

# Marry me shrimp with orzo

## Marry me shrimp with orzo

Marry me shrimp with orzo is a delicious dish featuring succulent shrimp with creamy orzo. The shrimp are seasoned than sauteed to perfection with rich flavor.

Orzo a small rice – shaped pasta is cooked until tender with sundried tomatoes and spinach. Then the shrimp is mixed in creating a delicious meal . It's a satisfying and comforting meal that's both elegant and easy to prepare!!!

### **A FEW TIPS FOR Success when making Marry me shrimp with orzo**

Use large shrimp they are labeled 16 -20 shrimp meaning there are 16 to 20 shrimp per pound season the shrimp generously with the seasonings. Most fish cook quickly shrimp is one of them.

Don't over cook the shrimp leave them a little under cooked to finish when they are return to the pan to heat through. T

## **Ingredients**

- 2 lbs. large shrimp
- 2 tablespoon extra virgin olive oil
- salt and pepper to taste
- 1 Tablespoon powder garlic
- 1 Tablespoon paprika
- 2 tablespoon butter
- 1/3 cup minced shallots
- 2 tablespoon minced garlic
- 3 cups orzo

- 3 cups chicken stock
- 1 cup chopped sundried tomatoes
- 1 cup grated parmesan cheese
- 3 cups chopped spinach

## Instructions

1. Clean your shrimp
  2. In a bowl season your shrimp with the olive oil, garlic and paprika, salt and pepper to taste.
  3. In a saute pan over medium high heat saute the shrimp until almost cooked through about 5 minutes, remove
  4. In the same pan add the butter, add the shallots and garlic. Sautee until soft and fragrant. Add the orzo, sundried tomatoes, chicken stock, and the cream.
  5. Simmer until orzo is al dente Add the grated parmesan and spinach and simmer 2 to 3 minutes longer. Return the shrimp back to the pan, just to heat through. ENJOY!!!
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## Petrale Sole Pomodoro

### Petrale sole pomodoro

I love fish and try to have it at least two times a week. This Petrale sole pomodoro recipe is easy, delicious and quick, it can be on your table in less than 30 minutes. You will feel good too about serving your family and friends a healthy meal.

This petrale sole is an impressive meal. Family and friends will think it took a lot longer to prepare. This fish recipe

is fancy enough for Saturday night dinners with friend and easy enough for busy weeknight family meals!!!!

## **What to know about this Petrale sole pomodoro recipe**

Petrале sole is considerate to be the most flavorful and desirable of the Pacific Flounders. They have a mild, delicately nutty, sweet flavor with small firm flakes. It is one of my favorite of fishes.

Petrале sole can be pricey and not available all year round. The good news is that this recipe works well with any white fish that fits your taste and budget.

About the frying oil I use a canola and olive oil blend. And for the sauteing always extra virgin olive oil this becomes a part of the sauce and its important to use good quality extra virgin olive oil.

Also important in these saucy recipes is to use the right size pan to hold all the ingredients. Here is a link to my favorite deep saute pan.

If you make this easy Petrале sole pomodoro recipe please leave me a comment. I love hearing from you. It's my favorite part!!!

## **Ingredients**

- 2 lbs. petrале sole
- 1 cup frying oil
- 2 Tablespoons olive oil
- 1 medium chopped onion
- 1 Tablespoons minced garlic
- 3 cups thinly sliced potatoes
- 1 cup white wine or chicken stock

- 2 cups chopped tomatoes
- 1 cup marinara sauce
- 1 Tablespoon chopped Italian parsley
- Salt and pepper to taste

## Instructions

1. Salt and pepper the fish and dust lightly with flour
- 2, Bring the 1 cup of oil to medium heat fry the petrale sole fish just until golden and crispy about 3 minutes per side. remove and drain on paper towels
3. clean the pan and add 2 tablespoons of olive oil saute the onion , garlic and potatoes until tender and just beginning to brown. Add the tomatoes saute for 5 minutes, then add the marinara sauce and lemon juice simmer 10 minutes longer.
4. Add the Italian parsley return fish to sauce just to heat through.
5. Plate by first lining the plate with the potatoes then the petrale sole sprinkle with Italian parsley serve with lemon slices. ENJOY!!!

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## Easy chicken Marsala recipe

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Who doesn't love an easy and delicious chicken recipe?

This easy chicken marsala recipe is not only easy and

delicious but this Italian classic can be on your table in less than thirty minutes!!!

Chicken Marsala is an Italian classic with juicy pan seared chicken breast in a savory sweet Marsala wine sauce.

You can make this restaurant quality chicken dinner in your own kitchen in a short amount of time with just a few ingredients.

What's not too love?

## **Here are three tips for success when making this easy chicken Marsala recipe**

1. Use thinly sliced chicken breast for quick and even cooking. Pound them to an even thickness to ensure they cook uniformly.
2. Before simmering in the marsala sauce, make sure to brown chicken in a hot pan. this adds flavor and texture to the dish. Pat the chicken dry with paper towels before seasoning and browning to ensure a crispy exterior.
3. Marsala wine is the star in this sauce, so use a good quality one. Balance the sweet richness of the wine with savory ingredients like garlic, shallots and chicken stock.

## **Ingredients**

- 2 lbs. skinless boneless chicken breast
- Salt and pepper to taste
- 1 cup flour
- 2 Tablespoon olive oil
- 4 Tablespoon butter

- 2 Tablespoon minced garlic
- 2 Tablespoon minced shallots
- 8 oz. cremini mushrooms
- 2 cups marsala wine
- 1 cup chicken stock
- 2 tablespoon chopped Italian parsley

## Instructions

1. start by splitting the chicken breast in half. Then in between two sheets of waxed paper pound thin
2. salt and pepper the chicken then coat in the flour shaking off excess.
3. Over medium high heat in the two tablespoons of olive oil saute the chicken until golden brown on both sides. About 5 minutes per side. Remove and set aside.
4. In the same pan two tablespoons of butter. Add the garlic and shallots until soft and fragrant.
5. Add the mushrooms until golden brown.
6. Deglaze the pan with one cup of the marsala wine scrapping up all the bits at the bottom of the pan. Wait until absorbed before adding the remaining marsala wine and chicken stock. Simmer until sauce thickens about 10 minutes.
7. Return the chicken to the pan and simmer just to heat through.
8. Top with the chopped Italian parsley and enjoy!!!!

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**One-Pan Marry me chicken**

# breast

## One -pan Marry me chicken breast

### One-Pan Marry Me Chicken Breast Recipe

This creamy Marry Me Chicken Breast is an easy one-pan dinner packed with rich Italian flavors. Juicy seared chicken breasts are simmered in a luscious Parmesan cream sauce with sun-dried tomatoes, garlic, and spinach—so delicious, it just might spark a proposal!

Perfect for busy weeknights or a romantic dinner, this Marry Me Chicken recipe comes together with simple pantry ingredients in under 30 minutes. It's a crowd-pleaser that's full of flavor, fast to make, and made in just one pan.

### Things to know about this Marry me chicken breast recipe

Whether shared on a romantic dinner date or enjoyed with family and friends Marry me chicken breast has a way of leaving a lasting impression. It's savory aroma and succulent flavor will have family and friends asking for seconds.

If your looking for a substitute for Marry me chicken breasts you could use boneless skinless chicken thighs. you could also try using different types of poultry such as turkey breast.

If you make this Marry me chicken breast recipe please leave me a comment. I love hearing from you!!!

# Ingredients

- 4 boneless skinless chicken breast
- 1 cup of flour
- 1 tablespoon each paprika + garlic + onion powder
- 2 tablespoons olive oil
- 1/2 stick of butter
- 1 Tablespoon minced garlic
- 1/2 cup chopped shallots
- 1 cup chopped sun dried tomatoes
- 1 cup white wine
- 2 cups chicken stock
- 2 cups cream
- 2 cups chopped spinach
- 1/2 cup grated parmesan cheese

# Instructions

1. start by pounding the chicken breast thin between two sheets of plastic wrap. salt and pepper the chicken to taste
2. Add the paprika, garlic and onion powder to the one cup of flour mix well
3. Dip the chicken breast in the flour mixture, shaking off excess
4. bring the the oil to medium high heat add the chicken. Sauté the chicken until golden brown on both sides. Remove and set aside
5. In the same pan add the butter, the garlic, shallots and the sun dried tomatoes saute until soft and fragrant
6. Deglaze the pan with the white wine scraping up all the brown bits.
7. Add the chicken stock and the cream and simmer until sauce thickens . add the spinach and parmesan cheese.
8. Return the chicken to the sauce and simmer five minutes longer.

9. Pour the sauce over the chicken. Enjoy!!!

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## **Italian Vegetarian stuffed artichokes**

### **Italian vegetarian stuffed artichokes**

These Italian vegetarian stuffed artichokes are made with simple ingredients. This is one of those recipes that takes me back to my mamas kitchen in north Italy where I first learned this family recipe, The artichokes came from the family farm ( la campana) the flavor of just picked artichokes is mouth watering!!!

A traditional Italian comfort dish stuffed artichokes are a staple in most Italian kitchens. variations can vary, With some having meat and vegetables added to the filling,

### **Three tips for success when making Italian vegetarian stuffed artichokes**

first select fresh and tender artichokes when you make these Italian vegetarian stuffed artichokes. Choose artichokes that are firm, heavy for their size and have tightly closed leaves.

Second prepare the artichokes properly by cutting off the top

quarter and removing the tough outer leaves and center choke.

Cut the stems off leaving a flat bottom surface so the stuffed artichokes stand up straight in a pot. I use my white medium size dutch oven.

Lastly if you make these delicious Italian vegetarian stuffed artichokes please let me know how they work out for you.

And please don't forget to tag me on Instagram I love hearing from you. It's my favorite part!!!!

# Ingredients

- 4 artichokes
- 2 eggs
- 1/ 2 cup milk
- 2 cups Italian seasoned bread crumbs
- 1 cup grated parmesan cheese
- 1 Tablespoon minced garlic
- 1/2 cup chopped Italian parsley
- 1 cup water
- 1 cup vegetable stock
- !/4 cup extra virgin olive oil
- 1 onion cut in quarters + 4 garlic cloves
- the juice from one lemon

# Instructions

1. Start by cleaning the artichokes. remove the tough outer leaves, cut off the tips and the stem. Remove the center of the artichoke. Place the artichokes in cold water. Add the juice from one lemon. and 1 tablespoon of salt set aside, while making the filling,
2. Make the filling in a bowl add the eggs and milk whisk until well combined. Add the garlic, breadcrumbs, and Italian parsley. salt and pepper to taste. Mix until well combined.
3. Remove the artichokes from the water. discard this water. Fill the centers of the artichokes with the filling.

4. Stand the artichokes up in a stock pot add the water, vegetable stock, olive oil, onion and the garlic cloves.
  5. Simmer on the stove top over medium low heat, for 30 minutes or until the artichoke leaves are tender.
  6. Serve on a platter pour the pan juice over the artichokes and enjoy!!!
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## **Vegetarian escarole and beans**

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### **Classic Italian Escarole and Beans (Vegetarian Recipe)**

This classic vegetarian **Italian escarole and beans** recipe is a hearty, comforting dish made with simple, wholesome ingredients. Tender **cannellini beans** are simmered with sautéed **garlic** and flavorful **escarole** for a rustic vegetarian meal that's full of flavor.

Naturally **meatless**, this traditional Italian recipe is perfect with a side of **crusty Italian bread** for soaking up every bite. While some versions include meat like sausage or pancetta, this one stays true to its **humble vegetarian roots**—easy, satisfying, and budget-friendly.

## **Things to know about this vegetarian escarole and beans recipe**

This vegetarian escarole and bean recipe results in a stew

like consistency. If you prefer a more soupy consistency, simply add more vegetable stock.

I used canned cannellini beans. You can use dry beans. If you do use dry beans soak them for a few hours. Then cook them in the stock until soft before adding in the escarole.

This recipe is the vegetarian version of escarole and beans. If you want to add meat, add Italian sausage to the escarole pan sautéing the sausage until brown before adding in the escarole. I use my white Dutch oven when I make this recipe. Its so pretty I serve from it right at the table.

Lasty if you make this vegetarian escarole and beans please leave me a comment. And don't forget to tag me on Instagram. I love hearing from you. It's my favored part!!!

## Ingredients

- 1 large head escarole
- 4 cups cannellini beans
- 4 Tablespoons olive oil divided
- 4 Tablespoons minced garlic divided
- 1 tablespoon hot pepper flakes
- 1 cup white wine
- 1 cup vegetable stock
- salt and pepper to taste

## Instructions

1. Start by rising the beans
2. Cut the escarole into bite size pieces
3. in two tablespoons of olive oil saute the garlic and the hot pepper flakes until soft and fragrant
4. Add the escarole saute until limp about 10 minutes. salt and pepper now. Set aside.
5. In a separate pot add the remaining olive oil and garlic

saute until soft.

6. Add the beans and the vegetable stock and simmer for 10 minutes
  7. Add the escarole mixture to the beans and simmer 10 minutes longer to combine flavors.
  8. Serve with crusty Italian bread. ENJOY!!!
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## **Creamy mushroom penne pasta recipe**

Craving comforting Italian flavors? This **creamy mushroom penne pasta recipe** is the perfect dish to satisfy your pasta cravings. Made with tender penne pasta and sautéed mushrooms, all tossed in a rich and silky garlic-infused cream sauce, this easy pasta recipe brings restaurant-quality Italian comfort food right to your table.

Perfect for weeknight dinners or a cozy weekend meal, this **creamy mushroom pasta** is a crowd-pleaser that feels indulgent yet comes together quickly. The savory mushrooms add a deep umami flavor that pairs beautifully with the smooth, cheesy sauce, making every bite satisfying and full of flavor.

Whether you're a fan of vegetarian pasta dishes or just looking for a delicious way to enjoy mushrooms, this **Italian-inspired creamy penne pasta** is sure to become a favorite. Serve it with a sprinkle of Parmesan and fresh herbs for an elegant, satisfying meal that's ready in under 30 minutes.

### **Three tips when making this creamy**

# mushroom penne pasta recipe

First start by sauteing the mushroom in the olive oil and butter mixture until golden brown when you make this creamy mushroom penne pasta recipe, this adds depth of flavor to your mushroom sauce.

Second, build flavors gradually by adding the garlic and shallots letting them saute until soft, before deglazing the the pan with either white wine or chicken stock.

Lastly finish with freshly grated parmesan cheese. Season with fresh chopped Italian parsley. Salt and pepper to taste. Enjoy!! If your looking for more easy vegetarian pasta recipes try my zucchini and tomato pasta shells , a delicious summer pasta dish

Please email or comment with questions. And please don't forget to tag me on Instagram if you make this easy creamy mushroom penne pasta recipe. I love hearing from you. It's my favorite part!!!! If your looking for more easy vegetarian pasta recipes try

Many of you asked about my preferred saute pan.I have linked my favorite .

## Ingredients

- 1/2 lb. penne pasta
- 1/2 stick of butter
- 1 Tablespoon extra virgin olive oil
- 2 tablespoon minced garlic
- 3 tablespoon minced shallots
- 1/2 pound sliced cremini mushrooms
- 2 cups white wine or chicken stock
- 2 cups cream
- 1 cup pasta water
- 1 cup grated parmesan

- 1/2 cup chopped Italian parsley

## Instructions

1. In the 1/2 stick of butter and the one tablespoon of olive oil saute the shallots and garlic until soft and fragrant
  2. Add the mushrooms and saute until brown salt and pepper the mushrooms
  3. Deglaze the pan with the white wine or chicken stock simmer until the liquid evaporates. before adding the cream and pasta water.
  4. Simmer until sauce thickens about 15 minutes.
  5. Add in the parsley, toss in the el dente penne, grate more parmesan cheese over the top. Enjoy!!!
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## Easy Chicken Piccata

## Easy Chicken Piccata

This Easy Chicken Piccata Recipe is so easy and quick, its prefect for family weeknight meals, but fancy enough for weekend dinner with friends.

Melt in your mouth chicken breast in a light creamy, lemony sauce made this recipe a restaurant favorite, I simplified the recipe for the home cook, no worries none of the flavor is lost

# What Makes Easy Chicken Piccata Easy???

This Easy Chicken Piccata recipe is so easy on so many levels. First, you only need a few common ingredients. The only ingredient may be not be so common could be the capers

Second, Chicken Piccata is nothing more than fillet chicken breast dredged in flour and saute to a golden deliciousness.

One important thing to remember when sautéing, the saute pan needs to be big enough to cook the chicken to a golden brown.

If the saute pan is too small your chicken wouldn't brown, you'll end up with chicken that looks like it was boiled instead of sautéed,

we don't want that boiled chicken look in this recipe. We want beautifully browned chicken, so we can deglaze the pan and scoop up

all those delicious browned bits at the bottom of the pan, where all the flavor is!!!!

## Ingredients

- 4 skinless boneless chicken breast
- 1/4 cup flour
- 1 cup chicken stock or white wine
- 2 Tablespoons chopped garlic
- 1/2 cup chopped onion
- 2 Tablespoons chopped Italian parsley
- 1/4 cup lemon juice or juice from 2 lemons
- 2 Tablespoons lemon rind
- 1 cup heavy cream
- 1/2 cup capers
- 2 tablespoons butter

- 2 tablespoons olive oil
- Salt and pepper to taste

## Instructions

1. Cut the chicken breast into equal sliced pieces
2. Salt and pepper chicken
3. Dredge chicken in flour shaking off excess
4. Heat butter and oil to medium in a large saute pan
5. Saute chicken until golden brown remove and set aside
6. Saute garlic and onion until tender and just beginning to brown
7. Deglaze the saute pan with the chicken broth or white wine
8. Add the cream and lemon juice simmer 5 minutes
9. Return chicken to saute pan
10. Add the capers simmer covered 10 minutes
11. Sprinkle with additional chopped Italian parsley
- 12.

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## Seared scallop creamy orzo

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Just in time for valentine day this restaurant quality seared scallop and creamy orzo is sure to impress your loved ones!!!

This recipe combines the succulence of large perfectly seared scallops with the comforting texture of orzo, creating a taste that elevates this seared scallop creamy orzo to the next level!!!

# Three tips for success when making seared scallop creamy orzo

To achieve a perfect sear on the scallops when making this seared scallop creamy orzo be sure to pat the scallops dry with paper towels. And don't crowd the pan, the scallops should not be touching each other. I used a mixture of butter and extra virgin olive oil. I find this combination for seared the scallops works best it produces a beautiful golden sear without the burn. Also I prefer to use a stainless saute pan. In my experience it produces a better sear on the scallops than a non stick pan,

Elevate the orzo by cooking it in a mixture of cream and broth infusing it with rich flavor and a velvety, creamy texture.

Complement the sweetness of scallops with a hint of lemon in the orzo and finish with a sprinkle of fresh chopped Italian parsley.

Lastly be sure to tag me on Instagram if you make this. I love hearing from you. It's my favorite part!!!

## Ingredients

- 16 to 20 scallops
- 1/2 stick of butter
- 2 tablespoon extra virgin olive oil
- 2 teaspoon minced garlic
- 4 tablespoon chopped onion
- 2 cups orzo
- 2 cups chicken stock
- 1/2 cup white wine
- 1 cup heavy cream
- 3 cups chopped spinach
- 1 cup grated parmesan cheese
- salt, pepper and paprika

# Instructions

1. Start by pulling the mussel off the side of the scallops. Pat dry with paper towels. then seasoning the scallops with salt. pepper and the paprika.
  2. In a pan over medium high heat add the butter and the olive oil be sure the pan is hot before adding the scallops
  3. Sear the scallops three minutes per side . basting the scallops with the butter while cooking. remove and set aside
  4. In the same pan add the garlic and onion saute until soft and fragrant.
  5. Add the chicken stock, wine , cream and the orzo. simmer covered for 10 minutes. Add the spinach and parmesan simmer 2 to 3 minutes longer
  6. Plate the orzo add the scallops on top and enjoy!!!!
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## A hearty pasta fagioli recipe

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A Hearty pasta fagioli recipe is Italian peasant comfort food.

Indulge in the warmth and richness of a classic Italian pasta dish with my pasta e fagioli recipe with pancetta. This heartwarming soup combines the flavors of pancetta, pasta and beans in a savory tomato broth. I grew up eating this pasta and fagioli. It's a classic delicious Italian recipe that uses few ingredients and comes together quickly , less

than 30 minutes!!!

## **A few Alternatives for this Hearty pasta and fagioli recipe**

First in this hearty pasta and fagioli recipe, I added pancetta, I love the add flavors. If you want to keep this soup /pasta dish vegetarian omit the pancetta. but if you want to keep the smokey flavor of pancetta and having a difficult time finding pancetta you can use bacon.

Second am using one of me favorite pasta shapes in this recipe ditalini, a small Italian tubular shaped pasta. In this recipe you can use any small shaped pasta that you like.

Third I used canned cannellini beans you can use dry beans. if you use dry soak them in water for a few hours or overnight. Drain the beans and add them to the past fagioli at the same time as when you add the marinara and chicken stock.

This hearty pasta fagioli recipe is delicious, uses a few ingredients and is make in one pan. I used my white Dutch oven to make this all in one pot.

## **Ingredients**

- 1 tablespoon olive oil
- 1 cup chopped pancetta
- 2 tablespoons minced garlic
- 1/2 cup chopped yellow onions
- 1 cup each chopped celery and carrots
- 2 cups marinara sauce
- 2 cups chicken stock
- 2 cups water
- 2 cups tubular pasta
- 3 cups cannellini beans
- 2 cups chopped spinach

- salt and pepper to taste
- grated parmesan

## Instructions

1. Saute the pancetta in the one tablespoon of olive oil over medium high heat until crispy
2. Add the onion and garlic saute until soft and translucent
3. Add the celery and carrots saute until soft about ten minutes.
4. Add the marinara sauce , the chicken stock and the water. cover and simmer for ten minutes. add the beans, spinach and the pasta and simmer five minutes longer
5. ladle into soup bowls grate parmesan cheese over the top. ENJOY!!!