

# **Leftover Rotisserie Chicken Orzo Soup**

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Nothing says comfort food louder than Mom's chicken soup. This leftover Rotisserie Chicken Orzo Soup tastes homey and only takes 15 minutes from start to finish.

Am always looking for ways to use rotisserie chicken. This easy, quick chicken soup recipe doesn't use the carcass, instead to keep it extra easy I used chicken stock.

The recipe starts with the trilogy of chicken soup making, carrots, celery and onion. Then, I saute the orzo pasta to add a little bite to this rice shaped pasta. And I only use the chicken breast only because it's my personal preference. You can use any part of the chicken that fits your lifestyle and taste.

### **3 Variations For Leftover Rotisserie Chicken Orzo Soup**

The first change you can make to this Leftover Rotisserie chicken is you can use the chicken legs if that's what you like or a combination of both white and dark meat.

Second if your family cringes at spinach or anything that resembles it, this chicken soup is so full of flavor you won't miss anything by leaving it out.

And third if your using chicken stock it's a good idea to use

one that's low in sodium, since most rotisserie chickens contain high sodium levels.

Lastly this soup freezes well in freezer friendly containers. Sometimes I purposely double the recipe to freeze and defrost when I need a ready made meal.

One more thing please leave me a comment when you make this semi-homemade Leftover Rotisserie Chicken Orzo recipe. I love hearing from you, it's my favorite part!!

## Ingredients

- 2 Cups shredded Leftover rotisserie Chicken
- 3 Carrots peeled and sliced thin
- 3 Celery stalks sliced
- 1/2 Onion Chopped
- 1 Tbs. chopped garlic
- 2 Tbs. olive oil
- 1 Tbs. butter
- 4 cups chicken stock
- 1 cup water
- 2 cups orzo
- 2 cups chopped spinach
- 1 cup grated parmesan
- Salt and pepper to taste

## Instructions

1. In a medium size stock pot bring the butter and oil to medium heat
2. Add the onion, celery, carrots and garlic saute until tender and just beginning to brown
3. Add the orzo saute until lightly browned
4. Add the chicken stock, water and leftover chicken
5. Simmer covered 5 to 7 minutes add the spinach and Italian parsley last 2 minutes

6. Sprinkle with parmesan....ENJOY

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## **Basic Sourdough Starter Focaccia**

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My girlfriend gave me some sour dough starter, that someone gave to her, and so on.

There are stories some sourdough starters have bits that are hundreds of years old.

A women somewhere in the United States claims her is 122 years old. I like to think my was part of ancient ancestry.

The process is simple, whatever you use from the starter is replaced called "feeding the starter"

with equal parts of flour and water, I use 1 cup of flour to 1/2 cup of water.

The starter is ready when it appears frothy with air bubbles and has a sour smell.

This process takes a few hours, longer if you keep your starter in the refrigerator, I keep my on the counter,

it will also let you know when it's hunger, it falls flat, you can revive it by feeding it.

Not all of us are so lucky to have sour dough starter passed down to us from our bread baking friends.

Thankfully, making mother sourdough starter is as simple as stirring together equal parts of flour and water and letting it sit. no expensive heirloom starters, or mysterious rituals required. A good mixing bowl and the right size pan is all you need to make bakery quality focaccia.

To make the mother starter use the same process as" feeding the starter, and let it sit out on your counter for 7 days. I keep my sour dough starter on my counter in glass mason jars, that I give to family and friends.

## **Things You Can Make with this Basic Sourdough Starter Focaccia**

This Basic Sourdough Starter Focaccia is only one recipe, this basic sourdough starter is the beginning of many delicious and easy bread recipes.

I have used the same recipe adjusting the water and flour ratio to make focaccia, pizzas, and flat breads.

I was looking for a artisan Focaccia recipe that tasted and looked like the focaccia I bought at the local bakery, well I think I found it.

This focaccia recipe is quick, easy and hopefully because it is so easy, the start to your focaccia making journey, it was mine.

Please leave me a comment if you make this Basic Sourdough starter focaccia. Please tune in soon for more sweet and savory recipes using basic sourdough starter.

If you visit please stay. Enjoy!!!

# Ingredients

- 1 1/4 cup sourdough starter
- 1 1/2 cups cool water
- 4 cups flour
- 1 tablespoon salt
- 4 Tbs. olive oil
- 2 Tbs. rosemary
- 12 cloves garlic
- 2 Yukon gold potatoes thinly sliced
- Salt and pepper to taste

## ▪ **Instructions**

- Preheat oven to 425
- Whisk water and sour dough starter mixing well
- Combine flour and salt slowly add to starter mixture mix until well blended
- Gather dough into a ball knead lightly on floured board
- Gather into a ball place in a bowl covered with a damp towel.
- Let raise 8 to 10 hours or over night at room temperature
- The second raise
- Put 2 Tbs. of olive oil on a cookie sheet
- After the dough is almost doubled knead lightly form a rough oblong shape
- Let raise for 2 hours covered in a warm place
- Put the dough on the cookie sheet turn to coat both sides with the olive oil
- Reshape into rough oblong poke your fingers randomly throughout the focaccia
- Add the garlic cloves, potatoes and rosemary press into the dough
- Sprinkle with salt and pepper
- Bake for 30 minute

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# No Meat Pasta Dish

## No Meat Pasta Dish

This No Meat Pasta Dish is super easy and perfect for weeknight family dinners, it's ready in 30 minutes, and uses ready available ingredients.

It's no wonder pasta is so popular, and for good reason. Pasta is easy, versatile, delicious and cheap.

Rich in complex carbohydrates and protein, and low in fat, pasta can be a highly nutritious food.

You need dinner quick, on those busy weeknights, you have unexpected guests coming **Pasta** to the rescue.

Pasta is delicious plain and simple, think olive oil, garlic, parmesan and some herbs, add some mushrooms and you have a guaranteed crowd pleaser!!!!

That's all it takes, adding mushrooms, sundried tomatoes and spinach to this pasta recipe, to make a meal that is cause for celebration.

Rich and creamy this vegetarian, mushroom pasta, is full of robust flavors, that can be on your table in less than 30 minutes, but your family and friends will think it took hours.

## 3 Variations For this No Meat Pasta

# Dish

The first variations in this No Meat Pasta Dish Is drum roll ....add meat. Yes!!if you want more protein add some sliced chicken breast or shrimp.

If your going for the chicken or shrimp options season and saute it first until brown, and cooked through, then set aside and return to the sauce just to heat through.

Second variation in this pasta recipe is, you can pick different pasta shapes and use gluten free, whole wheat or whatever flavor fits your lifestyle and taste.

And the third variation in this No Meat Pasta Dish is, you don't have to use heavy cream. You can use milk or half and half in this vegetarian pasta recipe, or leave the cream out completely and up the pasta water to 2 cups.

Last if you make this easy restaurant quality No Meat Pasta Dish please leave me a comment. I love hearing from you it's my favorite part!!!!

## Ingredients

- 1/2 Lb. Fusilli
- 1/2 Lb. sliced cremini mushrooms
- 1/2 Lb. chopped spinach
- 1 cup dried sun dried tomatoes
- 1 14.5 can tomato tomato sauce
- 1 cup heavy cream
- 1 cup reserved pasta water
- 1 cup grated parmesan cheese
- 1 Tbs. butter
- 2 Tbs. olive oil
- 1/2 chopped yellow onion
- 2 Tbs. chopped garlic
- 2 Tbs. each chopped Italian Parsley and basil

- Salt and pepper to taste

## Instructions

1. Cook Pasta according to package directions reserving 1 cup of the water before draining
  2. Meanwhile in a large saute pan bring the olive and butter to medium heat
  3. Sauté the onion and garlic until tender and just beginning to brown
  4. Then add the mushrooms salt and pepper now, saute until golden
  5. Add the sundried tomatoes saute 5 minutes
  6. Add the tomatoes, heavy cream and reserved pasta water
  7. Simmer covered 15 minutes
  8. Add the Parmesan cheese, spinach and herbs simmer 5 minutes longer
  9. Toss pasta in sauce adjust seasonings, sprinkle with additional parmesan and Italian parsley....ENJOY!!!
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## Pasta Dish With Chicken

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This Pasta Dish With Chicken is a simple recipe that comes together in about thirty minutes and the best part it's made in one pan. It's one of those pasta recipes that combines my two favorite ingredients, chicken and pasta.

Corkscrew shaped pasta, juicy chicken breast, tangy sundried tomatoes, and mild tasting spinach, in a cheesy, pink cream

sauce full of Italian flavors make this a family favorite.

Pasta recipes can easily be made healthy and lower in calories with some smart ingredient measurements and additions or subtractions of ingredients, that fit your lifestyle and taste.

## **Customize This Pasta Dish With Chicken**

It's easy to make this Pasta dish With Chicken fit your lifestyle and taste.

For instance if you don't like chicken you can use shrimp and if you hate spinach you can use broccoli. And if you want a lighter version of this Pasta dish with chicken leave the bacon out and add 1 more Tb. of olive oil.

The pasta shape doesn't matter, although I like the wiggly shape of fusilli I find it holds the sauce better in this recipe.

Whether you use store bought or homemade marinara is a personal presentence. For me my easy homemade marinara is one of the ingredients I always have on hand , if you don't use a good quality store bought marinara.

Remember too, when sautéing the pan and oil need to be smoking hot, you need to hear the sizzle. Also the saute pan needs to be big enough when your doing one pan cooking with a lot of ingredients.

The idea is to have fun experimenting with different ingredients until you come up with something that taste good to you.

I hope you make this restaurant quality Pasta dish With Chicken and please don't forget to leave me a comment. I love

hearing from you it's my favorite part!!!!

## Ingredients

- 1/2 Lb. fusilli Pasta
- 2 skinless boneless chicken breast cut in half
- 3 slices chopped bacon
- 1 chopped sun dried tomatoes
- 1 cup sliced mushrooms
- 3 cups chopped spinach
- 2 Tbs. chopped garlic
- 1/2 chopped medium yellow onion
- 1 Tbs. each butter and olive oil
- 2 cups prepared marinara
- 1 cup heavy cream
- 1 cup water
- 1 cup chicken broth
- 1 cup grated parmesan cheese
- 1 cup shredded mozzarella cheese
- 2 Tbs. chopped Italian Parsley and basil
- Salt and Pepper to taste

## Instructions

1. In a large saute pan bring the oil and butter to medium heat add the bacon saute until slightly crispy
2. Add the chicken saute until lightly brown salt and pepper now remove and set aside
3. Add the onion and garlic saute until tender and just beginning to brown
4. Add the mushrooms and sundried tomatoes saute until mushrooms are golden brown
5. Add the chicken broth, heavy cream, marinara, and water simmer covered for 15 minutes
6. Return chicken to saute pan simmer 10 minutes longer add the pasta, parmesan and spinach the last 5 minutes add

- more liquid if the sauce is to dry
7. Toss the drained pasta in the sauce add the mozzarella cheese and chopped Italian parsley
  8. Top with the chicken....Enjoy
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## **Pesto Shrimp Bruschetta**

## **Pesto Shrimp Bruschetta**

This Pesto Shrimp Bruschetta is perfect when your looking for a filling appetizer or a light lunch.

Succulent large shrimp coated with pesto, sautéed in a delicious sauce flavored with salty crispy prosciutto makes this the perfect topping for the toasted Italian bread smeared with pesto, then topped with tangy feta cheese.

## **Here's How I made this Pesto Shrimp Bruschetta**

When I made this Pesto Shrimp Bruschetta, I started by slicing some good quality Italian bread on a diagonal into roughly 1/2 inch thickness, and toasting it, in my toaster oven/ air fryer. This step can be done ahead of time even the day before.

Next I defrosted the shrimp in cold water for a quick thaw, this or defrosting the shrimp in the refrigerator overnight are the best methods of defrosting food.

Finally in a large saute pan, I sautéed some red onion and

garlic, threw in a hand full of tomatoes, deglazed the pan with chicken stock you can use white wine if you prefer, then I sautéed the shrimp to a beautiful sear, and topped the toast with the shrimp and some feta cheese.

If you make this recipe please let me know how it goes. leave me a comment. And please don't forget to tag me on Instagram with your creations. I love hearing from you, It's my favorite part!!!

## Ingredients

- 1/2 Lb. large cleaned shrimp
- 1/2 loaf Italian bread cut into 1/2 inch slice
- 2 slices prosciutto thinly sliced
- 1/2 cup pesto sauce plus 1/3 cup to brush on bread
- 1/3 cup chicken stock
- 1 cup feta cheese
- 1/2 cup diced tomatoes
- 1 Tbs. each chopped Italian parsley and basil
- 2 Tbs. butter
- 1 Tbs. olive oil
- 1/3 cut chopped red onion
- 1 Tbs. chopped garlic

## Instructions

1. Toast bread then spread lightly with pesto set aside
2. Toss shrimp in the pesto sauce set aside
3. Meanwhile in a large sauté pan bring the butter and oil to medium heat
4. Add the onion and garlic saute until tender and just beginning to brown
5. Add the prosciutto saute until crisp
6. Deglaze the pan with the chicken broth simmer about 5 minutes

7. Add the shrimp cook just until shrimp is cooked through  
4 to 5 minutes
  8. Add the Italian parsley and basil
  9. Top toast with shrimp sprinkle with feta cheese... ENJOY
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## **Bolognese Baked Gnocchi Recipe**

## **Bolognese Baked Gnocchi Recipe**

At the restaurant and sometimes at home Gnocchi's are made by hand. This Bolognese Baked Gnocchi Recipe is my semi-homemade version for the home cook that's craving Italian, but wants easy too !!

If you want to make gnocchi by hand by all means do, here's a Easy Ricotta Gnocchi recipe, or you can use a good quality potato store- bought gnocchi.

Little dumplings, in a hearty, beefy, Bolognese sauce topped with cheesy goodness, and baked to a golden delicious make this gnocchi recipe a family favorite.

## **3 Questions Answered About This Bolognese Baked Gnocchi Recipe**

The answer to this question can this Bolognese Baked Gnocchi recipe be made ahead of time? Is Yes.

In fact you can make this baked gnocchi recipe up to the point of baking and freeze it, defrost and baking it the day you plan on serving it.

Question number 2, Can I substitute the beef? The answer is Yes!! You can use ground chicken or turkey, or leave the meat out completely, if you want to go the vegetarian route!!

And number 3. What size and style casserole dish is best for baked paste dishes? A 4 quart good quality casserole dish that goes from oven to table with a lid is a good choice.

I hope you make this delicious Italian inspired Bolognese Baked Gnocchi recipe, it's a family favorite and sure to become one of your family favorites too!!!

And please don't forget to leave me a comment. I love hearing from you!!!

## Ingredients

- 1 Lb. homemade or store-bought gnocchi
- 1 Lb. extra lean ground beef
- 1/2 chopped yellow onion
- 2 Tbs. chopped garlic
- 1 Tbs. each butter and olive oil
- 1 grated carrot
- 2 stalks celery
- 1 14.5 can tomato sauce
- 1 14.5 can chopped tomatoes
- 1/2 can water
- 1 cup grated parmesan cheese
- 1 cup grated mozzarella
- Salt and pepper to taste

# Instructions

1. Meanwhile in a large saute pan bring the butter and olive oil to medium heat
  2. Add the onion and garlic saute until tender and just beginning to brown
  3. Add the celery and carrot saute a few minutes
  4. Add the ground beef salt and pepper now saute until brown
  5. Add the water, tomato sauce and the crushed tomatoes simmer covered on low for 30 minutes add the gnocchi the last 3 minutes
  6. Add 1/2 of the parmesan and mozzarella cheese
  7. Transfer to an oven proof casserole dish top with the remaining cheese bake 15 minutes or until cheese is golden and bubbly
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## 30 Minute Tortellini Alfredo

## 30 Minute Tortellini Alfredo

This restaurant quality 30 minute tortellini Alfredo is so easy and quick, you'll want to add it to your weekly meal plan.

Not only is this Italian pasta recipe quick and easy, it's delicious. if that wasn't enough it's made in one pan, with few ingredients.

Now your thinking it doesn't get much better than this, but it does, because it's one of those recipes your whole family will love.

This creamy, store bought tortellini, tossed with crispy prosciutto, cream, peas and a to die for garlic, creamy alfredo sauce is simple, with few bright ingredients.

Italian cooking is usually simple to make, with many dishes having 4 to 8 ingredients. this is one of those recipes.

This is a great go to pasta dish, when you want an easy, healthy, flavorful, Italian meal, the trifecta for dinner success.

## **3 Tips For Success When Making This 30 minute Tortellini Alfredo**

The first tip for success when you make this 30 Minute Tortellini Alfredo is, start with a big enough saute pan to hold all the ingredients plus the paste. Here's a link to a good quality saute pan that you will use often.

The second thing, if your looking for a lighter version of this alfredo tortellini you can substitute the heavy cream with whole milk, or half and half.

And third cream sauces are delicate, they can separate if overheated. Keep an eye on the sauce and keep it a low simmer. If the sauce separates you can bring it back together by adding a couple tablespoons of cold milk or cream.

Please leave me a comment when you make this delicious 30 minute Tortellini Alfredo. And please don't forget to tag me on Instagram with your creations. I love hearing from you !!

## **Ingredients**

- 1 package store bought Cheese tortellini
- 4 slices prosciutto cut in medium dice
- 1 cup frozen petite peas
- 1 cup parmesan cheese

- 2 Tbs. butter
- 1/2 chopped onion
- 2 Tbs. chopped garlic
- 2 cups chicken broth
- 2 cups heavy cream
- 1 Tbs. each chopped Italian parsley and basil
- Pinch of nutmeg
- Salt and pepper to taste

### ▪ **Instructions**

- Heat butter in a deep saute pan
- Add cut prosciutto saute until crisp
- Do not drain grease
- Add onion and garlic Sauté until tender and just beginning to brown
- Add chicken broth, nutmeg and cream simmer covered 10 minutes
- Add tortellini simmer 10 minutes longer
- Add peas last 5 minutes
- Salt and pepper to taste Top with parmesan and Italian parsley.....

## **30-Minute Shrimp Linguine Pasta**

## **30-Minute Shrimp Linguine Pasta**

Make this 30 – minute Italian shrimp linguine paste recipe when you want to make an impression on your family and

friends. Easy, quick and delicious this is one recipe you'll want to make often!!

This pasta recipe is not complicated , it doesn't have you stressed and exhausted before dinner is served, causing you to lose your appetite. Easy, quick and delicious this Italian Shrimp Linguine is one recipe you'll want to make often!!!

Succulent large shrimp, flavorful sundried tomatoes and mild tasting spinach in a creamy, garlic sauce full of Italian flavors, toss in some linguini for a delicious restaurant quality dinner everyone will love.

Make the sauce up to the point of re-adding the shrimp, you don't want to over cook the shrimp.

If you prep your meal up to this point when it's time to sit at the dinner table guess what ????

You get to join your guest and enjoy the meal you cooked and listen to the raves!!!!

## **Variations and Substitutions in This 30-Minute Shrimp Linguine Pasta**

In this Italian Shrimp Linguine pasta recipe I used chicken stock you can substitute the stock for white wine.

Another easy variation in this Italian flavored pasta recipe is the paste shape. If you don't like linguine which is a wider spaghetti, then use whatever paste shape you like.

The heavy cream adds richness to this paste recipe, but if you want to go a with a lighter version use whole milk.

And lastly you can use larger 10-12 or 21-25 per Lb. smaller shrimp depending on your lifestyle and taste by adjust the

cooking time slightly, 1 to 2 minutes longer for larger shrimp or 1 to 2 minutes shorter for smaller Shrimp.

I hope you try this 30-Minute Shrimp Linguine Pasta recipe and the part I like best....Let me know how you liked it!!!!  
If you love shrimp pasta dishes as much as I do try my tomato piccata shrimp bucatini

## 30-Minute Shrimp Linguine Pasta

Serving 4 total time: 30 minutes

### Ingredients

- 1 Lb. Linguine cooked el dente
- 1 Lb. large shrimp
- 4 cups chopped spinach
- 4 oz. sun dried tomatoes
- 1 cup grated parmesan cheese
- 1 cup heavy whipping cream
- 1 cup chicken stock
- 1 cup reserved pasta water
- 2 Tbs. chopped garlic
- 1/2 cup chopped onion
- 1 Tbs. each chopped Italian parsley, basil, and thyme
- 2 Tbs. each olive oil and butter
- Salt and pepper to taste

### • **Instruction**

- Cook pasta according to package directions reserving 2 cups of the water before draining
- Salt and pepper shrimp
- Heat oil and butter to medium heat add the shrimp cook 3 to 5 minutes remove and set aside
- Add the onion and garlic saute until tender and just beginning to brown
- Add the sundried tomatoes
- Add heavy whipping cream, chicken stock and 1 cup of

the reserved pasta water

- Simmer covered 15 minutes or until sauce begins to thicken
  - Add the parmesan and spinach simmer 10 minutes longer
  - Return shrimp to sauce just to heat through
  - Toss cooked Linguine in sauce
  - Top with additional parmesan..... Enjoy!!!!
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## **Creamy Brie Fettuccini**

## **Creamy Brie Fettuccini**

This Creamy Brie Fettuccini is a decadent and delicious dinner, that's easy enough for weeknight family meals and fancy enough for Saturday night dinner with friends.

Fettuccini, Creamy Brie, pungent sundried tomatoes and the mild taste of spinach in a creamy, cheesy sauce and on your table in less than 30 minutes that's what dinner dreams are made of!!

When you want decadent comfort food and vegetarian too this is the pasta recipe to make.

I know I post a lot of pasta recipes, but if am stuck for dinner ideas, it's pasta to the rescue.

This recipe was inspired just like that. I had a wedge of brie cheese and no recipe. But I did have and always have, pasta, in many shapes and sizes. And that is how this Creamy Brie Fettuccini recipe was created, just like that.

# 3 Things to know When Making Creamy Brie Fettuccini

The first thing to know when making this Creamy Brie Fettuccini is to be sure to save the pasta water.

This step is very important and one that can be easily missed. Pasta water is the magical ingredient that thickens sauces and adds flavor.

Second undercook the pasta by 2 to 3 minutes to retain a *al dente* bite to the pasta. The pasta continues to cook after draining, under cooking by a few minutes prevents this.

And Third, the right size saute pan is always important when cooking. The right size pan that holds all the ingredients is a must have in any kitchen, it is the different between so-so meals and level upped dinners.

Last, please if you made this delicious restaurant quality recipe please leave me a comment. I love hearing from you, it's my favorite part!!!!

## Ingredients

- 1/2 Lb. Fettuccini
- 8 oz. brie
- 4 cups chopped spinach
- 1 cup chopped sundried tomatoes
- 1 Tbs. each butter and olive oil
- 1/2 bunch chopped Italian parsley
- 1/2 chopped yellow onion
- 1 Tbs. chopped garlic
- 2 cups reserved pasta water
- 1 cup heavy cream
- 1/2 cup parmesan cheese
- Salt and pepper to taste

# Instructions

1. Cook Fettuccini according to package directions reserving 2 cups of the water before draining
  2. Meanwhile in a large skillet bring the butter and olive oil to medium heat
  3. Add the onion, parsley and garlic
  4. Sauté until tender and just beginning to brown
  5. Add the sundried tomatoes saute 5 minutes
  6. Place the brie wedge in the center of the saute pan
  7. Deglaze the pan with pasta water than add the heavy cream
  8. Simmer Covered for 15 minutes
  9. Add the Spinach and parmesan cheese simmer 5 minutes longer
  10. Toss fettuccini in brie sauce ....ENJOY
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## Creamy Cavatappi Philly Pasta

## Creamy Cavatappi Philly Pasta

This Creamy Cavatappi Philly Pasta is showcasing one of my favorite flavors the Philly Cheese Steak, and one of my favorite pasta Cavatappi shaped pasta.

Corkscrew shaped pasta tossed in a creamy, cheesy sauce of tender sirloin steak, flavorful bell peppers, and mild tasty spinach will have family and friends craving seconds.

Our first eatery was a busy hole in the wall submarine sandwich shop, in a California town that had no idea what a submarine sandwich was, the Philly cheese steak submarine was

the top seller. This Creamy Cavatappi Philly Paste recipe was inspired by that sandwich.

## **Some Ingredients I used To make This Creamy Cavatappi Philly Paste**

I used Cavatappi in this Creamy Cavatappi Philly Paste , it's one of my favorite pasta shape, If that weren't enough there's more.

Cavatappi is a short pasta tube that looks similar to small corkscrews. It's slender, spiral shape makes it great for serving with sauces, the perfect shape to hold this chunky pasta sauce full of Italian flavors.

The bell peppers I used were what I had on hand 1 red and 2 yellow, you can use what you have or what you your taste preference is.

Also in this easy pasta recipe I used my Real Easy Marinara sauce, something I always have on hand, if you don't use your favorite store bought.

One other must have in any Italian kitchen and what I use to saute, is a good olive oil.

It doesn't have to be extra virgin olive oil save that for salads, for sautéing a good quality and less pricy olive oil is good for cooking, unless the main sauce ingredient is olive oil then it's worth the higher cost of using extra virgin olive oil.

One more important thing to use not only in this Creamy Cavatappi Philly Pasta recipe but in everything you saute is the right size saute pan. The right size pan can make all the difference to a meal that's so-so to real recipe success.

One more thing I use is your input to decide on recipes. So

please leave me a comment on your experiences with my recipes and please don't forget to tag me on Instagram with your creations. I love hearing for you!!!!

## Ingredients

- 1 Lb. Cavatappi pasta
- 1/2 Lb. thinly sliced sirloin steak
- 3 diced small bell peppers
- 2 cups chopped spinach
- 2 Tbs. each olive oil and butter
- 1 chopped yellow onion
- 3 Tbs. chopped garlic
- 1 cup shredded mozzarella
- 1 cup grated parmesan
- 1 cup heavy cream
- 1 cup marinara
- 2 cups reserved pasta water
- 2 Tbs. each chopped Italian parsley and basil
- Salt and pepper to taste

## Instructions

1. Cook pasta according to package directions reserving 2 cups of the water
2. Meanwhile in a large saute pan bring the butter and oil to moderate heat
3. Add the onions and garlic saute until tender and just beginning to brown
4. Add the bell peppers saute until tender
5. Add the steak salt and pepper now saute until steak is slightly browned
6. Deglaze the pan with the pasta water scraping up the brown bits
7. Add the marinara and cream simmer covered for 20 minutes

8. Add the spinach, herbs, mozzarella and parmesan cheese simmer 5 minutes longer or until cheese is melted and spinach is wilted
9. Toss in the drained pasta adjust seasonings and enjoy