

Bell Pepper Pasta Bake

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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 what 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 al dente reserving 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

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 made 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 have 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!!!!
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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 prefect 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 from 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 resevering 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

Cheesy Baked Chicken Spaghetti

Cheesy Baked Chicken Spaghetti

This cheesy Baked Chicken Spaghetti is the ultimate comfort food. Tender chicken breast, crispy bacon, and spinach in a creamy, cheese sauce will have your family wanting seconds.

We had this for dinner than and had the leftovers for lunch during the week. It is equally delicious reheated. This recipe makes a lot of food, it is great for potlucks or when you want to feed a crowd or you can freeze it for ready meals.

All you need is a prep plan and a casserole dish to make this delicious meal your family and friends will love.

3 Ways to Customize This Cheesy baked Chicken Spaghetti recipe

It's easy to customize this Cheesy Baked Chicken Spaghetti recipe. For instance if you don't like bacon you can leave it out.

Or if you really love the smoky goodness of bacon add more. And if you don't like spinach, no worries leave it out.

Although I like using spaghetti in this recipe, you don't have to, you can use whatever shape you like. I do recommend whenever using pasta in a baked dish under cook it a bit, because your going to cook it twice.

Ingredients

- 1 Lb. spaghetti
- 2 cubed skinless boneless chicken breast
- 4 slices diced bacon
- 1 cup each grated parmesan, cheddar and mozzarella
- 1 cup heavy cream
- 1 cup reserved pasta water
- 1 cup chicken broth
- 2 cups chopped spinach
- 1 Tbs. each butter and olive oil
- 2 Tbs. chopped garlic
- 1/2 cup chopped yellow onion
- Salt and Pepper to taste

Instructions

1. Cook Spaghetti according to package under cooking by 3 minutes and reserving 1 cup of the water before draining
2. Preheat oven to 375
3. Meanwhile in a large saute pan bring the butter and oil

to medium heat add the diced bacon cook until almost crispy

4. Salt and pepper the chicken add to the saute pan, cook until golden brown
 5. Deglaze the pan with the chicken broth scraping up the brown bits at the bottom of the pan
 6. Add the heavy cream, pasta water simmer until slightly thicken about 10 minutes
 7. Add the spinach and cheeses simmer until melted about 5 minutes
 8. Toss the spaghetti with the cheese sauce Add parsley
 9. Transfer the spaghetti into an oven proof casserole dish
 10. Bake in a preheated oven 45 minutes
 11. Sprinkle with additional parsley and parmesan
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Spicy Spaghetti Shrimp

Spicy Spaghetti Shrimp

Transform shrimp into a flavorful date- night worthy dinner with this Spicy Spaghetti Shrimp recipe, in less than 30 minutes!!

Chunky with capers, olives and tomatoes this quick tomato sauce taste much like the familiar puttanesca sauce that is usually served over pasta .

In this easy recipe I used this delicious sauce to coat the shrimp as well as the spaghetti to produce a meal that will have family and friends coming back for seconds.

Why I love this Spicy Shrimp Spaghetti recipe

There are more than a few reasons why I love This Spicy Shrimp Spaghetti recipe.

First and most importantly its easy peasy. It really is one of those recipes that comes together in less than 30 minutes but your friends and family will think it took much longer, who doesn't like that?

Not only is this recipe easy, this pretty pasta is one my family loves and I love that they eating a healthy meal. If that isn't enough this recipe is affordable when you serve the shrimp sauce over pasta.

If you make this easy recipe please leave me a comment and please don't forget to tag me on Instagram with your creations. I love hearing from you!!!

Ingredients

- 1 Lb. large peeled and deveined shrimp
- 1/2 Lb. Spaghetti
- 1 Tbs. each olive oil and butter
- 2 Tbs. minced garlic
- 1 Tbs. dried hot pepper flakes
- 1 14.5 oz. can crushed tomatoes in thick puree
- 2 chopped fresh tomatoes
- 2 Tbs. drained capers
- 1/2 cup pitted chopped black olives
- 1 Tbs. each chopped rosemary, 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 nonstick saute pan heat the oil and butter to medium heat
 3. Add the shrimp, garlic, red pepper flakes salt and pepper the shrimp now
 4. Sautee stirring occasionally until the shrimp are just done about 5 minutes
 5. Remove the shrimp with a slotted spoon and set aside
 6. Add the fresh tomatoes, canned tomatoes, reserved pasta water, herbs, capers and olives to the saute pan
 7. Simmer covered for 15 minutes
 8. Return shrimp to saute pan just to heat through
 9. Toss the shrimp with the pasta
 10. Sprinkle with additional chopped Italian parsley ...
ENJOY
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Sausage Cabbage Gnocchi

Sausage Cabbage Gnocchi

This Sausage cabbage gnocchi recipe is so easy when you use store bought potato gnocchi. Gnocchi, who doesn't like them? Anyone ?

These little dumpling of comfort and joy are a favorite in my house, pair them with a delicious sauce of healthier chicken sausage and cabbage in a light tomato sauce and you have a meal everyone will love and you'll feel good about serving it.

3 Tips when making Sausage Cabbage Gnocchi

First be sure to use good quality gnocchi, since that's the main ingredient in this Sausage Cabbage Gnocchi Recipe. Second, I used chicken Italian sausage for a healthier alternative, but you can use any flavor sausage you like, be sure to remove the casings before cooking.

And third be sure the saute pan is big enough to hold all the ingredients and the sauce is simmering and hot before adding the gnocchi, and keep the pan covered.

This Sausage Cabbage Gnocchi recipe is easy, delicious and it can be on your table in less than 30 minutes.

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

Ingredients

- 1 Lb. store bought potato
- 1/2 Lb. shredded red and green cabbage
- 1 lb. chicken Italian sausage
- 1 chopped red onion
- 2 Tbs. chopped garlic
- 2 cups prepared marinara sauce
- 1 cup water
- 1 cup grated parmesan cheese
- 1/4 cup chopped Italian parsley
- 2 Tbs. butter
- Salt and pepper to taste

Instructions

1. In a large saute pan bring the butter to medium heat
 2. Add the onion and garlic saute until tender and just beginning to brown
 3. Remove casings from sausage add to the saute pan saute until golden breaking up the pieces with a spoon
 4. Add the cabbage saute until limp salt and pepper the cabbage
 5. Add the prepared marinara and water bring to a simmer add the gnocchi
 6. Simmer on low covered for 10 minutes add the Italian parsley and parmesan cheese the last 5 minutes
 7. Sprinkle with parmesan ENJOY!!!
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Buffalo langostino Lobster Bruschetta

Buffalo Langostino Lobster Bruschetta

Don't let the sound of this Buffalo Langostino Lobster Bruschetta intimidate you. It's an easy recipe and affordable too when you use langostino lobster.

Consumers are attracted to using langostino lobster for two main reasons size and cost. The size of the langostino tail is ideal for cooks looking for bite size portions of meat. Moreover the price of langostino lobster is well under half

the price of lobster.

As far as am concerned, they taste and eat pretty much the same and are prefect in this bruschetta recipe.

Langostino lobster is an affordable alternative to higher priced shellfish, and can be used in any recipe that calls for lobster, shrimp or crab.

How To Make This Buffalo Langostino Lobster Bruschetta

Start making this Buffalo Langostino Lobster Bruschetta by first toasting some really good crusty Italian bread spread with some really good pesto store bought or homemade. Next simmer the butter and Franks Hot sauce on low heat, stirring constantly.

Third you can prepare the topping ahead of time and assemble the bruschetta just before serving. This is a delicious recipe made more affordable by using less expensive Langostino Lobster.

I hope you try it and please don't forget to leave me a command. I love hearing from you it's my favorite part!!!

Ingredients

- 8 slices crusty Italian bread
- 1 cup prepared pesto sauce
- 1/2 lb. langostino lobster meat
- 1 cup Frank's Hot sauce
- 1/2 stick butter
- 1 cup crumbled gorgonzola cheese
- 1 grated carrot
- 1 stalk thinly sliced celery
- 1 bunch thinly sliced radishes

- 1/2 small dice red onion
- 1 Tbls. chopped garlic
- Juice from one lemon
- 1 Tbls. chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Spread the bread with the pesto sauce toast until golden brown
 2. Meanwhile in a medium saute pan heat the butter to medium high
 3. Add the Garlic saute until tender and just beginning to brown
 4. Add the hot sauce simmer until the sauce thickens slightly about 5 minutes
 5. Add the lobster simmer 5 minutes more
 6. Make the celery slaw by mixing the celery, carrot, radishes, Italian parsley, gorgonzola and lemon juice
 7. Mix the buffalo lobster with the celery slaw
 8. Top the toasted pesto bread with the lobster mixture....
ENJOY!!!!
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Cheesy Fajita Penne

Cheesy Fajita Penne

Hi friends,

Although am not vegetarian it seems like a lot of my pasta recipes are. This Cheesy Fajita Penne vegetarian recipe came

about because I had the ingredients on hand and wanted to use them.

If you been following along you know I don't like waste, and often these throw together meals become family favorites, this one did.

Tender peppers, spinach and penne pasta in a creamy, cheesy, light tomato sauce makes this easy recipe one your family will love. If your looking for easy, quick and delicious the trifecta for dinner success make this.

How To Make This Cheesy Fajita Penne

Start making this Cheesy Fajita Penne recipe by cooking the pasta in a medium size stock pot , be sure to save 2 cups of the water before draining. Next while the pasta is cooking start making the sauce in a large enough saute pan to allow the peppers to fry and holds all the ingredients, has a lid and can be used in multiple saute recipes.

This is a delicious, easy recipe that can be on your table in 30 minutes. It's prefect when your craving a meatless meal with lots of cheesy goodness.

If you make this Cheesy Fajita Penne please leave me a comment and please don't forget to tag me on Instagram. I love hearing from you!!!

Ingredients

- 1 Lb. Penne Pasta
- 1 red and 1 green bell pepper cut into medium dice
- 2 cups chopped spinach
- 1 yellow onion
- 3 Tbs. chopped garlic

- 2 Tbs. each butter and olive oil
- 1 14.5 tomato sauce
- 2 cups reserved pasta water
- 1 cup heavy cream
- 1 cup shredded sharp American cheese
- 1 cup grated parmesan
- 3Tbs. 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 before draining
2. Meanwhile in a large saute pan bring the oil and butter to medium heat
3. Add the onion and garlic saute until tender and just beginning to brown
4. Turn the heat to medium high add the peppers and saute until crisp
5. Add the tomato sauce, cream and reserved pasta water
6. Lower the heat and simmer covered 15 minutes
7. Add the spinach, herbs, cheddar and parmesan cheese simmer 5 minutes longer
8. Toss the Penne in the sauce adjust seasonings ENJOY!!!!