Mix until well combined.
3. In a 10 inch saute pan over medium high heat add the 2 Tablespoons of olive oil. When the oil is hot add the spaghetti mixture, cover, lower the heat to low cook for 10-12 minutes or until golden brown. Put a plate over the skillet and flip the pasta pie , slide it back into the pan cover and cook 10 minutes remove the cover the last 5 minutes.
4. Let rest before slicing. Can be served at room temperature or hot. ENJOY!!!!

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## Meat stuffed Eggplant Rollatini

### Meat stuffed eggplant rollatini

Meat stuffed eggplant rollatini or Involtini di Melanzane are delicious. They are made with thinly sliced eggplant that is pre- baked before being filled with an easy meatball mixture.

Then they are rolled up laid on a bed of my easy marinara sauce and baked. If you don't like eggplant , I have to tell you my Husband, Joe does not like eggplant either. Yet , he ate a plate -full of eggplant rollatini. With delicious layers of baked eggplant and savory ground beef in a a garlicky tomato sauce- this Italian baked eggplant dish tastes like a restaurant quality meal.

This recipe is a little different than the traditional Italian method. Instead of coating the eggplant with flour and pan-frying before rolling then up and baking, the eggplant slices are baked rater then fried without any flour. The results are delicious and may surprise some used to the traditional way.

## **Things to know about this meat stuffed eggplant rollatini recipe**

The number one question about this meat stuffed eggplant rollatini recipe is : To peel or not to peel the eggplant? That is a personal preference, but if the eggplants are large the skin is usually tougher than the the skin of smaller eggplants and should be peeled. If you prefer you can zebra peel them like I did in this recipe.

To make this recipe more manage the prep can be done in steps or even a day ahead of time. You can make my easy marinara sauce and the filling mixture the day before and keep covered in the fridge until your ready to assemble the eggplant rolls. The eggplant can even be baked ahead of time. With a prep plan in place this meat stuffed eggplant rollatini recipe can be on your table in not time.

## **Ingredients**

- 2 medium eggplants peeled and sliced thin vertically
- 1 Lb. lean ground beef
- 1 cup bread crumbs

- 1/2 cup grated parmesan cheese
- 1 egg
- 1/2 cup chopped Italian parsley
- Salt and pepper to taste
- 4 cups my easy marinara sauce

## Instructions

1. Preheat your oven to 375 degrees
2. Prepare The eggplant: Start by peeling the eggplant, then slice thin on the long side. Sprinkle with salt and let sit in a colander weighted down to extract the bitter liquid. Pat dry drizzle with olive oil and bake on a baking sheet for 10-15 minutes or until soft .
3. Prepare the filling: in a bowl mix the ground beef, breadcrumbs, parmesan, egg and the parsley salt and pepper to taste and mix until well combined.
4. Assemble the Eggplant rollatini: Place a tablespoon of the filling in the center of each eggplant slice. Roll them up jelly roll style. Line an oven proof casserole dish with 2 cups of my easy marinara, stand the eggplant rolls in the casserole dish, then top with the remaining marinara. Top with grated parmesan and bake for 30-35 minutes or until the filling is cooked through.
5. To serve: Line a dinner plate with marinara sauce stand the eggplant rolls on top of the sauce , top with additional sauce and Italian parsley. ENJOY!!!!