

Baked Pasta Florentine

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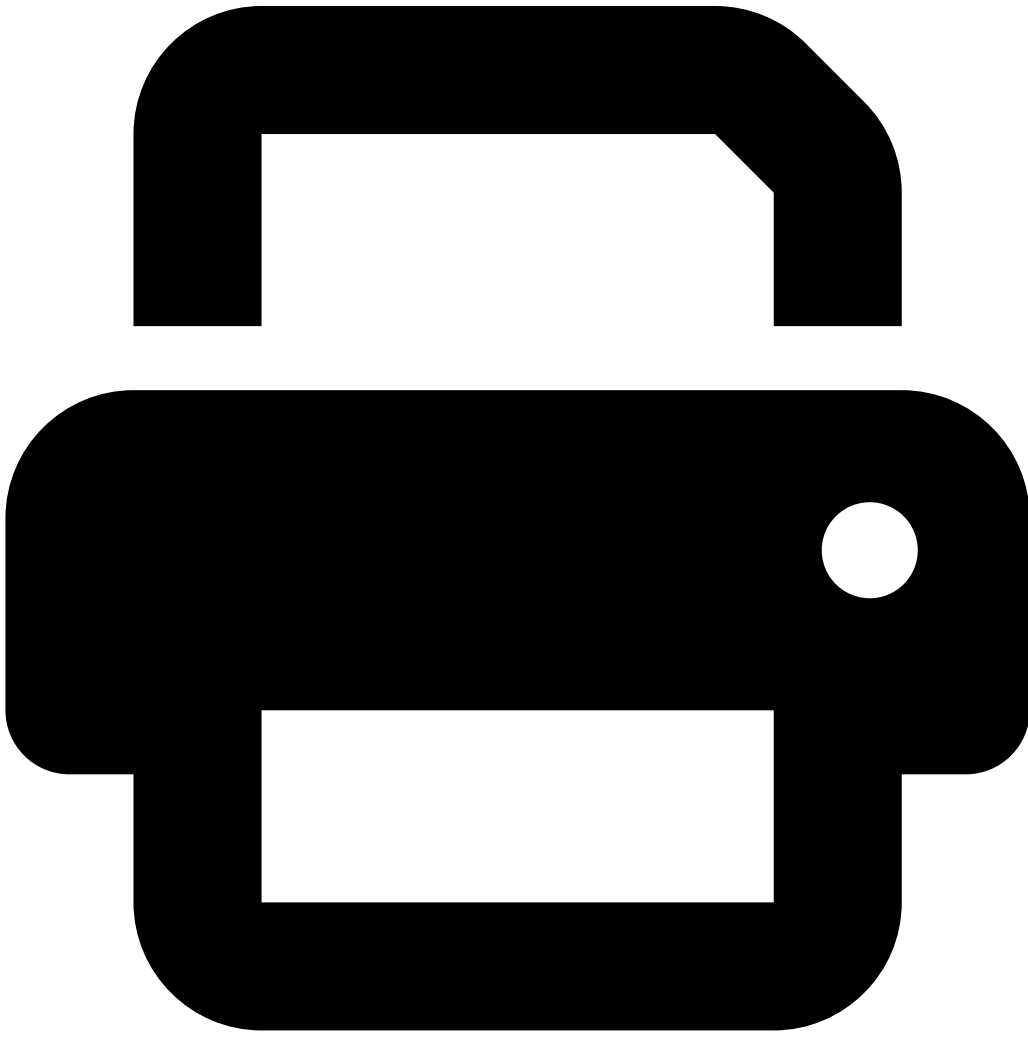
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Nothing is better than this Gemille shaped baked pasta casserole, smothered in creamy, cheesy bechamel sauce.

It really is one of those pasta recipes that you'll want to make often. Not only is it easy and delicious it's a pasta dish perfect for busy weeknight dinners or makes a great make ahead meal when you want to feed a crowd.

I love casserole pasta bakes, there easy if you want a hands free dinner and they're freezer friendly for ready made meals.

Growing up in the hills of Tuscany any baked pasta was my favorite. My Mom's pasta bakes were simple and delicious. This dish brings back memories, from when I was a kid hanging around the kitchen counter, tasting whatever Mom was cooking.

No offense Mom, but I've gourmet it up a bit. I love my creamy, cheese filled, bechamel smothered casserole, a little more than Mom's. Sometimes you have to put a new twist on an

old classic, to fit your lifestyle and taste. I kick up a notch by using Bechamel sauce instead of Moms' classic marinara sauce.

How to make the Sauce for baked pasta Florentine

The cheesy sauce for this baked pasta florentine is basically a glorified Bechamel sauce, traditionally bechamel sauce is a mixture of milk, flour and butter.

This recipe started like that with butter, flour and milk than I added the cheeses. Bechamel sauce is not difficult to make, but you do need to pay attention, for success don't leave the stove unattended, the sauce burns quickly. Stir continuously while sauce is simmering. If the sauce is too thick add more milk, if too thin coat one pad of butter with flour and drop it in sauce while simmering. Add the cheeses after the sauce thickens a bit.

There never seems to be any left overs, but if there are you can freeze it for a ready made meal perfect for a hurry-up dinner for unexpected guest.

All you need is a casserole dish, 45 minutes, a prep plan and you can feed as many people as you need to, I like to use this it's big enough for 6 portion,

and the white color looks pretty on almost any table and goes from oven to table to freezer, to dishwasher.

13 x 9 covered white casserole dish Just be sure to use a casserole dish that goes from oven to table, to limit the pots and pans in the sink.

The extra bonus with casserole meals, your guest can serve

themselves, set out these pretty dinner napkins to set a festive mood and serve this pasta bake with a simple salad and crusty bread for a special dinner everyone will love.

If you make this baked past Florentine , please be sure to leave me a comment, and don't forget to tag me on Instagram, Above all I love hearing from you guys, and do my best to respond.

Baked Pasta Florentine



Tender pasta is baked with spinach, sun-dried tomatoes, prosciutto, and a rich three-cheese cream sauce for a comforting Italian casserole that's creamy and full of flavor.

- $\frac{1}{2}$ lb Gemille shaped pasta
- 3 cups chopped spinach
- 1 cup chopped sun dried tomatoes
- 2 tbsp each butter and olive oil
- $\frac{1}{2}$ cup chopped onion
- 1 tbsp chopped garlic
- $\frac{1}{4}$ cup flour
- 2 cups milk
- 1 cup grated parmesan
- 1 cup shredded mozzarella
- 1 cup shredded sharp cheddar
- 2 slices chopped prosciutto
- 1 cup chicken stock
- 2 tbsp chopped Italian parsley

- 1 tsp nutmeg
- Salt and pepper to taste

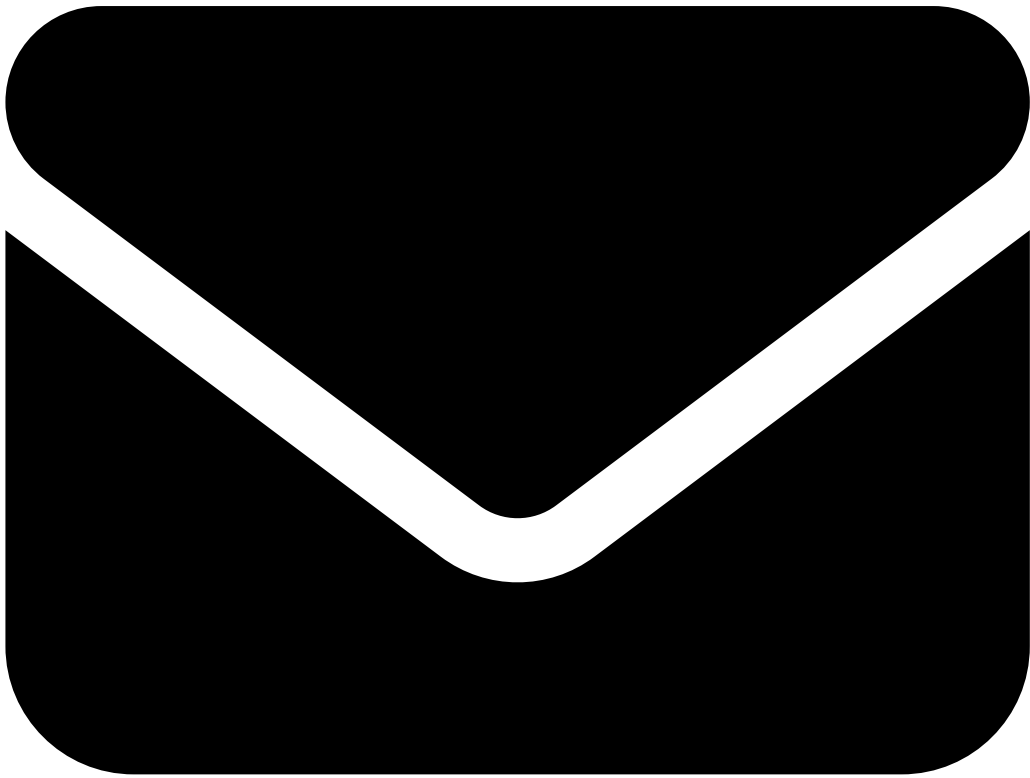
1. Heat oven to 375
2. Cook pasta al dente
3. Heat the olive oil in a deep saute pan
4. Add onion and garlic saute until tender and just beginning to brown
5. Add 2 tablespoons of butter to the pan sprinkle the flour over the onions and garlic
6. Slowly whisk in milk, chicken stock, salt, pepper and nutmeg
7. Add in all the cheeses saving 1/4 cup of each for topping
8. Add sun dried tomatoes and Simmer on low heat 10 minutes stir to prevent browning
9. Add chopped spinach pour into a 9 x 13 casserole dish Top with the reserved cheeses and chopped prosciutto
10. Bake in a 375 degree oven until golden and bubbly about 30 minutes

One Pan Spaghetti Primavera

One Pan Spaghetti Primavera

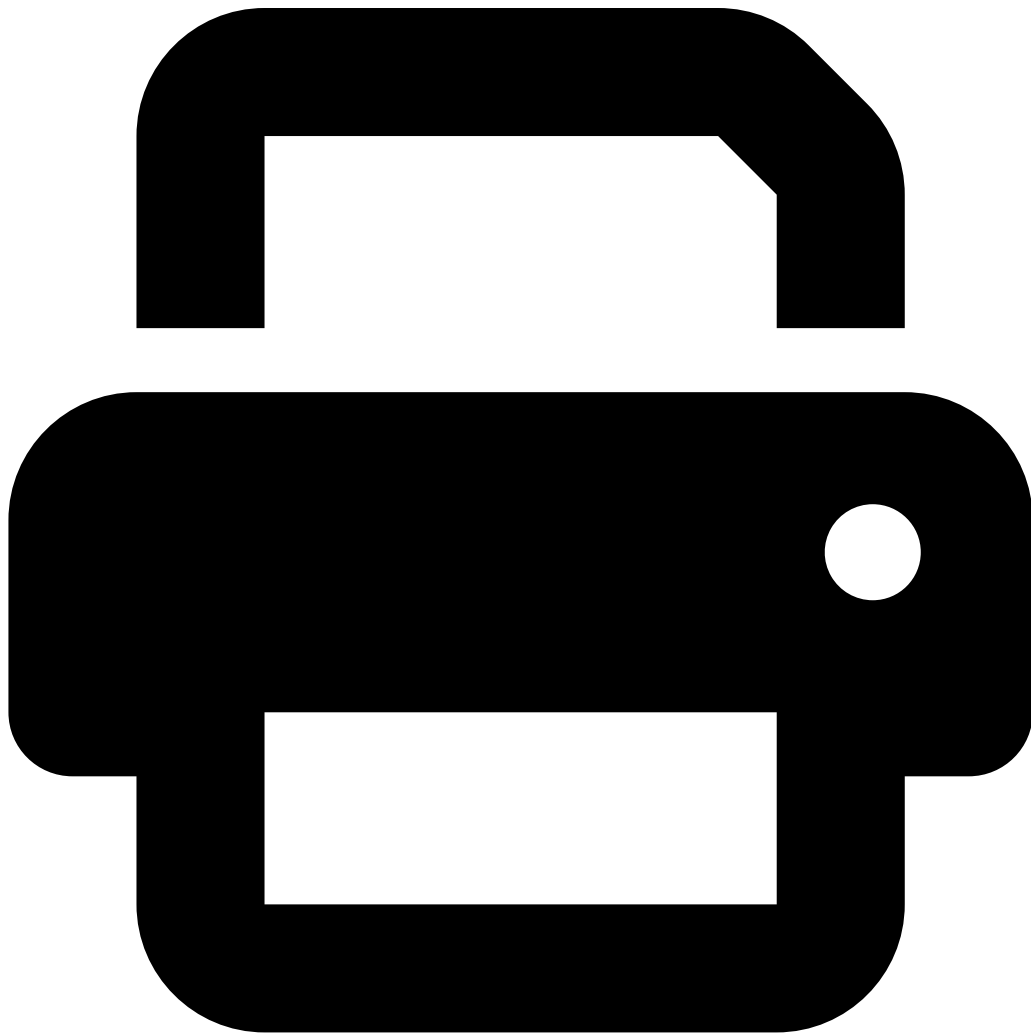
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This One Pan Spaghetti Permavera is a perfect definition of a comforting family meal everyone will love. It's a beautiful, vegetarian delicious pasta bowl of mushroom, asparagus, broccoli, and tomatoes tossed in a delicious creamy sauce full of Italian flavors. It's an easy recipe that comes together in less than 30 minutes and the best part you only need one pan.

In case you haven't noticed I love pasta. It's my favorite go-to ingredient, when I'm 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 one-pan meals just about as much as pasta, put those two things together and it's a Win-Win. Add to that that it's a vegetarian meal, perfect any night of the week, even

Saturday night dinner with friends.

Three Tips when making One pan Spaghetti Primavera

Number one....if the sauce is too liquid coat a pat of butter with flour and throw it into the sauce to thicken it more. if it's too dry add more liquid. another tip if you want crisper vegetables you can add them in stages depending on your taste. Also important is the size saute pan you use when cooking pasta in one pan meals.

This is where size matters, you can find my favorite large saute pan here. A well functioning kitchen should at the very least have three different size saute pans large, medium and small.

One more thing add salt and pepper to the vegetables in the saute pan, salt brings out the flavor in food, but use it sparsely you can add more to adjust flavors according to your taste.

This is a great satisfying vegetarian pasta recipe if you make it please leave me a comment and don't forget to tag me on Instagram, I love hearing from you, that's my favorite part!!

One Pan Spaghetti Primavera



Fresh vegetables, tender spaghetti, and Parmesan are cooked together in a creamy one-pan sauce for a light, colorful Italian pasta that's simple, comforting, and full of fresh flavor.

- $\frac{1}{2}$ lb spaghetti
- $\frac{1}{2}$ lb broccoli florets
- 2 cups trimmed asparagus
- 2 cups sliced mushrooms
- 2 cups cherry tomatoes
- 2 cups water or vegetable stock
- 1 cup heavy cream
- 1 cup parmesan cheese
- $\frac{1}{2}$ cup chopped onion
- 2 tbsp chopped garlic
- 2 tbsp each Italian Parsley, basil and thyme
- 2 tbsp olive oil
- Salt and pepper to taste

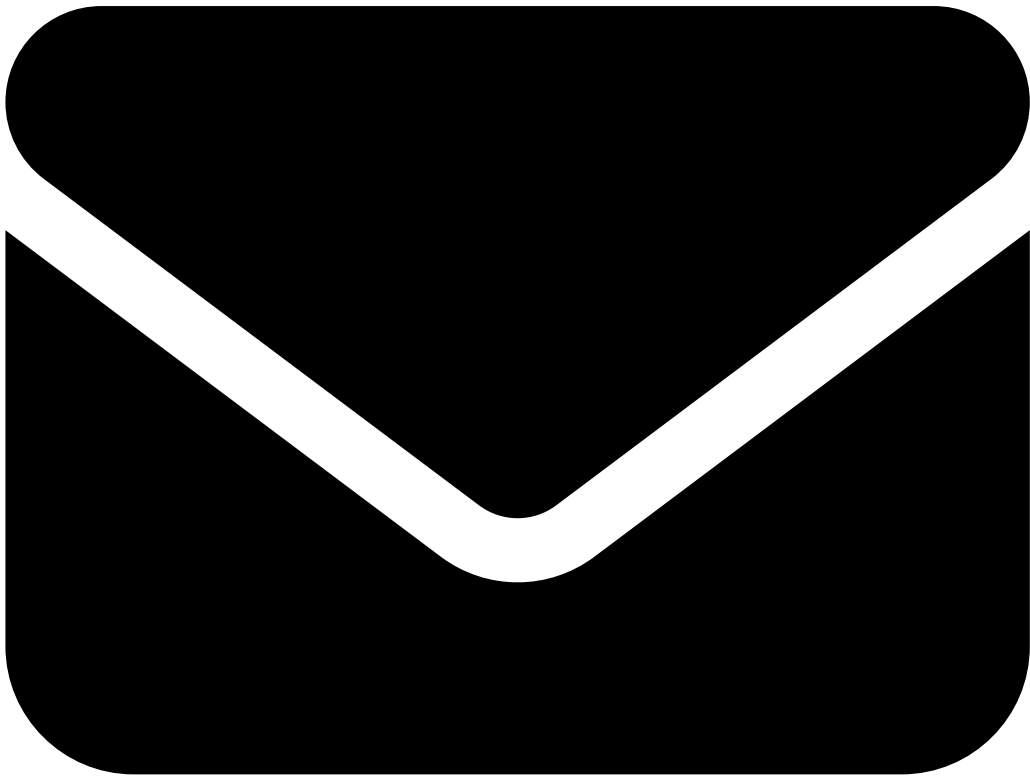
1. In a large deep saute pan heat the oil to medium
2. Add the onion and garlic saute until tender and just beginning to brown
3. Add The water or vegetable stock and cream
4. Break the spaghetti in half and add to the pan
5. Add the broccoli, mushrooms, tomatoes and asparagus salt and pepper to taste
6. Simmer covered 10 minutes
7. Add the parmesan cheese and herbs simmer 5 minutes longer
8. Mix well top with more parmesan cheese and herbs

Turkey Meatball Garlic Toast

Turkey Meatball Garlic Toast

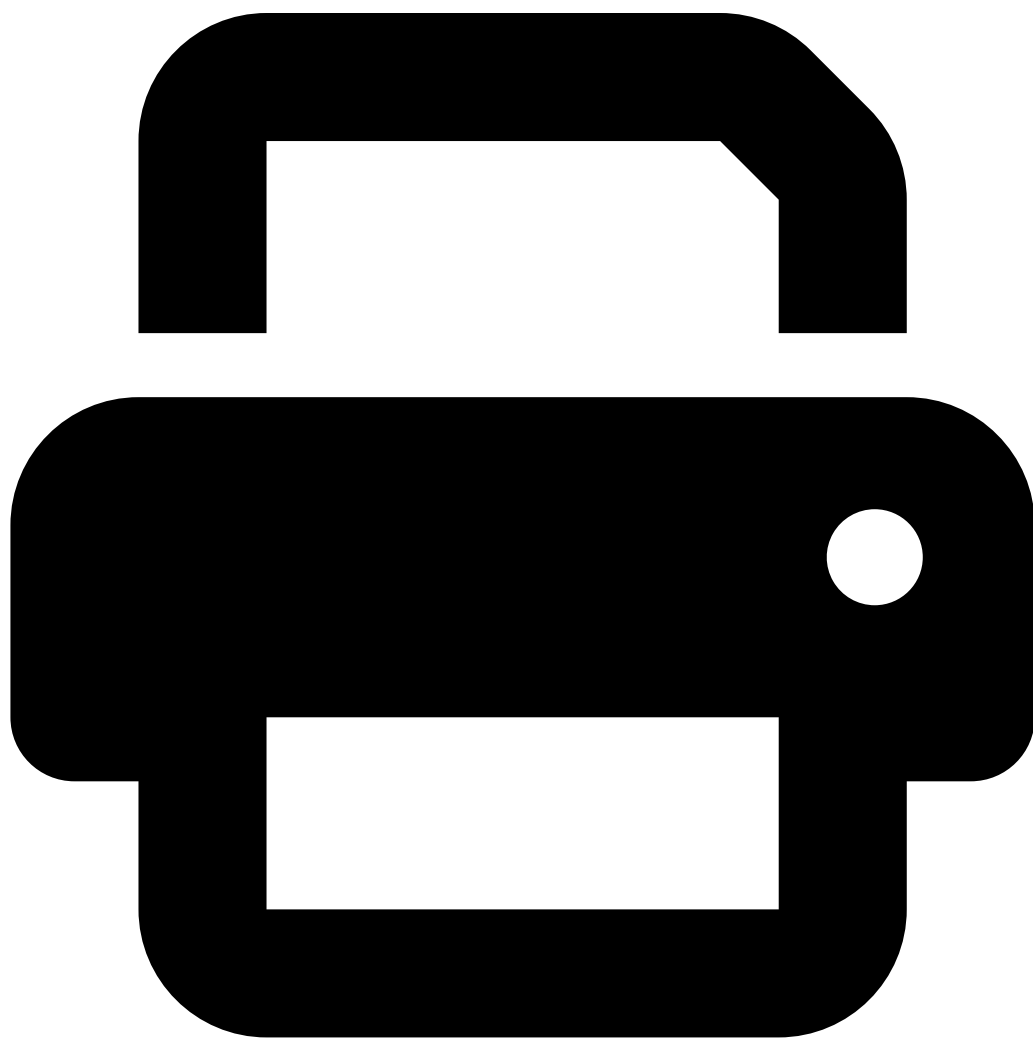
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I love Meatballs as much as I love Pasta and for the same reasons. They're just so easy, delicious, versatile and everyone loves them. This meatball garlic toast uses my Mama's traditional meatball recipe reconstruct to fit my lifestyle and taste, using ground Turkey breast. While ground turkey isn't my favorite I use it when I want a healthier option, plus you can never go wrong with Meatballs.

Plenty of Parmesan with a few simple ingredients and plenty of fresh herbs, turned that flavorless ground turkey into something totally drool worthy.

Three Tips When Making This turkey meatball garlic toast

First when mixing the meat into the other ingredients don't over mix or overcook, both lead to tough hard meatballs.

A case in point to the last sentence, a new prep cook was mixing the mixture in the dough mixer, and that explained why the meatballs were rock hard. There is no nice way to put it, they were not good.

The other thing to remember is that the meatballs are cooked twice first roasted, then in the sauce, so it's easy to overcook them. Roasting the meatballs adds another depth of flavor and beautiful color.

I try to use my handy- dandy toaster oven whenever I can. I don't like turning on my oven every time I need to toast something, my toaster oven is one of my most used small kitchen appliances, if you don't have one they're well worth the cost.

Third this is another custom-able recipe, if you like the traditional use a high grade ground beef, or a mixture of chicken, beef, or veal.

Experiment, food and cooking is meant to be fun and enjoyable, I have simplified and gave you made ahead tips to make cooking a journey, not a destination always learning, always finding new ingredients to satisfy our changing life style and diet....Have Fun!!! If you love Meatballs you may want to try these meatball recipes Mama's best Italian meatballs or for a vegetarian option try my Melanzane polpetta Italian eggplant meatballs.

Turkey Meatball Garlic Toast



Crispy garlic toast is topped with juicy homemade turkey meatballs, rich marinara, and melted cheese for a hearty Italian-inspired meal that's comforting and full of flavor.

- 1 lb ground turkey breast
- 6 slices crusty Italian Bread cut medium thick on a diagonal
- 1 cup shredded mozzarella
- 1 cup bread crumbs
- $\frac{1}{2}$ cup chopped Italian parsley
- $\frac{1}{2}$ cup grated Parmesan
- 1 egg
- 2 tbsp each chopped garlic and onion
- Salt and pepper
- 4 cups my easy marinara sauce
- 1 stick butter softened
- $\frac{1}{2}$ cup each mozzarella, parmesan and sharp cheddar
- 3 tbsp each chopped Italian parsley, garlic and onion

1. Preheat oven to 350
2. In a bowl make the cheesy garlic butter by mixing the last 4 ingredients
3. Spread the garlic mixture on the bread slices
4. Toast for 10 – 15 minutes.
5. Mix egg, bread crumbs, parsley, garlic, onion, parmesan salt and pepper ending with the meat
6. Shape into golf size balls
7. Roast in a preheated 350 oven until light golden brown about 10 minutes
8. Cook an additional 20 minutes in simmering homemade marinara sauce

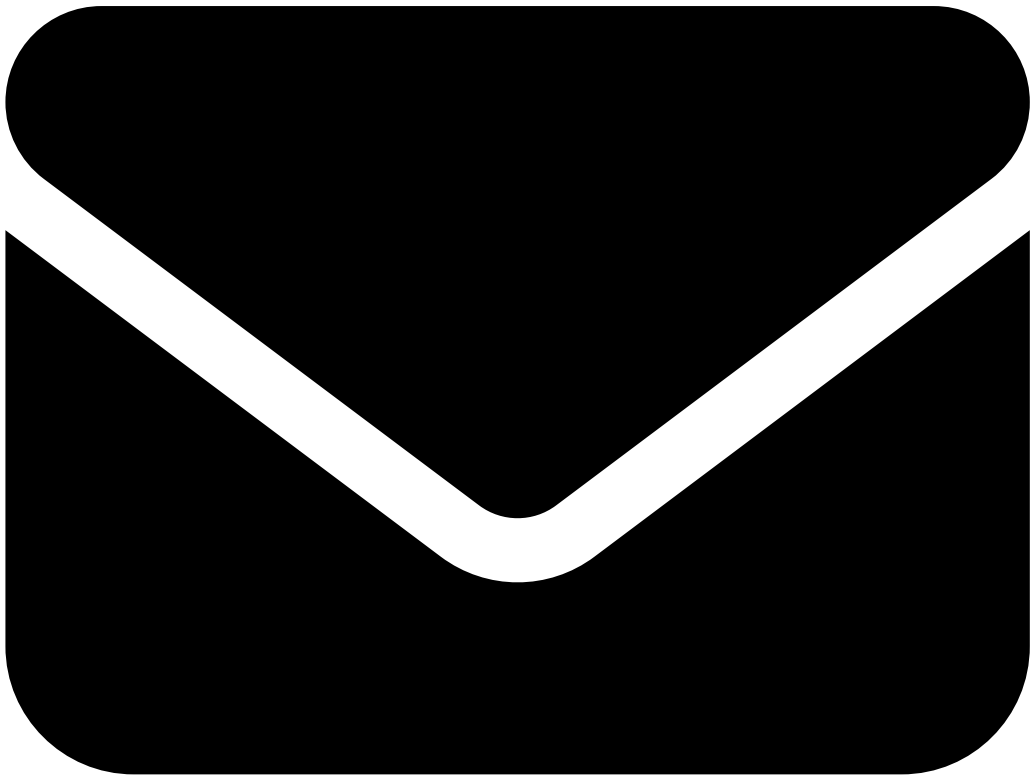
9. Top garlic toast with 2 meatballs top with additional mozzarella
 10. Return to oven just to melt the cheese
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Shrimp and Broccoli Penne Pasta

Shrimp and Broccoli Penne Pasta

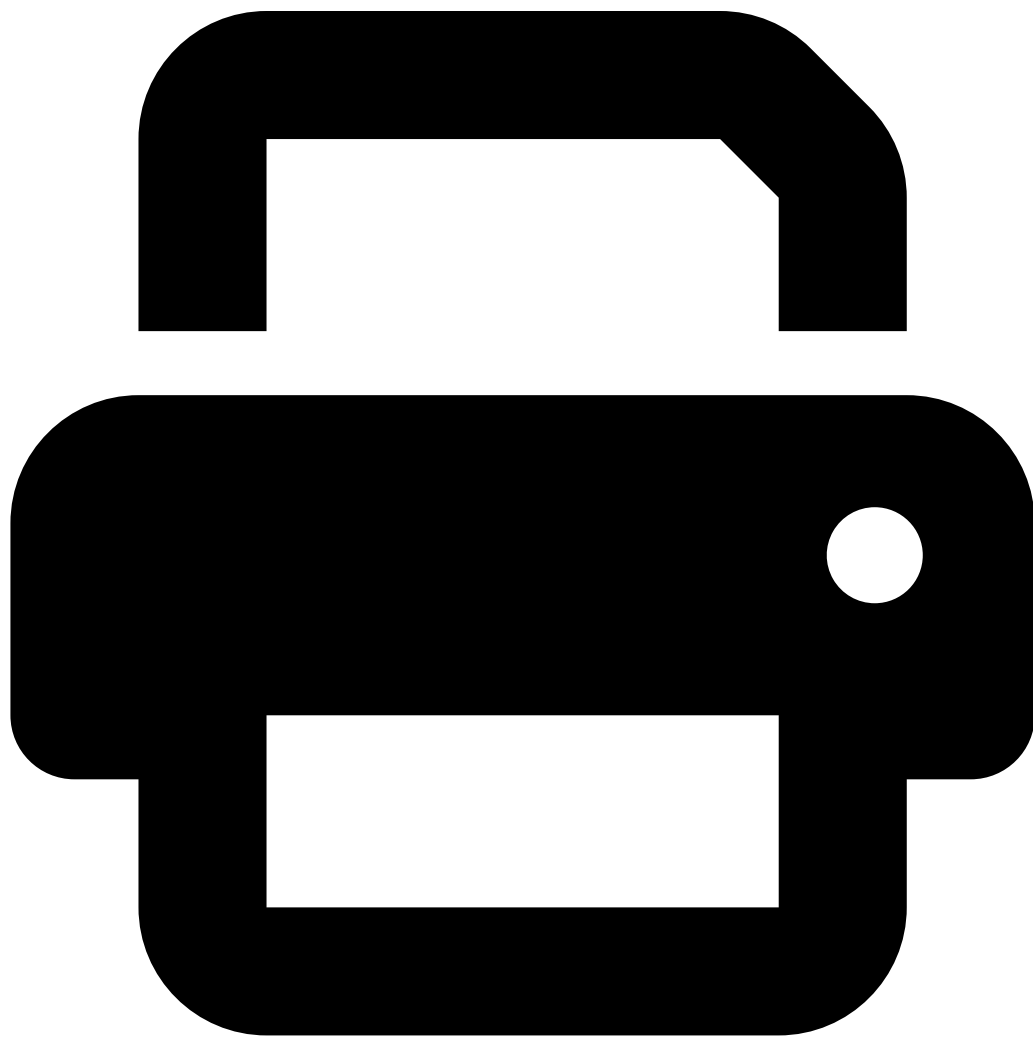
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This Shrimp and Broccoli Penne pasta can be on your table in less than thirty minutes, and it's perfect for last minute dinner or when unexpected company is coming.

I have made a lot of pasta dishes in my life, in the restaurants and in my home kitchen, this is definitely up there in my favorites list, it's healthy and easy to make.

This recipe takes as long to cook as it takes to boil the pasta, The cheesy sauce is a restaurant quality Mac N Cheese. The key to making this not your average cheesy pasta is using three different kinds of cheese and adding broccoli, spinach and jumbo shrimp.

Things to know about this Shrimp and Broccoli Penne Pasta recipe

Like most of my recipes this Shrimp Broccoli Penne is

customizable to fit your lifestyle and taste. If you don't like shrimp you can use chicken, if using chicken leave the chicken in the pan to simmer along with the sauce. I used whole milk for a creamer sauce, you don't have to, low fat works. I don't recommend using nonfat. You can also change up the broccoli and spinach or leave it out and add something else, like mushrooms.

My family likes penne rigata pasta so that's what I used in this recipe. plus I like the way the cheesy sauce hangs on to lines in the pasta. (Penne rigata is penne shaped pasta with lines).

Use whatever short shape you like. It's also a good idea to get in the habit of reserving a cup or two of pasta water. Pasta water is the magic ingredient to change the consistency of your pasta sauce, without adding more milk or cream.

If you make this recipe please leave me a comment and don't forget to tag me on Instagram, I love hearing for you!!!!

Shrimp and Broccoli Penne Pasta



Tender shrimp, broccoli, and spinach are tossed with penne in a rich, cheesy cream sauce for a hearty Italian pasta that's creamy, comforting, and full of flavor.

- 1 lb Penne pasta
- 1 cup each shredded sharp cheddar, Parmesan, and

mozzarella

- $\frac{1}{3}$ cup flour
- 2 cups milk
- $\frac{1}{3}$ stick of butter
- 2 tbsp olive oil
- 1 lb large shrimp
- 2 cups chopped broccoli florets
- 2 cups chopped spinach
- 1 cup each shredded mozzarella, parmesan, and sharp cheddar
- $\frac{1}{2}$ cup chopped onion
- 2 tbsp chopped garlic
- 1 tbsp each Italian parsley and thyme
- 1 tsp nutmeg
- salt and pepper to taste

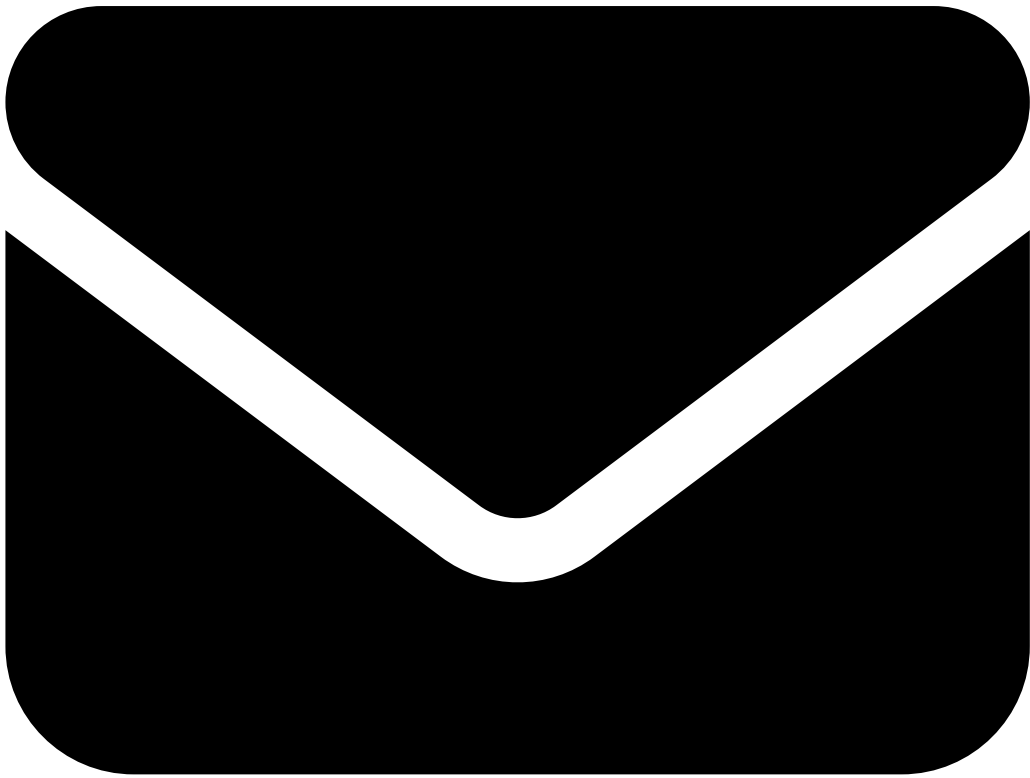
1. Cook pasta according to package directions
2. In a saute pan heat the oil and butter
3. Salt and Saute the shrimp just until cooked through 3 to 5 minutes remove
4. Add chopped onions and garlic saute until tender and just beginning to brown
5. Whisk flour, milk, nutmeg salt and pepper together until smooth
6. Add to saute pan
7. Add cheese simmer for 10 minutes
8. Add broccoli and spinach
9. Simmer 10 more minutes or until sauce is thicken
10. Return shrimp to sauce heat through
11. Add drained pasta toss to blend

Creamy	Seared	Scallop
Fettuccine	Pasta	

Creamy	Seared	Scallop
Fettuccine	Pasta	

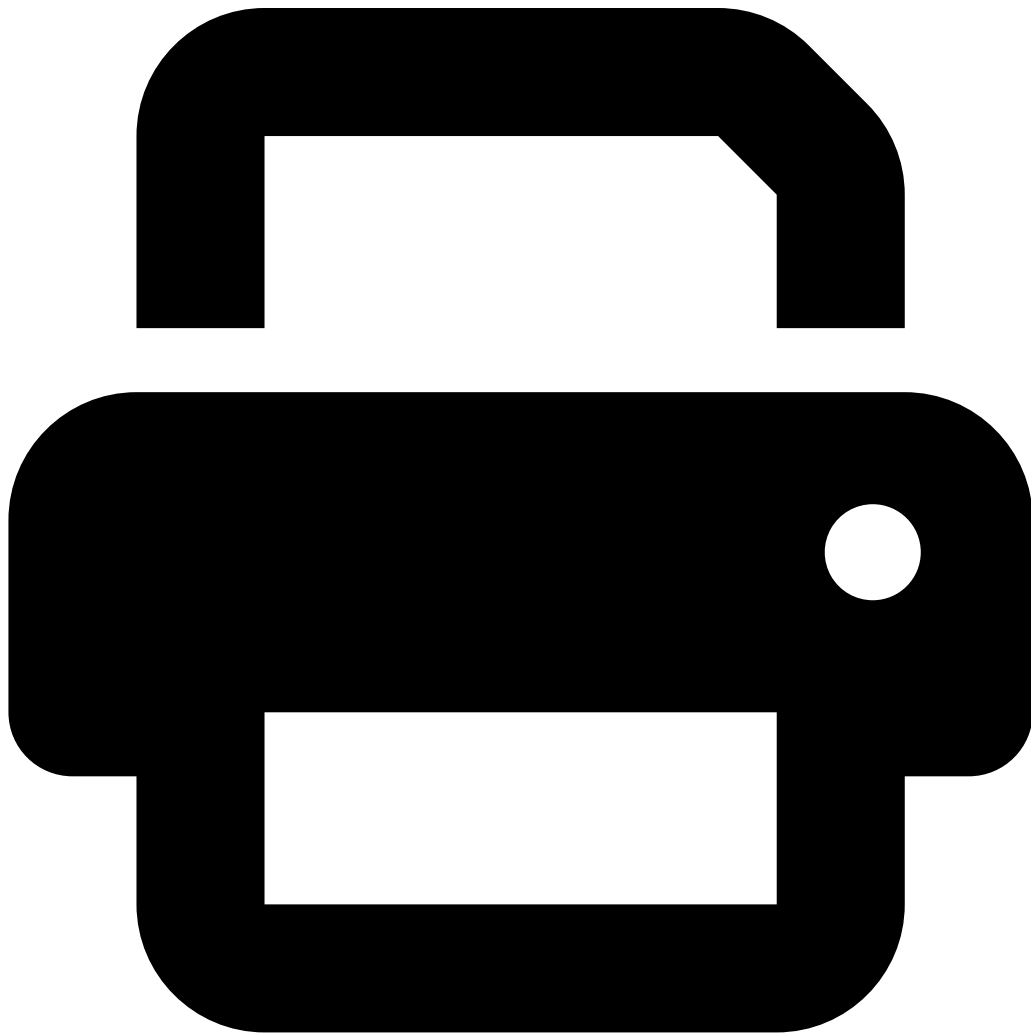
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If you love scallops your going to love this creamy Seared Scallop Fettuccine pasta. This decant meal is for sea food lovers but even non lovers like it.

The scallops are tender, sweet and packed with delicate flavor, and easy to prepare. Scallops are a highly prized shell fish for their delicate texture and taste. when cooked properly they are sweet and tender and turn a weeknight meal into a celebration.

Whether using large sea scallops or the small bay scallops, just a few on a plate, turns a meal into a special occasion.

This is a prefect dinner when your craving Italian but want easy too. Scallops, bacon and pasta tossed in a light creamy sauce full of Italian flavors. It's a restaurant quality recipe made easy for the home cook.

Things to know about this Creamy Seared Scallop Fettuccine Pasta

In this Seared Scallop Fettuccine the scallops are perfectly seared for my taste. Here's how to get perfectly seared scallops. Start by patting the scallops dry with paper towels.

Next salt and pepper the scallops, meanwhile in a large saute pan bring the olive oil and butter to medium high heat. Saute the scallops being sure they are not crowded in the pan three minutes on each side turning once.

The combination of butter and olive oil produce a seared crust without burning the delicate scallops. Not crowding the pan also helps the scallops to sear and not be colorless.

In this recipe I used large 16 – 20 scallops sea scallops you can use the smaller bay scallops and your also not tried down to using fettuccine, use any long shape pasta you like. If you like scallops as much as I do try my personal favorite Seared Scallops with Creamy Orzo

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

Creamy Seared Scallop Fettuccine Pasta



Perfectly seared scallops are tossed with fettuccine in a creamy Parmesan sauce with pancetta and spinach for a rich, comforting Italian pasta.

- $\frac{1}{2}$ lb Fettuccine
- 1 lb large scallops
- 2 tbsp each olive oil and butter
- 2 tbsp chopped garlic
- $\frac{1}{2}$ cup chopped onion
- 2 cups spinach chopped
- 1 cup diced pancetta
- 1 cup parmesan cheese
- 1 cup heavy whipping cream
- 1 cup reserved pasta water
- 1 cup chicken stock
- 1 tbsp each chopped Italian parsley and basil
- Salt and pepper to taste

1. Cook Fettuccine according to package directions reserve 1 cup of the water before draining
2. Remove the tough side mussel from the scallops . then pat them dry. Salt and pepper to taste
3. Heat oil and butter over medium high heat add the scallops turning once to brown both sides, (3-4 minutes per side)remove and set aside.
4. In the same pan add the onion and garlic cook until soft and translucent. Then add the pancetta and cook until brown
5. Add heavy whipping cream, chicken stock, reserved pasta water and parmesan cheese
6. Simmer until thickens about 10 minutes
7. Add spinach simmer 5 minutes longer

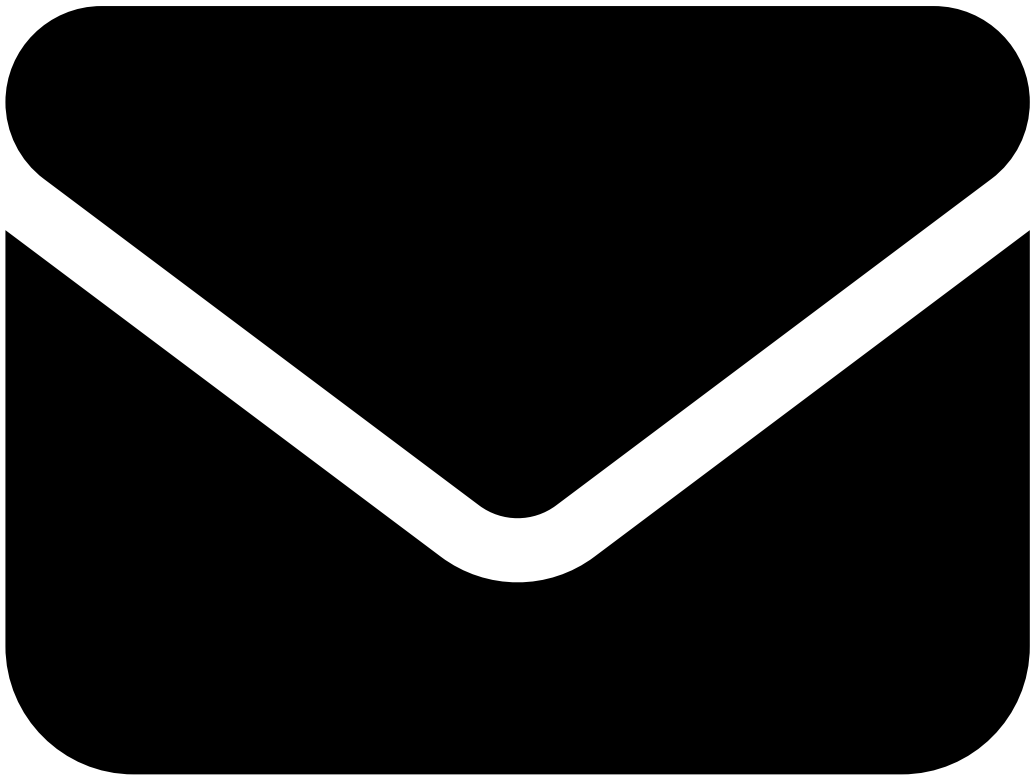
8. Return scallops to pan just to heat through
 9. Toss cooked fettuccine in sauce adjust salt and pepper to your taste
 10. Top with additional parmesan
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Sweet and Tangy Balsamic BBQ Sauce Recipe

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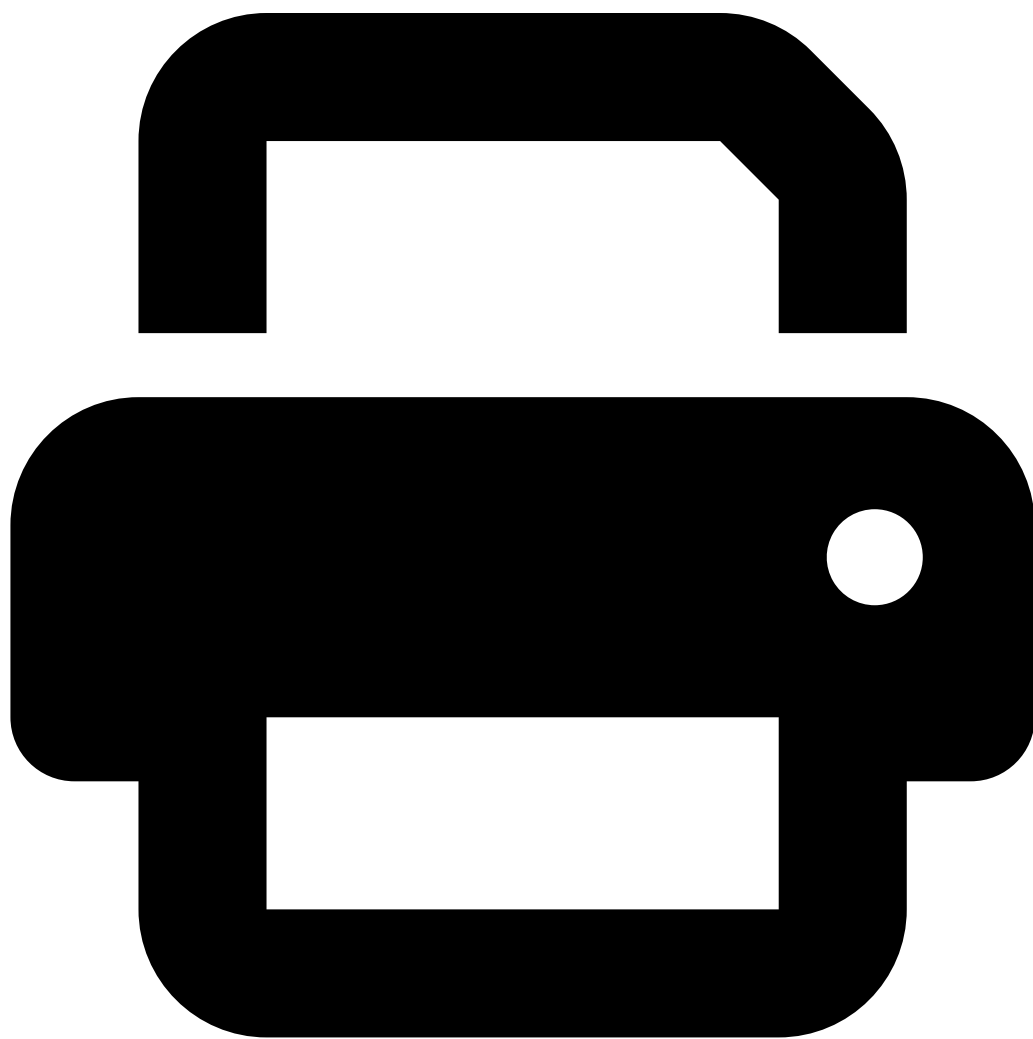
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This sweet and tangy Balsamic BBQ Sauce is the best barbecue sauce that is both sweet and tangy is ready in 15 minutes and made from scratch.

BBQ sauce is one of those foods that differ from state to state you have Kansas City style, Memphis style, Texas style and many between. Everyone has their personal favorite. I like them all.

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 prefect every time.

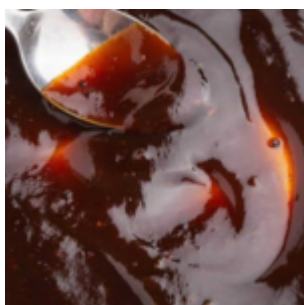
Things to know about this Sweet and Tangy Balsamic BBQ Sauce Recipe

When you make this Balsamic BBQ sauce as a made-ahead meal prep allow it to cool, then pour it onto mason jars. Seal it tight with a tight fitting lid and store it in the refrigerator to use for quick and easy meals throughout the week.

It's the prefect sauce to use for pulled pork or chicken and keeps fresh in you fridge up to 2 weeks.

If you make this BBQ sauce please leave me a comment, let me know in what recipe you used it, and don't forget to tag me on Instagram with your creations I love hearing from you!!!

Sweet and Tangy Balsamic BBQ Sauce



Rich balsamic vinegar, brown sugar, and smoky spices simmer together to create a sweet and tangy BBQ sauce that's perfect for chicken, ribs, burgers, and more.

- 2 cups ketchup
- 1 cup water
- 1 cup balsamic vinegar
- $\frac{1}{2}$ cup brown sugar
- 2 tbsp hot sauce
- 1 tbsp garlic powder

- 1 tbsp onion powder
- 1 tbsp smoked paprika
- 1 tbsp Worcestershire sauce
- Salt and black pepper to taste

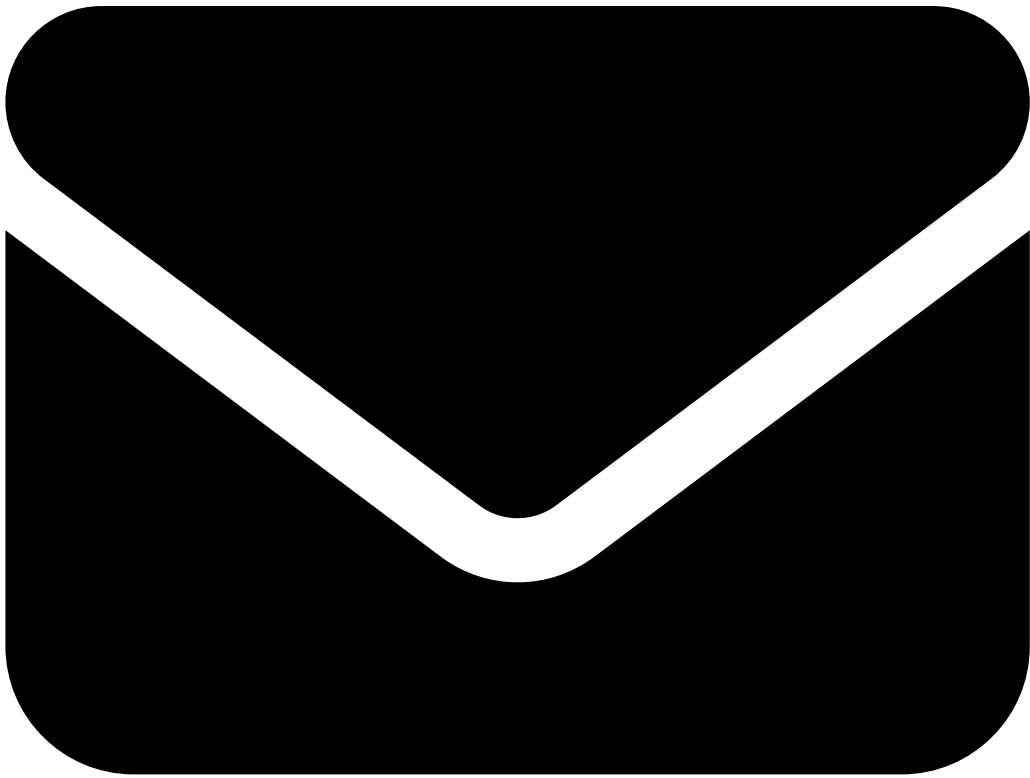
1. In a medium saucepan, combine all ingredients.
2. Stir well and bring the mixture to a gentle simmer over low heat.
3. Cover and let the sauce simmer for 15–20 minutes, stirring occasionally, until thickened to your liking.
4. Taste and adjust seasoning with additional salt, pepper, or hot sauce if needed.
5. Let the sauce cool before using. Store leftovers in an airtight container in the fridge for up to 1 week.

Creamy Tuscan Chicken Penne Pasta – Easy Weeknight Dinner

Creamy Tuscan Chicken Penne Pasta – Easy Weeknight Dinner

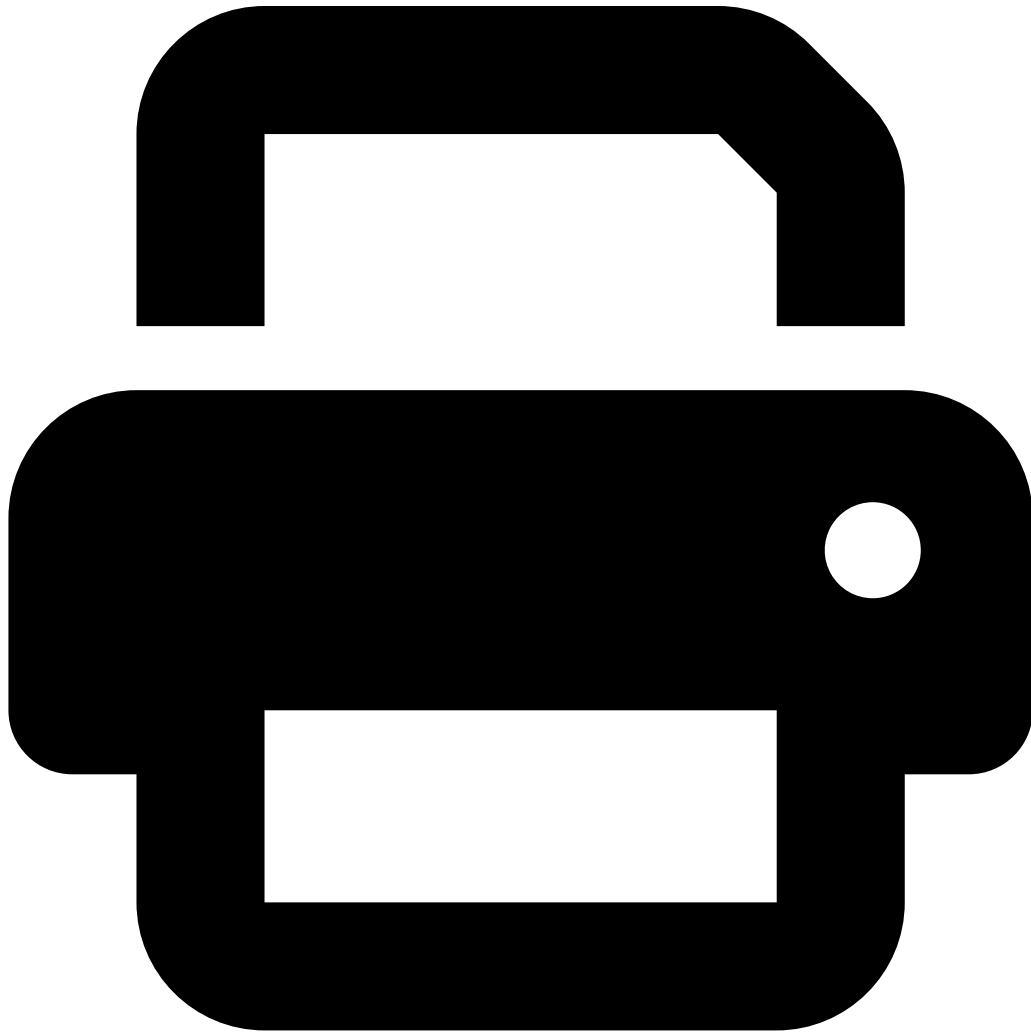
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You need to add this Tuscan Chicken Penne to your weekly pasta night menu. It's a creamy pan sauce filled with sun dried tomatoes, spinach and mushrooms and goes perfect with the chicken and pasta. This is a delicious base sauce to add any shape pasta to, it doesn't have to be penne, use what you have on hand.

My recipes and the way I cook is to use what I have on hand, or what is on sale and the freshest seasonal ingredients. This meal came about because on a shopping trip I bought whole, skinless, boneless chicken breast, they were on sale.

I like to cut them into different shapes to use in different recipes. For this penne pasta I cut the chicken into strips.

The rest I cut into fillets for grilling or baking, lay it flat in baggies and freeze it.

It's great when all you have to do is take the chicken out of

the freezer and it's pan ready for your recipe, for those busy night , when commitments are long and time is short.

This quick dinner can be on your table in about thirty minutes and has few ingredients so you don't have to go to the store as often, because you forgot something, and leaving with more than you came for, plus a little extra frustration you didn't have to pay for in this crazy times.

Things to know about this creamy chicken penne recipe

In this Tuscan Chicken Penne recipe, I use one of my favorite tricks—pasta water! I do this in about 75% of my recipes because pasta water is pure magic when it comes to finishing sauces.

Before adding the pasta to your pan, ladle in about 1 cup of the starchy, salty cooking water. It not only adds flavor but also helps bind the sauce and pasta together while naturally thickening the sauce.

Don't forget to save the pasta water *before* you drain it—this is one of the easiest steps to overlook! I like to save extra just in case I want to adjust the sauce's consistency.

Need to thicken your pan sauce a bit more? Try this trick: coat a pat or two of butter in flour and drop it into the sauce. Let it simmer for at least 5 minutes to cook out any raw flour taste.

This Tuscan-style sauce is a restaurant-quality base you can customize any way you like. It's full of flavor and guaranteed to be a hit with your family. If you like family friendly pasta meals that come together quick and taste delicious try my tomato piccata shrimp bucatini.

If you make this recipe, I'd love to hear from you—leave a

comment or tag me on Instagram so I can see your delicious creations. That's truly my favorite part!

Creamy Tuscan Chicken Penne Pasta



Tender chicken, spinach, and sun-dried tomatoes are tossed with penne in a creamy Parmesan sauce for a rich, comforting Italian pasta.

- $\frac{1}{2}$ lb penne pasta
- $\frac{1}{2}$ lb skinless boneless chicken breast sliced into strips
- 2 tbsp each olive oil and butter
- 1 tbsp minced garlic
- $\frac{1}{2}$ cup chopped onion
- $\frac{1}{2}$ cup white wine
- 4 cup spinach chopped
- 4 oz sun dried tomatoes
- 1 cup parmesan cheese
- 1 cup heavy whipping cream
- 1 cup chicken stock
- 1 cup reserved pasta water
- 1 tbsp each chopped Italian parsley, and basil
- Salt and pepper to taste

1. Salt and pepper the chicken

2. Heat oil and butter add the chicken saute on high heat till golden, remove and set aside

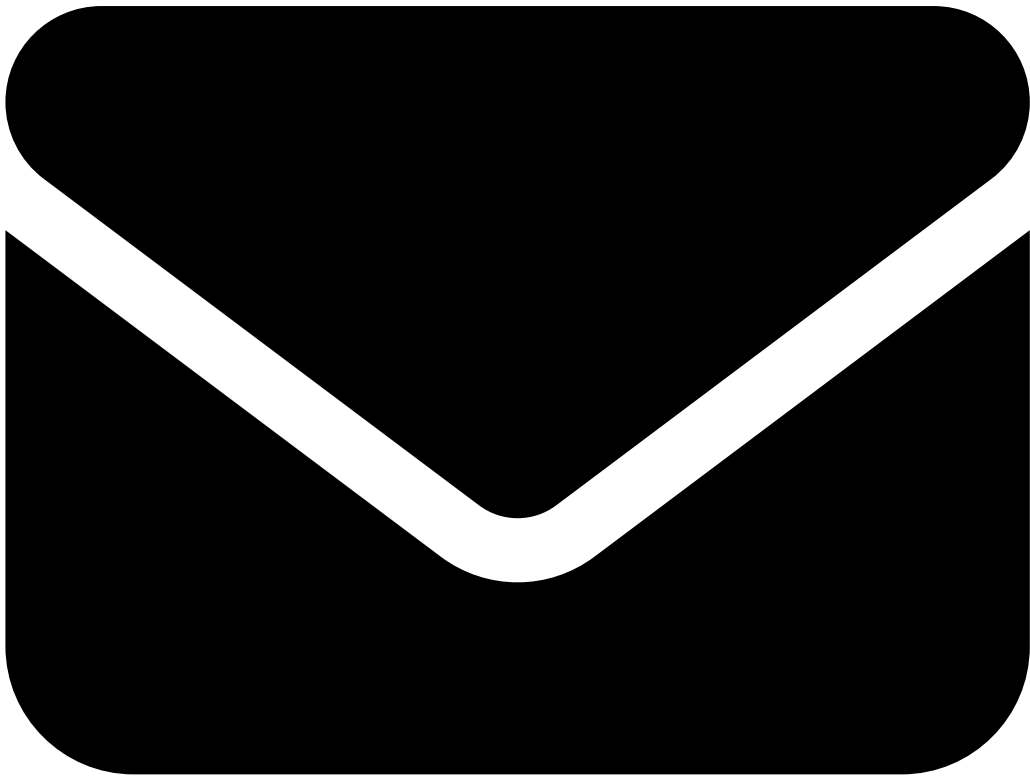
3. In the same pan lower the heat to medium add the onion and garlic saute until soft and translucent
 4. Deglaze the pan with the white wine waiting until fully absorbed before adding the cream, chicken stock, and pasta water
 5. Simmer covered until thickens about 15 minute
 6. Add spinach and sun dried tomatoes simmer 5 minutes longer.
 7. Toss cooked penne in sauce add the parmesan cheese, Italian parsley and basil
 8. Top with additional parmesan
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Tuscan-Style Jumbo Shrimp Linguine

Tuscan-Style Jumbo Shrimp Linguine

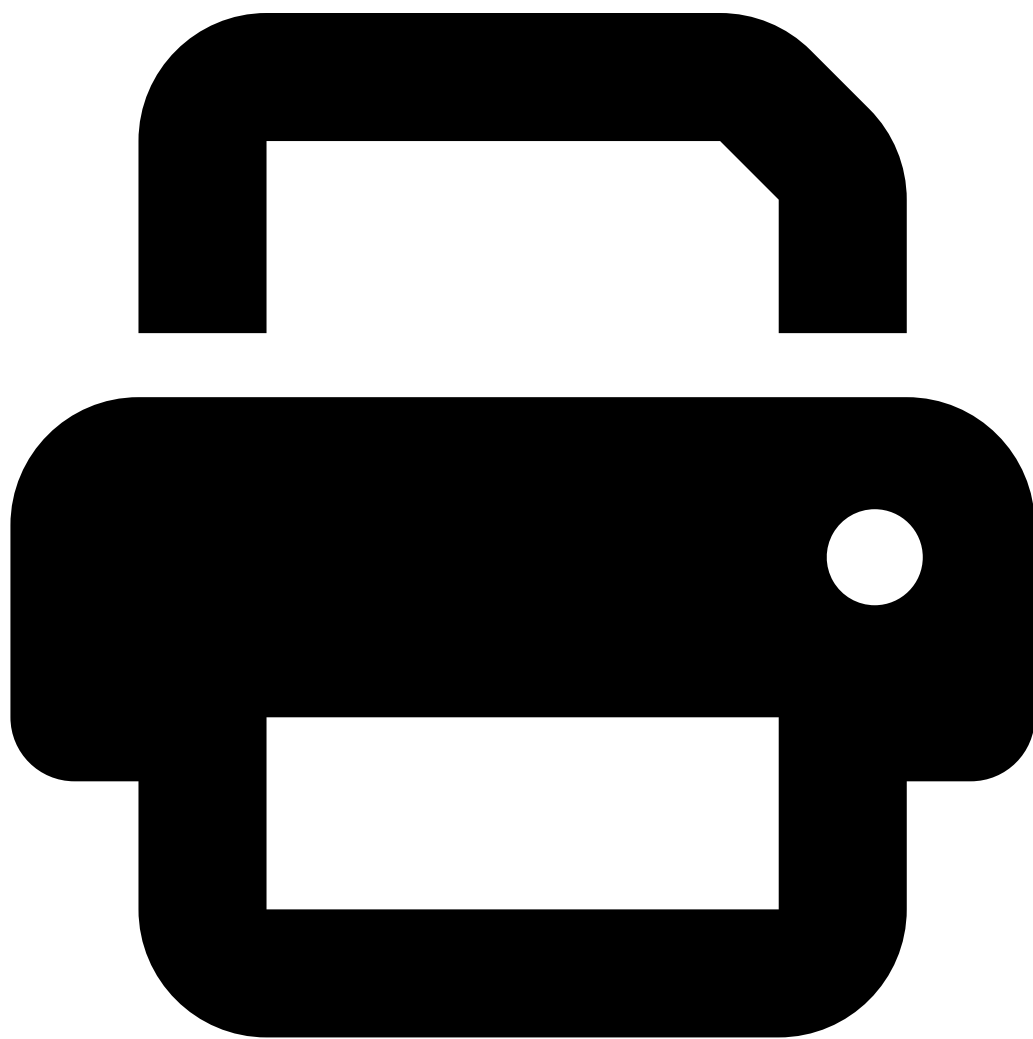
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This Tuscan-Style Jumbo Shrimp Linguine recipe is one that's sure to impress family and friends. It comes together quickly, in less than 30 minutes, is decant enough for Saturday night dinner with friends, and easy enough for family dinners any night of the week.

Jumbo shrimp in a creamy sauce with spinach, garlic, and sun dried tomatoes produce the most delicious sauce prefect for the linguine I used in this recipe. This is one of best pasta dish to add to your weekly pasta night. We need this pasta right now, a very simple, delicious recipe, one your whole family will love. With everything going on in the world and everyone's lives being affected in some way, there is still so much joy and comfort in cooking.

And I'm really wanting to share comforting recipe inspirations with you that uses minimal ingredients and delivers big flavors.

Things to know about this Tuscan-Style Jumbo Shrimp Linguine recipe

In this Jumbo Shrimp linguine recipe I used frozen jumbo shrimp. It's preferable to buy shrimp frozen as fresh is rare, most are sold in five- pound blocks or they come individually frozen.

I recommend opting for the for the second. Individually frozen shrimp tend to show less damage during freezing. They also make it easy to thaw out only the shrimp you need for a single meal.

Of course you can buy smaller qualities that a have been previously frozen but you have to use them within one to two days. I prefer buying the five pound frozen individual ones, and taking out what I need for what Am making, also buying in larger quantities usually means less expensive.

Something else there are ways of describing shrimp size such as jumbo, large or medium in this recipe I used Jumbo which means there are 16-20 shrimp per pound. The smaller the shrimp the more per pound, if all possible buy jumbo with the shells on.

Only defrost what you need, you can defrost them two ways overnight in the fridge or for quick defrost in a bowl of cold water. Shrimp will keep fresh in the fridge for 2 to three days and frozen up to 4 months.

Shell and devien the shrimp just before cooking, keeping the shell on retains flavor. Most importantly shrimp cook quickly overcook them and you end up with dried out shrimp.

One more thing if you ever wondered what the difference is between Shrimp and Prawns there really isn't any except size, this jumbo shrimp can be classified as prawns. If you like shrimp or prawn recipes try my Tomato Piccata shrimp

bucatini, a family favorite.

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

Tuscan-Style Jumbo Shrimp Linguine



Juicy shrimp, spinach, and sun-dried tomatoes are tossed with linguine in a creamy Parmesan sauce for a rich Italian pasta that's full of fresh flavor.

- $\frac{1}{2}$ lb linguine
- 1 lb large shrimp, cleaned and deveined
- 4 cups chopped spinach
- 1 cup sun-dried tomatoes, chopped
- 1 cup grated Parmesan cheese
- 1 cup heavy whipping cream
- 1 cup chicken stock
- 2 tbsp chopped garlic
- $\frac{1}{2}$ cup chopped onion
- 1 tbsp each: chopped Italian parsley, and basil
- 2 tbsp olive oil
- 2 tbsp butter
- Salt and pepper to taste

1. Cook the linguine according to package directions. Reserve 2 cups of the pasta water before draining.

2. In a large skillet, heat olive oil and butter over medium heat. Add the onion and garlic and sauté until tender and just beginning to brown.
 3. Pour in the heavy cream, chicken stock, 1 cup of the reserved pasta water, and Parmesan cheese. Stir well and simmer for about 10 minutes, until the sauce thickens.
 4. Add the chopped spinach and sun-dried tomatoes. Continue simmering for another 10–15 minutes.
 5. Add the shrimp during the last 5 minutes of cooking, stirring occasionally, until the shrimp are pink and cooked through.
 6. Toss the cooked linguine with the sauce, adding more reserved pasta water if needed to loosen.
 7. Top with additional Parmesan cheese and a sprinkle of fresh herbs.
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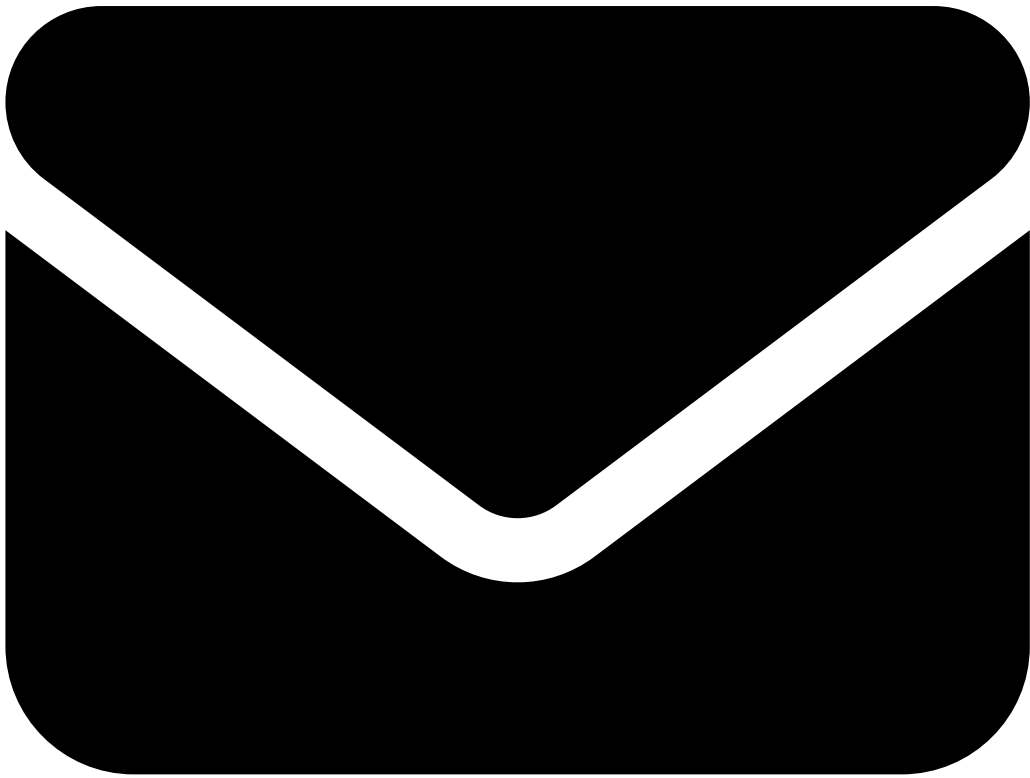
30 minute Broccoli Pancetta Rigatoni

30 minute Broccoli Pancetta Rigatoni

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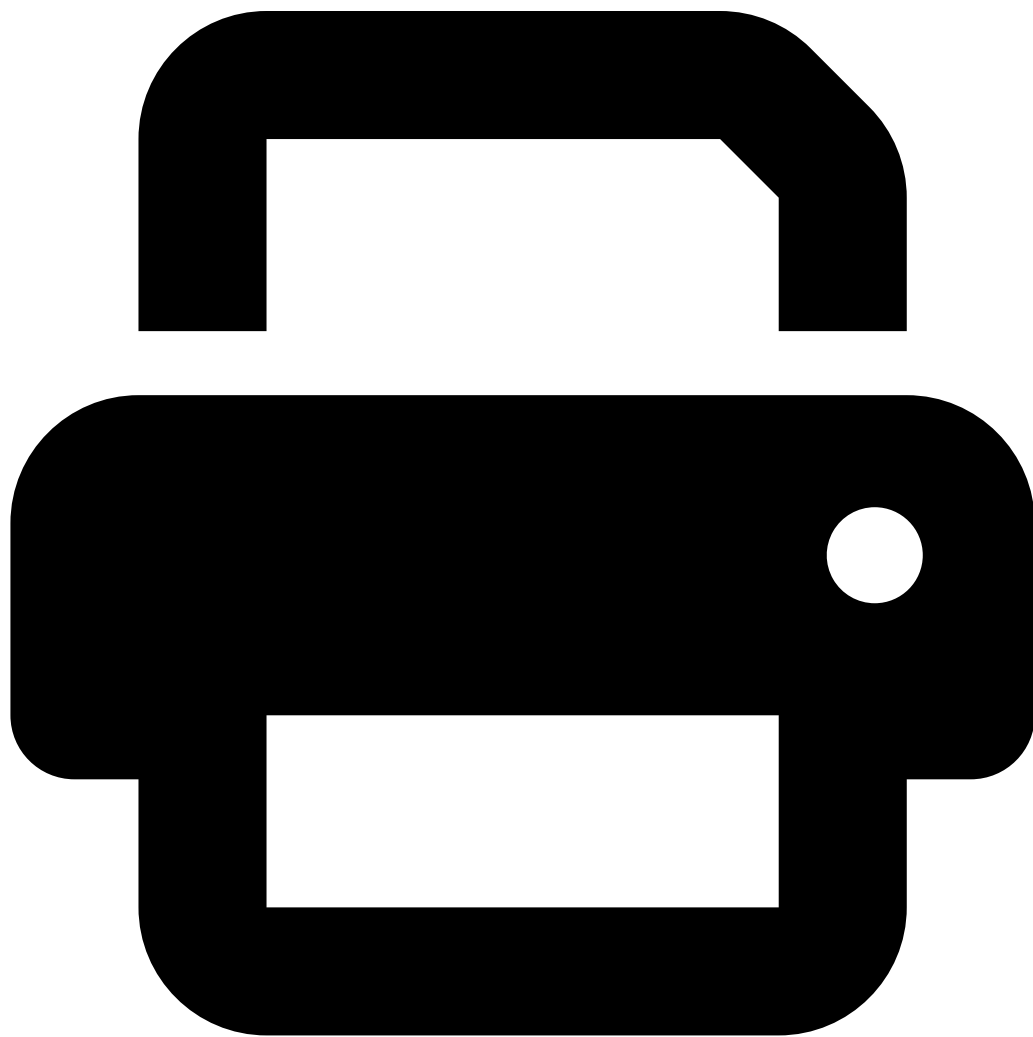
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This Broccoli Pancetta Rigatoni is a restaurant-quality pasta dish you can whip up in your own kitchen in less than 30 minutes. There's a reason most Italian restaurant menus are half filled with pasta—ours certainly was. Pasta is quick, versatile, comforting, and yes... budget-friendly! That might get me in hot water with some restaurant owners, but it's true.

Why spend \$25 on a plate of pasta when you can make a showstopping version at home? Many home cooks find pasta intimidating—but it doesn't have to be. When you need a fast weeknight dinner or a last-minute meal for surprise guests, pasta always comes to the rescue.

Simple ingredients like garlic, olive oil, herbs, and parmesan can create magic. Add crisp pancetta and tender broccoli, and you've got a pasta dish that's worthy of celebration. Rich, creamy, and packed with bold Italian flavors, this broccoli pancetta rigatoni is a guaranteed crowd-pleaser—ready in under

30 minutes.

Things to know about this 30 minute broccoli pancetta rigatoni recipe

This **creamy Broccoli Pancetta Rigatoni** is a quick and comforting Italian-inspired pasta dinner you can make in under 30 minutes—perfect for busy weeknights. Made with simple ingredients like butter, garlic, cream, and broccoli, it's rich, flavorful, and easy to customize with whatever you have on hand.

Don't have pancetta? No problem—swap in regular bacon. No broccoli? Use spinach or another green vegetable you love. I used rigatoni, but any pasta shape works beautifully. My recipes are designed to be flexible and help you avoid extra trips to the store.

I don't drink alcohol, so I always include the option to use either white wine or chicken stock—whatever suits your taste and lifestyle. In some recipes, I do use wine, but I always make sure there's an alternative for those who prefer not to.

This is a **restaurant-quality meal** that's easy enough for a weeknight and special enough to impress. If you try this recipe, I'd love to hear from you! Leave a comment and tag me on Instagram—I always enjoy seeing your creations.

30 minute Broccoli Pancetta Rigatoni



Rigatoni, broccoli, and crispy pancetta are tossed in a creamy Parmesan sauce for a rich, comforting pasta that's ready in just 30 minutes.

- $\frac{1}{2}$ lb rigatoni
 - 4 cups broccoli florets
 - 1 tbsp butter
 - 1 cup diced pancetta
 - 1 cup parmesan cheese
 - 1 small chopped onion
 - 1 tbsp minced garlic
 - 1 cup heavy whipping cream
 - 1 cup chicken stock or white wine
 - 1 cup reserved pasta water
 - 1 tbsp each chopped Italian parsley, and basil
1. Bring a large pot of salted water to a boil. Cook pasta according to package directions, adding the broccoli during the last 5 minutes of cooking. Drain and reserve 1 cup of pasta water.
 2. Meanwhile, melt butter in a large sauté pan over medium heat.
 3. Add pancetta and cook until crispy and rendered.
 4. Add chopped onion and garlic to the pan, and sauté in the pancetta fat until translucent.
 5. Season with salt and pepper to taste.

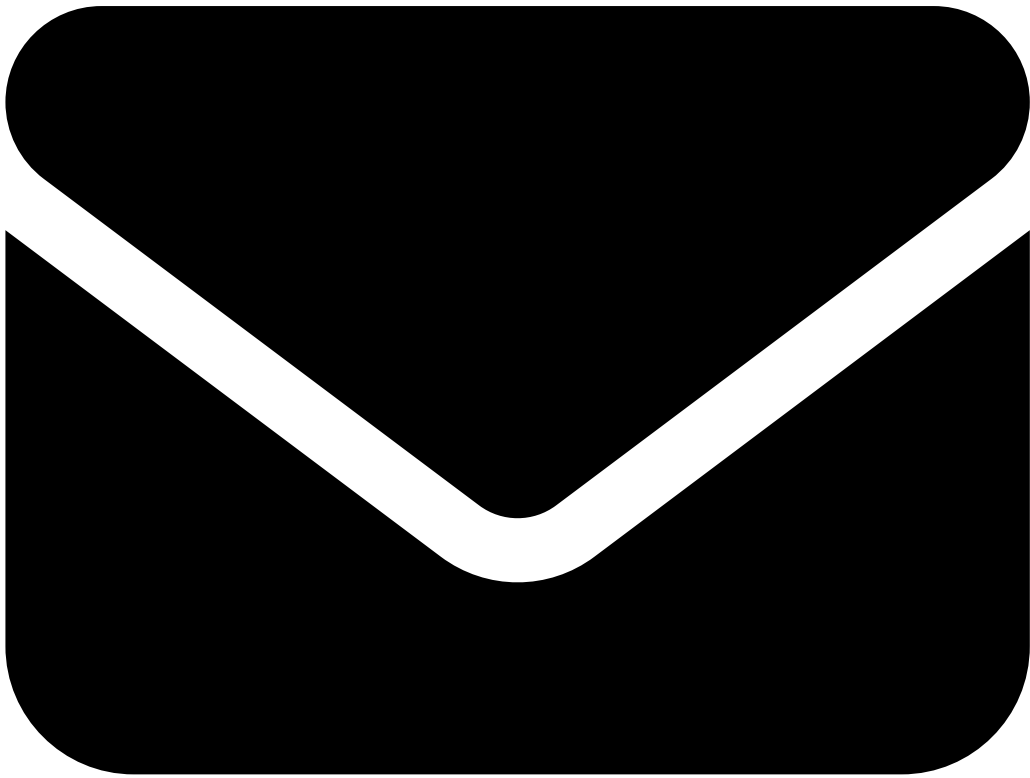
6. Deglaze the pan with chicken stock or white wine, scraping up any browned bits.
7. Stir in heavy cream and reserved pasta water.
8. Simmer the sauce gently for about 10 minutes, until slightly thickened.
9. Stir in Parmesan cheese and fresh herbs during the last 5 minutes of simmering.
10. Add the drained pasta and broccoli to the sauce, and toss to coat.
11. Serve topped with extra Parmesan and a sprinkle of Italian parsley.

Summer Tomato Zucchini Bake

Summer Tomato Zucchini Bake

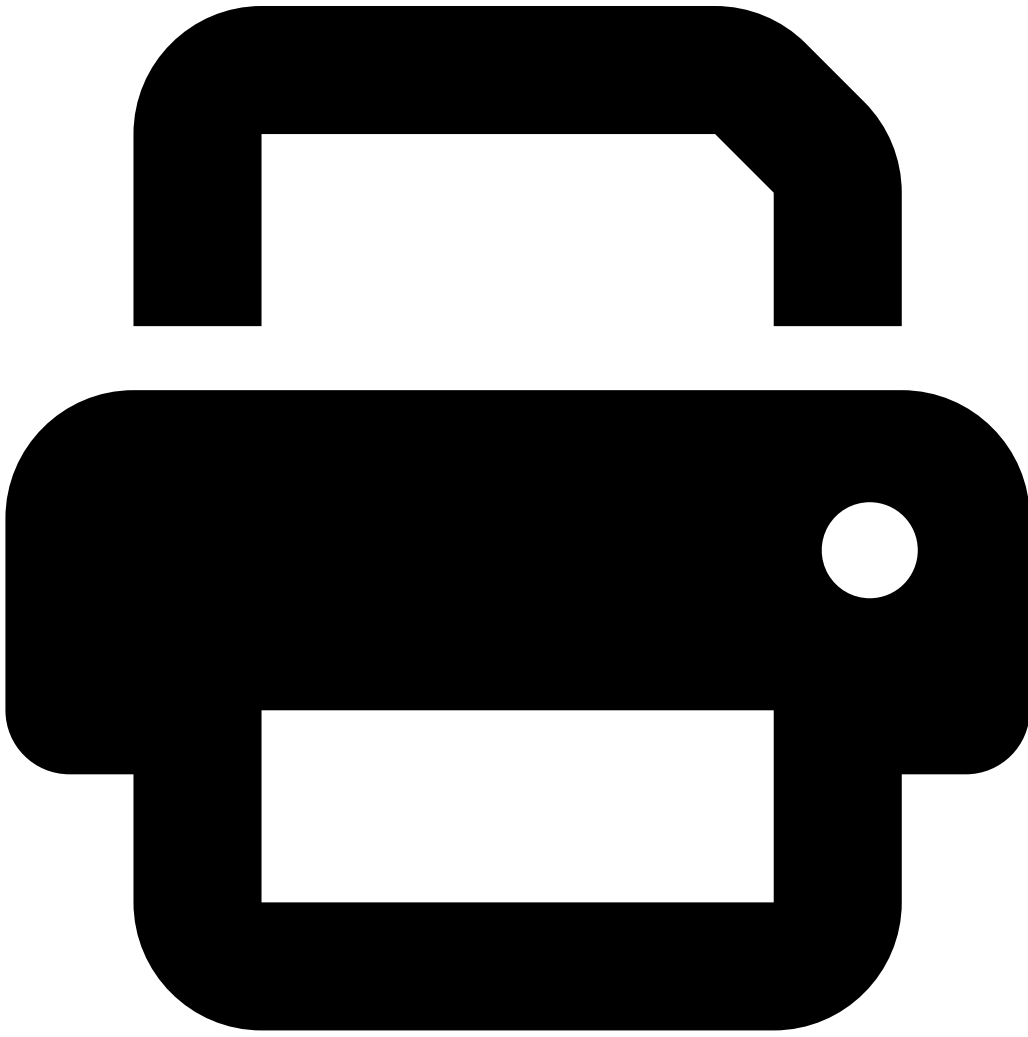
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Here we are it's the middle of June and my garden is starting to buzz not only with bees, but with zucchini and tomatoes, so at this time of year Am always thinking of new ways to use them.

Introducing Summer Tomato Zucchini Bake, layered with cheese, marinara and just picked ingredients from the garden. It's easy to plant and grow the ingredients for this easy recipe, but if you don't have a garden store bought works.

I love the idea of being able to go in the garden and pick a tomato or herbs for a recipe. In all the restaurants we always found a spot for herbs, even if they were mixed in with the red geraniums.

Okay, so back to the recipe it's an easy recipe that uses few ingredients, is prefect for this time of year when the tomatoes and zucchini are at they're peak, and your family and friends are going to love it!!!

How To Make Summer Tomato Zucchini Bake

Making this Summer Tomato Zucchini Bake is easy and the prep is super quick. Start by washing and slicing the tomatoes and zucchini, I sliced the zucchini in round shapes about 1/2 inch thick you can slice them length wise if the shape fits your casserole dish better.

If your using store bought zucchini bigger is not necessarily better, the bigger ones tend to have more seeds and less flavor, choose small to medium size ones with a shiny unblemished skin.

Layer the ingredients in the same way you would a lasagna, beginning with the marinara and ending with the cheese.

I used my homemade marinara you can use whatever you like, but if you would like to make your own, here's how, in a large pot with 2 tablespoons each of butter and olive oil saute 1 bunch of chopped Italian parsley, 1 onion and 2 tablespoons of garlic until tender and just beginning to brown then add 2 15 oz. cans chopped tomatoes, 2 cans tomato sauce and 1 can of water simmer covered 2 hours add 1 bunch chopped basil last 15 minutes.

This marinara sauce was a staple in the restaurants and now in my home kitchen this one sauce is the beautiful beginning of many delicious recipes. Both the marinara and the Tomato Zucchini Bake can be frozen for ready made meals.

If you make these recipes please leave me a comment and don't forget to tag me on Instagram, hearing for you is my favorite part!!!

Summer Tomato Zucchini Bake



Layers of fresh zucchini, ripe tomatoes, and melty Parmesan are baked until tender and golden for a simple Italian side dish that's fresh, comforting, and full of garden flavor.

- 1 green and yellow zucchini
- 2 tomatoes
- $\frac{1}{2}$ onion finely chopped
- 2 cups prepared marinara
- 1 cup shredded mozzarella
- 1 cup grated parmesan
- 2 tbsp olive oil
- 1 tbsp each garlic, Italian parsley, thyme and oregano
- Salt and pepper to taste

1. Slice the zucchini in medium thick rounds
2. Slice the tomatoes
3. In a bowl mix the herbs with the onion, salt, pepper, olive oil and $\frac{1}{3}$ cup of the parmesan
4. Toss the tomatoes and zucchini in the olive oil mixture
5. In a small casserole dish (8 x 8) beginning layer the tomatoes, zucchini, cheeses and marinara sauce, beginning and ending with the marinara sauce
6. Bake covered at 375 for 30 minutes uncover and bake an additional 15 minutes