

Potato leek soup with pancetta

Potato Leek Soup with Pancetta

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Potato leek soup with pancetta was one of the staples in our restaurants and for good reason- everyone loved it. The balance of creamy potatoes, the delicate sweetness of the leeks and the salty bite of pancetta made it unforgettable. It wasn't just another soup on the menu: It was one on those soups that brought people back again and again.

What set this soup apart was the addition of the pancetta. Sauteing the pancetta first gave the soup this incredible smoky depth, as well the fat melted down to create the perfect base for the leeks and potatoes. It was always finish off with the crispy pancetta and fresh chopped Italian parsley. Even on the busiest nights, when the kitchen was humming , this soup brought a little pause and warmth to the table.

For me , it isn't just about the soup it's a memory of those bustling restaurant days , where simple , soulful dish could leave such an impression.

Variations for this potato leek soup with pancetta

1. Vegetarian potato leek soup: Swap the pancetta for a drizzle of olive oil or a dollop of sour cream. Add smoked paprika for a subtle, savory taste without the meat.
2. Potato leek soup with bacon: If pancetta isn't available, bacon is an excellent substitute.
3. Potato leek soup with cheesy croutons: Elevate the soup with homemade croutons topped with melted Swiss or gruyere cheese for a rich nutty flavor. Potato leek soup with pancetta is a true testament to the use of simple ingredients to create a delicious unforgettable soup. Whether you're recreating the restaurant favorite or adding your own personal twist, this soup is sure to become one of your favorites too.

Potato Leek Soup with Pancetta



A creamy, comforting Italian-style potato leek soup made with tender potatoes, sweet leeks, and crispy pancetta. Simple ingredients come together for a hearty soup that's perfect for a cozy lunch or dinner.

- 2 Tbsp. olive oil
- 1 cup diced pancetta
- 2 leeks washed and cut into small dice
- 2 Tbsp. minced garlic
- 6 medium potatoes peeled and cut into medium size dice
- 4 cups chicken or vegetable stock
- 1 cup water
- 2 Tbsp. butter
- a few thyme sprigs

1. Start by cleaning and trimming the leeks
2. Peel and cut the potatoes into medium dice
3. In a stock pot or Dutch oven over medium high heat in the olive oil cook the pancetta until crisp remove and set aside
4. In the same pot add the cleaned leeks cook until soft and translucent. Then add the potatoes and stir to well combined. Salt and pepper to taste
5. Add the rest of the ingredients. Cover and simmer for 15-20 minutes, or until the potatoes are fork tender.
6. For a smooth consistency use an emersion blender or food processor . Top with chopped Italian parsley.

Take your time sautéing the leeks. Cook them gently with the pancetta until soft and sweet without browning them. This creates a deeper flavor and gives the soup that delicious Italian-style base.

Soup

American, Italian

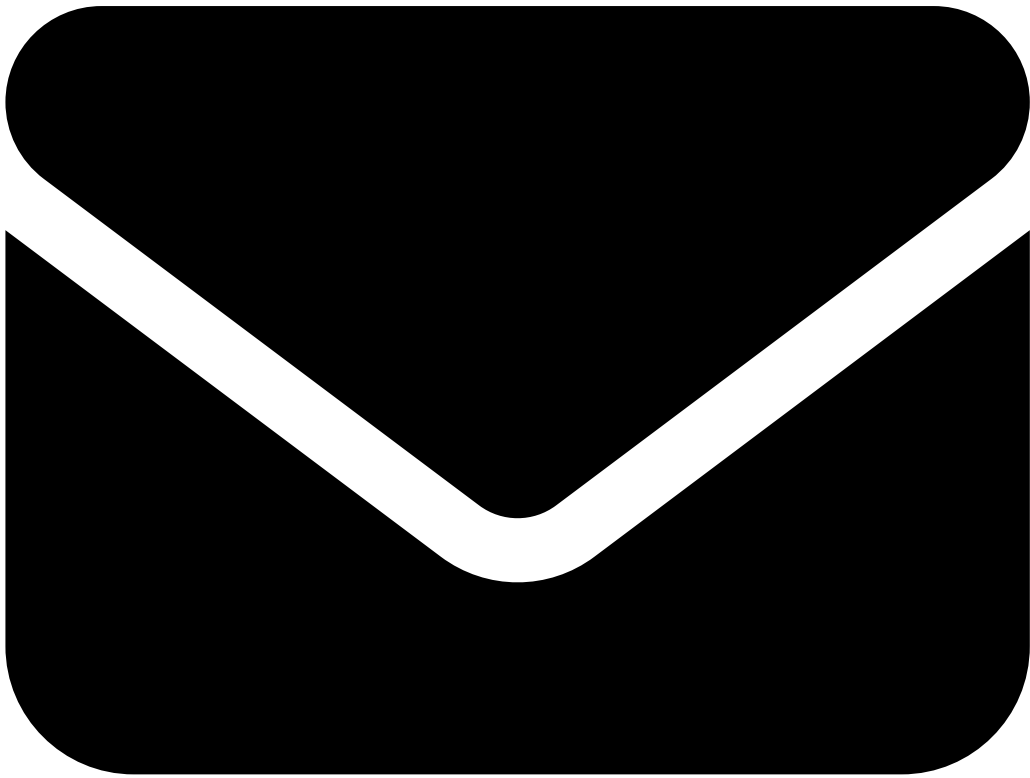
potato leek soup with pancetta

Tomato piccata Alaskan cod

Tomato Piccata Alaskan Cod

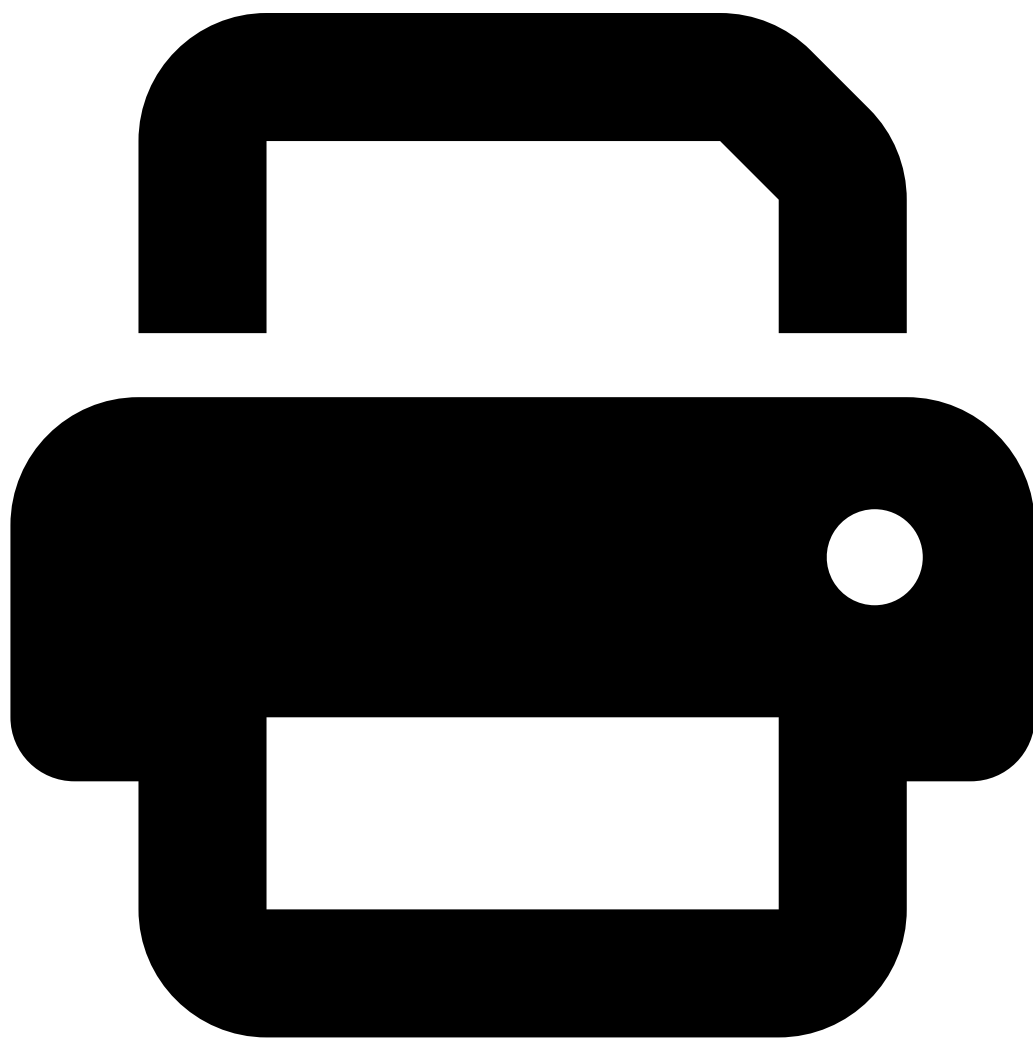
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Bright, zesty, and full of Italian – inspired flavors, this tomato piccata Alaskan cod recipe is a showstopper that transforms weeknight meals into something special. The tender , flaky Alaskan cod is simmered in a luscious tomato and caper sauce, elevated with white wine and fresh lemon for the signature piccata tang. Whether you're a seafood lover or just looking to switch up your dinner routine, this dish brings a restaurant- quality experience to your table.

What makes this recipe really special is its versatility and simplicity. With just a handful of ingredients and minimal prep, you can create a meal that feels both healthy and indulgent. Serve it over angle hair pasta or alongside roasted vegetables for a complete meal that's as delicious as it is beautiful. This tomato piccata Alaskan cod is prefect for everything from casual family meals to Saturday night dinner with friends.

Why you will love this tomato piccata Alaskan cod

1. Easy to prepare: This tomato piccata Alaskan cod is easy to make, requiring just one pan and minimal prep. With just a handful of simple, fresh ingredients, you can create a restaurant quality dish. Prefect for busy nights or when you want an impressive meal with minimal effort.
2. Full of flavor: The combination of sweet tomatoes, tangy capers, fresh lemon juice and white wine creates a vibrant sauce that perfectly complements the mild , flaky Alaskan cod.
3. Nutritious and healthy: Made with heart – healthy Alaskan cod, this dish is high in lean protein and omega-3 fatty acids. The fresh wholesome ingredients make it a guilt- free option that taste delicious . This tomato piccata Alaskan cod is simple and delicious, It's the prefect recipe if you want to incorporate more fish into your diet. If you love easy Italian inspired seafood be sure to try some of my other seafood favorites, including **Shrimp Oreganata**, **Shrimp Spaghetti**, and lemon cod piccata . From quick weeknight dinners to comforting pasta dishes, these recipes make it easy to bring Italian-inspired seafood to your table.

Tomato Piccata Alaskan Cod



Tender Alaskan cod simmered in a bright tomato piccata sauce with lemon, capers, garlic, and olive oil. This easy Italian-inspired seafood dinner is light, flavorful, and perfect for serving with crusty bread or pasta.

- 2 Lbs. Alaskan cod
- 1/2 cup flour
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 1/2 cup finely chopped onion
- 1 Tbsp. minced garlic
- 2 cups chopped tomatoes
- 1 cup my easy marinara sauce
- The juice from 1 lemon
- 1 cup white wine
- 1 cup chicken stock
- 1/2 cup capers
- 2 Tbsp. chopped Italian parsley for garnish.

1. Start by salt and peppering the fish then coat with the flour shaking off excess.
2. In a saute pan over medium high heat in the olive oil cook brown the cod on both sides. Remove and set aside while making the sauce.
3. In the same pan add the butter then add in the onion and garlic and cook until soft and translucent.
4. Add the tomatoes and cook until they burst. Add in the marinara sauce, white wine, lemon juice, chicken stock

and capers . Simmer for 15 minutes or until sauce thickens.

5. Add the cod back to the pan and simmer just about 3-5 minutes until the fish is heated. Plate the fish pour the tomato picante sauce over it ,sprinkle with chopped Italian parsley.

Don't overcook the cod. Cod is ready when it flakes easily with a fork and is opaque in the center. Let it gently simmer in the tomato piccata sauce so it absorbs all those bright lemon, garlic, and caper flavors without becoming dry.

Main Course

Italian

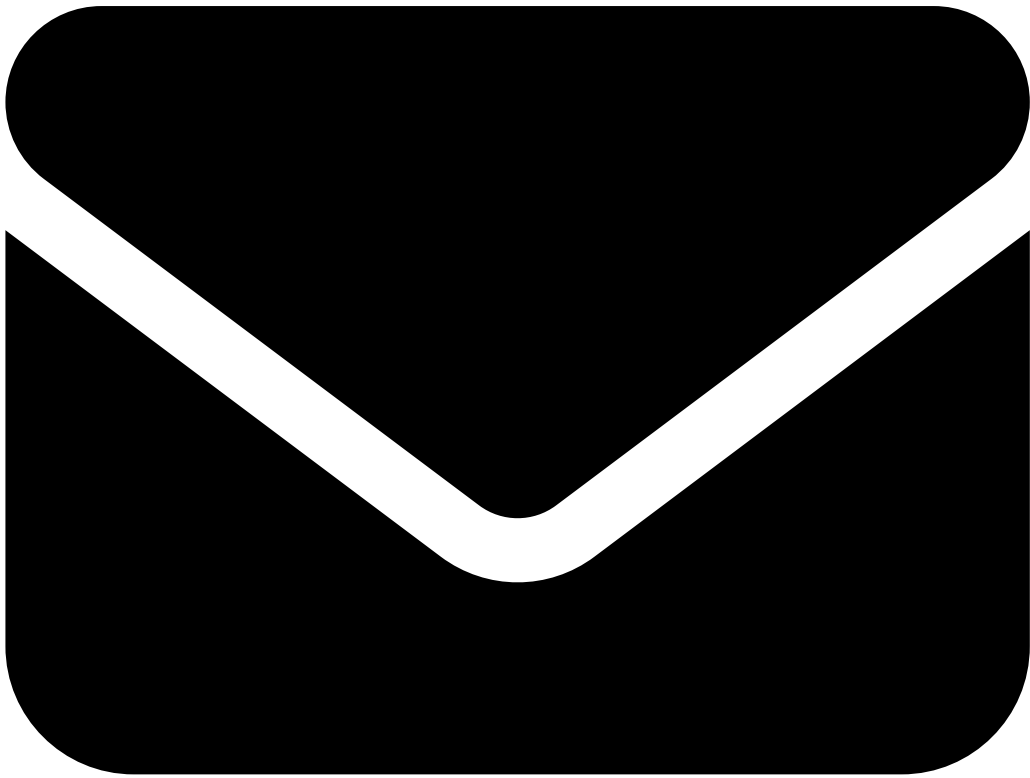
Tomato Piccata Cod,

Creamy vegetarian tomato soup

Creamy Vegetarian Tomato Soup

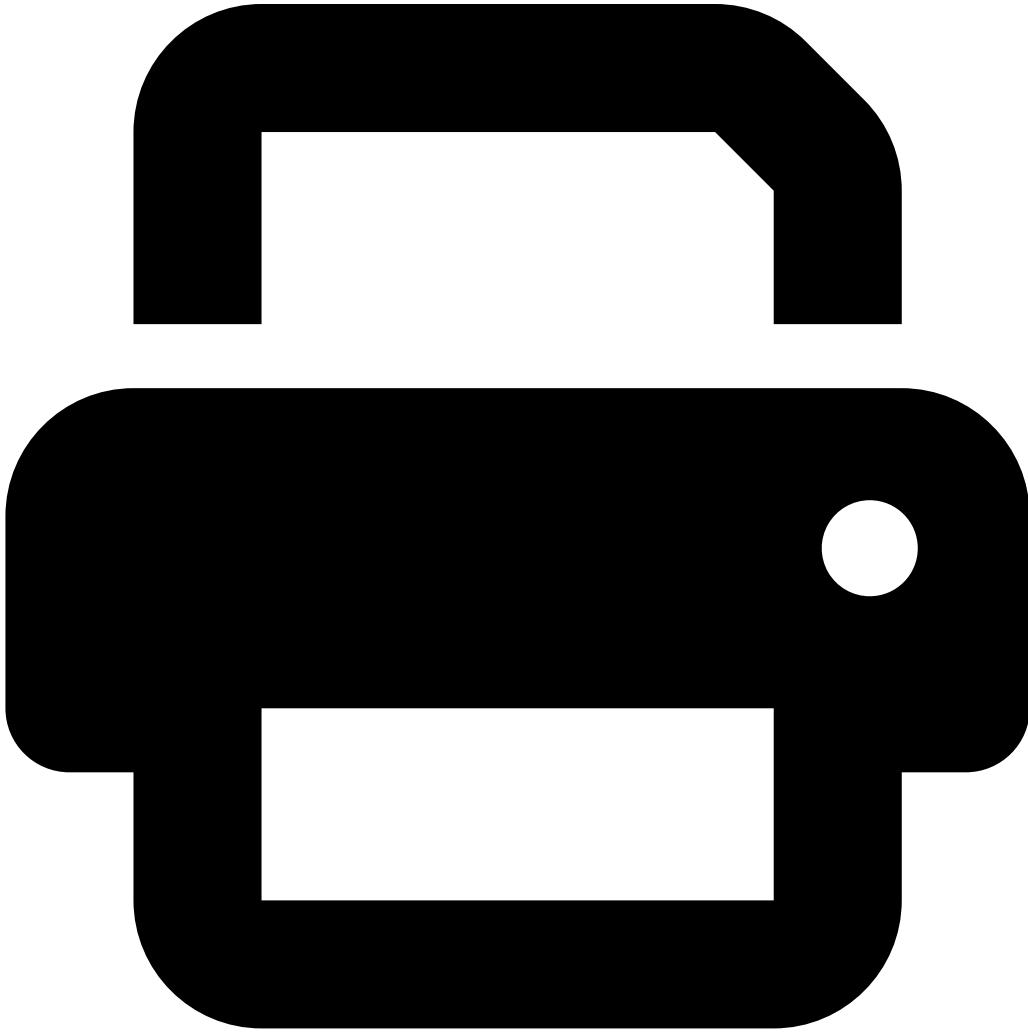
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This creamy roasted tomato soup is made with fresh tomatoes, onions, carrots, garlic, and fresh basil. The tomatoes and vegetables are roasted first, which concentrates their flavor and brings out their natural sweetness. Everything is then blended until smooth and finished with a little cream for a rich, velvety texture.

This is a simple soup, but roasting the vegetables makes a noticeable difference in the flavor. It's a great way to use fresh summer tomatoes and can be served as a light lunch, first course, or easy dinner. I like to serve it with crusty bread, homemade croutons, or a grilled cheese sandwich.

Serving suggestions for this creamy

vegetarian tomato soup

There are so many ways to serve this creamy tomato soup. For a simple bowl, I like to finish it with fresh basil, freshly cracked black pepper, and a drizzle of cream. Homemade croutons add a nice crunch, while a little grated Parmesan is also delicious.

For me, tomato soup and grilled cheese are hard to beat. Serve the soup with a crisp, buttery grilled cheese or warm garlic bread for an easy lunch or dinner. If you're serving it to guests, pour it into small cups and serve it as a starter.

You can also adjust the soup to suit your taste. Add red pepper flakes for a little heat, more basil for a stronger herb flavor, or an extra splash of cream if you prefer a richer soup. It's a simple recipe that you can easily make your own.

Storage

Refrigerator: Allow the soup to cool completely, then store in an airtight container in the refrigerator for **up to 4 days**. Reheat gently on the stovetop or in the microwave, adding a splash of broth or cream if needed to loosen the soup.

Freezer: For best results, freeze the soup **without the cream** for up to **3 months**. Thaw overnight in the refrigerator, reheat gently, and stir in fresh cream before serving.

More Italian Soup Recipes

If you love a warm bowl of homemade soup, try my **Italian Holiday Chicken Soup**, **Minestrone Soup**, and **Tortellini sausage Soup**. For even more cozy and comforting ideas, browse my **Soup Recipes**

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Creamy Vegetarian Tomato Soup



A rich and creamy vegetarian tomato soup made with ripe tomatoes, aromatic vegetables, garlic, and herbs. Smooth, comforting, and easy to make, this Italian-inspired soup is perfect with crusty bread or a grilled cheese sandwich.

- 2 Lbs. ripe tomatoes (Roma or vine ripened)
- 1 red bell pepper
- 2 peeled carrots
- 2 celery stalks
- 1 large onion quartered
- 4 gloves peeled garlic
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 3 cups vegetable or chicken stock
- 1 cup heavy cream
- fresh basil leaves for garnish

1. Preheat your oven to 400-degrees
2. prepare the vegetables by cleaning them and cutting into large dice.
3. place the tomatoes, celery, onion, garlic, red bell pepper and carrots in an oven poof dish. drizzle with the olive oil , salt and pepper to taste, and roast for 25-35 minutes until caramelized.
4. Then add the roasted vegetables to a a stock pot or Dutch oven add the stock and cream and simmer over low heat for 10 minutes.
5. use an emersion blender or food processer and blend until smooth.
6. Adjust your seasonings, ladle into soup bowls top with fresh basil leaves.

Let the tomatoes simmer before blending. This gives the vegetables and herbs time to develop a deeper flavor. For the creamiest texture, use an immersion blender directly in the pot and add the cream at the end.

Soup

American, Italian

soup, vegetarian tomato soup,

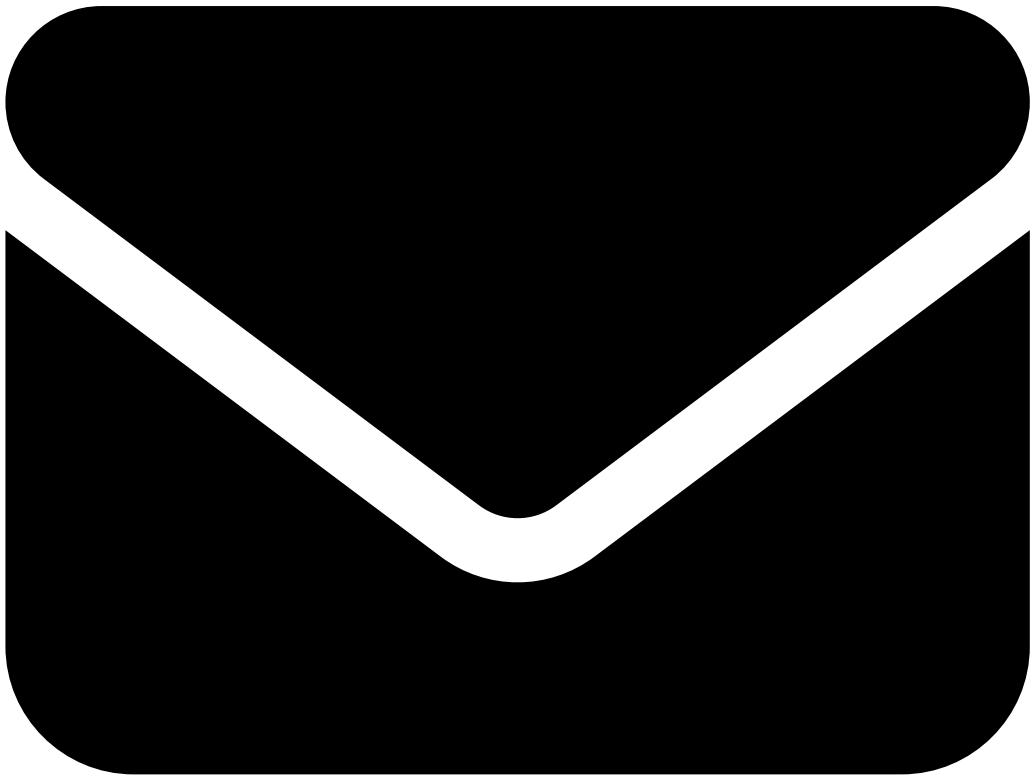
Vegetarian stuffed eggplant rollatini

Vegetarian Stuffed Eggplant

Rollatini

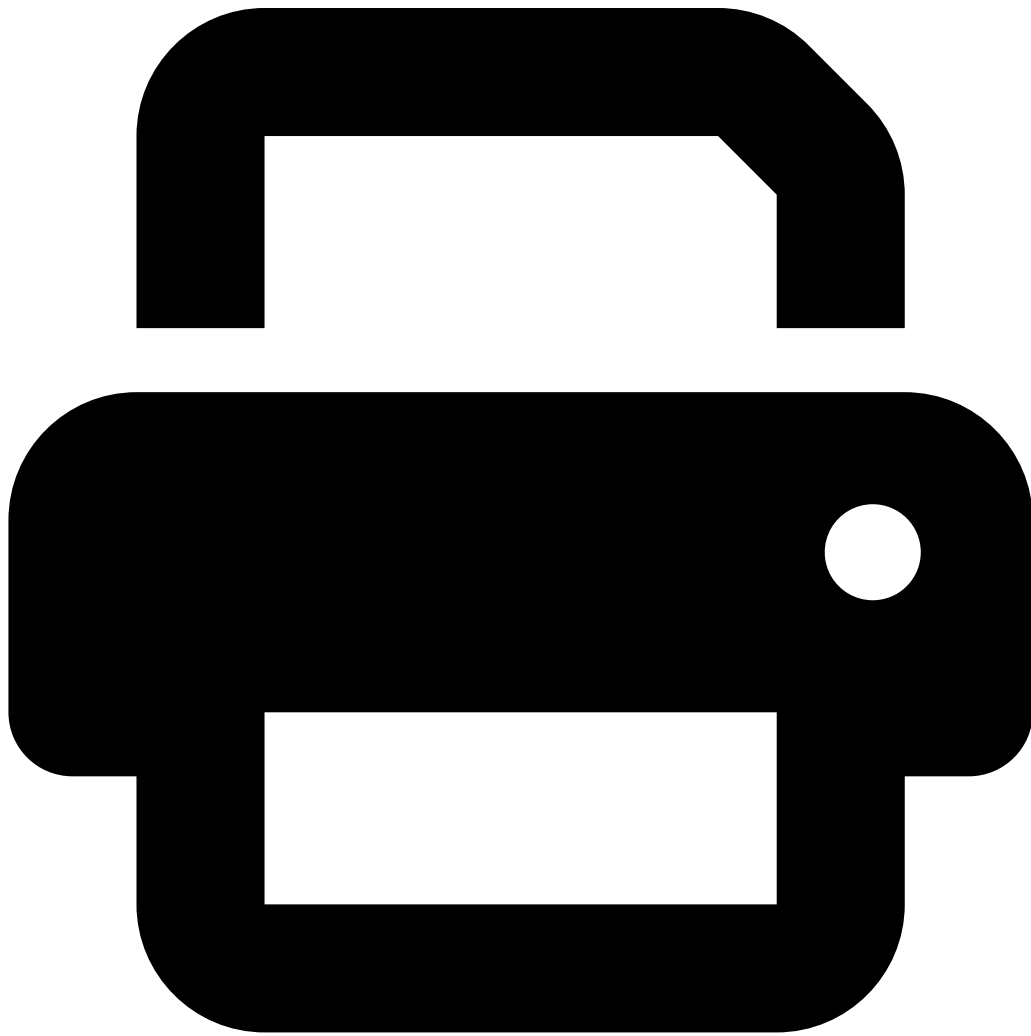
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Vegetarian stuffed eggplant rollatini is a delicious dish that marries tender slices of roasted eggplant with a creamy ricotta filling, then baked to perfection in my marinara tomato sauce.

This Italian -inspired recipe is as satisfying as it is beautiful, with its rolled presentation and layers of flavor. It's a great option for vegetarians or anyone looking for a lighter twist .

The filling is typically make with a rich blend of ricotta, spinach, egg and parmesan and seasoned with simple Italian herbs. Once stuffed and rolled, the eggplant rollatini are nestled into a marinara sauce lined casserole baking dish topped with more sauce and parmesan and baked. this dish is perfect for dinner parties, family meals or part of an Italian -inspired spread.

Why you will love this vegetarian stuffed eggplant rollatini

It's a lighter comfort food:. This vegetarian stuffed eggplant rollatini recipe has all the flavors of classic Italian comfort dishes, but with a lighter twist. By using eggplant instead of pasta , you get a meal that's satisfying without being heavy. It's the perfect way to enjoy rich flavors while keeping it vegetarian.

Versatile: Whether you're serving vegetarians or experimenting with meatless Mondays, or simply looking to change up your dinner routine this dish is surefire hit. The customizable filling options means you can make this recipe to fit your lifestyle and taste.

Packed with Italian flavors: Every bite bursts with the best of Italian food- creamy ricotta, fragrant herbs, tangy marinara, and just the right amount of cheese. It's a dish that brings the comfort of a classic Italian kitchen straight to your table.

It can be made ahead of time: Vegetarian stuffed eggplant rollatini is an excellent make-ahead dish, perfect for busy weeknights, or feeding a crowd. You can prepare the entire recipe in advance by assembling the rolls, layering them in the sauce, and covering the dish with foil before storing in the refrigerator for up to two days, then baking when you are ready to serve. It's also freezer friendly!!!!

Storage

Refrigerator: Store cooled rollatini in an airtight container or covered baking dish for **up to 4 days**. Reheat in a 350°F oven until hot and bubbly.

Freezer: Assemble the rollatini without baking and freeze tightly covered for **up to 3 months**. Thaw overnight in the refrigerator, then bake as directed, adding a few extra minutes if needed.

More Italian Vegetarian Recipes

Looking for more meatless Italian favorites? Try my Moms **Italian Stuffed Eggplant**, **Pasta alla Nerano**, and **Zucchini Lasagna**. You can also browse my **Vegetarian Recipes** for more comforting Italian-inspired meals.

Vegetarian Stuffed Eggplant Rollatini



Tender slices of eggplant rolled around a creamy Italian cheese filling and baked in a savory tomato sauce until bubbling and golden. This vegetarian eggplant rollatini is comforting, flavorful, and makes a delicious meatless Italian-inspired dinner.

- 2 medium size eggplant
- 4 cups ricotta cheese
- 1 cup grated parmesan cheese
- 2 cups finely chopped spinach
- 2 Tbsp. chopped Italian parsley

- 1 egg
- salt and pepper to taste
- 4 cups my easy marinara sauce

1. Start by cleaning the eggplant then cut on the long side into thin slices
2. Salt and pepper the eggplant drizzle with olive oil and bake in a 375- degree preheated oven for 10- 15 minutes to soften .
3. In the meantime make the filling in a bowl add the ricotta, parmesan, spinach, parsley, egg, salt and pepper and mix until well combined.
4. Then place 2 tbsp. of the filling in the center of each eggplant slice and roll jelly roll style.
5. In an oven proof casserole dish spread half of the marinara sauce place the eggplant rollatini in the casserole dish seam side down. Top with the remaining marinara, additional parmesan and bake in a 375-degree preheated oven for 45 minutes. Top with fresh basil

Salt the eggplant before cooking. This helps draw out excess moisture and gives you tender slices that are easier to roll without becoming watery. Don't overfill the eggplant—about 2 tablespoons of filling per slice is usually enough for a neat roll.

Main Course

Italian

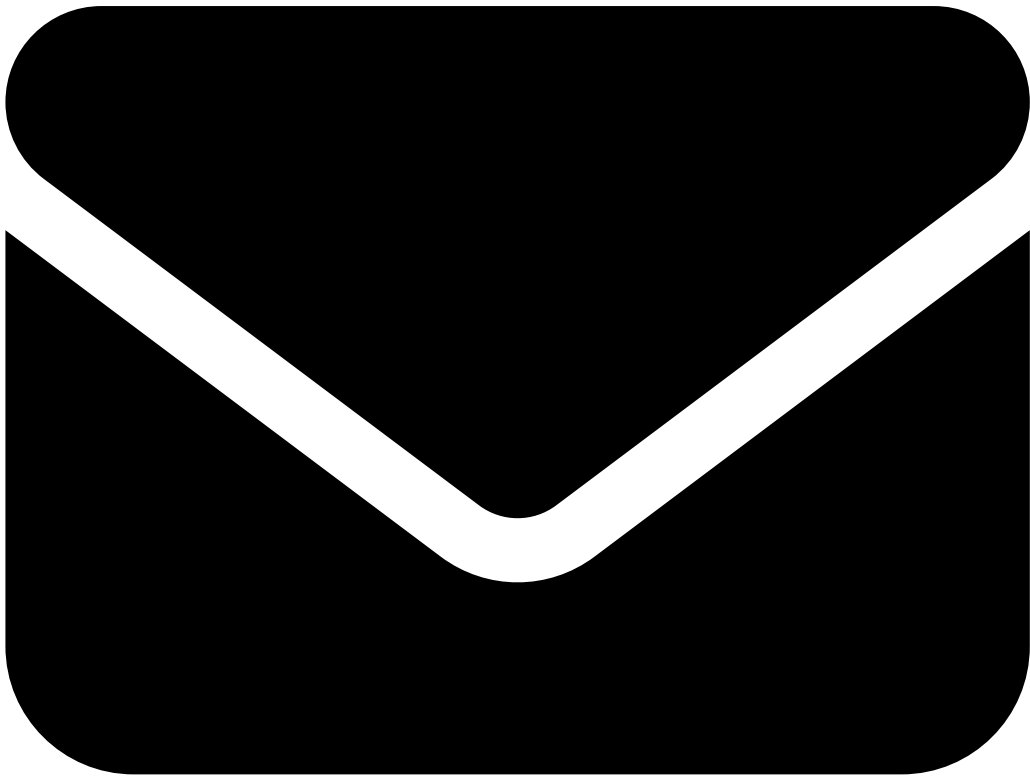
vegetarian stuffed eggplant rollatini

Creamy vegetarian mushroom soup

Creamy Vegetarian Mushroom Soup

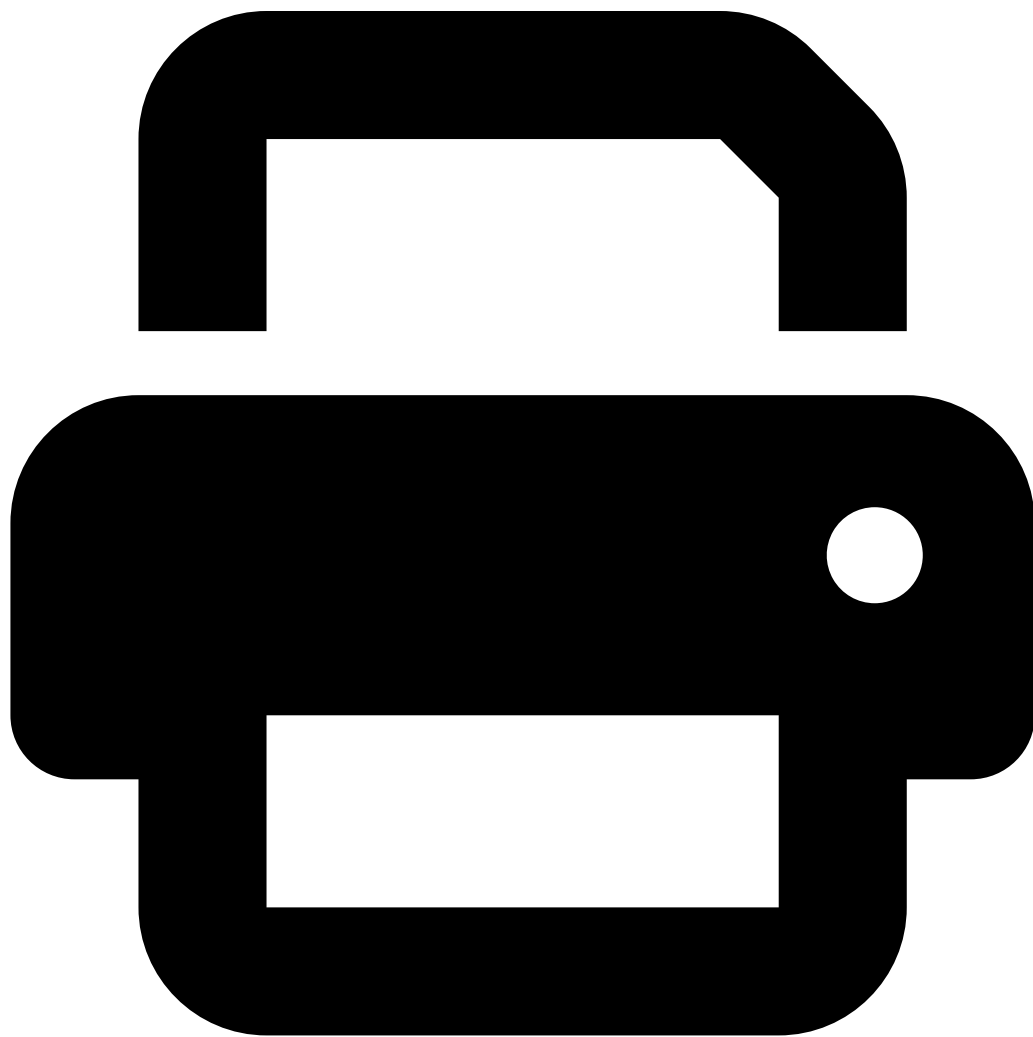
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When it comes to soul -warming comfort food, nothing beats a hearty bowl of creamy vegetarian mushroom soup. But this isn't your average mushroom -soup It's infused with Italian flavors, making it both rustic and delicious. With earthy mushrooms, a touch of garlic, fragrant herbs and cream, this soup is a vegetarian delight that feels indulgent .

This creamy soup is prefect for chilly nights or as a starter for an Italian – inspired dinner. It's rich earthy flavors and creamy texture are elevated by the herbs, sherry wine and cream, creating a delicious dish .

Best mushroom for this creamy vegetarian mushroom soup

Mushrooms are the star of this recipe, and the variety you choose will define it's taste. Here are some excellent options.

Cremini (baby portabella) : These are slightly more flavorful than white button mushrooms and add a rich , nutty base. This is the mushroom I used in this recipe.

Shitake their smoky and earthy taste adds a gourmet taste. Make sure to remove the woody stems before cooking.

Porcini these dried Italian favorites pack an intense woody flavor. Rehydrate them before using.

Button mushrooms are a classic choice, these mild mushrooms are widely available and perfect for adding along with more robust flavored mushrooms.

Portabella their meaty texture and flavor are ideal for a heartier soup. In this recipe I used just cremini mushrooms. You can use a variety of your favorite mushrooms or stick to the one you like the most.

Whether you stick to one variety or experiment with a mix of mushrooms, this creamy vegetarian mushroom soup will warm your soul!!!

Storage

Refrigerator: Allow the soup to cool completely and store in an airtight container for **up to 4 days**. Reheat gently on the stovetop, stirring occasionally. Add a splash of broth if the soup has thickened.

Freezer: For the best texture, freeze the soup **before adding the cream** for up to **3 months**. Thaw overnight in the refrigerator, reheat gently, and stir in the cream just before serving.

More Italian Soup Recipes

If you love cozy homemade soups, try my **Creamy Vegetarian Tomato Soup**, **Italian Holiday Chicken Soup**, and **Minestrone**

Soup. For even more comforting ideas, browse my **Soup Recipes**.

Creamy Vegetarian Mushroom Soup



A rich and comforting vegetarian mushroom soup made with tender mushrooms, onions, garlic, herbs, and a creamy broth. Easy enough for a weeknight meal and flavorful enough to serve as an elegant starter or light dinner.

- 1 Tbsp. olive oil
- 1 Tbsp. butter
- 1 lb. sliced cremini mushrooms
- 1/2 cup minced shallots
- 1 Tbsp. minced garlic
- 3 Tbsp. cornstarch
- 2 teaspoons dried thyme
- 1/2 cup dry sherry
- 4 cups vegetable broth
- 1 cup heavy cream
- salt and pepper to taste
- 1 Tbsp. chopped Italian parsley for garnish

1. Heat the oil and butter in a Dutch oven over medium high heat. Add the mushrooms. cook , stirring occasionally . until lightly brown, about 6 minutes.

2. Stir in the shallots, garlic and thyme: cook until the shallots are soft and translucent , about 5 minutes. Add the wine cook scraping up any browned bits until absorbed. Salt and pepper to taste
3. Sprinkle the cornstarch over the mushrooms cook stirring constantly for 2 minutes.
4. Add the broth, cream bring to a boil, then lower the heat to a simmer , cover and cook for 20 minutes.
5. Ladle into soup bowls , garnish with the Italian parsley.

Brown the mushrooms well before adding the broth. Don't overcrowd the pan—give the mushrooms room to caramelize. This extra step adds a deep, savory flavor to the soup and keeps it from tasting flat.

Soup

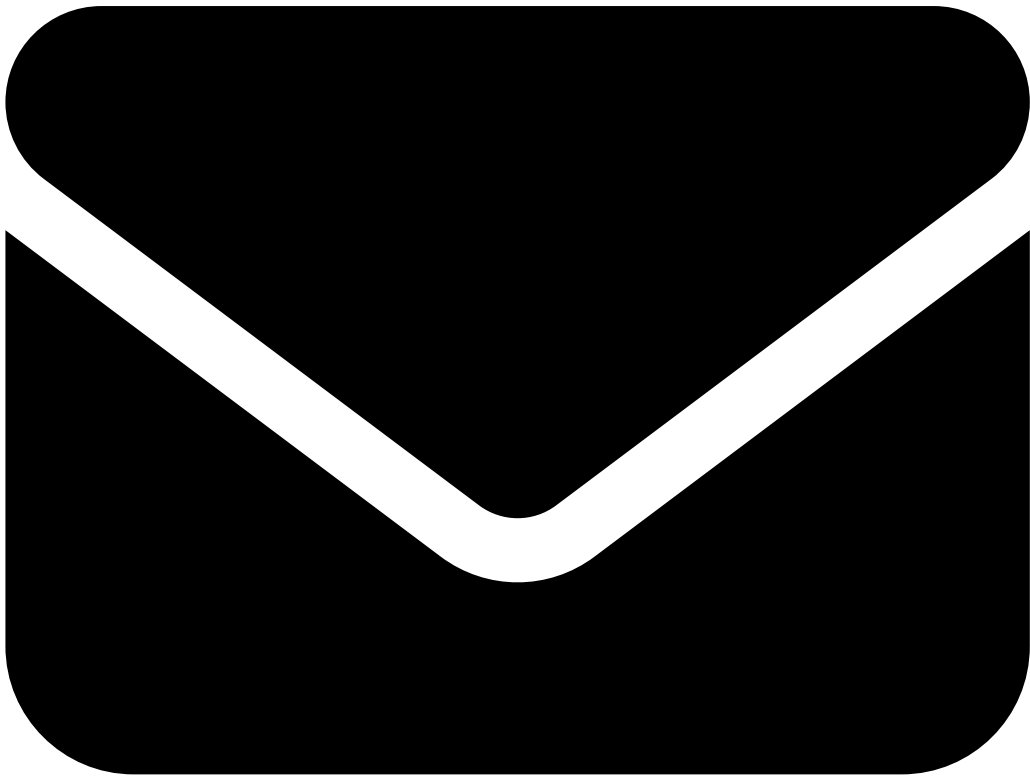
American, Italian, Mediterranean
vegetarian mushroom soup

Tortellini al chicken brodo

Tortellini Al Chicken Brodo

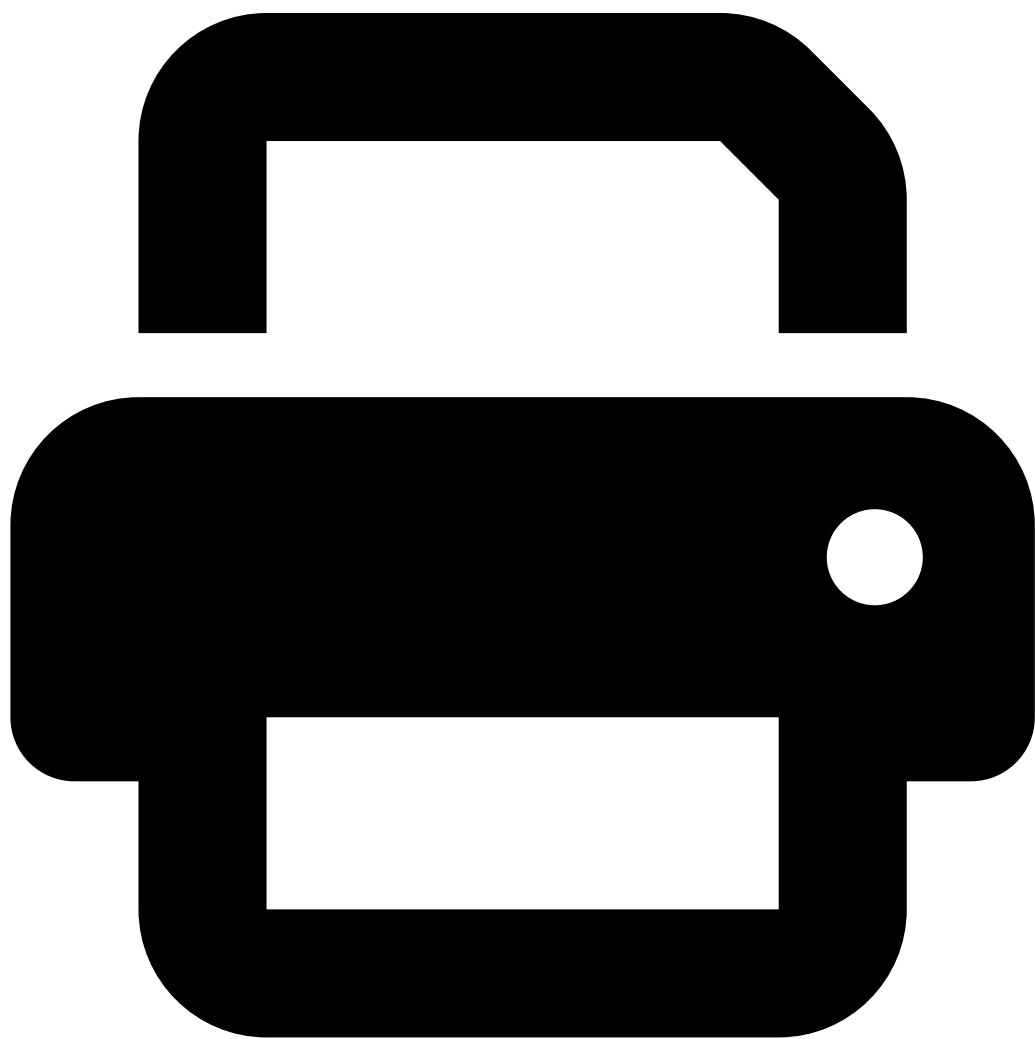
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Few dishes embody the warmth and tradition of Italian food like tortellini al chicken brodo, a classic chicken soup that's both comforting and elegant. This timeless recipe is perfect for chilly days, family gatherings or when you need a taste of home.

Hailing from Emilia – Romagna tortellini are delicate pasta filled with savory ingredients like meat , cheese or a combination of both. When paired with a rich, golden chicken broth (brodo) , this dish becomes a delicious show stopper. Whether served as a starter for a festive meal or as the star of a cozy dinner, tortellini al brodo is a testament to the heartwarming simplicity of Italian cooking. Each bite is a reminder that the best meals are those made with love and shared with those we hold dear.

Why you'll love Tortellini al chicken brodo

Tortellini al chicken brodo is the ultimate comfort food with a touch of elegance. The combination of tender , flavorful cheese tortellini in a rich , homemade chicken broth creates a dish that feels both indulgent and nourishing. It's a meal that warms you from the inside out, making it perfect for cozy nights, festive gatherings or when you simply need a bowl of something heartwarming.

What makes this dish truly special is it's versatility and timeless appeal. Whether you use store-bought tortellini (like I did) for convenience or make them by hand to honor tradition, the result is always delicious. . Topped with freshly grated parmesan cheese each bite feels like a celebration of Italian heritage. It's a recipe you'll want to return to again and again.

Storage

Refrigerator: Store the broth and tortellini separately when possible. Refrigerate in airtight containers for **up to 4 days**. Reheat the broth gently and add fresh tortellini when serving.

Freezer: Freeze the chicken broth for up to **3 months**. For the best texture, don't freeze the cooked tortellini in the broth.

More Italian Soup Recipes

If you love comforting Italian soups, try my **Italian Holiday Chicken Soup**, **Minestrone Soup**, **Potato Leek Soup with Pancetta**, and **Creamy Italian sausage ditalini soup**. For more cozy recipes, explore my **Soup Recipes**.

Tortellini Al Chicken Brodo



Tender cheese tortellini served in a flavorful homemade chicken broth with simple Italian herbs and vegetables. This comforting Italian soup is light, nourishing, and perfect for a cozy family meal or a traditional first course.

- 1 whole chicken cleaned and cut
 - 2 large carrots peeled and cut into chunks
 - 2 celery stalks cut
 - 1 large onion peeled and halved
 - A few garlic cloves
 - 1 handful of uncut Italian parsley
 - a few bay leaves
 - 10 -12 cups of water
 - 1 Tbsp. whole peppercorns
 - Salt to taste
 - 1/2 lb. cheese and spinach tortellini
 - grated parmesan cheese for serving
1. Cut and wash the chicken. Then Salt and pepper it. Place the chicken in a large stock pot or Dutch oven. Add the carrots, celery, onion, garlic, parsley, bay leaves and peppercorns. Salt to taste
 2. Pour in enough water to completely cover the chicken and vegetables (about 10 -12 cups)
 3. Bring the pot to a boil over medium high heat. Once boiling reduce the heat to low and let it simmer slowly.

Skim off any foam or impurities that rise to the surface during the first 20 minutes of cooking. Cook low and slow. Cover and simmer for 1 -1 1/2 hours.

4. Carefully remove the chicken and vegetables from the pot. Let cool slightly before Shredding the breast of the chicken. Strain the broth through a fine- mesh sieve back into the cleaned pot, bring to a boil and add the tortellini and the shredded chicken simmer for 10 minutes or until the tortellini are tender. Ladle into soup bowls top with grated parmesan cheese.

[Use a whole cut up chicken to make the broth. Simmering the whole chicken low and slow creates a rich, flavorful broth that becomes the foundation of this simple Italian soup. Remove the chicken when tender, shred some of the meat, and return it to the broth with the tortellini just before serving.

Main Course, Soup

Italian

Tortellini al Chicken Brodo

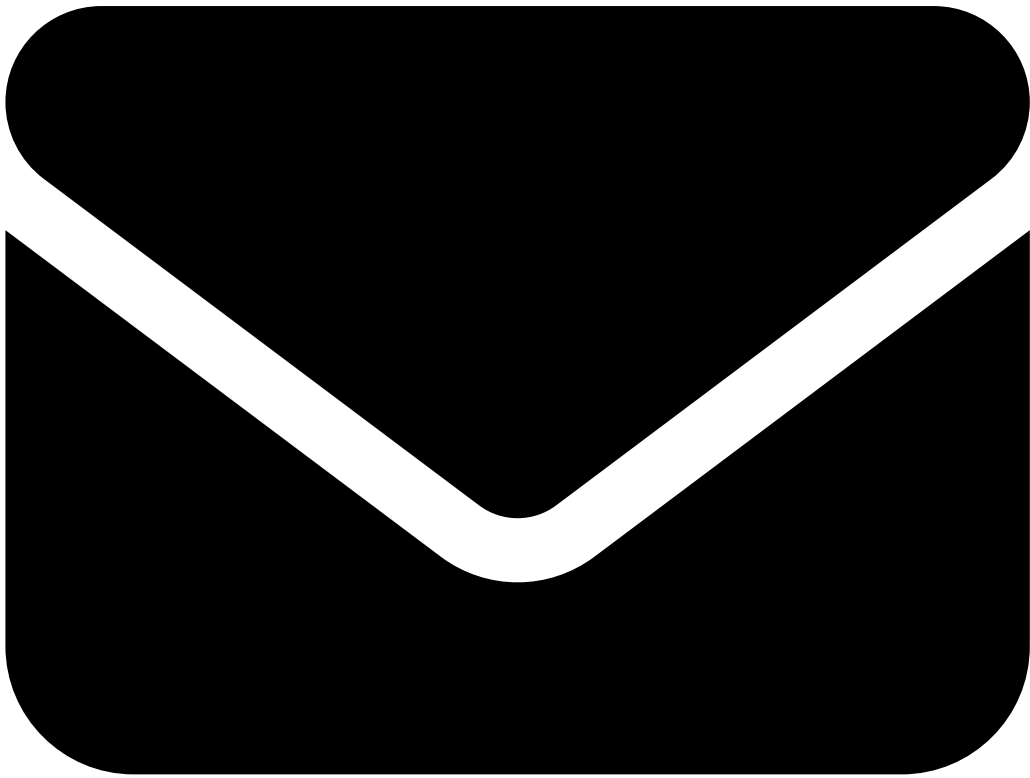
Creamy Sausage tortellini soup

Creamy Sausage Tortellini Soup

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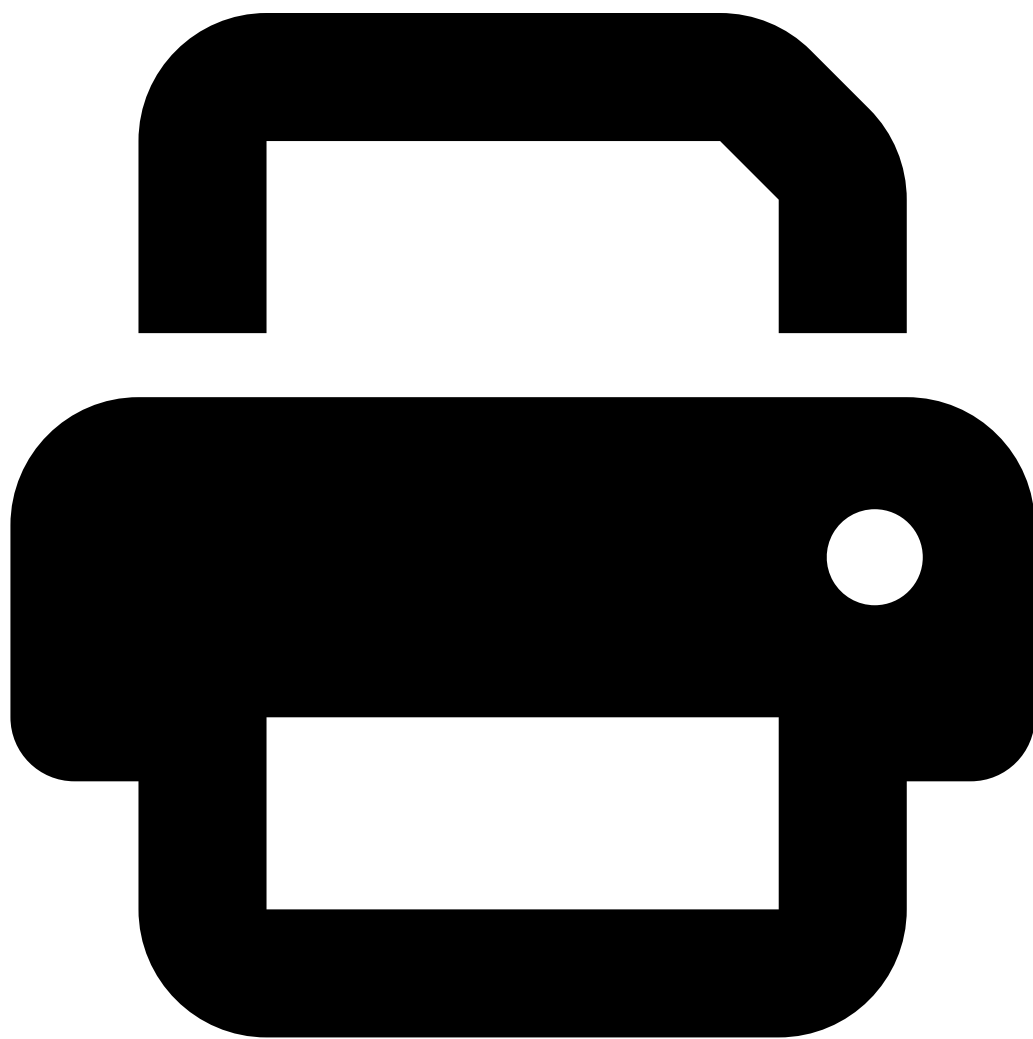
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Happy New Year!!! As we welcome a fresh start and set our intentions for the coming year ahead, there's something comforting about kicking off the day with a hearty, soul-warming meal. After all the holiday feasts and celebrations, today calls for something warm and simple: Creamy sausage tortellini soup.

This soup is the perfect way to ease into the new year. It's a one-pot wonder that combines spicy Italian sausage, tender spinach and cheese tortellini, and a rich , creamy broth that feels indulgent without being over the top. Whether you're recovering from late night festivities or spending the day with loved ones, this dish brings comfort and joy to the table.

The best part ? It's incredibly easy to make, so you can spend less time in the kitchen and more time enjoying the day. Pair it with some crusty bread or a side salad, and you have a complete meal .

Variations for this creamy sausage tortellini soup

1. If you like extra spicy add 1 Tablespoon of hot pepper flakes for extra heat. Or if you don't like spicy use mild Italian sausage.
2. If you want to go the vegetarian route leave out the sausage altogether and use vegetable broth instead of chicken stock.
3. Add more vegetables like diced zucchini for extra nutrition. Swap spinach for Swiss chard or arugula or add a little of all of them.
4. Relace the tortellini with gnocchi or small shaped pasta like orecchiette. These variations ensure your creamy sausage tortellini soup stays exciting and versatile , perfect for any occasion.

Creamy Sausage Tortellini Soup



- 1/2 lb. cheese and spinach tortellini
- 2 Tbsp. olive oil
- 1 cup each chopped onion + celery+ carrots
- 1/2 lb. spicy Italian sausage
- 2 cups tomato sauce
- 4 cups chicken stock
- 1 cup water
- 1 cup heavy cream

- 1 cup grated parmesan
- 3 cups chopped spinach

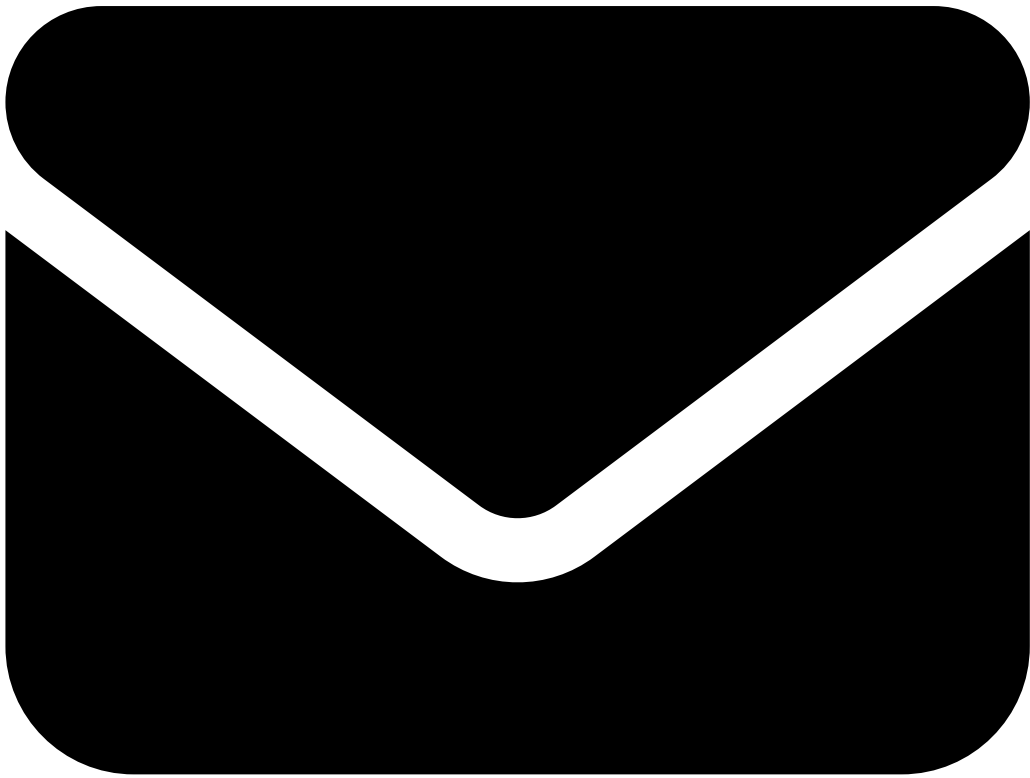
1. Start by cooking the celery, onion and carrots in the two tablespoons of olive oil over medium high heat in a stock pot or Dutch oven until soft and translucent.
2. Add the sausage and cook until brown breaking it up as you go.
3. Then add in the tomato sauce ,chicken stock, water and heavy cream cover and simmer for 20 minutes. Then add the tortellini and simmer 10 minutes longer. Add the spinach and parmesan cheese the last 5 minutes
4. Salt and pepper to taste.

Easy savory puff pastry twists

Easy Savory Puff Pastry Twists

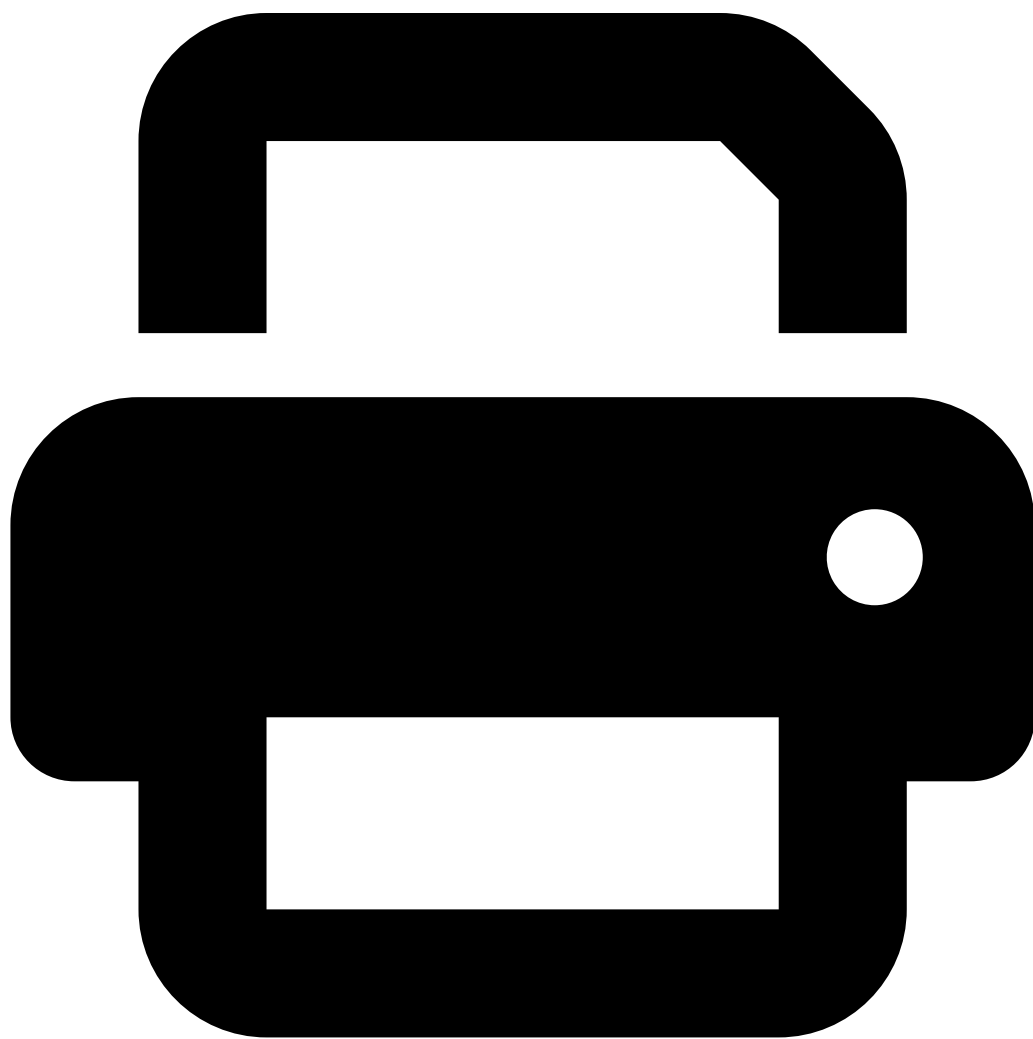
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If there's one thing I can guarantee about these Easy savory puff pastry twists, It's that they are going to disappear fast, so be sure to put some aside for yourself first. layers of puff pastry , cheese , pesto and marinara all twisted into golden deliciousness. Forget about store-bought snacks: you have everything you need for a crowd – pleasing appetizer right here. Plus, it's so easy to make!!!.Whether you 're hosting a party or need a quick finger food for game day, these golden, flaky twists are guaranteed to be a hit.

Why you will love these Easy savory puff pastry twists

Savory puff pastry twists are the ultimate crowd- pleasing appetizer because they combine bold flavors with a visually appealing presentation. The golden flaky layers of puff pastry offer a crunch that perfectly complements the rich pesto, tangy marinara and cheese. Their twist shape makes them look

sophisticated while remaining so easy to make, making them a go-to choice for any host.

What makes these appetizers even more ideal is their versatility. They can be made ahead of time, allowing you to focus on enjoying your guests instead of being stuck in the kitchen. Served warm or at room temperature, they hold their flavor and texture beautifully. Plus, their easy-to-hold, mess-free design makes them perfect for mingling and grazing.

These easy savory puff pastry twists with pesto, marinara and parmesan are the perfect combination of flavor, simplicity, and style. Whether you're hosting a party, contributing to a potluck, or looking for a quick snack these twists will be a hit. Give them a try, and watch your family and friends come back for seconds (and thirds).

Storage

Room Temperature: Store completely cooled twists in an airtight container for **up to 2 days**.

Refrigerator: Store for up to **4 days**, although the pastry is best when freshly baked.

Reheating: Warm in a **350°F oven for 5–8 minutes** to bring back their crisp texture. Avoid the microwave, which can make them soft.

More Italian-Inspired Appetizers

Looking for more easy appetizers? Try my **Gorgonzola and Brie Pear Tart**, **Italian potato Croquettes**, and classic **Bruschetta with tomatoes and basil**. For more ideas, browse my **Appetizer Recipes**.

Easy Savory Puff Pastry Twists



These easy savory puff pastry twists are crisp, golden, and packed with Italian-inspired flavor. Made with flaky puff pastry, cheese, and savory seasonings, they're the perfect appetizer, snack, or easy addition to any antipasto platter.

- 2 puff pastry sheets
- 1/2 cup marinara sauce
- 1/2 cup pesto
- 1 cup grated parmesan
- 1 Tbsp. melted butter
- 1 Tbsp. chopped Italian parsley

1. Preheat your oven to 375-degees. Line a baking sheet with parchment paper.
2. Bring the puff pastry to room temperature. Then on a lightly floured surface slightly roll out the dough.
3. Spread one sheet with first the pesto and then the marinara a sauce. Sprinkle with the grated parmesan. Top with the remaining sheet of puff pastry. Press the edges to seal.
4. Cut the puff pastry dough into 1 inch wide strips on the shorter side . You should have 16 strips. Then twist them. Brush with the the melted butter. Top with additional grated parmesan.
5. Bake for 15 -20 minutes or until golden brown. Sprinkle with the chopped Italian parsley.



Keep the puff pastry cold. Work quickly and return the pastry to the refrigerator if it becomes too soft. Cold puff pastry will puff beautifully in the oven and give you crisp, flaky twists.

Appetizer

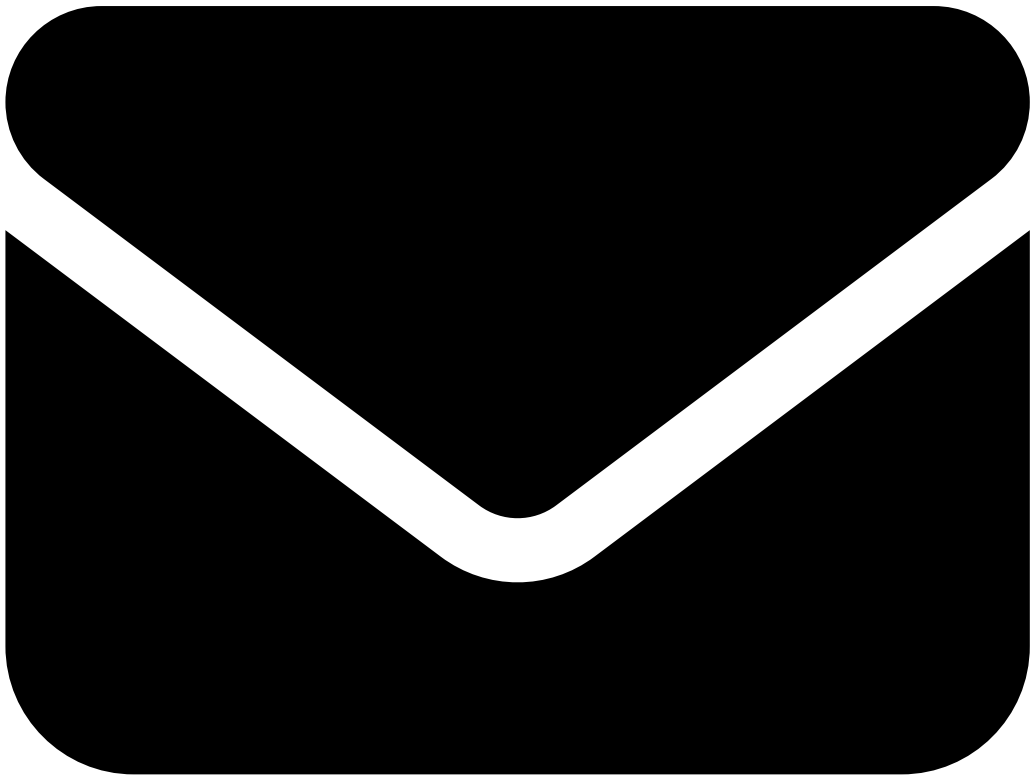
American, Italian, Mediterranean
savory puff pastry twists

Italian sausage and lentil pasta

Italian Sausage and Lentil Pasta

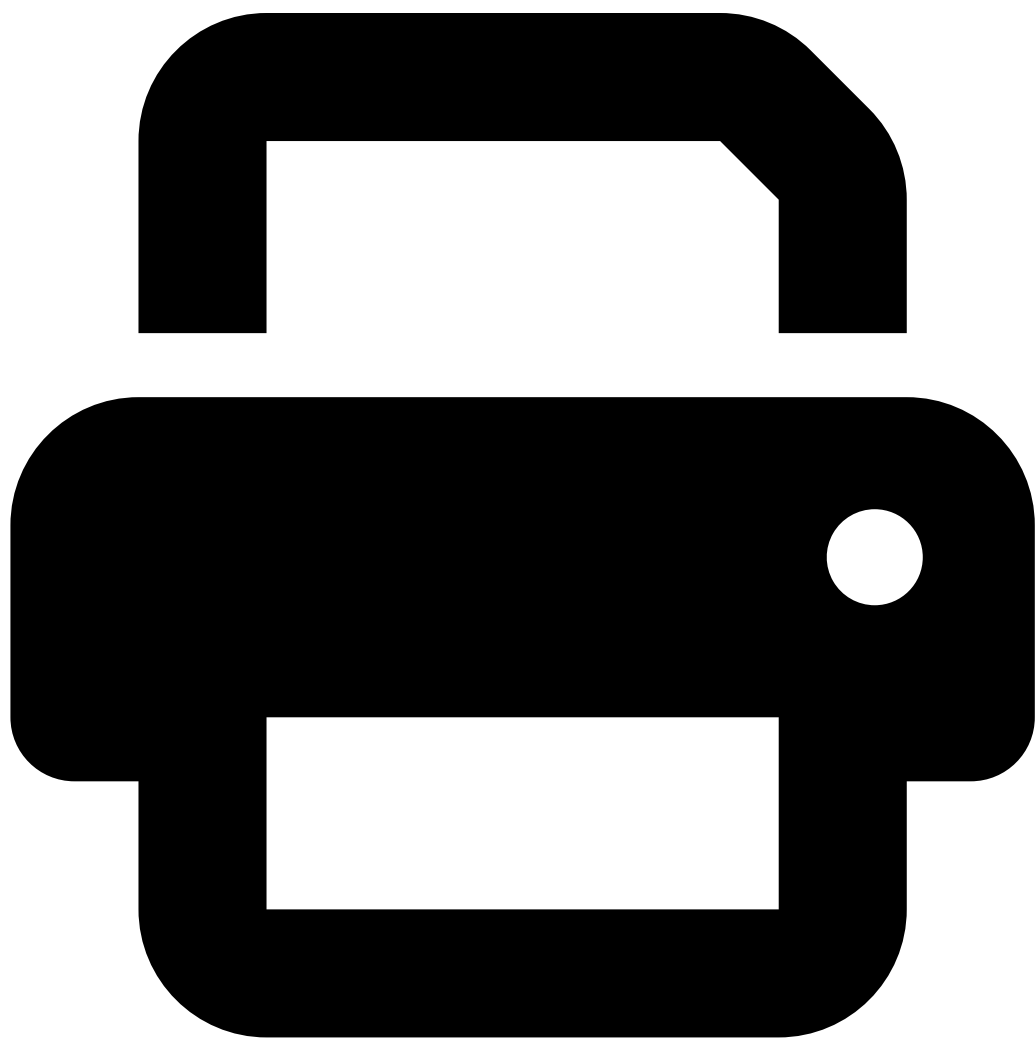
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As the clock ticks down to midnight on New Year's Eve, Italians across the country prepare for a meal steeped in tradition and symbolism: Italian sausage and lentil pasta. This hearty and flavorful dish combines savory sausage with tender lentils, ingredients chosen for more than just their taste. Lentils, with their small, coin-like shape are believed to bring prosperity and good fortune in the coming year. The sausage, rich and satisfying, symbolizes abundance, a wish for a year filled with plenty.

This beloved meal is often enjoyed as part of a festive New Year's feast, paired with sparkling wine and the warmth of holiday gatherings. The lentils, typically cooked with aromatic herbs and a touch of tomato, melts deliciously with the pasta and the flavorful juices of the Italian sausage. It's not just a dish, it's a hopeful gesture, a culinary tradition meant to set the tone for a prosperous and joyous year ahead. Whether you're Italian or simply inspired by this custom, making Italian sausage and lentil pasta is a delicious

way to ring in the new year with a little bit of tradition and a whole lot of flavor.

Variations for this Italian sausage lentil pasta

1. I am using spicy Italian sausage in this recipe. If you don't like spicy you can use mild sausage. But if you want extra spice add a tablespoon of hot chili flakes along with the spicy Italian sausage, for an extra kick.
2. Add extra nutritional value by adding extra vegetables. Like zucchini and spinach. You can also up the measurements of the onions, carrots and celery.
3. If you want to go the vegetarian route with this recipe you can leave out the sausage and use vegetable stock . This Italian sausage lentil pasta is the prefect dish to ring in the New Year with tradition and flavor. The hearty combination of tender lentils, savory sausage, and perfectly cooked pasta creates a comforting meal steeped in Italian heritage. Whether you're celebrating with loved ones or enjoying a night in, this dish brings good fortune, deliciousness, and warmth to the table. Here's to a prosperous and flavorful New Year!!!!

4. Storage

Refrigerator: Store cooled pasta in an airtight container for **up to 4 days**. Reheat gently on the stovetop or in the microwave, adding a splash of broth or water to loosen the sauce.

Freezer: Freeze in an airtight, freezer-safe container for **up to 3 months**. Thaw overnight in the refrigerator and reheat gently.

More Italian Pasta Recipes

If you love hearty Italian pasta dishes, try my **Pasta**

alla Gricia, Spicy Rigatoni Amatriciana, Lasagna Bolognese, and Pasta al Forno. For even more delicious ideas, explore my **Pasta Recipes**.

Italian Sausage and Lentil Pasta



A hearty Italian-inspired pasta made with savory Italian sausage, tender lentils, tomatoes, and pasta in a rich, flavorful sauce. This rustic one-pot-style meal is comforting, satisfying, and perfect for a cozy family dinner.

- 1/2 lb. spicy Italian sausage crumbles
- 2 Tbsp. olive oil
- 1 cup each chopped onion + celery +carrots
- 1 Tbsp. minced garlic
- 3 cups rinsed lentils
- 2 Tbsp. tomato paste
- 3 cups chicken stock
- 2 cups water
- 1 cup small shaped pasta
- 1/2 cup chopped Italian parsley
- 1/2 cup grated parmesan cheese
- salt and pepper to taste

1. Start by adding the olive oil to a stock pot or dutch oven over medium high heat. Then add the Italian sausage and cook until brown, breaking it up as you go.
2. Once the sausage is browned add the onions, celery, and carrots. Cook until the vegetables are soft and translucent.
3. Then add in the tomato paste, chicken stock, and water bring to a boil. Lower the heat add the lentils and simmer covered for 30 minutes or until the lentils are tender. Then add in the the pasta and simmer 7-10 minutes longer.
4. Add the Italian parsley. Ladle into pasta bowls . Top with additional freshly grated parmesan and Italian parsley.



Brown the sausage well before adding the lentils and tomatoes. Those browned bits left in the bottom of the pan add incredible flavor to the sauce. If using dried lentils, cook them until tender but not mushy so they maintain their texture in the finished pasta.



Tip text

Soup

Italian

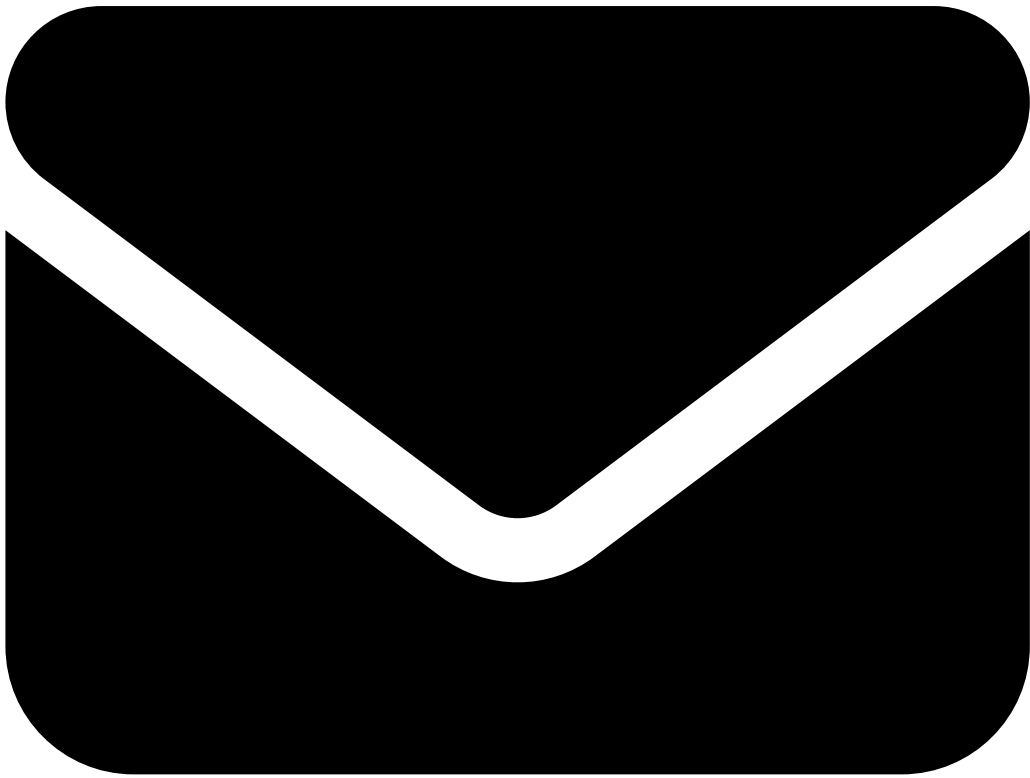
Italian sausage and lentil pasta,

Shrimp stuffed calamari steaks

Shrimp Stuffed Calamari Steaks

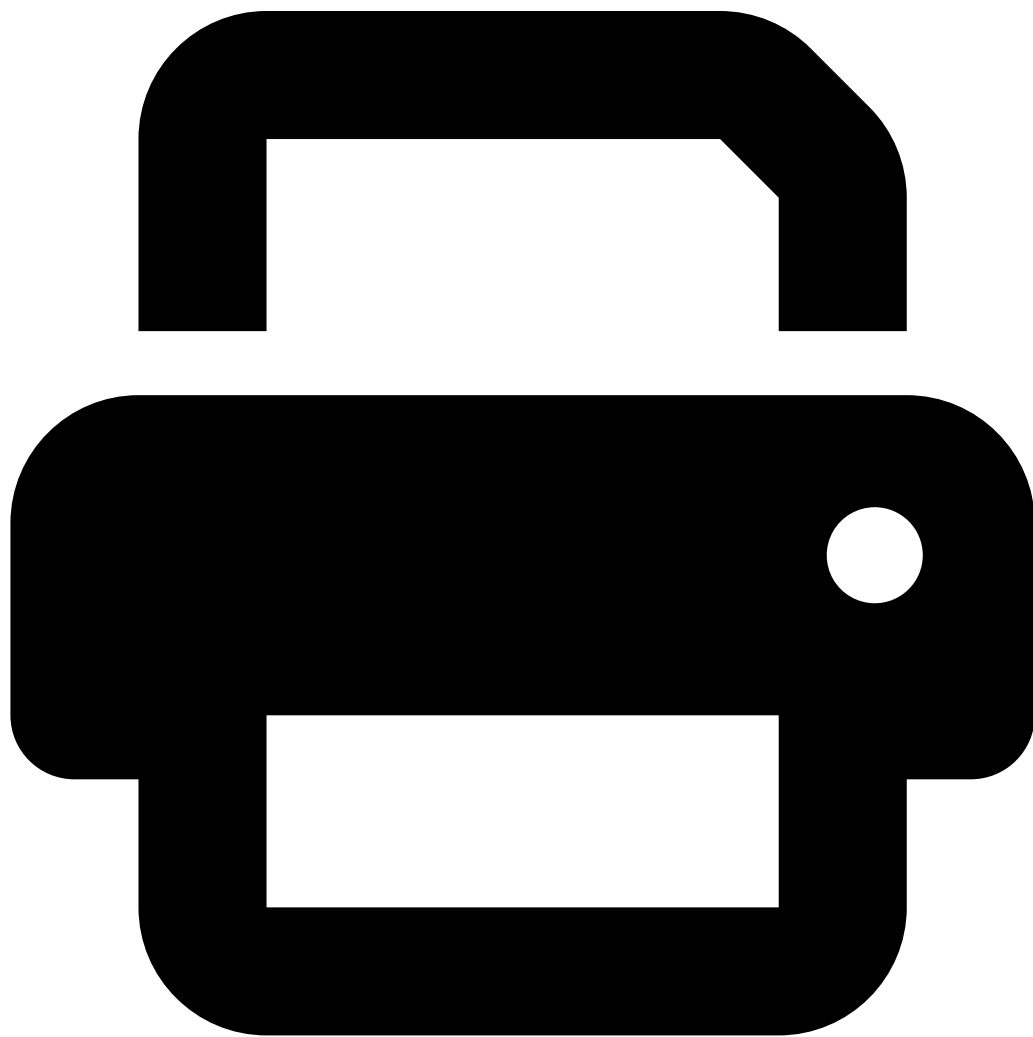
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When you think of calamari, your mind might go straight to fried calamari rings served with marinara sauce. But there is so much more to this versatile seafood. Today, I am sharing a recipe for shrimp stuffed calamari steaks- a dish that is as impressive as it is delicious. Perfect for special occasions or an elevated weeknight dinner. These tender calamari steaks are filled with a savory shrimp mixture and simmered in marinara sauce. Despite it's sophisticated presentation, this recipe is surprisingly easy to make, perfect for all levels of cooks.

Here are ways to make shrimp stuffed calamari steaks easy

1. Make the shrimp stuffing up to two days ahead of time and store in an airtight container in the refrigerator. When ready to cook, simply stuff the calamari and proceed with the recipe.

2. You can assemble the stuffed calamari steaks the day before. Roll them up , secure with toothpicks and store covered in the fridge. When it's time to cook simmer them fresh for the best texture and flavor.
3. Make my easy marinara sauce ahead of time. In fact you should always have marinara sauce on hand it is used in so many recipes. It is one of my kitchen staples. By doing the prep work ahead of time, you can focus on the final cooking steps and enjoy the meal with minimal last-minute effort!!!!

4. **Storage**

Refrigerator: Store leftovers in an airtight container in the refrigerator for **up to 2 days**. Reheat gently in a 325°F oven until warmed through to help prevent the calamari from becoming tough.

Freezer: For the best texture, I recommend enjoying this dish fresh rather than freezing the cooked calamari.

More Italian Seafood Recipes

If you love Italian-inspired seafood, try my **Shrimp Oreganata**, **Shrimp Spaghetti**, and **Tomato Piccata Alaskan Cod**. For more delicious seafood ideas, explore my **Seafood Recipes**.

Shrimp Stuffed Calamari Steaks



Tender calamari steaks filled with a savory shrimp stuffing and baked until golden and flavorful. This elegant Italian-inspired seafood dish is surprisingly easy to prepare and makes a beautiful dinner for family or entertaining.

- 4 calamari steaks
- 1/2 lb. large shrimp cleaned and chopped
- 2 Tbsp. olive oil
- 1/2 cup chopped onion
- 1 Tbsp. minced garlic
- 1/2 cup finely chopped celery
- 1/2 cup breadcrumbs
- 1/3 cup grated parmesan
- 1/3 cup chopped Italian parsley
- 2 cups marinara

1. Start by pounding the calamari thin salt and pepper to taste. set aside while preparing the filling
2. In a saute pan over medium high heat in the two tablespoons of olive saute the onion, garlic and celery until soft and translucent. Then add the chopped shrimp and cook until the shrimp are cooked about three minutes.
3. In a bowl add the breadcrumbs, parmesan , Italian parsley and mix until well combined. Then add in the shrimp mixture and mix well.
4. Divide the filling among the four calamari steaks.
5. Roll the calamari steaks around the filling securing

with toothpicks.

6. In a saute pan add the marinara sauce. Add the stuffed calamari.

7. Simmer covered for 20 minutes.

Don't overcook the calamari. Calamari can become tough when cooked too long. Bake just until the steaks are tender and the shrimp stuffing is cooked through. If using frozen calamari steaks, thaw them completely and pat them very dry before stuffing.

Main Course

Italian

shrimp stuffed calamari steaks,