

Garden Pesto Bruschetta Pizza

Garden Pesto Bruschetta Pizza

This garden Pesto bruschetta Pizza is easy and quick when you use some store- bought ingredients.

I love pizza just about as much as I love pasta, and for almost the same reasons.

Just like pasta pizza is versatile and if you use some store bought ingredients it's easy and quick Too!! With pizza It's all about the topping. Although topping combinations are endless I like to top my pizzas with simple in season ingredients.

This pesto bruschetta pizza uses few ingredients, but don't let that fool you into thinking it's flavorless, it's not, in fact it's so full of flavor, it should come with a warning sign!!! Addicting!!!

3 Tips for Delicious results When Making this Garden Pesto Bruschetta Pizza

First tip when making any pizza is the crust has to be good. In this Garden Pesto Bruschetta Pizza recipe I used a good quality pizza crust imported from Italy. You can use your favorite store bought crust or you can make your own if you want to go that route.

Second, after the crust, the main ingredient in this bruschetta pizza recipe is tomatoes. And although using garden tomatoes produces the best taste, you can find tasty tomatoes

every where when they are in season.

And third, to prevent a soggy crust I like to precook it, for 5 to 10 minutes before topping it, to prevent a soggy crust.

One more thing please leave me a comment if you make this easy Pesto Bruschetta Pizza. I love hearing from you, it's my favorite part!!!

Ingredients

- 1 store bought pizza crust
- 1/2 cup my walnut pesto sauce or your favorite pesto
- 3 to 4 tomatoes of your choice thinly sliced
- 8 oz. fresh mozzarella balls
- 2 Tbls. chopped garlic
- 1/2 bunch chopped basil
- 2 Tbls. extra virgin olive oil
- 1 cup grated parmesan cheese
- Salt and pepper to taste

Instructions

1. Spread the prepared pizza crust with the pesto
 2. Line with the tomatoes overlapping
 3. Randomly place the mozzarella balls
 4. drizzle with the olive oil
 5. Top the grated cheese and basil salt and pepper to taste
 6. Bake in a preheated 400 degree oven for 15 to 20 minutes or until the cheese is melted and the crust is golden brown
-

Spicy Red Pepper Shrimp Spaghetti

Spicy Red Pepper Shrimp Spaghetti

This spicy red pepper shrimp spaghetti is an elevated weeknight dinner. With it's large shrimp in a spicy tomato sauce it's also perfect for Saturday night dinner with friends.

I know I post a lot of pasta recipes, but it's not always easy to be creative in the kitchen, especially if you have picky eaters. Pasta is the one ingredient most can agree on. Whenever am stuck for a meal idea It's pasta to the rescue. Pasta is so versatile you make a a lot of recipes using pasta and not repeat the same meal for a while.

3 variations for this Spicy Red pepper shrimp spaghetti

The first variation to this spicy red pepper shrimp spaghetti is if you don't like shrimp this pasta recipe works well with scallops or chicken too.

Second in this spicy dish you can adjust the spice level according to how hot you like it. I personal am not a spicy person if you are add extra red pepper.

Lastly I love spinach in pasta recipes especially in a red sauce if you hate spinach and still want some veggie goodness use broccoli or leave the greens out completely.

Just one more thing if you make this recipe please leave me a comment and don't forget to tag me on Instagram with your creations. I love hearing from you!!!

Ingredients

- 1 lb. spaghetti
- 1 Lb. large shrimp
- 2 Tbs. olive oil
- 1 Tbs. butter
- 1/2 chopped yellow onion
- 1 Tbs. chopped garlic
- 4 anchovy fillets
- 2 Tbs. hot red pepper flakes
- 1 cup Kalamata olives
- 2 cups chopped spinach
- 1 cup chicken stock
- 2 cups prepared marinara
- 1 cup reserved pasta water
- 1/2 cup chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Cook Pasta according to package directions resevering 1 cup before draining
2. Meanwhile in a large saute pan over medium heat bring the butter and oil to medium heat
3. Salt, pepper and sprinkle the shrimp with 1 Tbs. of the hot pepper flakes saute until almost cooked through 4 to 5 minutes
4. Remove shrimp and set aside in the same saute pan add the onion, garlic, anchovies and remaining 1 Tbs. of pepper flakes saute until onion and garlic is tender and just beginning to brown
5. Deglaze the pan with the chicken stock scraping up the

brown bits

6. Add the prepared marinara and reserved pasta water simmer covered 10 minutes
 7. Add the olives and spinach simmer 10 minutes longer
 8. Return shrimp to spicy sauce cook through 1 minute add the Italian parsley
 9. Toss spaghetti with sauce... ENJOY!!!!
-

Florentine Macaroni and Cheese

Florentine Macaroni and Cheese

Who doesn't love a good mac and cheese? Cheesy and gooey this Florentine macaroni and cheese has all the flavors to qualify for comfort food.

To make it healthy I added broccoli and spinach, you can make adjustments here, as far as how much green you want in this recipe. Personally the next time I make this macaroni and cheese am going to double up on the broccoli.

This cheesy macaroni recipe is easy to make and comes together in less than 30 minutes, the best part it's make in one pan and has the most amazing flavors!!

Why I love this Florentine Macaroni and Cheese

The first reason I love this Florentine Macaroni and cheese recipe it's make in one pan. Nothing beats the ease of one pan meals. In this mac and cheese recipe every thing cooks in one pan for maximum flavor with minimum cleanup!!

Second, I love recipes that are made with just a handful of ingredients, and this is one of them. The ingredients for this recipe are simple and readily available.

And third, sometimes it's hard to find a recipe everyone loves. Well this Florentine Macaroni and Cheese is one of those meals everyone agrees is delicious!!! WIN_WIN!!

Lastly please leave me a comment with questions, answers or anything in between. I love hearing from you!!! It's the best part!!!

Ingredients

- 1/2 lb. corkscrew shaped pasta
- 8 oz. broccoli flowerets
- 2 cups chopped spinach
- 8 oz. sharp cheddar cheese
- 1/2 cup grated parmesan
- 2 Tbls. butter
- 1 Tbls. flour
- 4 cups milk
- Pinch of nutmeg
- 1 Tbls. chopped Italian parsley
- Salt and pepper to taste

Instructions

1. In a large saute pan over medium heat bring melt the butter
 2. Add the flour stirring continuously cook for 1 minute
 3. Slowly pour in the milk while whisking
 4. Put the block of cheese in the milk
 5. Add the nutmeg
 6. Add the pasta simmer covered for 7 minutes
 7. Add the broccoli, spinach and parmesan cheese and simmer 3 to 5 minutes or until the broccoli is crisp tender
 8. Sprinkle with parsley and additional parmesan....ENJOY
-

Raspberry Vinaigrette Salad Dressing

Raspberry Vinaigrette Salad Dressing

Hello Everyone!

This raspberry vinaigrette salad dressing is so easy to make and taste way better than store bought. You only need a few ingredients and just a few minutes to make a salad dressing so good you'll want to make it often.

Everyone loves raspberry salad dressing, but they don't realize how easy it is to make at home!!! To be honest this salad vinaigrette is so easy to make, I was hesitate on whether it was a worthy enough blog post.

3 Tips for success With this Raspberry vinaigrette Salad Dressing

The first tip for success when you make this raspberry vinaigrette salad dressing is to use fresh or frozen real raspberries. There is just something about fresh raspberries in salad dressing verses using fruit jams.

Second, in vinaigrette salad dressing recipes the oil you use is very important. In these oil based vinaigrette recipes use a good quality extra virgin olive oil.

And third one of the most important tips when making oil based salad dressing vinaigrettes, the oil goes in last, in a slow steady stream with the blender or food processor running.

One more thing if you make this Raspberry vinaigrette salad dressing please leave me a comment. I love hearing from you it's my favorite part!!!

Ingredients

- 8 oz. fresh raspberries
- 1/4 cup honey
- 1/2 red wine vinegar
- 1 1/2 cups extra virgin olive oil
- 1 Tsp. chopped garlic
- 1 Tbls raspberry or strawberry jam
- Salt and pepper to taste

Instructions

1. In a food processor or blender pulse the washed raspberries until smooth
2. With the blender running add the rest of the ingredients

- up to the olive oil
3. Add the olive oil at the end with the blender running in a slow steady stream
 4. Store in glass jar in fridge up to 2 weeks
-

Leftover Rotisserie chicken White lasagna

Leftover Rotisserie Chicken White Lasagna

Making a delicious Italian lasagna doesn't have to be a struggle, in fact it's pretty easy with some store bought ingredients.

It's perfectly acceptable and sometimes necessary to go Semi-homemade. Semi-homemade is the way I went in this Italian inspired leftover rotisserie chicken white lasagna.

I used store bought no boil lasagna noodles, leftover rotisserie chicken and off the shelf chicken stock to make this chicken lasagna dinner easy, delicious and uncomplicated.

If going the semi-homemade route gives you the inspiration to make a recipe you otherwise won't make by all means go with some store bought ingredients, it's okay!!!

3 Tips for Success when making

Leftover Rotisserie chicken white lasagna

The first tip when you make this leftover Rotisserie chicken white lasagna is it doesn't matter if you use the white or dark meat of the chicken. What matters is that you shred the chicken so there is chicken in every bite.

Second, it's a good idea to dip the lasagna noodles into the chicken stock before layering. This method ensures the noodles have the moisture needed to cook properly.

Third, this whole leftover rotisserie chicken white lasagna can be made ahead of time and baked when you plan on serving it. This lasagna recipe is freezer friendly too. To make it even easier freeze this lasagna meal in a casserole dish that goes from freezer to oven to table.

And lastly please leave me a comment I love hearing from you, It's my favorite part!!!

Ingredients

- 1 Lb. no boil lasagna noodles
- 3 cups shredded rotisserie chicken
- 3 cups shredded mozzarella cheese
- 2 cups grated parmesan
- 2 cups finely chopped spinach
- 2 Tbs. chopped Italian parsley
- 1 quart chicken stock

Instructions

1. Preheat oven to 375
2. Heat chicken stock to simmer then remove from fire
3. Mix the shredded rotisserie chicken with spinach and parsley

4. In a 9 X 12 covered casserole line the bottom with 1 cup heated chicken stock
 5. Then line with the lasagna noodles, the chicken mixture, the mozzarella and parmesan cheese
 6. Repeat layering ending with the lasagna noodles and chicken stock
 7. Sprinkle with additional grated parmesan bake for 45 minutes or until golden brown and bubbly all the way through
-

Chicken Bell pepper Italian Sauté

Chicken Bell Pepper Italian Sauté

This chicken bell pepper saute is the Italian version of a traditional stir fry.

In stir fries the heat is higher and the process quicker with continuous movement of ingredients. In classic Italian sautés the heat is lower with less movement of food and usually longer cooking times.

Tender chicken breast, red and green bell peppers and cremini mushrooms in a light tomato sauce full of Italian flavors, everyone loves. Serve it over herby parmesan rice for an easy complete weeknight dinner the is ready in 30 minutes.

3 Variations to this Chicken bell pepper Italian Sauté

This chicken bell pepper Italian saute is easy to customize to your lifestyle and taste.

The first way is the vegetables are completely changeable. If you don't like bell peppers, leave them out or if you prefer one color pepper over another use that one, or whatever one you have on hand.

Second the rice is totally replaceable with any kind of starch you like, pasta or mash potatoes work well with this chicken saute and it's delicious on it's own for a healthy lunch or light dinner.

And Third you can replace the water with white wine, if that's what fits your taste, I have made it both using white wine and water with not much difference in taste.

Lastly please leave me a comment if you make this Chicken bell Pepper Italian Sauté and don't forget to tag me on Instagram with your creations. I love hearing from you, It's my favorite part!!

Ingredients

- 2 cups dry rice
- 3 skinless, boneless chicken breast cut in large cubes
- 1 red and 1 green bell pepper chopped
- 8 oz. cremini mushrooms
- 2 cups chopped spinach
- 1 chopped onion
- 1 Tbls. chopped garlic
- 1 cup chicken broth
- 1 cup prepared marinara
- 1 cup water

- 2 Tbls. each chopped Italian parsley and basil plus 1/4 cup chopped Parsley for the rice

Instructions

1. Cook rice according to package directions
2. In a large saute pan bring the oil and butter to medium heat
3. Salt and pepper the chicken and saute until lightly brown add the onions, peppers, mushrooms and garlic saute until tender and just beginning to brown
4. Add the water and scrape up the brown bits simmer a few minutes then add the chicken broth and marinara sauce simmer on low 15 minutes
5. Add the spinach and herbs last 5 minutes
6. Add 1/2 cup grated parmesan and 1/4 cup chopped Italian parsley to the rice mix well
7. Pour the chicken and bell pepper over the rice ...ENJOY

Broken Lasagna Beef Stroganoff

Broken Lasagna Beef Stroganoff

This broken lasagna beef stroganoff is satisfying comfort food. It is easy to make and can be on your table in 30 minutes.

Broken lasagna noodles, melt in your mouth beef sirloin steak strips, in a yogurt, cremini mushroom sauce full of delicious flavors everyone will love.

This beef stroganoff is easy enough for busy weeknight family meals and fancy enough for Saturday date night or dinner with friends.

How This beef Stroganoff recipe was inspired

I can't tell you how many times dinner presents itself in pasta being the inspiration.

This broken lasagna beef Stroganoff recipe was inspired by me peeking into my pasta pantry and fridge to see what's inside.....

In the pasta pantry I found a half full box of lasagna noodles, in the fridge sirloin tip steak and cremini mushrooms, I was planning on using for a different recipe. What I have on hand usually determines what shows up in a recipe.

So if you don't have a half box of curly lasagna noodles use traditional egg noodles or what you find in your pantry. I normally use plain Greek yogurt when a recipe calls for sour cream, you can use whatever fits your lifestyle and taste or have on hand.

I don't like waste or having to run to the store for a certain shape pasta or specific cuts of similar beef. This stroganoff recipe is truly easy to make, using ingredients many of use have on hand.

For the beef in this recipe I used top sirloin tips or you can use beef tenderloin. The mushrooms are variable too, if you don't have cremini use white button mushrooms.

The important thing about cooking is to remember, quality ingredients produces delicious results.

Please leave me a comment if you make this Broken Lasagna Beef stroganoff. I love hearing from you, it's my favorite part!!!!

Ingredients

- 1/2 Lb. broken lasagna noodles
- 1 Lb. Sirloin steak tips
- 1/4 cup flour
- 8 oz. sliced cremini mushrooms
- 1 cup plain Greek yogurt
- 1/2 chopped yellow onion
- 2 Tbs. chopped garlic
- 2 Tbs. chopped Italian parsley
- Salt and pepper to taste
- 2 Tbs. each olive oil and butter
- 2 cups beef broth
- 1 Tbsp. Worcestershire sauce
- 1 can reserved pasta water

Instructions

1. Randomly break the lasagna noodles cook according to package directions reserving 1 cup
2. Salt and pepper the sirloin tips and dust lightly with the flour
3. In a Dutch oven bring the oil and butter to medium high heat
4. Add the steak saute until brown push to one side
5. Add the onion and garlic saute until tender and just beginning to brown
6. Add the celery mushrooms saute until golden about 5 minutes
7. Add the beef broth, reserved pasta water and Worcestershire sauce scraping up the brown bits

8. Simmer covered 25 minutes add the yogurt the last 10 minutes
 9. Toss pasta with sauce heat through sprinkle with Italian parsley.....ENJOY!
-

Burrata Marinara Sauce Gnocchi Recipe

Burrata Marinara Sauce Gnocchi Recipe

This burrata marinara sauce gnocchi recipe has an irresistible creamy consistency made from adding the crème de la crème of fresh mozzarella Buratta, to the marinara sauce.

Add to the richness of the sauce with some gnocchi and you have a match made in heaven. Not to mention the this whole gnocchi recipe is made in one pan in less than 15 minutes!!!

That's right a complete restaurant quality recipe on your table in 15 minutes, made in 1 pan and a guaranteed winner. All you need is a large covered saute pan and a perp plan, that's it!!!!

What Is The Prep Plan? For This Burrata Marinara Sauce Gnocchi

recipe

This Burrata Marinara sauce gnocchi recipe comes together really quick because the marinara sauce is ready and so are the gnocchi.

Whether you use homemade or store-bought marinara sauce marinara sauce is one of those Italian kitchen staples I was have on hand.

In this sauce recipe I used my real easy homemade marinara sauce. If you want to use store bought marinara be sure to use one of good quality.

The same applies to gnocchi in this creamy burrata sauce recipe. You can use my easy ricotta gnocchi recipe or opt for a good quality store bought gnocchi.

And the last tip use what fit's your lifestyle and taste and please leave me a comment with questions, concerns and successes. I love hearing for you!!!!

Ingredients

- 1 lb. gnocchi
- 4 cups prepared marinara sauce
- 1 cup water
- 1 medium size Burrata cheese ball about 6 oz.
- 2 cups chopped spinach
- 2 Tbs. each chopped Italian parsley and basil
- 1/2 cup grated parmesan cheese
- Salt and pepper to taste

Instructions

1. In a large Sauté pan bring 4 cups of homemade or store-bought marinara to low simmer
2. Add the burrata cheese add the homemade or store-

- bought simmer covered 5 minutes
3. Add the spinach and herbs last 2minutes
 4. Sprinkle with the parmesan and ENJOY!!!
-

Tuna Melt Panini Sandwich Recipe

Tuna Melt Panini Sandwich Recipe

Say goodbye to boring sandwiches with this Tuna melt Panini Sandwich recipe.

Sandwiches have come a long way since we opened our first eatery, a little hole in the wall Submarine sandwich shop. It was put together by homemade labor and sometimes held together by duct tape.

This Tuna Melt panini sandwich recipe was inspired by a tuna sub sandwich that was on the menu and very popular. In this level up recipe I added the salty brine flavored and artichoke hearts.

In the sandwich shop we used foot long white or wheat sandwich rolls especially made for us. Now with so many flavors and flour blends the choices are endless!!

What I used To Use To make this

tuna melt panini sandwich

We all need two good quality grill pans, one flat surface and one ridged.

In this Tuna Melt Panini Sandwich recipe I used my cast iron ridged one. I use this one when I want the grilled panini effect and grilling meat in doors, and the flat one when I don't.

The tuna I used was Albacore white tuna, the same brand we used in the restaurants. Really though does anyone use the old stuff anymore?

The bread you use in this sandwich or any sandwich or panini is important, since traditional sandwiches and most panini recipes mainly are made up of some kind of filling sandwiched together by two slices of bread.

In this recipe I used a sliced and seeded multi grain, you can use any bread that fits your lifestyle and taste.

You may have noticed salt wasn't in the ingredient list in this tuna recipe, that's because canned tuna tends to salty.

And one more thing I use is your comments to better answer your food questions, please leave me one .

Ingredients

- 2 cans Albacore tuna packed in water
- 1/2 chopped red onion
- 1/2 cup chopped celery
- 1/4 cup drained capers
- 1/4 cup chopped artichokes
- 1/2 cup mayonnaise
- 1 Tb. Dijon mustard
- 1 Tb. juice from the capers

- Freshly ground black pepper

Instructions

1. Drain the tuna over a fine wire strainer pressing to extract all the water
 2. In a medium bowl mix the mayonnaise, mustard, caper juice and black pepper
 3. Add the capers and artichokes
 4. Mix in the tuna breaking it up with a fork
 5. Lightly butter 4 slices of multi grain bread
 6. Heat skillet over medium heat add 2 slices of the bread buttered side down top with the tuna, cheese cover with the other slice buttered side up
 7. Grill until well browned on medium low heat about 5 minutes
 8. With a spatula flip, pressing the panini down with the back of the spatula and grill on the other side until golden
-

Beef Ragu Pasta Recipe, The best Meat Sauce

Beef Ragu Pasta recipe, The Best meat Sauce

This is why this beef ragu pasta recipe is my favorite, it combines two of my favorite ingredients beef and pasta, and one of my favorite ways to cook it, in a tomato ragu meat

sauce full of Italian flavors.

El dente cooked fettucine shaped pasta, tossed in fork tender sirloin beef tips braised and slow cooked in a rich tomato based ragu is a perfect meat sauce when your craving a pasta dish everyone will love.

3 Tips When making this beef ragu pasta recipe

Here's the first tip when you make this beef ragu pasta recipe, you can cook the pasta ahead of time. Since this meat sauce takes longer to cook than the pasta, cook the pasta run it under cold water to stop the cooking process, then toss in the beef ragu just to heat through.

Second tip I used sirloin steak tips, already cut in about 1 inch cubes. If you can't find sirloin steak use any beef stewing meat and cut into medium chunks. I used my cast iron Dutch oven to make this meat sauce it sears the meat perfectly and ideal for slow cooked meat sauces.

And the 3 tip is use good products. My bother, a great chef taught me early on the quality of the dish depends on the quality of the ingredients. Since this beef ragu gets its flavor from the meat and tomatoes use the best you can afford.

Ingredients

- 1 Lb. Fettucine
- 1 Lb. Sirloin steak tips
- 1/4 cup flour
- 2 peeled and chopped carrots
- 1/2 cup chopped celery
- 1/2 chopped yellow onion
- 2 Tbs. chopped garlic
- 2 Tbs. each chopped Italian parsley and basil

- Salt and pepper to taste
- 2 Tbs. each olive oil and butter
- 1 15 Oz. can crushed tomatoes
- 1 15 Oz. can tomato sauce
- 1 can reserved pasta water

Instructions

1. Cook Pasta according to package directions reserving 1 cup
2. Salt and pepper the sirloin tips and dust lightly with the flour
3. In a Dutch oven bring the oil and butter to medium high heat
4. Add the steak saute until brown push to one side
5. Add the onion and garlic saute until tender and just beginning to brown
6. Add the celery and carrots saute 5 minutes
7. Add the reserved pasta water scraping up the brown bits
8. Simmer covered 45 minutes add the Italian Parsley, basil and half the parmesan last 5 minutes
9. Toss pasta with sauce heat through sprinkle serve family style sprinkled with additional parmesan