

Vegetarian Italian Penne pasta

Vegetarian Italian Penne Pasta

This Vegetarian Penne Pasta is perfect when your craving Italian but want vegetarian too.

Penne pasta coated in a creamy pink sauce, with the tangy flavor of sundried tomatoes mild spinach and cheesy goodness that will liven up any meal.

Your family and friends won't miss the meat in this easy vegetarian pasta recipe, full of Italian flavors.

Why I love This Vegetarian Italian Penne Pasta Recipe

The first and one of my top priorities for recipe success is it has to be easy.

Well it doesn't get much easier than this Vegetarian Italian Penne Pasta.

Not only is this recipe easy it comes together in less than 30 minutes, uses few ingredients and who doesn't love pasta.

All you need is a prep plan and a large enough

covered skillet to hold all the ingredients. By prep plan I mean it's always to have marinara sauce on hand in Italian kitchens, preferably homemade here is the link to my Real Easy Marinara or you can use a good quality store bought like.

I know I post a lot of pasta recipe, but with so many different shapes and endless combinations of ingredients, when Am stuck for dinner ideas it's pasta to the rescue.

If you made this easy and delicious vegetarian Italian penne pasta please leave a comment. I love hearing from you!!!

Ingredients

- 1 Lb. penne pasta
- 2 Tbs. each butter and olive oil
- 1/2 chopped yellow onion
- 2 Tbs. chopped garlic
- 4 cups chopped spinach
- 1 cup chopped sundried tomatoes
- 1 cup heavy cream
- 1 cup prepared marinara sauce
- 1 cup reserved pasta water
- 1 cup grated parmesan cheese
- 2 Tbs. each chopped Italian parsley and basil
- Salt and pepper to taste

Instructions

1. Cook pasta according to package direction saving 1 cup of the water before draining
2. Meanwhile in a large skillet bring butter and olive oil to medium heat
3. Add the onion and garlic saute until tender and just beginning to brown
4. Add the sundried tomatoes mix well
5. Add the reserved pasta water scraping up the brown bits at the bottom of the skillet
6. Add the cream and marinara sauce simmer covered for 15 minutes or until sauce thickens add the spinach, parmesan cheese and herbs last 5 minutes
7. Toss drained pasta in sauce sprinkle with additional

parmesan and Italian parsley ... ENJOY

Healthy Chicken Goulash

Healthy Chicken Goulash

This Healthy Chicken Goulash is made healthy by using ground chicken in place of the traditional beef, and adding good for you vegetables. A little secret shsssss don't tell my family, I add chopped spinach to a lot of my recipes.

It's a good way to get our picky eaters to eat some greens and a good place to put them is in this goulash.

It's a cozy family meal that comes together quick, is easy and doesn't need a lot of ingredients.

It can be on your table in 30 minutes, not only is it quick and easy it's real good, and that's not even the best part, the best part ONE PAN COOKING!!!

It's a great recipe for those busy night, when commitments are long and time is short, or fancy enough for special meals with friends.

Customize This Healthy Chicken Goulash

This Healthy Chicken Goulash recipe is easy to customize to fit your lifestyle and taste.

The recipe calls for 2 cups of spinach if your family likes

spinach, by all means add more, I do. I used ground chicken you can go the traditional route and use ground beef, or ground turkey if that's what you prefer.

It doesn't matter how much spinach you use, what shaped pasta or what meat you use, this recipe is sure to become a family favorite in your home as it has in mine!!!!

One thing that does matter in this Healthy Chicken Goulash recipe and in any one pan meals is to be sure to use the right size pan to hold all the ingredients. I've linked my favorite.

I hope you try this easy comforting recipe and please leave me a comment when you do. I love hearing from you it's my favorite part!!!

Ingredients

- 1/2 Lbs. shell pasta
- 1/2 Lbs. ground chicken
- 2 cups spinach chopped
- 1 chopped onion
- 2 peeled and chopped carrots
- 2 chopped celery stalks
- 1 chopped bell pepper
- 1 tablespoon chopped garlic
- 1 14.5 oz. can chopped tomatoes
- 1 14.5 oz. can tomato sauce
- 1 cup chicken stock
- 1 cup grated parmesan
- 2 Tbs. paprika
- 1 Tbs. each chopped Italian parsley, basil, and thyme
- 2 Tbs. each olive oil and butter
- **Instruction**
- 1. Heat oil and butter to medium heat add onion and garlic saute until tender and just beginning to brown
- Add the carrots, bell pepper and celery saute just a few

minutes to blend flavors

- Add ground chicken cook until brown sprinkle with the paprika, salt and pepper to taste
 - Add tomatoes and chicken stock
 - Simmer covered 15 minutes
 - Add pasta simmer 15 minutes longer
 - Add the parmesan cheese, spinach and herbs last 5 minutes
 - Salt and pepper to taste.
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Leek And Prosciutto Tart

Leek And Prosciutto Tart

This Leek and Prosciutto tart is a delicious way to showcase the underrated leek.

It's a recipe that takes no time at all, the only tedious part is waiting for this delicious tart to come out of the oven.

The mild flavor of the leeks combined with salty crisp prosciutto and topped with creamy brie cheese will have family and friends wanting seconds or third, this is one tart you can't get enough of!!!

Serve this leek tart with a salad, for a complete lunch or light dinner your family will love.

Let's Talk About the Ingredients In

This Leek And Prosciutto Tart

The first thing to talk about is the puff pastry I used in this leek and prosciutto tart.

To make this leek and prosciutto tart easy, I use store bought puff pastry, don't judge Jammie Oliver does too and that's good enough for me.

The other thing is the leeks.

The best way to clean the leeks is to first cutaway the tough outer stems, then slice them down the middle put them in a bowl of cold water. Lift the leeks out with a slotted spoon the dirt stinks to the bottom repeat 2 more times.

Third, I used by Cuisinart Toaster/air fryer oven to bake the tart, using my small counter top oven saves me time and money

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And last but not least if you make this recipe please leave me comment and don't forget to tag me on Instagram. I love hearing from you it's my favorite part!!!!

Ingredients

- 1 sheet store bought puff pastry
- 2 stalks trimmed and cleaned leeks
- 1 chopped yellow onion
- 2 Tbs. chopped garlic
- 4 oz. or 1 cup brie cheese
- 3 slices prosciutto cut in small dice
- 1 Tbs. each butter and olive oil
- 1/2 cup grated parmesan cheese
- 2 tbs. chopped Italian parsley
- Salt And pepper to taste

Instructions

1. preheat oven to 375
 2. On a lightly floured surface roll the puff pastry to 12 x 10 rectangle
 3. Prick the pastry with a fork all over
 4. Precook the tart crust for 10 minutes or until lightly brown set aside
 5. Meanwhile in a medium skillet bring the butter and olive oil to medium heat
 6. Add the leeks, onions and garlic saute until tender and just beginning to brown salt and pepper now
 7. Top the precooked tart crust with the leek mixture Add the brie cheese and the diced prosciutto
 8. Return tart back to oven bake 10 to 15 minutes longer or until the cheese is melted, the prosciutto crisp, and the tart crust is a deep golden brown
 9. Cut into desired shape sprinkle with grated parmesan and Italian parsley.... ENJOY
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Linguini With Seared Scallop

Linguini With Seared Scallops

This Linguini With Seared Scallop recipe is easy and quick. It can be on your table in 30 minutes, and it's the perfect way to show off what a great "home chef" you are.

Simple yet impressive, this scallop pasta recipe is perfect for a quiet date night at home or a louder time with family and friends.

This scallop dinner looks pretty on any table, served on pretty plates or serve it family style in one bowl it's decade enough for any celebration dinner.

This recipe was inspired by my love of seafood pasta, one of my top restaurant' luxury' meals, I simplified the recipe for the" home chef".**Things to Know When Making This Linguini With Seared Scallop Recipe**

First thing to know when you make this Linguini With Seared Scallop Recipe is, to get the perfect sear on scallops you saute the scallops in a mixture of butter and olive oil and you don't over crowd the pan, or you end up with scallops that look boiled.....YIKES!!!!

The butter is the browning agent, the oil keeps the butter from burning, this process produces beautifully seared golden scallops, cooked to perfection.

The second is, Scallops can be expensive, if you add them to pasta, it's an affordable meal you can have on your weekly menu.

Third I don't drink alcohol, so I give you options in all my recipes to use wine or stock, use whatever fits your lifestyle and taste.

One more thing I always have my homemade marinara on hand, if you don't you can use store bought marinara.

And lastly if you make this restaurant quality Linguini With Seared Scallop recipe please leave me a comment and please don't forget to tag me on Instagram. I love hearing from you, it's my favorite part!!

Ingredients

- 1 Lbs. linguine
- 1 lb large scallops

- 2 cups chopped spinach
 - 1/2 cup chopped onion
 - 2 tablespoons chopped garlic
 - 2 tablespoons flour
 - 1 cup prepared marinara sauce
 - 1 cup heavy whipping cream
 - 1 cup chicken stock or white wine
 - 1 Tbs. each chopped Italian parsley, basil, and thyme
 - 2 Tbs. each olive oil and butter
 - **Instruction**
 - Cook pasta according to package directions reserving 1 cup of the pasta water
 - Meanwhile salt, pepper and coat scallops lightly with flour
 - Heat oil and butter to medium high
 - Saute scallops until golden about 3 minutes per side
 - Remove scallops set aside
 - In the same pan saute the onion and garlic until tender and just beginning to brown
 - De glaze pan with chicken stock or white wine
 - Add heavy whipping cream, reserved pasta water and marinara sauce
 - Simmer until sauce thickens about 10 minutes
 - Add spinach, , and herbs last 5 minutes
 - Add Scallops just to heat through
 - Drain pasta toss in sauce
 - Top with seared scallops, parmesan and chopped Italian parsley.....ENJOY!!!!
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Easy Classic Chicken Potpies

Easy Classic Chicken Potpies

These Easy Classic Chicken Potpies are made real easy by using store bought pie crusts. Sure homemade everything is almost always better. But if you don't have the time or the patience for homemade piecrust there is nothing wrong with going the semi homemade route.

In this chicken potpie recipe I used the frozen pie crust from Trader Joes. You can use whatever brand you like or go homemade if you want. Precooking the pie crust is always a good idea, if you don't want a soggy bottom crust.

This Easy Classic Chicken Potpie recipe is full of tender chicken breast and good for you ingredients full of comforting familiar flavors everyone loves!!!

Things To Know About this Easy classic Chicken Potpie Recipe

First you don't have to use chicken breast in this Easy Classic Chicken pot pie recipe. You can use skinless, boneless chicken thighs if that's what you prefer.

Second I baked these chicken potpies in oven proof soup bowls for individual servings.

I love this soup bowls they go from oven to table to dishwasher OOHOO happy day with less dishes to wash and they are the perfect size for soups and cereal too!!!

The other thing is you need the right size saute pan hold all the ingredients. There's nothing worst than having a pan that doesn't hold the ingredients.

Not only do you end up with ingredients stilling out of the pan onto your stovetop but the food doesn't cook right. A too

small saute pan produces boiled ingredients instead of the distinct flavor of sautéed food. A 12 inch nonstick covered saute pan is essential in any kitchen.

Just one more thing if you make this Easy Classic Chicken Potpie recipe please leave e a comment and please tag me on Instagram with your creations. I love hearing from you it's my favorite part!!!

Ingredients

- 2 prepared pie crust
- 2 boneless skinless chicken breast cut into small dice
- 2 Tbs. each butter and olive oil
- 1/2 chopped yellow onion
- 2 Tbs. chopped garlic
- 1 cup each diced potatoes, carrots, celery and frozen peas
- 1 cup whole milk
- 1 cup chicken stock
- 2 Tbs. each chopped Italian parsley and thyme
- 1 egg slightly beaten to brush crust
- 1 /2 cup grated parmesan cheese for sprinkling
- Salt and pepper to taste

Instructions

1. Preheat oven to 375
2. Roll out pie crust using a inverted 10 inch soup bowl as a guide to cut 4 circles in each sheet of pie crust for a total of 8 circles
3. line the bottom and up the sides of 4 oven proof soup bowls 4 of the pie crust circles pick the crust with a fork
4. Precook the bottom crusts for 10 minutes or until just beginning to brown set aside
5. Meanwhile in a large skillet bring the butter and oil to

medium heat

6. Salt and pepper the chicken, saute until just beginning to brown
 7. Add the onions and garlic saute until tender and just beginning to brown
 8. Add the carrots, celery and potatoes simmer covered for 10 minutes add the peas and herbs last 5 minutes
 9. Fill the precooked pie crusts with the chicken mixture
 10. Top the pot pies with the top crust brush with egg wash sprinkle with parmesan cheese return to oven, bake 15 minutes or until top crust is golden brown
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Bell Pepper Pasta Bake

Bell Pepper Pasta Bake

This creamy bell pepper pasta bake is the ultimate comfort food, when you want Italian and vegetarian too.

Red and green bell peppers, spinach, onions and garlic in a creamy, cheesy rose sauce full of Italian flavors.

This baked pasta meal is easy to make, if you have a prep plan. If you have the vegetables cut before hand and have marinara sauce on hand, this recipe seems effortless!!!

3 Ways to Customize This Bell

Pepper Pasta Bake

The first and easiest way to customize this Bell Pepper Pasta Bake recipe is to use whatever pasta shape you like . I used a short rigatoni shape pasta, you can use any shape pasta you like.

I always have homemade marinara on hand, if you don't you can use your favorite store bought. One more thing if you prefer one color of pepper over an other use more of want you like.

Ingredients

- 1 lbs. dry pasta
- 1 red and 1 green bell pepper chopped
- 2 cups chopped spinach
- 1 chopped onion
- 2 Tbls. chopped garlic
- 2 Tbs. butter
- 1 Tb. olive oil
- 1 cup reserved pasta water
- 1 cup heavy cream
- 2 cups prepared marinara
- 1 cup shredded mozzarella
- 1 cup grated parmesan
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions undercooking the pasta el dente resevering 1 cup of the water before draining
2. In a large skillet 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 cream, marinara and reserved pasta water
 6. Simmer covered for 15 minutes
 7. Add the cheeses and spinach the last 5 minutes
 8. Toss pasta in sauce
 9. Transfer to a 375 degree oven top with additional mozzarella bake for 45 minutes
 10. Enjoy
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Complete Sheet Pan Salmon Dinner

Complete Sheet Pan Salmon Dinner

This Complete Sheet Pan Salmon Dinner is your answer for an easy quick-cooking dinner that tastes extremely delicious. It's made with few ingredients and in less than 30 minutes.

Tender, juicy, superbly seasoned salmon, crisp tender green beans, and baby new potatoes in a lemon and orange citrus sauce make this complete salmon dinner recipe fancy enough for Saturday date night, and because it's super quick it's perfect for weeknight family dinners too.

While salmon can be pricy, it allows you to serve your family and friends a restaurant quality meal at a fraction of the price, from the comfort of your own kitchen.

And the best part is, this complete salmon dinner is all make in one pan and baked for a hands-free meal everyone loves!!!

3 Ways To Customize This Complete Sheet Pan Salmon Dinner

The first and easy way to customize this complete Sheet pan Salmon Dinner is to change the green beans. This recipe works well with a variety of vegetables.

If you don't like green beans broccoli works in this recipe as well as other vegetables, experiment to find the combination that fits your lifestyle and taste

Second I used very small new potatoes if you don't have small potatoes cut what potatoes you have into small pieces, for even and quick cooking.

Third I baked this whole dinner in my Cuisinart Toaster oven/air fryer in less than 30 minutes in a sheet pan lined with tin foil for easy clean up!!

Lastly if you made this super easy Salmon recipe please leave me a comment. And please don't forget to tag me on Instagram. I love hearing from you It's my favorite part!!!!

Ingredients

- 4 6oz. Salmon fillet
- 1 lb. small new potatoes
- 1 lb. trimmed green beans
- 2 lemons
- 1 Orange
- 4 Tbs. chopped garlic
- 1 sliced red onion
- 1/4 cup olive oil

- 2 Tbs. each chopped Italian parsley and thyme
- salt and pepper to taste

Instructions

1. Preheat oven to 375
 2. Mix the olive oil with the juice and grated rinds of the lemons and orange
 3. Add in the garlic, Italian parsley, thyme salt and pepper
 4. Divide the dressing in half use half to marinate the salmon and the other half to toss the potatoes and green beans in
 5. Marinade the salmon for a few hours or overnight
 6. Cover a 9 X 12 sheet pan with foil
 7. Roast the marinated potatoes and green beans in the preheated oven for 15 minutes
 8. Add the Salmon top with thinly sliced lemons and roast 7 to 10 minutes longer or until salmon is flaky but still opaque in the center
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Roasted Grape Pizza

Roasted Grape Pizza

Pizza has come a long way since our days in the Pizza business. Back then Canadian bacon and pineapple toppings on pizza were a novelty.

Now there are as many different pizza toppings and combinations as there are people who love pizza.

This Roasted Grape Pizza may sound like an unusually mix of ingredients but it all comes together with the most delicious flavor.

Roasting the grapes sweetens them and releases their juices producing a sweet, syrupy pizza sauce. Mix the sharp bite of the gorgonzola with the mild taste of grapes, honey and thyme, add crunchy walnuts and you a recipe for delicious results.

3 things to know About this Roasted Grape Pizza Recipe

The first thing to know about this Roasted Grape Pizza is I used The pizza dough from Trader Joe's you can use any pizza dough you like.

Second any grape works with this recipe, I've used white and it was just as delicious as using the red grapes. Third and one step not to miss is to prebake the crust, so you don't end up with a soggy crust. One more thing I baked this this pizza in my Cuisinart Toaster Oven/ Air fryer my most used small appliance.

And lastly please leave me a comment if you make this Roasted Grape Pizza 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 lb. prepared pizza dough
- 3 cups red grapes
- 2 cups gorgonzola cheese
- 1 cup grated parmesan
- 2 cups coarsely chopped walnuts

- 2 Tbs. thyme leaves
- 4 Tbs. honey
- 3 Tbs. olive oil
- Salt and pepper to taste

Instructions

1. Preheat oven to 400
2. Stretch dough into thin 12 inch circle let rise for 15 minutes
3. Meanwhile drizzle cleaned and separated whole grapes and walnuts with olive oil, salt and thyme
4. Roast grapes and walnuts on a small cookie sheet in the preheated oven for 15 minutes set aside
5. Brush the crust with olive oil Pre bake the pizza crust for ten minutes or until crust is lightly golden
6. Top pre baked pizza crust with the roasted undrained grapes, gorgonzola and parmesan
7. Return to oven and bake 15 minutes or until cheese is meltedENJOY!!!!

Cheesy broccoli Fusilli

Cheesy Broccoli Fusilli

This Cheesy Broccoli Fusilli is easy and delicious, and the best part it can be on your table in 30 minutes, making it a perfect weeknight family dinner.

Tender good for you broccoli, in a sauce full of cheesy goodness tossed with corkscrew shape pasta make this a family

favorite, and makes me happy to serve them a delicious healthy meal.

I know I post a lot of pasta recipes, but when am stuck for dinner ideas, pasta is my go to ingredient. Pasta is easy, versatile and affordable, and almost everyone loves pasta in one form or another!!

Customize This Cheesy Broccoli Fusilli recipe in 3 ways

You can customize this Cheesy Broccoli Fusilli recipe in 3 easy ways. 1. I used fusilli I like the way the shape holds the sauce.

You can use any pasta shape you like or have on hand, in this recipe. 2. If you like one type of cheese more than other, use more of what you like.

And 3. If you love broccoli but hate spinach leave the spinach out, and extra broccoli. One more thing, be sure to use a large enough saute pan to hold all the ingredients.

Ingredients

- 1 lb. Fusilli
- 1 lb. broccoli flowerets
- 2 cups chopped spinach
- 2 cups heavy cream
- 2 cups reserved pasta water
- 1 cup each shredded sharp cheddar, mozzarella and parmesan
- 2 Tbs. each butter and olive oil
- 1 chopped yellow onion
- 2 Tbs. chopped garlic
- 2 Tbs. chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions reserving 2 cups of the water before draining
 2. Meanwhile in a large saute pan bring the butter and oil to medium heat
 3. Add the onion and garlic saute until tender and just beginning to brown
 4. Add the broccoli salt and pepper the broccoli now mixing well with the onions and garlic mixture
 5. Add the cream and reserved pasta water simmer covered for 10 minutes
 6. Add the cheeses simmer 10 minutes longer until cheese is melted and sauce is thick
 7. Toss the pasta in the cheesy broccoli sauce adjust seasonings Add the Italian parsley
 8. Sprinkle with additional parmesan and ENJOY!!!!!!
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Air fryer Chicken Parmesan Sliders

Air fryer Chicken Parmesan Sliders

These Air Fryer Chicken Parmesan sliders are not your typical sandwiches. No, this little sandwiches are bursting with melt in your mouth parmesan chicken tenders, marinara, and oozing with cheese. Our first eatery was a hole in the wall submarine sandwich sub, and this chicken parmesan sandwich was

one of the top sellers.

Many years later it's still the same ingredients, but I've lightened it up by using my air fryer, instead of frying the chicken in oil. Like I said many times before my Toaster Oven/ Air fryer is my most used small kitchen appliance.

3 Tips When Making Air fryer Chicken Parmesan Sliders

When making these Air fryer Chicken Parmesan Sliders you can use chicken tenders or the less expensive whole chicken breast.

But if you are using the full breast be sure to cut them the same size for even cooking. Second, don't crowd the fryer basket, leave enough room between the chicken for the air to circulate for even browning.

Third, if you want a crisper crust spray the chicken with oil spray. I didn't use any oil spray in this recipe. Just one more thing ,

please leave me a comment if you make this recipe and please don't forget to tag me on Instagram. I love hearing from you, it's my favorite part!!!!

Ingredients

- 1 Lb. chicken tenders
- 4 crusty Italian rolls
- 2 cup grated bread crumbs
- 1 cup grated parmesan cheese
- 2 Tbls. chopped Italian parsley
- 1 egg slightly beaten
- 2 Tbs. milk
- 2 cups prepared marinara sauce

- 2 cups shredded mozzarella
- 1/2 cup grated parmesan
- Salt and pepper to taste

Instructions

1. Salt and pepper the chicken
2. Mix the bread crumbs, parmesan cheese and Italian parsley together
3. In a separate bowl mix the egg and milk together
4. Dip the chicken first in the egg mixture than the bread crumbs pressing breadcrumbs into the chicken
5. Turn air fryer to 400 set timer for 12 to 15 minutes
6. In the air fryer basket lay the chicken tenders flat being sure not to overcrowd them
7. Air fry the chicken tenders 5 to 7 minutes per side
8. Turn air fryer to bake option set at 350 toast the buns until warm and crisp
9. Meanwhile warm the prepared marinara sauce
10. Top the toasted buns with the chicken then the marinara sauce and mozzarella
11. Return to oven and toast just until the cheese melts