

# 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 preference. 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

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This Pesto Shrimp Bruschetta is prefect 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 prefect 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.....

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# 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 1to 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
- I 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 paste 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 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
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## **Vegetarian      Italian      Penne pasta**

## **Vegetarian      Italian      Penne Pasta**

This Vegetarian Penne Pasta is prefect 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

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## 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 .

And last but not lest 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