

Vegetarian Chickpea Broccoli pasta

Vegetarian Chickpea Broccoli pasta

This vegetarian chickpea broccoli pasta is the best recipe to make when your craving Italian, and want quick and easy too. Pasta, chickpeas and broccoli are tossed in a light creamy, garlicky sauce, full of delicious summer flavors. When you need an easy 30 minute dinner make this vegetarian pasta. It's comfort food with a light and summery taste.

OK, so I know I post a lot of pasta recipes, but pasta is so versatile, you could have hundreds of combinations. At the restaurant on the menu, you pick, your pasta shape, sauce, and any extra add-ins.

By some estimates there are 600 distinct commercial brands of pasta shape, hundreds of sauces, endless vegetables and protein combinations.

That's why I post a lot of pasta recipes, when am stuck for a dinner idea it's Pasta to the rescue.

Things to know about this vegetarian chickpea broccoli pasta recipe

Start by boiling your fettuccine according to package instructions, and toss in the broccoli during the last few minutes of cooking until just tender. Don't forget to reserve at least 2 cups of pasta water before draining—this starchy “liquid gold” helps bring the whole dish together.

Why save pasta water? It's naturally rich in starch, which thickens and binds sauces beautifully, adding flavor and a silky texture—no heavy cream needed. Always save more than you think you'll need!

Sauté the onions and garlic until tender and just beginning to brown before adding the chickpeas, be sure the saute pan is big enough to hold all the ingredients without crowding.

If the saute pan is too small you wouldn't get that beautiful golden color instead the food ends up looking like it was boiled instead of sauteed.

Then put the rest of the ingredients in the pan scraping up all the brown bits, simmer for 10 minutes. The recipe says to reserve 2 cups of water but I know it only calls for 1, that's because I always like to save more than I need in case the sauce is too thick.

The other thing is the chickpeas and broccoli can be roasted then added to the sauce at the same time as the pasta. When I use this method which I do often

I use my Cuisinart toaster/airfryer as a quick and economical alternative to turning on my large wall oven. If you like easy vegetarian pasta recipes try my vegetarian orzo with asparagus and peas a quick recipe made in one pan.

If you make this Vegetarian chickpea broccoli pasta recipe please leave me a comment and don't forget to tag me on Instagram hearing from you is my favorite part.

Ingredients

- 1/2 Lbs. Fettuccine
- 2 cups broccoli florets
- 2 cups chick peas
- 2 Tbs. each butter and extra virgin olive oil
- 1 cup manufacturing cream

- 1 cup reserved pasta water
- 1 cup grated parmesan cheese
- 1 Tbs. minced garlic
- 2 Tbs. each Italian parsley, and basil
- pinch of nutmeg
- Salt and pepper to taste

Instructions

1. Cook fettuccine according to package directions Add broccoli last 5 minutes and reserving two cups of the water before draining
2. Drain and rinse 2 15 oz. cans chick peas
3. In a saute pan bring oil and butter to a medium heat
4. Add onion and garlic saute until tender and just beginning to brown
5. Add chickpeas saute until golden
6. Add reserved 1 cup of the reserved pasta water, (always save more than the recipe calls for) cream, parmesan, and herbs
7. Simmer 10 minutes
8. Toss, pasta, broccoli, chick peas . If the sauce is too thick add more pasta water to loosen it.
9. Salt and pepper to taste
10. sprinkle with parmesan and ENJOY!!!

Easy Classic Italian
Bruschetta with Tomatoes and

Basil

Easy Classic Italian Bruschetta with Tomatoes and Basil

This Easy Classic Italian Bruschetta with Tomatoes and Basil is one of my favorite Summertime recipes, that will leave you craving more. Is it just me, or do some of you get excited about tomato season?

This year am really excited, we had all our grass removed, on one side we put in an outdoor kitchen on the other raised vegetable beds. I planted different varieties of tomatoes, herbs, squash and assorted lettuces, so when I see flowers turn into tomatoes, I start thinking about tomato recipes.

This tomato salad topped toast is without a doubt my favorite go to summer appetizer, top it with chopped grilled chicken or shrimp and you have lunch or dinner served on toast, how easy is that.

I used crusty Italian sour dough, but most breads work well with this, except for sweet bread. I've made it with gluten free bread, it was delicious. you can't go wrong with the combination of heirloom tomatoes, garlic and basil, make it when it's tomato season and a simple dish is Bon Appetite magazine worthy.

Tips when making Easy Classic

Italian Bruschetta with Tomatoes and Basil

First, and the most important of the three, since this recipe consists of mainly tomatoes use the best you can find.

Second, the other main ingredient is the bread, so although this recipe works well with other breads, my absolute favorite is Crusty!!! And third don't comprise on the olive oil, use extra virgin to get restaurant quality flavor. Another thing whenever I toast, roast, broil or air fry small quantities of food I use my Cuisinart toaster/fryer oven, it saves time and energy, in fact I use it more than my wall ovens.

One more thing if you make this recipe please leave me a comment and don't forget to tag me on Instagram. Hearing from you is my favorite part!!! And if you need more easy appetizer recipes try my spicy roasted garlic bread

Ingredients

4 cups mixed chopped tomatoes

1 cup shredded mozzarella

8 slices toasted crusty bread

1/2 cup pesto

1 cup parmesan

1 cup fresh chopped basil

2 Tablespoons chopped garlic

Salt and pepper to taste

1 tablespoon each chopped thyme and oregano

1/2 cup extra virgin olive oil

1/4 cup balsamic vinegar

Salt and pepper to taste

Instructions

Make the dressing mix all the ingredients ending with the oil

Spread the bread with the pesto and toast

Toss all ingredients together

Top pesto toast with tomato salad

Sprinkle with additional parmesan and basil.....ENJOY!!!!!!

Creamy Shrimp Salad

Creamy Shrimp Salad

Say good bye to flavorless salad and say hello to this Creamy Shrimp Salad. It's perfect for last minute dinner, lunch or a quick side for those summer barbecues. Full of fresh Summer flavors makes this salad a family favorite and a great bring along to potlucks and celebrations.

This recipe is really easy and using just a few ingredients. The only wait time is in marinating the shrimp, or else this delicious salad could be ready in the time it takes to cut the ingredients that go into it.

In restaurants or home kitchens if your properly prepped and

ready to cook it makes cooking less stressful. We know for instance, were going to use onions and garlic in most recipes so chop more than you need for future use.

Things To Know About Creamy Shrimp Salad

This Creamy Shrimp Salad is one of those salads who's flavors improve after a few hours in the fridge. It's also a salad that travels well, making it a perfect bring along to potlucks, but remember to keep it cold.

It's also the perfect dinner when the temperatures are rising and you want something light and refreshing. I don't know about you, but for me the Summer heat can take away appetite for heavy, rich food.

One more thing, cut the radishes and cucumbers as thin as possible and put them in cold water in the fridge the night before, drain well before adding them to the yogurt, for extra crisp>

this is a great Summer recipe if you make it please leave me a comment and don't forget to tag me on Instagram, I love hearing from you!!!!!!

Ingredients

- 1 lb. cooked deveined small shrimp thawed
- Juice from 2 lemons
- 1 cup plain Greek yogurt
- 1/3 cup olive oil
- 1 tablespoon chopped garlic
- 1 bunch fresh dill chopped
- 1 cup each sliced thin cucumber and radishes
- 1/2 red onion chopped
- 2 heads romaine lettuce washed and cut in large pieces

- Salt and pepper to taste

Instructions

1. In a bowl mix the garlic, lemon juice, olive oil, salt, pepper and 1/2 bunch of the dill divide in half
 2. In a separate bowl marinate the shrimp with half the reserved marinate set aside
 3. Add the yogurt to the remaining marinate
 4. Toss the lettuce, cucumbers, radishes and red onion with the yogurt dressing
 5. Add The marinated shrimpENJOY!!!!
-

Cabbage Beef Rigatoni

Cabbage Beef Rigatoni

This Cabbage Beef Rigatoni is a simple recipe that comes together in about thirty minutes and it's versatile too. It can work with different combinations of ingredients

For instance if you don't like beef you can use chicken and if you hate cabbage you can use spinach . You can also use chicken or vegetable broth for a another depth of flavor, customize the ingredients to fit your life style and taste.

My favorite has always been the combination of cabbage and beef. Ground beef in a simply garlicky, tomato olive oil sauce, then tossed with rigatoni makes this a recipe everyone

will love.

Think of stuffed cabbage rolls, those are the flavors you'll find in this pasta meal. And actually that's how this recipe came about.

When I make stuffed cabbage there are those just too small to stuff leaves, so because my family loves pasta, this recipe was created. It's an easy, delicious recipe perfect for busy weeknight family meals and fancy enough for Saturday night dinner with friends.

Three Tips When making Cabbage Beef Rigatoni

First, when sauteing the beef for this Italian Cabbage Beef the pan and oil need to be smoking hot, you need to hear the sizzle.

Two, save some of the pasta water it is a flavor and thickening agent, because of its starch content. This is an important step that can be easily missed. I like to save more than I need, just in case

Three it's important to have the right saute pan, you don't need a lot of pans, but you do need the right sized ones. To have a well functioning kitchen

you need the right equipment just like in a commercial kitchen it's the most important part. Here's a link to a complete set of pans, or if you want to start with one and build from there here's a good all around saute pan.

Just one more thing, everyone has different taste buds, that is why I don't give you measurements for salt and pepper. I personally don't like a lot of salt and I am of the mind set that you can always add more but it's difficult to correct over salting. It can be done in soups and other foods that

have a liquid base.

If you make this please leave me a comment and don't forget to tag me on Instagram I love seeing your creations and hearing your experience , It's my favor

Ingredients

- 1/2 lb rigatoni
- 1/2 lb ground beef
- 1/2 head chopped cabbage
- 1 chopped onion
- 3 Tablespoons chopped garlic
- 1 15 oz. can tomato sauce
- 1 15 oz. can chopped tomatoes
- 1 cup reserved pasta water
- 2 Tablespoons each Italian parsley, basil and thyme
- 1/2 cup parmesan
- Salt and pepper to taste

Instructions

1. Cook Pasta according to package directions reserving 1 cup of the water before draining
2. In a large saute pan with 2 tablespoons each of butter and olive oil on medium high heat saute the onion and garlic until tender and just beginning to brown
3. Add ground beef and ground beef saute until beef is golden brown Now is the time to salt and pepper the meat and cabbage
4. Add the tomatoes, and reserved pasta water
5. Simmer covered 20 minutes
6. Toss the rigatoni with the cabbage beef sauce
7. Sprinkle with the grated Parmesan

Roasted Garden Pizza

Roasted Garden Pizza

This Roasted Garden Pizza is so easy to make, when you use store bought pizza dough. If you love pizza like I do, your going to love this vegetarian one .

You won't believe how easy it is. Toasty, cheesy spread with pesto sauce, topped with garden picked vegetables and sprinkled with salty parmesan, piping hot from the oven make this pizza a family favorite.

When I made this pizza the other day, I was craving something colorful and full of garden grown flavors. Anyone that has ever planted even just one zucchini plant knows, from just one you'll have zucchini's all Summer.

How To Made Roasted Garden Pizza

Here's how to make this Roasted Garden Pizza: Start by kneading the dough just a few times on a lightly floured broad , then gather it in a ball and let it rest covered 30 minutes.

Preheat the oven to 400. I like to prebake my pizza crust before topping them, and then returning them to the oven for the final bake. It's especially important to prebake the crust in this recipe, the vegetables contain a lot of water.

If you skip this important step you end up with a wet soggy pizza crust, that's not good. Another thing to remember is that the oven needs to be hot. I actually cooked this pizza

in my Cuisinart toaster oven/fryer that's big enough for small bakes like this one, and saves me from heating up my large kitchen oven, and it's quicker too!!!

If you make this please leave me a comment and don't forget to tag me on Instagram, Hearing from you is my favorite part.

Ingredients

- 1 lb. store bought pizza dough
- 1 cup prepared pizza sauce
- 1 zucchini sliced in rounds
- 1 cup fresh corn
- 1 cup chopped spinach
- 1 cup sliced tomatoes
- 1 cup parmesan cheese
- 1 cup shredded mozzarella
- 1 Tablespoon each chopped garlic and Italian parsley
- 1 Tablespoons olive oil
- Salt and pepper to taste

Instructions

1. Preheat oven to 400
2. Form dough into a ball kneading lightly let rest 30 minutes covered
3. Drizzle vegetables with olive oil, herbs, salt and pepper
4. Roast for 10 minutes
5. Mean while stretch dough into a 10 x 12 square
6. Brush the pizza dough with olive oil
7. Prebake the pizza crust for 10 minutes
8. Top prebaked crust with pesto sauce and roasted vegetables, mozzarella and parmesan cheese
9. Bake at 400 for 15 minutes lower

Chicken And Sausage Pasta

Chicken And Sausage Pasta

If you love pasta your going to love this Chicken And Sausage Pasta recipe. Penne pasta tossed in a creamy pesto sauce, with chunks of juicy chicken breast and Italian sausage, make this a restaurant quality dinner.

In most Italian kitchens pasta is a staple, it was in my house growing up and it still is today. Growing up most of the pasta was made by hand. I can still see my Mom rolling out the dough by hand, on a wooden board my father made for her.

There's no doubt homemade pasta is the best, but with so many delicious commercial brands store bought is a good alternative. Pasta is still one of my go to staples when I need dinner quick, or I have unexpected company. it's quick, easy, and so versatile it's easy to please the pickiest eater.

Ever wonder why most restaurants have pasta on the menu?? Well the answer may be it's too imitating for the home cook, **IT'S NOT** . 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, cream, herbs, chicken and sausage and you have a meal fancy enough for weekend dinners with friends. **Customize Chicken And Sausage Pasta**

This Chicken And Sausage Pasta recipe calls for easy ingredients you probably already have on hand, butter, garlic, cream, tomatoes, chicken and Italian chicken sausage which together create a creamy, saucy Italian flavored dinner. And the best part is that you can mix and match ingredients to

customize this recipe to your tastes.

You can substitute the chicken for tofu if your going the vegetarian route, using the same process. You don't like chicken or sausage? Then use shrimp adding it the last 5 minutes of cooking.

If your gluten free there are a lot of good gluten free pastas too. Use ingredients that fit your lifestyle and taste. I used my homemade pesto sauce, you don't have too, store bought works just as well.

Here is the recipe to make basil pesto, combine one bunch of basil, 1 cup parmesan cheese, 2 cups toasted walnuts

with 1 cup extra virgin olive oil pulse blender pouring the olive oil in last in a slow stream while pulsing.

Please let me know your experience if you make this recipe, comments, feedback whatever you feel like talking about. That's my favorite part and don't forget to tag me on Instagram.....

Ingredients

- 1 lb penne pasta
- 2 boneless skinless chicken breast
- 2 links chicken Italian sausage
- 2 Tablespoons each olive oil and butter
- 2 cups chopped spinach
- 2 cups cherry tomatoes
- 1 cup parmesan cheese
- 1 small chopped onion
- 2 tablespoons chopped garlic
- 1 cup heavy whipping cream
- 2 cups pesto sauce
- 1 cup chicken stock
- 1 cup reserved pasta water

- 1 Tbs. each chopped Italian parsley, basil, and thyme
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions reserving 2 cups of the water before draining
2. Mean while heat olive oil and butter in large saute pan
3. salt and pepper chicken to taste
4. Cut sausage into thick diagonal slices
5. Add chicken and sausage saute until golden
6. Saute onion and garlic until tender
7. Add tomatoes saute until blistered about 10 minutes
8. De glaze pan with chicken stock
9. Add heavy whipping cream, pesto sauce and reserved pasta water
10. Simmer until sauce thickens about 10 minutes
11. And parmesan cheese, spinach, and herbs last 5 minutes
12. Toss drained pasta in the sauce
13. Top with the additional parmesan and Italian parsley
14. Salt and pepper to taste

Peppers And Pasta

Peppers And Pasta

This Peppers and pasta is a perfect definition of a comforting family meal everyone will love. It's a beautiful, vegetarian delicious pasta bowl with a trilogy of beautiful garden peppers, and onions tossed in a delicious creamy sauce full of Italian flavors.

It's a easy recipe that comes together in less than 30 minutes and the best part you can customize it to fit your tastes.

In case you haven't notice I love pasta. It's my favorite go to ingredient, when am stuck for dinner ideas it's pasta to the rescue. Italians truly love pasta so much so that it ranks first in pasta consumption, with Americans close behind. Really what's not to love? Pasta is versatile, quick, easy, delicious. And with all the shapes and flavors you could have pasta often without repeating the same meal for awhile.

I love recipes that come together quick, like this one. While the pasta is cooking on the back burner the sauce is coming together on the front burner. Recipes like this are ones you'll fall back again and again, when you want Italian and easy too.

Customize Peppers and Pasta

This Peppers And Pasta recipe works well with chicken and shrimp too. If you use shrimp saute them 3 minutes per side them remove them from the pan to prevent overcooking, adding them back in at the end just to heat through.

And of course you can use steak and made it a true Philly steak pasta meal. If you keep following along pretty soon you wouldn't be looking at recipes as often, you'll be able to add and subtract ingredients to fit your lifestyle and taste.

Whatever ingredients you use keep it simple and fresh, and remember when sauteing large quantities the saute pan needs to be deep enough to hold the ingredients. one pan of this size is all you need. This is the one I use from Target, it's the prefect size for one pan cooking and not too expensive.

One more good thing about this recipe, it stay's fresh in the fridge for 2 to 3 days, for quick meal reheats and it's freezer friendly for ready made meals.

Let me know if you made this recipe. Please leave me a comment and don't forget to tag me on Instagram, I love hearing from you !!!!!

Ingredients

- 1/2 Lbs. penne rigata
- 2 Tablespoons olive oil
- 1 yellow onion chopped
- 1 each red, yellow and green pepper cut in thin strips
- 2 cups spinach chopped
- 2 cups milk
- 1 Tablespoons flour
- 1 cup prepared marinara sauce
- 1 cup water or vegetable stock
- 1 cup grated parmesan cheese
- 1 Tbs. each chopped Italian parsley, basil, and thyme
- Salt and pepper to taste

Instructions

- Heat oil add onion and saute until tender
 - Add peppers and saute until crisp tender about 15 minutes add garlic last 5 minutes
 - Sprinkle 1 Tablespoon flour over peppers Salt and Pepper Now
 - Add the milk, marinara sauce, water or vegetable shock
 - Simmer until sauce thickens about 15 minutes
 - Add spinach and parmesan Simmer 5 minutes more.....
Enjoy!!!!
-

Flank Steak Skewers

Flank Steak Skewers

These Flank Steak Skewers are all about Summer and this 4th of July weekend. A whole meal right here on these metal skewers, the steak, the vegetables and the flavor. Growing up in an Italian household our BBQ sauce consisted of a basic olive oil, garlic, lemon juice and herbs, still one of my favorites.

But today I wanted to share this quick and easy BBQ sauce that uses few ingredients you probably have on hand, is ready in 15 minutes. and comes out perfect every time.

The difference between the two is just a few ingredient and sugar!!! Because I added sugar, it also added an extra step, cooking it to melt the sugar.

Those little changes produced big results in terms of flavor. This recipe works well with chicken too, if you want something lighter.

Wood Verses Metal Skewers

In this Flank Steak Skewer recipe I used 12 inch long metal Skewers. Skewers come in a variety of lengths and materials. Wooden bamboo too are a great option for camping trips or when you don't want to have to wash metal ones. They're inexpensive and typically quite sharp.

But there are a few downsides that you might want to consider upgrading to reusable metal skewers. Bamboo is a naturally fibrous and tends to split easily, what this means is you have to be careful you don't end up with wood splinters in your

meat.

They also burn, soaking wooden skewers in water for 30 minutes helps to prevent them from burning while cooking. I prefer metal skewers , which have a long life are reusable and thus easier on the environment. They won't catch on fire , but you do need to be careful as they get incredibly hot. We're in the grilling season and in my house meals on metal skewers and Summer go together.

Happy 4th of July my friends remember the reason for the celebration.... The Land of the Free because of the Brave!!!

If you make this recipe please leave me a comment and don't forget to tag me on Instagram hearing form is my favorite part!!!!

Ingredient

- 1 cup balsamic vinegar
- 1/4 cup red wine vinegar
- 1/2 cup water
- 1/2 cup brown sugar
- 2 Tablespoons hot sauce
- 2 lbs Flank steak
- 1 Tablespoon each powered garlic, onion, smokey paprika, Worcestershire sauce
- Salt and pepper to taste
- 2 zucchini cut in thick rounds
- 1 red and 1 green bell pepper cut in seeded and cut in large squares
- 2 red onions cut in chunks
- 1 Tablespoon each powered garlic, onion, smokey paprika, Worcestershire sauce
- Salt and pepper to taste

Instructions

1. Mix first 7 ingredients
 2. Simmer covered for 15 minutes
 3. made a marinade for the meat and vegetables by whisking of 1 tablespoon each garlic, onion, and paprika powder, thyme, Worcestershire, 1/3 cup olive oil and juice from two lemons
 4. Cut steak into large cubes
 5. Put steak and marinade in a large plastic baggie and refrigerate for two hours or overnight reserving 1/4 cup to marinate the vegetables
 6. Preheat grill or indoor oven to 400
 7. Pour reserved marinade over cut vegetables
 8. Coat Flank steak in the balsamic BBQ sauce
 9. On medal skewers alternate layering the meat and vegetables
 10. Grill for 20 minutes or oven roast basting the skewers with the BBQ sauce and turning to brown evenly
-

Chicken Piccata Pasta with Linguine

Chicken Piccata Pasta with Linguine

Happy July!!! For my first post of the month Am sharing one of the most ordered meal at the restaurant Chicken Piccata Pasta with Linguine

Looking for a restaurant quality meal you can make in your own kitchen in less than 30 minutes? Here it is this creamy, lemony chicken recipe starts off with chicken breast coated in flour then sauteed in a mixture of olive oil and butter to a golden brown.

Add in lemon, capers and artichokes toss in all together with linguine and you have a meal everyone will love.

When you need dinner quick on those busy weeknights or when you have last-minute guests coming: pasta to the rescue!

Pasta is delicious, plain and simple: think olive oil, garlic, Parmesan, and some herbs; add in chicken and a creamy, lemony sauce, and you have a guaranteed crowd pleaser!

That's all it takes: adding pasta to this Chicken piccata recipe makes for a meal that is cause for celebration. Plus it's a perfect way to show off what a great "home chef" you are. This recipe was inspired by my love of pasta, one of my top restaurant "luxury" meals, but I've made it easy for the home cook.

Things to know about this Chicken Piccata Pasta with Linguine

Chicken Piccata Pasta with Linguine is nothing more than chicken cutlets, dredged in flour, browned, cooked in a sauce of butter, lemon juice, cream and chicken stock, then tossed with linguine. It can be prepared in 30 minutes or less and it's so easy and delicious it should be part of every home cooks repertoire.

Traditionally it doesn't use cream in the recipe and because I don't drink I've replaced the customary white wine with chicken stock. I've talked here before, about the importance of saving some of the pasta water before draining, it really is the magic ingredient that thickens and adds flavor to your

pasta sauces. It's a step that can be easily forgot, I save more than I need just in case i need it.

I served it with pasta for an easy weeknight family meal. If you want a special occasion dressed up dinner serve it with garlic mashed potatoes and snap fresh green beans.

Don't forget to leave me comment if you make this, and please don't forget to tag me on Instagram, hearing from you is my favorite part!!!!

Ingredients

- 1/2 lb. Linguine
- 4 6 oz chicken breast
- 1/4 cup flour
- Salt and pepper to taste
- 2 tablespoons each butter and olive oil
- juice and zest from two lemons
- 1 cup heavy whipping cream
- 1 cup chicken stock
- 1 cup reserved pasta water
- 1/2 cup capers
- 1 cup chopped artichokes
- 2 Tbs. chopped garlic
- 1/2 cup chopped onion
- 1 Tbs. each chopped Italian parsley, and basil

▪ **Instruction**

- Salt and pepper chicken
- Coat with flour
- Heat oil and butter Add the chicken brown on both sides (3-4 minutes per side)remove from skillet and set aside
- In the same pan add onion and garlic saute until tender and just beginning to brown
- Add heavy whipping cream, chicken stock, reserved pasta water, lemon juice and rind

- Simmer until thickens about 15 minutes
 - Return chicken to pan
 - Add capers and artichokes
 - Simmer 5 minutes more
 - Toss linguine with sauce top with chicken, sprinkle generously with Parmesan and Italian parsley..... Enjoy
-

Chicken Philly Pasta

Chicken Philly Pasta

I can't believe it's almost July, and the temperatures are rising in California, where I live. So am always looking for easy, quick recipes that get me out of the kitchen fast.

Seriously, this Chicken Philly Pasta is what dreams are made of. quick, easy, and delicious it's a meal the whole family loves. And it's ready in less than 30 minutes.

We need recipes like this, that don't take hours to prepare and the whole family loves. This creamy, cheesy meal has ingredients even picky eaters will like. Who doesn't like cream and cheese?

Another great thing about this recipe, it uses few ingredients you probably have in your kitchen, and the best part it's made in one pan. It's a quick and easy recipe that doesn't have to be saved for special occasions, it's a perfect meal any night of the night.

It comes together in 30 minutes, doesn't use ingredients you can't pronounce, let alone know what they are and my favorite

way of cooking it's make all in one pan YIPEEEEE!!!!

Customize Chicken Philly Pasta

You can customize this Chicken Philly Pasta recipe to make it your own, by changing the protein and your choice of pasta. If possible try to use ingredients you have on hand in different recipes.

In my kitchen I use the same ingredients in many different recipes. It saves trips to the store and cuts down on waste. For instance, this pasta dish uses the same ingredients I would use to make a chicken Philly sandwich or a Philly style pizza, cooking this way makes meal easier.

If you keep following along pretty soon you wouldn't be looking at recipes as often. You'll easily be able to add, change or subtract ingredients to fit your lifestyle and taste.

This recipe works well with shrimp too. If you use shrimp saute them 3 minutes per side then remove them from pan to prevent overcooking, adding them back in at the end just to heat through. And of course you can use steak and made it a true Philly steak pasta.

Whatever ingredients you use keep it simple and fresh, and remember in one pan cooking the saute pan needs to be deep enough to hold the pasta. one pan of this size is all you need. This is the one I use from Target, it's the perfect size for one pan cooking and not too expensive.

One more good thing about this recipe, it stay's fresh in the fridge for 2 to 3 days, for quick meal reheats and it's freezer friendly for ready made meals.

Let me know if you made 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

- 1/2 lbs. gemille shaped pasta
- 2 skinless boneless chicken breast
- 2 tablespoons each butter and olive oil
- 1 red cubed bell pepper
- 2 cups sliced mushrooms
- 1/2 cup chopped onions
- 1 Tablespoon chopped garlic
- 1 cup heavy whipping cream
- 1 cup chicken stock
- 1 cup water
- 1 cup grated parmesan cheese
- 1 Tbs. each chopped Italian parsley, basil, and thyme

Instruction

- Heat oil and butter add onion and garlic saute until tender
- Add peppers and mushrooms saute until crisp tender about 5 minutes Push to one side of saute pan
- Add chicken brown on both sides remove from skillet
- Add heavy whipping cream, chicken stock, water and pasta
- Simmer until thickens about 10 minutes
- Add spinach and parmesan Simmer 5 minutes more.....
Enjoy!!!!