

Italian Holiday chicken Soup

Italian Holiday Chicken Soup is a cozy, festive dish that's perfect for the colder months. Made with tender chicken, juicy meatballs, hearty greens, and fragrant herbs, it's the kind of soup that warms the soul and brings a comforting taste of Italian tradition to your holiday table.

Growing up, our holiday gatherings always began with a warm bowl of this chicken soup. The kitchen would be filled with the sounds of simmering broth, lively conversations, and the excitement of the meal to come. I remember watching my family carefully prepare each ingredient, knowing that every step was part of a recipe passed down through generations.

Now, each time I make this soup, I'm transported back to those cherished gatherings—and I feel just a little bit closer to home.

Prepping for this Italian Holiday chicken soup

1. For prepping your Italian holiday chicken soup here's a step- by- step guide to keep it easy and organized.
 1. Gather your ingredients. I used chicken breast to keep it easy and chicken stock to add flavor. You can use a whole chicken or bone in chicken pieces for richer flavor.
 2. Make the little meatballs ahead of time. They can be made a day ahead or weeks ahead and frozen. In fact when I make Mama's meatballs I often make tiny ones too to keep in the freezer for ready made meals.
 3. The egg croutons can also be made ahead of time and like the little meatballs they can be frozen and thawed out the day you are ready to serve.

These prep steps will make the cooking process smooth and ensure your Italian holiday chicken soup comes out delicious.

Ingredients

- 2 chicken breast
- 3 cups chicken stock
- 2 cups water
- 1 whole onion
- 2 celery stalks
- 2 carrots
- salt and pepper to taste
- 2 cups little meatballs
- 2 cups chopped Tuscan kale, escarole or spinach
- Egg croutons

Instructions

1. In a stock pot place the chicken, onions, carrots, stock and water bring to a simmer . Skim off the foam, then cover and simmer for one hour.
2. In the meantime make mama's meatball, but make them small , teaspoon size then bake them and set aside. Then make the egg croutons by mixing 4 eggs with 1 cup of grated parmesan, 1 Tbsp. pf chopped Italian parsley and salt and pepper to taste. Pour the egg mixture into a greased 12 x 8 cookie sheet and bake for 10- 12 minutes or until the eggs are set. Let cool before cutting into small dice.
3. After the stock has simmered for 45 minutes, remove the onion, carrots, and celery and discard. Then shred the chicken and return it back to the stock pot along with the meatballs and greens of your choice and simmer 10 minutes longer.
4. To serve your chicken soup, place a hand full of the egg

croutons in the bottom of a soup bowl pour the soup over them and top with freshly grated parmesan. ENJOY!!!

Easy quick Focaccia bread

Easy quick focaccia bread

There is something magical about the aroma of fresh bread baking in the oven, and this easy quick focaccia recipe brings that magic right to your kitchen . This Italian classic, known for it's golden crust. airy crumb and distinctive olive oil flavor, is surprisingly easy to make at home. No need to be a expert baker – this focaccia recipe is beginner friendly and versatile enough for endless customizations.

Whether topped with herbs, olives, tomatoes or left plain with a drizzle of olive oil, this focaccia is perfect for sandwiches, dipping or just enjoying as is.

What's good about this easy quick focaccia bread recipe

Simple Ingredients: Focaccia often has the reputation of being tricky, but this recipe makes it easy and approachable for new to bread-making. With just a few pantry staples and minimal kneading, anyone “can-do ” and enjoy homemade focaccia.

Versatile topping options: Get creative with your toppings, herbs, olives, cherry tomatoes, or sea salt lets you customize your focaccia to fit your lifestyle and taste.

Perfect texture every time: With this easy process, it makes it achievable to get the classic focaccia texture- crispy edges with a fluffy, airy inside. It's a satisfying, foolproof recipe that delivers on taste and texture with minimal effort.

Ingredients

- 4 cups flour
- 1 Tbsp. active dry yeast
- 1 Tbsp. salt
- 2 cups warm water
- 1/2 cup olive oil
- 1 Tbsp. honey

Instructions

1. In a bowl dissolve the yeast in the warm water. Allow the mixture to rest for 5 minutes or until it starts to foam.
2. Add the oil and honey then mix the salt with the flour and add the flour to the wet ingredients.
3. Mix the dough with your hands until well combined. form a ball drizzle with olive oil cover with plastic wrap or a clean kitchen towel and refrigerate overnight or up to two days.
4. When your ready to bake grease a
5. 9" x 13" pan. Take out the refrigerated dough. Oil your hands and gently bring the proofed dough in from the sides folding the dough over it's self. Turn the bowl a quarter turn and fold the dough over itself again. Repeat the turn and fold 3 more times.
6. pour 2 Tbsp. of olive oil in the center of the prepared pan . Place the deflated dough in the center coat well with the oil.
7. Cover and let raise in a draft- free place until the

dough doubles in size. about 1 1/2 – 2 hours.

8. Preheat the oven to 400- degrees top the focaccia with your favorite toppings.
 9. Top with olive oil use your fingers to dimple the dough. Sprinkle with sea salt before baking.
 10. Bake the focaccia bread in a 400-degree preheated oven for 25-30 minutes or until the top is golden brown and the bottom crispy. ENJOY!!!!
-

Roasted Italian-style chicken

Roasted Italian style chicken

A whole roasted Italian -style chicken with potatoes is a comforting and delicious dish that brings out the simple and deep flavors of Italian cooking. with just a few simple ingredients and 15 minutes of prep time you'll have everything ready to create a meal that's easy enough for busy weeknight family meals and fancy enough for Saturday night dinner with friends.

A roasted chicken with potatoes and vegetables is Italian comfort food that's hard to beat. The chicken turns out juicy with golden, crispy skin, and the potatoes and vegetables soak up the delicious drippings, becoming tender and caramelized. It's a complete meal made in one pan, easy to make, affordable and always feels like an elegant homemade meal

What makes this roasted Italian style chicken so good

Easy to make: This chicken dinner is prepped in less than 15 minutes and the cooking time is quick. this chicken is baked at a higher temperature and cooks in just under an hour.

It can be prepped ahead of time: you can prepare this meal up to a day ahead of time store in the fridge . then add the potatoes and bake when you are ready to serve.

It's great for left overs to use for chicken sandwiches, add it to pasta dishes and it makes a great addition to salads.

Ingredients

- 1 whole chicken 4- 5 lb.
- 1 Tbsp. each garlic + onion + paprika powder
- 4 peeled potatoes cut in half
- 4 peeled carrots cut in equal pieces
- 2 cups peeled butternut squash cut in medium dice
- 1 peeled sliced onion
- 5-6 cloves of peeled garlic
- 1 sliced lemon
- 1 cup white wine
- 3-4 sprigs of rosemary
- 4 Tbsp. olive oil
- salt and pepper to taste

Instructions

1. start by cleaning the chicken and removing any insides. Then pat dry.
2. mix the garlic , onion and paprika together. Rub the chicken with the herb mixture rubbing it into the the chicken. Then drizzle with 1 Tbsp. of the olive oil.

salt and pepper to taste. Place the potatoes, carrots, butternut squash, lemons, onions and garlic in a large roasting pan. Make room in the center and place the chicken in the middle. Drizzle the vegetables with the remaining olive oil. salt and pepper to taste. Add the rosemary sprigs

3. Bake in a preheated 400- degree oven for 1 hour.
4. Place the chicken on a platter with the vegetables cut the chicken pour the pan sauce over top. ENJOY!!!!

Spicy sausage and broccoli Shells

Spicy Sausage and broccoli shells

Spicy sausage and broccoli shells is a classic Italian pasta dish that's so easy to make. You'll love that this hearty meal comes together in less than 30 minutes and uses just a handful of ingredients you probably have on hand. It's the perfect weeknight family meal when you want Italian and easy too. It's a delicious easy recipe , combining savory , spicy Italian sausage, crisp broccoli and el dente cooked pasta in a delicious pan sauce packed with flavor , this sausage, broccoli pasta recipe is the ideal meal for busy nights.

Why You'll love this spicy sausage

and broccoli shell recipe

Quick and easy: Ready in less than 30 minutes, this sausage and broccoli pasta dish is perfect for busy weeknight family meals. Few ingredients and simple steps means it's as easy as it is delicious.

Bold and savory flavors: The sausage brings a robust, spicy kick, perfectly balanced by the earthy bitterness of the broccoli.

Nutritious and filling: With the protein from the sausage, fiber and vitamins from the broccoli, and the satisfying carbs from the pasta, this dish is filling and packed with good for you ingredients.

Customizable: You can easily customize this pasta recipe by controlling the spice level by choosing a mild, medium or hot sausage or even add or subtract the red pepper flakes. And of course the pasta shape is always optional, although I prefer a short pasta shape, you can use whatever shape fits your taste.

Family- friendly: It's one of those dishes that both kids and adults will enjoy, and you can sneak in extra veggies without much fuss.

This is the kind of meal that's simple enough for weeknight meals, but flavorful enough for Saturday night dinner with friends.

Ingredients

- 1/2 Lb. pasta
- 4 cups trimmed broccoli florets
- 2 links spicy Italian sausage casings removed
- 3 Tbsp. olive oil

- 2 Tbsp. minced garlic
- 1 cup chopped onion
- 1 Tbsp. red pepper flakes
- 1 cup chicken stock
- 2 cups pasta water
- grated parmesan cheese

Instructions

1. Start by cooking your pasta el dente reserving 2 cups of the pasta water.
2. In the mean time make the sauce in the saute pan over medium high heat in the olive oil saute the sausage until beginning to brown before adding the garlic and onion saute until the onion and garlic are soft and fragrant. Deglaze the pan with the chicken stock waiting until it evaporates before adding the pasta water. Then simmer the sauce until it thickens, about 15 minutes.
3. Add the el dente cooked pasta. Then in the same pasta water cook the broccoli until fork tender. Mash some of the broccoli and add to the pasta. Adjust your seasoning. Top with grated parmesan cheese and Italian parsley. ENJOY!!!

Authentic Italian Pasta e Fagioli

Authentic Italian pasta e fagioli

Authentic Pasta e fagioli is a humble, hearty and soul-warming Italian pasta dish that brings back vivid childhood memories of the smell of simmering beans, tomatoes, and garlic. For many Italian families, pasta e fagioli was the meal that could feed everyone on a tight budget. It's the ultimate "cucina povera" dish- poor kitchen. This is the essence of authentic Italian cooking: making the most of simple ingredients to create something unforgettable.

What to use in this Authentic Italian pasta e fagioli recipe

This version of pasta e fagioli stays close to its roots using classic Italian ingredients. I used dry cannellini beans soaked over night. You can use canned beans and add them to the tomato sauce 10 minutes before adding the pasta.

Traditionally, ditalini or small shaped pasta is used, but feel free to experiment with other small pasta shapes. Adding a parmesan rind while the soup simmers is a little trick many Italian cooks use to add more flavor. I use these ingredients for a pasta e fagioli that's filled with all the traditional flavors and textures that bring back those childhood memories in my mama's kitchen.

Ingredients

- 2 cups short dry pasta
- 4 cups cannellini beans
- 4 Tbsp. olive oil
- 2 Tbsp. minced garlic
- 1 cup chopped onion

- 1 cut chopped celery + 1 cup chopped carrots
- 2 cups crushed tomatoes
- 1 cups tomato sauce
- 2 cups water , vegetable or chicken stock
- A few bay leaves
- 1/2 cup chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Start by rinsing and soaking your beans overnight
2. In a dutch oven or stock pot over medium high heat in the olive oil saute the onion and garlic until soft and fragrant. Add the celery and carrots and cook for a few minutes to soften.
3. Add the tomatoes, tomato sauce , stock or water, bay leaves and the beans , simmer covered for 30 minutes or until beans are cooked. Add the pasta and cook 10 minutes longer. Stir in the Italian parsley, ladle into soup bowls top with grated parmesan cheese. ENJOY!!!

**Italian Chicken sausage
scarpariello**

**Italian chicken sausage
scrapariello**

This Italian chicken sausage scarpariello recipe is the classic Italian-American shoemaker style dish of crispy

chicken braised with sausage, peppers and onions. It is tangy, spicy and delicious. The name “scarpariello” is said to come from the Italian word for “shoemaker” the phrase is often associated with dishes that are humble, frugal and made with basic ingredients. It involves braising chicken and Italian sausage with simple pantry staples . It’s not about fancy presentation but about flavor and making the most out of minimal ingredients.

Variations for this Italian chicken sausage scarpariello recipe

Traditionally this Italian chicken sausage scarpariello recipe is made with bone-in skin-on chicken thighs because I wanted to lighten up the dish and also my family likes chicken breast I used boneless , skinless chicken breast.

You can also use chicken sausage in place of the pork sausage if that fits your taste. Add extra vegetables like mushrooms, or spinach or both for a heartier, veggie-packed version.

For a creamy variation add a cup of heavy cream to the sauce for a richer, creamier texture. You could also melt in some parmesan cheese to deepen the flavor.

These variations allow you to customize the classic flavors of this Italian chicken sausage scapariello to fit your lifestyle and taste while staying true to it’s essence!!!

If you make this dish, please leave me a comment on your experience with this Italian classic recipe. I love hearing from you. It’s my favorite part. And it helps others. THANKS!!!

Ingredients

- 2 lbs. chicken breast or bone in chicken thighs

- 2 -3 links spicy Italian sausage
- 1 sliced onion
- 1 red and 1 green sliced bell peppers
- 2-3 medium potatoes cut into medium dice
- 2 Tbsp. minced garlic
- 1 cup pickled cherry peppers hot or sweet + 1/2 cup pickling juice from the jar
- 1 cup white wine
- 1 cup chicken stock
- 2 Tbsp. chopped Italian parsley

Instructions

1. preheat oven to 375-degrees
 2. Start by washing the chicken then pat dry salt and pepper the chicken.
 3. Heat the oil in an oven proof skillet or dutch oven sear the chicken on all sides for 5 minutes or until golden remove the chicken and set aside. In the same add the sausage. Cook 3-4 minutes or until brown . Remove cut the sausage in half and set aside.
 4. In the same pan add the onion, garlic and bell peppers. and potatoes cook for 3-5 minutes to soften slightly. Add the cherry peppers, the pickling juice, chicken stock and the white wine. Scrape up the brown bits from the bottom of the pan. Then cook 5 minutes to reduce the liquid.
 5. Add the chicken and the sausage back to the skillet.
 6. Set the skillet in the oven and bake for 20 – 30 minutes, until the chicken is cooked through.
 7. Top wit the Italian parsley. ENJOY!!!!!!
-

Italian roasted sausage, peppers and potatoes

Italian roasted sausage, peppers and potatoes

There is something comforting about the hearty flavors of Italian roasted sausage, peppers and potatoes. This classic dish, rooted in simple ingredients, delivers a perfect balance of savory and sweet, with smokey sausage, tender potatoes and vibrant bell peppers roasted to a golden deliciousness.

Whether you are looking for an easy, quick one pan weeknight family meal or a crowd pleasing dish for gatherings, this sausage bake recipe captures the essence of rustic Italian cooking.

Why I love this Italian Sausage, peppers and potato recipe

First this recipe is easy to make. It's one pan meal. Those are always the best recipes if you ask me. Italian Sausage peppers and potatoes is a versatile recipe . It can be customized to fit different taste and occasions.

- You can use sweet, mild or spicy Italian sausage. Or if you want a healthier version try Italian chicken sausage or even plant based sausage if you want a vegetarian option. While bell peppers and potatoes are traditional, you can substitute or add vegetables like zucchini, eggplant or even sweet This roasted potatoes and sausage bake can be served as a stand alone meal, or you can serve it it along side, pasta, rice ,over mashed

potatoes or in a hoagie roll for a hearty sandwich.

Because of this variations Italian sausage, peppers and potatoes can be served at casual family dinners or special gatherings. It's the perfect meal prep recipe, as you can assemble it ahead of time and roast when you are ready to serve. Enjoy this recipe and please leave me a comment on your experience with the recipe. I love hearing from you. It's my favorite part!!! THANKS!!! If you like one pan meals try this stove top sausage and peppers recipe.

Ingredients

- 4 Italian sausage links
- 4 medium potatoes peeled and sliced into wedges
- 1 red and 1 green sliced and seeds removed
- 1 sliced onion
- 2 Tbsp. minced garlic
- 1 Tbsp. red pepper flake
- 1 Tbsp. Italian seasoning

Instructions

1. start by preheating your oven to 400-degrees
 2. In a bowl add the sausage, potatoes, peppers, garlic and onion. Add the olive oil, Italian herbs, red pepper flakes and salt and pepper to taste. Mix with your hands until well combined. Transfer to a cookie sheet or oven proof casserole dish and bake.
 3. Bake 30 minutes or until the vegetables and potatoes are tender and the sausage golden brown. Serve with crusty Italian bread. ENJOY!!!!
-

Italian Spezzatino beef stew

Italian spezzatino beef stew

Italian spezzatino beef stew is a delicious beef stew full of fork tender beef in a red wine tomato sauce. Yes, spezzatino is the Italian word for beef stew. It's a hearty, comforting dish made with chunks of meat simmered in a flavorful broth, often with tomatoes, onions and carrots. And sometimes peas and potatoes.

The stew is cooked slow allowing the meat to become melt -in - your-tender and the sauce a rich deep flavor.

Italian spezzatino beef stew has a more Italian wine-infused, and lighter flavor, while beef stew is thicker and heartier taste. Hearty, filling and comforting it is usually prepared for Italian family meals.

What I used to make this Italian spezzatino beef stew

Beef: I use a good quality beef chuck roast , but stewing beef works perfectly.

Mushrooms: I like to use brown mushrooms such as cremini or baby portabellas, but any mushroom works fine

Tomatoes : I used fresh tomatoes you can use a good quality canned tomato.

Stock: I use beef stock , but vegetable or chicken stocks are great alternatives.

Italian spezzatino beef stew gets even better the next day, so make a large pot. It's also freezer friendly.

As always if you make this recipe please leave a comment, with your experience. I love hearing from you it's my favorite part and it helps others. THANKS!!!

Ingredients

- 2 Lbs. beef chuck cut into large dice
- 1 cup diced pancetta
- 1/2 cup flour
- 1/3 cup olive oil
- 2 cups chopped tomatoes
- 2 cups sliced mushrooms
- 1 cup red wine
- 3 cups beef stock
- 1/2 cup Italian parsley
- 1 Tbsp. each thyme + oregano + rosemary

Instructions

1. Start by salt and peppering the meat then coat with flour. In a dutch oven in olive oil over medium high saute the meat with the pancetta until browned.
 2. Then add the onion, celery, carrots, and simmer until soft. Add the mushrooms and tomatoes and cook for a few minutes to combine the flavors and ingredients. Then deglaze the pan with the red wine waiting until it evaporates before adding the beef stock and herbs.
 3. Simmer covered for 2 to 2 1/2 hours or until the meat is fork tender. ENJOY!!!!
-

Pan seared salmon orzo

Pan seared salmon orzo

If your looking for a weeknight dinner that's both both easy for weeknight family meals and fancy enough Saturday night dinner with friends, my pan seared salmon with Tuscan orzo is the perfect meal choice. This dish combines crispy, flaky salmon with a creamy spinach and sundried tomatoes orzo inspired by the rustic flavors of Tuscany. Not only is it easy to make, but it's also a complete meal full of vibrant colors and good for you ingredients, that will impress family and friends.

Why you will love this pan-seared salmon orzo recipe

This recipe brings together two of the best ingredients a rich, comforting pasta dish and perfectly cooked salmon. The orzo , in a garlicky, creamy sauce gets extra flavor from the sundried tomatoes and spinach, and the salmon provides a delicious crispy contrast. It's the perfect balance of comfort food and the fresh ingredients makes it an ideal recipe for any time of the year.

Let me know how your pan-seared salmon with Tuscan orzo turns out! !!!

Ingredients

- 2 lb. cleaned skinless salmon
- 1 Tbsp. garlic, onion and paprika powder
- salt and pepper to taste
- 2 Tbsp. extra virgin olive oil

- 2 Tbsp. butter
- 2 Tbsp. finely minced garlic
- 1/2 cup chopped sundried tomatoes
- 1 cup white wine
- 2 cups chicken stock
- 1 cup heavy cream
- 1 cup water
- 3 cups orzo
- 1 cup grated parmesan cheese
- 2 cups chopped spinach

Instructions

1. Start by cleaning the fish then pat dry cut into equal parts. salt and pepper to taste. Combine the garlic, onion and paprika massage the rub into the fish.
 2. In a 12 inch saute pan in the 2 Tbsp. of oil over medium high heat sear the fish on both sides until beginning to brown about 5 minutes per side. Remove cover with alumni foil set aside while making the orzo.
 3. In the same pan add the 2 Tbsp. of butter. Add the garlic and saute until soft and translucent. Then add the sundried tomatoes, cook until the tomatoes are soft and fragrant. Deglaze the pan with the wine , waiting until evaporated before adding the chicken stock, cream and water. Add in the orzo lower the heat to a simmer and cook until the orzo is fork tender but firm. About 7 minutes. Then add the grated parmesan and chopped spinach and cook 5 minutes longer. ENJOY!!!
-

oven fried lemon chicken cutlets

Oven fried lemon chicken cutlets

These Oven -fried lemon chicken cutlets are crispy, delicious and easy to make. There's something irresistible about a crispy chicken cutlet, golden on the outside , juicy on the inside and packed with flavor. What makes it even better? When it's oven-fried with a zesty lemon, wine sauce. Oven- fried lemon chicken cutlets give you the crunch of traditional frying , without the extra grease. They're a lighter, healthier alternative without sacrificing any of that delicious flavor and texture. Perfect for weeknight family meals or social gatherings.

Things to know about this oven fried lemon chicken cutlet recipe

Oven- frying allows you to achieve the crispy texture we love without deep-frying. By baking the cutlets at a high temperature, you get a crunchy coating that's healthier and less messy than pan- frying. Plus it's easier to cook a large batch of cutlets in the oven, making this the perfect method to feed a crowd or meal prep.

I always make more than I need for one meal these chicken cutlets can be kept in the fridge for 3 days after baking or make them up to frying point and refrigerate for one day. I recommend refrigerating the cutlets before frying this helps the breadcrumb coating adhere to the chicken. These cutlets

are freezer friendly, after breading and before frying or after frying. Spread the cutlets on a cookie sheet covered in the freezer. After frozen they can be stored in zip lock bags until ready to serve.

As always if you make these oven-fried lemon chicken cutlets please leave me a comment on your experience with this recipe. I love hearing from you, and it helps others. THANKS!!!

Ingredients

- 3 skinless boneless chicken breast (2 lbs.)
- 2 eggs slightly beaten
- 2 cups breadcrumbs
- 1 cup grated parmesan
- 2 Tbsp. finely chopped Italian parsley
- 1 Tbsp. each onion, garlic and paprika powder
- 1/2 cup extra virgin olive oil
- 2 lemons sliced
- 1 cup white wine
- 1 cup chicken stock
- salt and pepper to taste

Instructions

1. Preheat your oven to 400-degrees
2. Start by slicing the chicken breast into as thin as possible slices. Then cover with plastic wrap and pound thin with a meat mallet, salt and pepper to taste.
3. Mix the breadcrumbs, parmesan, Italian parsley , onion, garlic, and paprika powder together until well combined. In a separate bowl beat the two eggs slightly.
4. Dip the chicken first in the egg then in the breadcrumb mixture. Use your hands to coat the chicken well.
5. Add the extra virgin olive oil to a 12 x 9 sheet pan place in the preheated oven until smoking hot. about 5 to 10 minutes . remove from the oven.

6. Place the chicken on the sheet pan return to the hot oven and bake until golden brown about 10 minutes. Turn over and cook the other side until golden.
7. Remove the chicken from the pan tent with alumni foil set aside while making the sauce. Add one thinly sliced lemon the white wine and chicken broth, return to the hot oven and cook the sauce for 10 minutes, or until emulsified.
8. Pour the sauce over the chicken serve with the remaining lemon slices. ENJOY!!!