Italian Ground Beef and Ricotta Stuffed Shells

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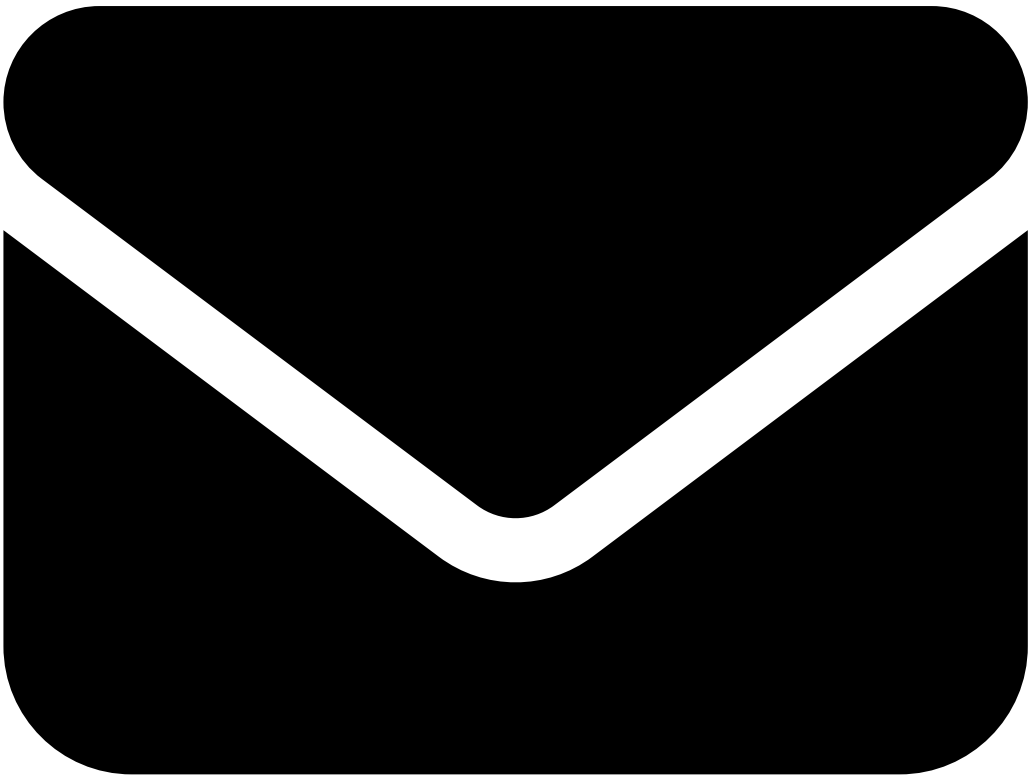




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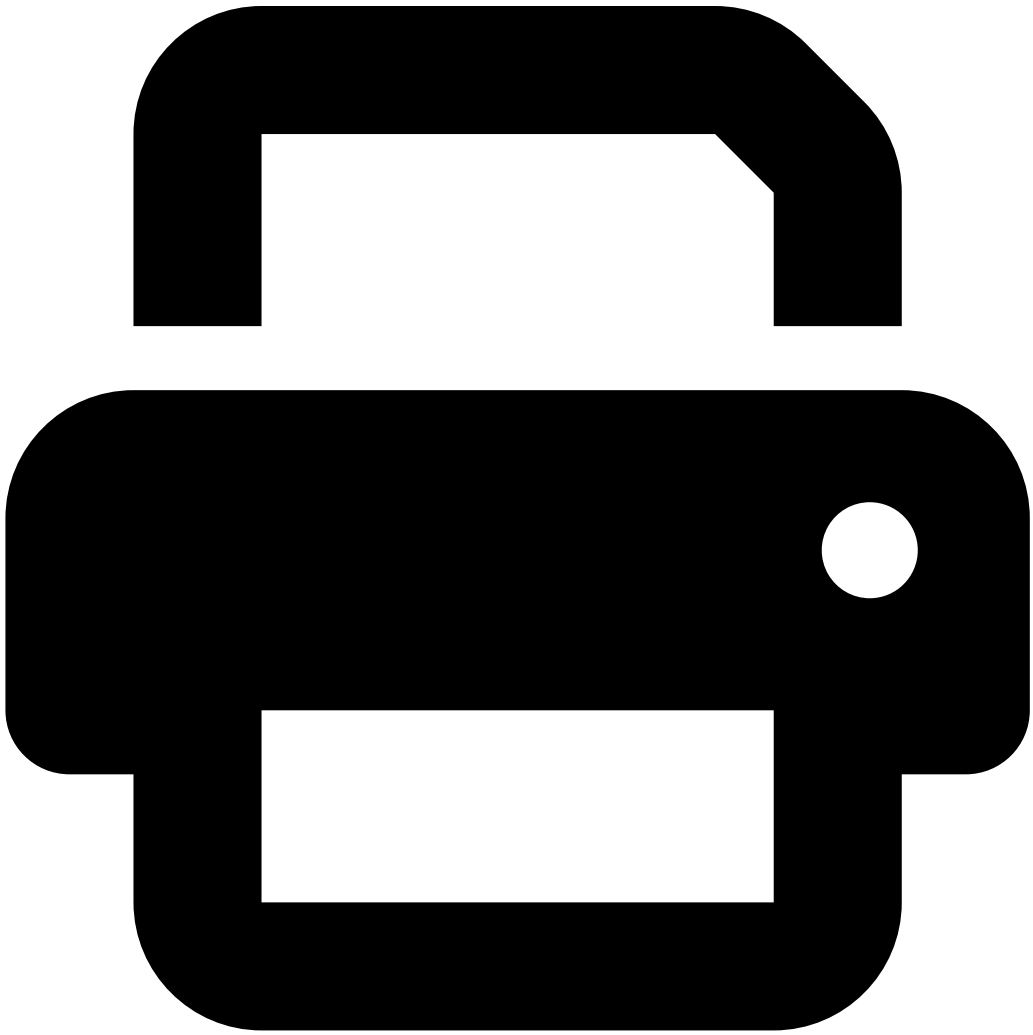

There’s something about a baked pasta dish that always feels like home, and these Ground Beef and Ricotta Stuffed Shells are one of those recipes everyone looks forward to. Jumbo pasta shells are filled with a savory mixture of seasoned ground beef, creamy ricotta, Parmesan, and herbs, then nestled into my homemade marinara sauce and baked until hot, bubbly, and delicious.

I love recipes like this because they bring together simple Italian ingredients and turn them into something special. The combination of the hearty beef filling, creamy cheese, and rich tomato sauce makes every bite comforting and satisfying.

Whether you’re making Sunday dinner for the family, preparing a meal ahead of time, or looking for a comforting Italian dinner, these stuffed shells are always a wonderful choice.

Why You’ll Love These Ground Beef Stuffed Shells

- **Classic Italian-American comfort food:** A delicious combination of pasta, beef, ricotta, and marinara.
- **A hearty filling:** Ground beef adds wonderful flavor and makes these shells extra satisfying.
- **Creamy and cheesy:** Ricotta and Parmesan create a rich, flavorful filling.
- **Perfect for entertaining:** Prepare them ahead and bake when you’re ready to serve.
- **Family-friendly:** This is one of those baked pasta dishes that everyone can enjoy.

Good to Know Before You Start

- **Don’t overcook the pasta:** Cook the jumbo shells just until al dente. They will continue cooking in the oven.
- **Drain the ground beef:** Remove excess grease after browning so your filling doesn’t become oily.
- **Use good marinara sauce:** Homemade marinara gives this dish wonderful flavor, but a good-quality store-bought sauce works too.
- **Let the filling cool slightly:** This makes stuffing the shells easier and prevents the ricotta mixture from becoming too warm.
- **Don’t skimp on the sauce:** Spread a generous layer on the bottom of your baking dish to keep the shells moist while baking.

Chef’s Tips

For the best flavor, season your ground beef while browning it with garlic, salt, pepper, and Italian herbs. Let it cool

slightly before combining it with the ricotta.

I also like to reserve a little extra Parmesan to sprinkle over the top before baking. For an extra cheesy finish, add some shredded mozzarella during the last few minutes of baking.

Can You Make Stuffed Shells Ahead of Time?

Absolutely! These stuffed shells are a wonderful make-ahead meal. Assemble the shells completely, cover the baking dish tightly, and refrigerate until you're ready to bake.

If baking straight from the refrigerator, allow a little extra time in the oven. Make sure the center is heated through before serving.

What to Serve with Ground Beef Stuffed Shells

These stuffed shells are hearty enough to be the star of dinner. I like serving them with:

- Italian garlic bread
- A simple Italian green salad
- Roasted broccoli or seasonal vegetables
- A side of sautéed Swiss chard with garlic and olive oil

Let's Make Dinner!

If you love comforting Italian pasta dishes, I hope you'll give these Ground Beef and Ricotta Stuffed Shells a try. They're filled with flavor, easy to prepare, and even better when shared around the dinner table.

If you make this recipe, I’d love to hear what you think! Leave a comment and rating below, and don’t forget to share your photos with me.

More Italian Pasta Recipes to Try

If you enjoy baked pasta and traditional Italian comfort food, you might also like:

- My Cheesy Stuffed Shells
- Sausage Stuffed Shells with Béchamel Sauce
- Baked Rigatoni
- Lasagna with Homemade Meat Sauce

[Insert links to your existing recipes.]

Kitchen Tools I Recommend

A few kitchen essentials make preparing this recipe easier:

- Large pasta pot for cooking the shells
- Large skillet for browning the ground beef
- Mixing bowls for preparing the ricotta filling
- Large baking dish for assembling and baking the shells

Ground Beef and Ricotta Stuffed Shells with Marinara Sauce



These Ground Beef and Ricotta Stuffed Shells are filled with seasoned ground beef, creamy ricotta, mozzarella, and Parmesan cheese. Topped with homemade marinara sauce and baked until hot and bubbly, this comforting Italian-American pasta dish is perfect for family dinners, Sunday suppers, or make-ahead meals.

- 1 box jumbo pasta shells
- 1 lb. lean ground beef
- 1 lb. ricotta cheese
- 1 large egg
- 1 cup shredded mozzarella cheese
- 1/2 cup freshly grated Parmesan cheese
- 3 cups my easy marinara sauce
- 2 cloves garlic, minced
- 1/2 cup fresh Italian parsley, chopped
- Salt and black pepper, to taste
- Additional Parmesan for topping

1. Preheat oven to 375°F.
2. Bring a large pot of salted water to a boil. Cook jumbo shells until just under al dente according to package directions. Drain and set aside to cool.
3. Heat a large skillet over medium heat. Add ground beef and cook until browned, breaking it apart as it cooks. Drain excess grease.
4. Add minced garlic, , salt, and pepper. Cook for another

minute. Remove from heat and allow to cool slightly.

5. In a large mixing bowl, combine ricotta, egg, mozzarella, Parmesan, parsley, and cooled ground beef. Mix until well combined.

6. Spread approximately 1 cup of marinara sauce over the bottom of a baking dish.

7. Carefully fill each pasta shell with the beef and ricotta mixture. Arrange the shells in the prepared baking dish.

8. Spoon the remaining marinara sauce over the stuffed shells.

   Cover with foil and bake for 25 minutes.

9. Remove the foil and bake for another 10 minutes, until hot and bubbly.



Notes Cook the shells just until under al dente so they hold their shape when stuffed. Allow the ground beef to cool slightly before mixing it with the ricotta. Add extra marinara sauce if you prefer your stuffed shells saucier. Stuffed shells can be assembled ahead of time and refrigerated until ready to bake. Store leftovers in an airtight container in the refrigerator for up to 3–4 days.
Main Course
American, Italian
Ground Beef and Ricotta Stuffed Shells

Baked Gnocchi Bolognese Recipe

Baked Gnocchi Bolognese Recipe

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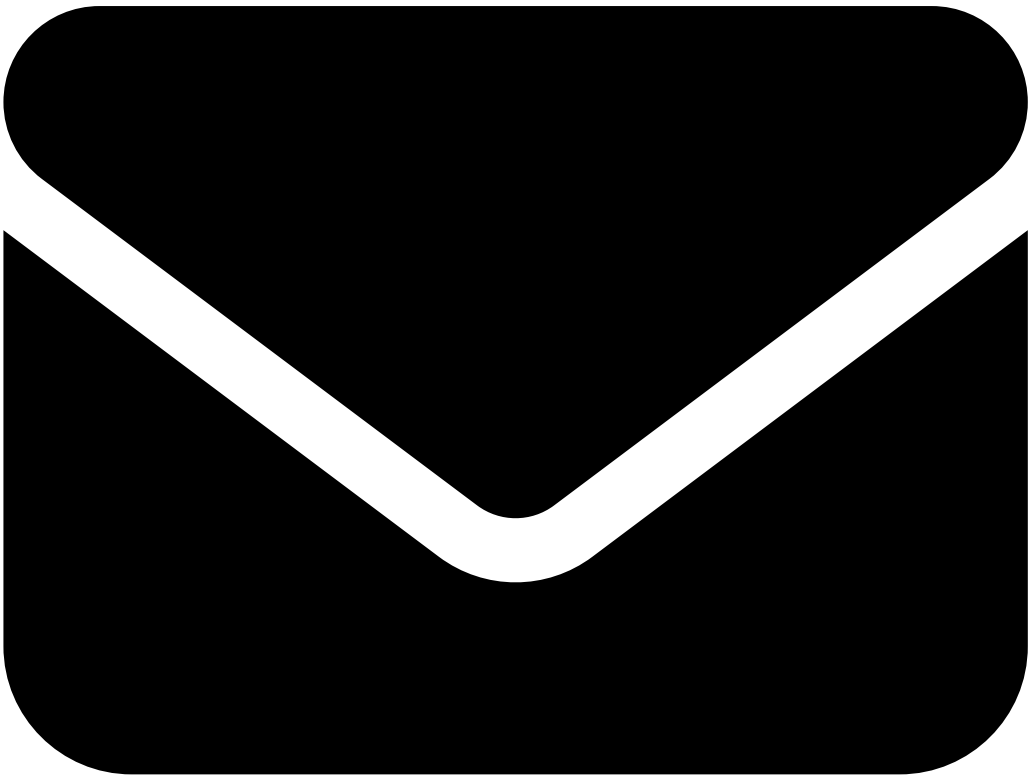




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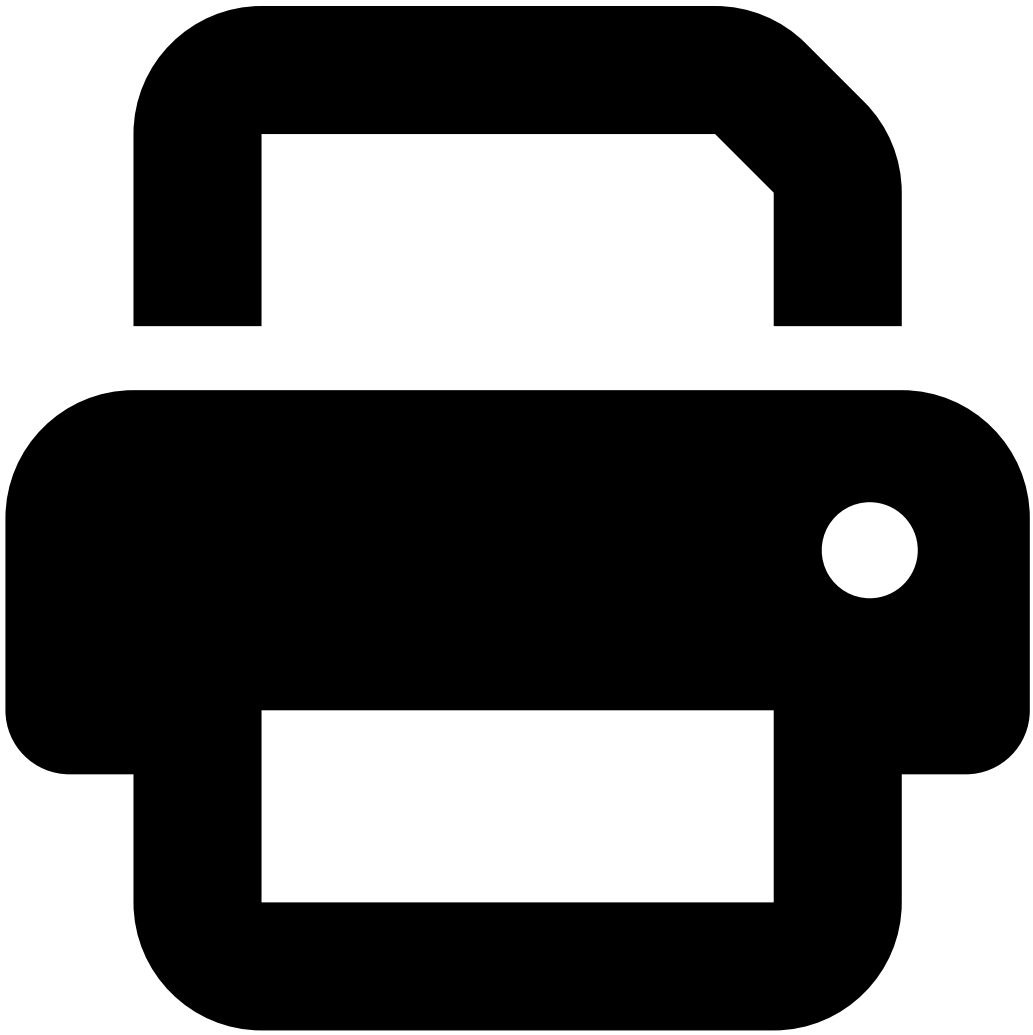

At the restaurant, and sometimes even at home, I love making gnocchi from scratch. But when it comes to an easy weeknight meal, this **Baked Gnocchi Bolognese** is my semi-homemade version made with the home cook in mind. It’s perfect when you’re craving authentic Italian comfort food without spending hours in the kitchen!

If you enjoy making gnocchi by hand, by all means, do! You can try my [Easy Ricotta Gnocchi recipe]. Otherwise, a good-quality store-bought potato gnocchi works beautifully and makes this recipe even easier.

Tender little potato dumplings are tossed in a rich, hearty beef Bolognese sauce, topped with plenty of melted cheese, and baked until golden and bubbly. It’s everything you love about traditional Italian comfort food in one delicious dish, and it’s sure to become a family favorite!

3 Questions Answered About This Baked Gnocchi Bolognese Recipe

1. Can I make Baked Gnocchi Bolognese ahead of time?

Absolutely! This is a great make-ahead meal. You can assemble the entire dish up to the point of baking, cover it tightly, and refrigerate it for up to 24 hours. You can also freeze the assembled, unbaked casserole. Thaw it overnight in the refrigerator before baking. It’s a wonderful option when you’re planning dinner for family or entertaining guests.

2. Can I substitute the ground beef in Bolognese sauce?

Yes! You can easily substitute ground beef with ground chicken or turkey. If you prefer a vegetarian version, simply leave out the meat and make a hearty vegetable-based sauce instead. You’ll still have a delicious baked gnocchi dish.

3. What size casserole dish is best for baked gnocchi?

I recommend a good-quality 4-quart casserole dish that can go straight from the oven to the table. A dish with a lid is especially convenient for storing leftovers. This 4-quart casserole dish is a great option for baked pasta and gnocchi recipes.

How to Store and Reheat Baked Gnocchi

Refrigerator: Store leftover Baked Gnocchi Bolognese in an airtight container or covered casserole dish in the

refrigerator for 3–4 days.

Reheating: Reheat individual portions in the microwave or cover the casserole with foil and warm in a 350°F oven until heated through. Add a little extra sauce if needed to keep the gnocchi from drying out.

Freezing: For best results, freeze the assembled casserole before baking. Wrap it tightly and freeze for up to 2 months. Thaw overnight in the refrigerator before baking.

Let’s Make Dinner!

I hope you give this Baked Gnocchi Bolognese a try! It’s one of those comforting Italian dishes that brings everyone to the table. Whether you make your own gnocchi or use good-quality store-bought potato gnocchi, you’ll have a delicious, hearty meal without all the extra work.

If you love making gnocchi from scratch, be sure to check out my how to make ricotta gnocchi recipe, too. And if you’re looking for more Italian comfort food, take a look at my other homemade pasta and baked pasta recipes.

For this recipe, I also love using a good-quality casserole dish that goes from oven to table. You can find my recommended 4-quart casserole dish here.

If you make this recipe, please leave me a comment and a rating below. I always love hearing from you and seeing what you’re cooking in your kitchen!

Baked Gnocchi Bolognese recipe



Pillowy gnocchi is coated in a hearty beef Bolognese sauce, topped with mozzarella and Parmesan, and baked until golden, bubbly, and deliciously cheesy.

- 1 lb homemade or store-bought gnocchi
- 1 lb extra lean ground beef
- ½ chopped yellow onion
- 2 tbsp chopped garlic
- 1 tbsp each butter and olive oil
- 1 grated carrot
- 2 stalks celery
- 14.5 oz can tomato sauce
- 14.5 oz can chopped tomatoes
- ½ can water
- 1 cup grated parmesan cheese
- 1 cup grated mozzarella
- Salt and pepper to taste

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



add chefs tip Chef’s Tip: For the best baked gnocchi, avoid overcooking the gnocchi before baking. They will continue to cook in the oven as they absorb some of the rich Bolognese sauce. Reserve a little extra sauce to keep the gnocchi moist, and add the cheese during the final minutes of baking if you want a beautifully melted, golden topping.
Main Course
Italian

Italian Baked Pasta with Butternut Squash and Sausage

Italian Baked Pasta with Butternut Squash and Sausage

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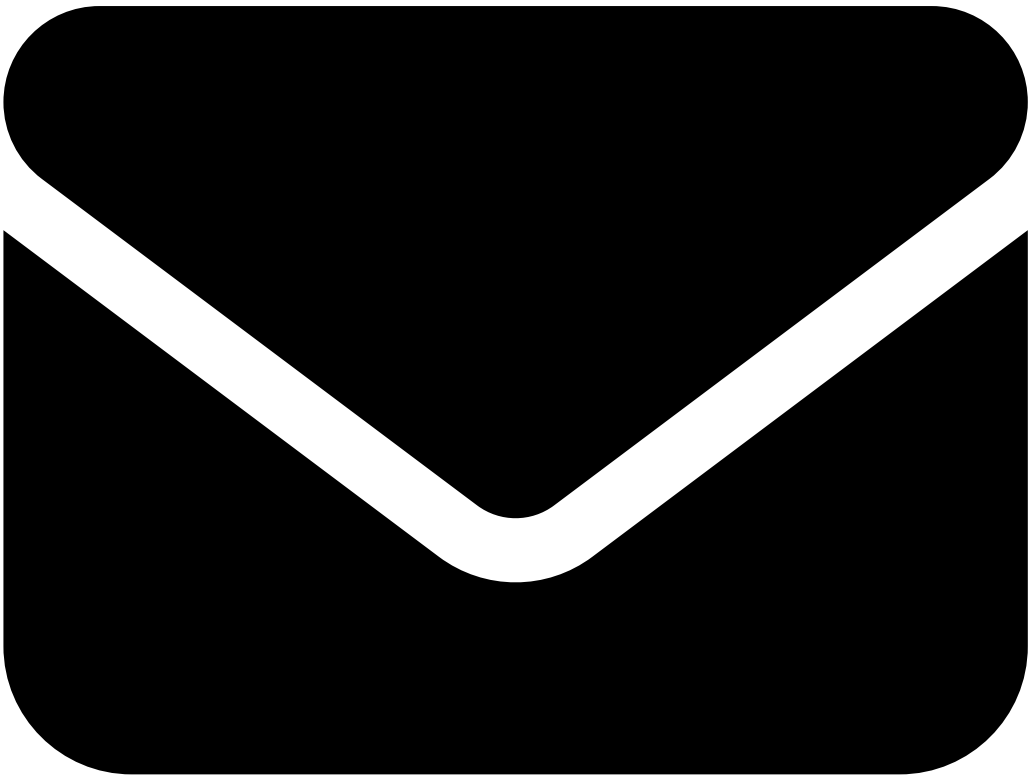




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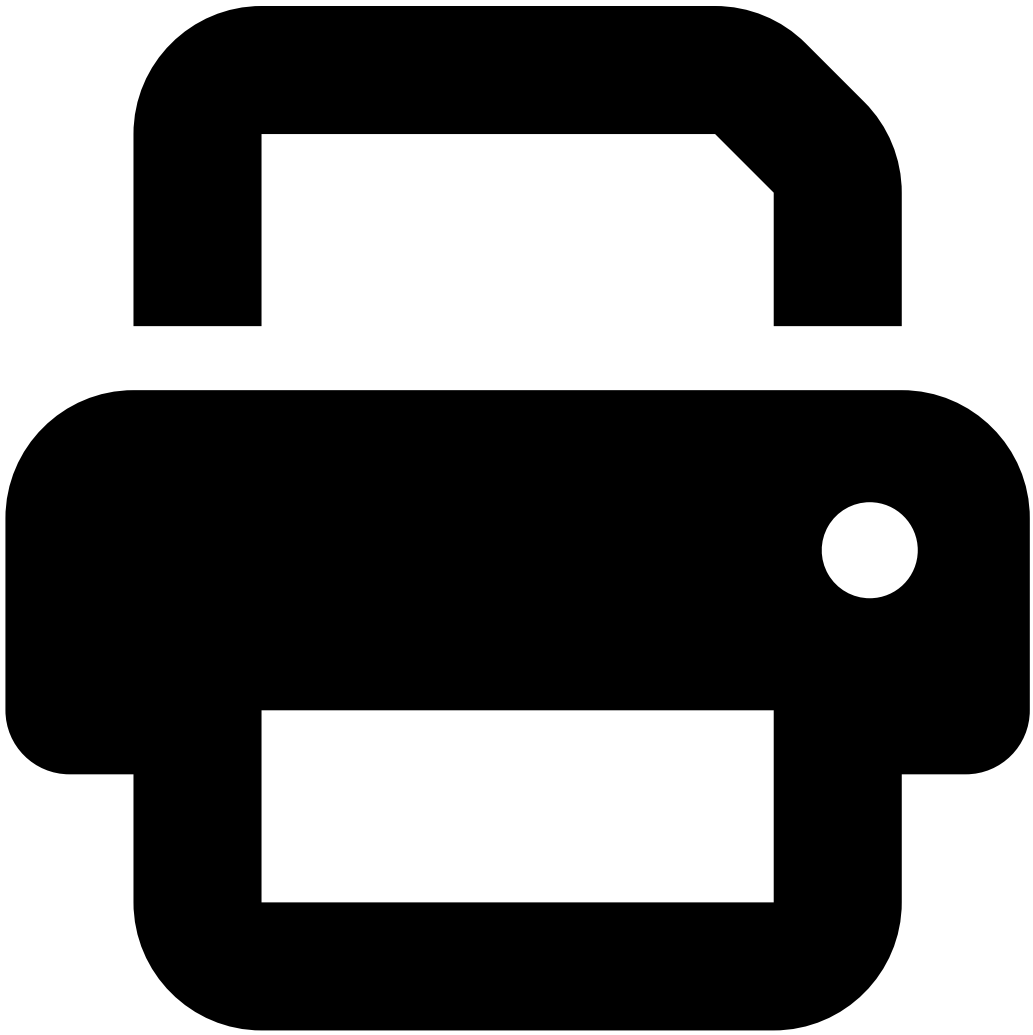

There is nothing I love more than a good baked pasta, especially when the weather starts to cool down and I’m craving something warm and comforting. Growing up with Italian cooking, pasta was always a staple in our kitchen, and I still love finding new ways to bring those familiar flavors together.

This Italian baked pasta with butternut squash and sausage is one of those dishes that brings everything I love about fall cooking into one baking dish. I roast the butternut squash first to bring out its natural sweetness, then combine it with savory Italian sausage, garlic, fresh sage and a creamy Parmesan sauce. Add rigatoni, plenty of mozzarella and a little more Parmesan, and you have a bubbling, golden baked pasta that’s hard to resist.

I especially love how the sweetness of the squash balances the sausage and savory cheeses. It’s hearty, full of flavor and

perfect for a Sunday dinner or anytime you're feeding family and friends. Best of all, you can prepare it ahead of time, making dinner that much easier.

Things to know about this Italian baked pasta dish recipe

This baked pasta is all about bringing together simple Italian ingredients that complement each other. Roasting the butternut squash first brings out its natural sweetness and gives it a little caramelization. I like keeping the squash in bite-sized pieces rather than mashing it into the sauce so you get those tender, sweet bites throughout the pasta.

I use sweet Italian sausage for a savory balance, but hot Italian sausage works just as well if you like a little heat. Fresh sage is another ingredient I wouldn't skip. It pairs beautifully with butternut squash and gives the dish that wonderful earthy flavor that makes it perfect for fall.

One of my biggest tips for baked pasta is to cook the rigatoni just shy of al dente. The pasta will continue cooking in the oven as it absorbs some of that creamy Parmesan sauce. You can also assemble everything a day ahead, cover and refrigerate until you're ready to bake. It's a great dish to have ready when you're expecting family or company.

You can substitute hot Italian sausage for sweet sausage if you prefer a little heat. You can also use vegetable broth instead of chicken broth.

Storage: Store leftovers in an airtight container in the refrigerator for 3–4 days.

Reheating: Reheat individual portions in the microwave or cover the baking dish with foil and warm in a 350°F oven. Add a splash of broth or cream if the pasta needs moisture.

Make Ahead: Assemble the pasta up to one day ahead, cover and refrigerate. Bake covered for approximately 20 minutes, then uncover and bake another 15–20 minutes until hot and bubbly.

Serving suggestions

Serve with:

- Italian garlic bread or homemade baguettes.
- A simple arugula salad with lemon dressing.
- Roasted Brussels sprouts.
- Italian marinated vegetables.

Let’s Make Dinner!

If you love comforting Italian pasta dishes as much as I do, I have plenty more recipes for you to try! If you’re looking for another cozy dinner, try my Italian Wedding Soup, Creamy Tortellini Soup with Italian Sausage, or French Onion Soup with an Italian Twist.

If baked pasta is more your style, be sure to check out my other Italian pasta recipes for more family-friendly dinner inspiration.

A few of my favorite kitchen tools for this recipe:

- 9 x 13-inch baking dish
- Large pasta pot
- Box grater for freshly grated Parmesan
- Rimmed baking sheet
- Chef’s knife for preparing the butternut squash

If you make this Italian Baked Pasta with Butternut Squash and

Sausage, I’d love to hear what you think! Please leave a comment and rating below. And if you share it on Instagram, tag me so I can see what you’re making in your kitchen!

Italian Baked Pasta with Butternut Squash and Sausage



This Italian Baked Pasta recipe with Butternut Squash and Sausage combines roasted butternut squash, savory Italian sausage, fresh sage and rigatoni tossed in a creamy Parmesan sauce. Topped with mozzarella and baked until golden and bubbly, it's a hearty, comforting dinner perfect for fall and winter.

- 1 medium butternut squash (about 2 pounds), peeled, seeded and cut into ½-inch cubes
- 2 Tbsp. extra virgin olive oil, divided
- 1 lb. sweet Italian sausage, casings removed
- 2 garlic cloves, minced
- 1 Tbsp fresh sage, chopped
- 1 Lb. rigatoni pasta (you can use any short past shape)
- 1 cup chicken broth
- 2 cups cups milk
- 1 cup freshly grated Parmigiano Reggiano, divided
- 2 cups shredded mozzarella cheese

- salt and pepper totaste
- Fresh sage leaves for garnish (optional)

1. Roast the butternut squash: Preheat oven to 400°F. Place the cubed butternut squash on a parchment-lined baking sheet. Drizzle with 1 tablespoon olive oil and toss to coat. Spread into a single layer and roast for 20–25 minutes, or until tender and lightly caramelized. Remove and set aside.

2. Cook the sausage: Heat the remaining tablespoon of olive oil in a large skillet over medium heat. Remove the sausage from its casings and add to the skillet. Break it apart with a wooden spoon and cook until browned and cooked through, about 7–9 minutes.

3. Add aromatics: Add the chopped onion and cook for 3–4 minutes until softened. Stir in the garlic and fresh sage and cook for another 30 seconds until fragrant.

4. . Prepare the cream sauce: Pour in the chicken broth and milk. Stir to combine and bring to a gentle simmer. Add 1 cup of the grated Parmesan cheese. Stir until incorporated and allow the sauce to simmer for 3–5 minutes until slightly thickened. Season to taste.

5. Cook the pasta: Meanwhile, bring a large pot of salted water to a boil. Cook the rigatoni until about 2 minutes shy of al dente according to package directions. Drain, reserving a little pasta water.

6. Combine: Add the cooked pasta and roasted butternut squash to the sausage sauce. Gently toss until everything is coated. If the sauce seems too thick, add a splash of reserved pasta water.

7. Assemble: Reduce oven temperature to 375°F. Transfer the pasta mixture to a greased 9-by-13-inch baking dish.

Sprinkle the mozzarella evenly over the top, followed by the remaining ½ cup Parmesan cheese.

8. Bake: Bake uncovered for 20–25 minutes, or until the cheese is melted, golden and bubbling around the edges. Let rest for 5–10 minutes before serving. Garnish with fresh sage if desired.

Chef’s Tip: Don’t overcook the butternut squash when roasting. You want it tender but still holding its shape so you get delicious pieces of squash throughout the baked pasta.
Main Course
Italian
Italian baked pasta

Traditional Linguine with Clams (Linguine alle Vongole)

Traditional Linguine with Clams (Linguine alle Vongole)

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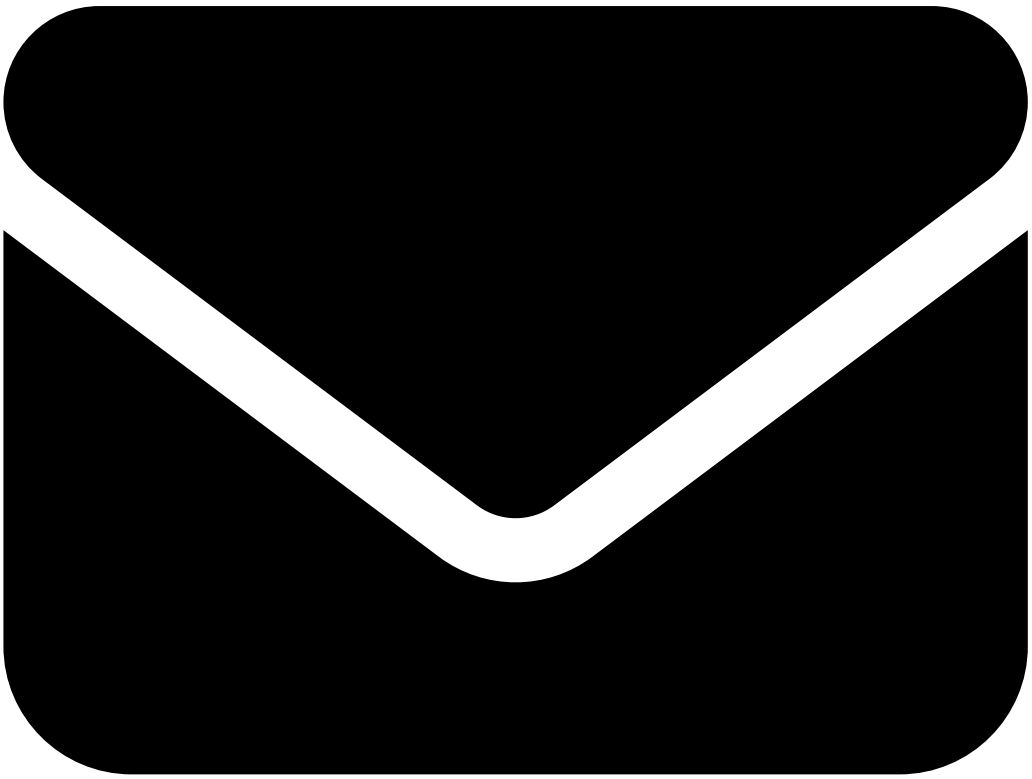




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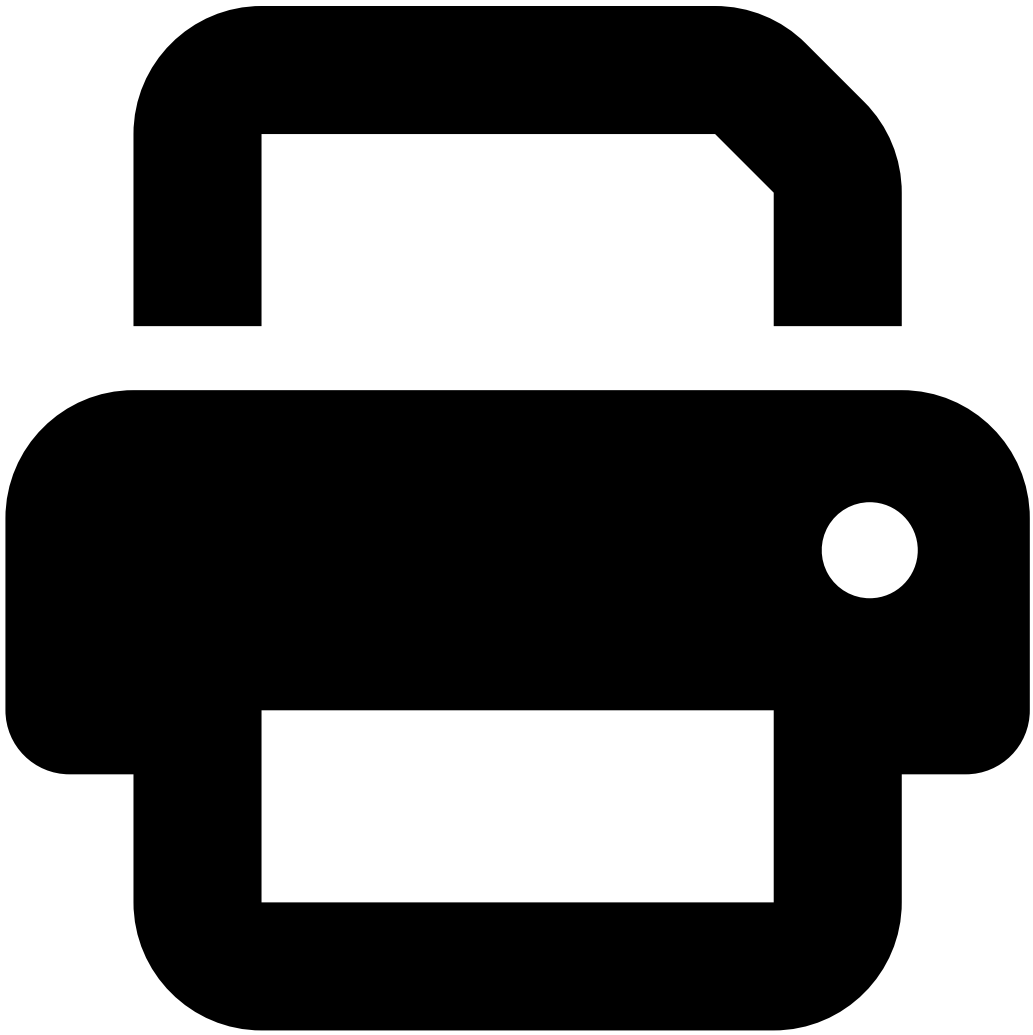

Traditional Linguini with Clams, also known as *Linguine alle Vongole*, is a classic Italian seafood pasta made with tender clams, garlic, extra virgin olive oil, white wine, and fresh parsley. The simple ingredients come together to create a light, flavorful sauce that coats every strand of linguini.

I*n* the restaurant, linguini with clams was one of our favorite dishes to make. It was a classic on the menu, and there was something special about preparing it with fresh clams, fragrant garlic, white wine, and a little pasta water to bring the sauce together. It’s one of those traditional Italian dishes that doesn’t need a lot of ingredients to deliver incredible flavor.

Now, I’m sharing that restaurant-style recipe so you can make it at home. The secret is keeping the sauce light and letting the natural juices from the clams do the work. No heavy cream or complicated techniques are needed, just a few good

ingredients prepared the traditional Italian way.

Serve it straight from the skillet with fresh parsley and some crusty Italian bread to soak up every last bit of that delicious garlic and clam sauce. It’s an easy, elegant pasta dish that’s perfect for a special dinner or whenever you’re craving a taste of the Italian restaurant kitchen.

Good to Know

Can I use canned clams instead of fresh clams?

Yes. Fresh clams provide the most traditional flavor and presentation, but canned clams work when fresh ones aren’t available. Add the canned clams toward the end of cooking so they don’t become tough, and use some of their strained juice to enrich the sauce.

Can I make linguine with clams without wine?

Absolutely. Substitute seafood broth or clam juice for the wine. A small squeeze of fresh lemon juice at the end will add brightness.

What pasta can I use instead of linguine?

Spaghetti is another traditional choice. You can also use vermicelli or bucatini. Long pasta works best because it catches the light, garlicky sauce.

How do I store leftover linguine with

clams?

This dish is best served immediately, while the pasta is glossy and the clams are tender. If you have leftovers, transfer them to an airtight container and refrigerate within two hours. For best quality, eat within one to two days.

How do I reheat linguine with clams?

Reheat gently in a skillet over low heat with a splash of water or clam juice to loosen the sauce. Stir just until heated through. Avoid prolonged heating because it can make the clams rubbery.

Can I freeze linguine with clams?

I don’t recommend freezing the finished dish. The pasta can become mushy, and the clams may develop a tough texture once thawed.

Can I prepare linguine with clams ahead of time?

It’s best cooked just before serving. You can scrub the clams, chop the parsley, slice the garlic, and measure the other ingredients ahead of time to make dinner easier.

What to Serve with Linguine with Clams

Keep the rest of the meal simple and let the pasta shine. Here are a few delicious ideas to serve alongside it:

- Crusty Italian bread to soak up the garlic and clam

sauce.

- A fresh Italian green salad with homemade vinaigrette.
- Easy Homemade Focaccia Bread for a traditional Italian-inspired dinner.
- Classic Italian Antipasti if you’re serving guests.

More Italian Pasta Recipes to Try

If you love traditional Italian pasta recipes, here are a few more favorites to add to your dinner rotation.

Easy Authentic Spaghetti Carbonara (No Cream!)

A classic Roman pasta made with eggs, Pecorino Romano, cured pork, and black pepper.

Gnocchi in Tomato Burrata Sauce

Pillowy gnocchi tossed in tomato sauce with creamy burrata and fresh basil.

Italian Sausage and Lentil Pasta

A hearty Italian-inspired pasta dinner packed with savory flavor.

Kitchen Tools I Recommend

A few reliable kitchen tools make preparing this classic seafood pasta easier.

Large pasta pot with strainer insert

Perfect for cooking linguine and draining it while reserving some of the starchy pasta water.

Large stainless steel sauté pan with lid

Gives the clams plenty of room to steam and makes tossing the pasta with the sauce easier.

Stainless steel kitchen tongs

Ideal for tossing the linguine directly in the clam sauce so every strand gets coated.

Final Thoughts

Traditional Linguine alle Vongole is proof that some of the best Italian meals are made with just a few good ingredients. Fresh clams, garlic, olive oil, white wine, and perfectly cooked pasta come together in a light, flavorful sauce that’s simple enough for a weeknight but special enough for company.

Serve it hot with fresh parsley and crusty bread, and enjoy a little taste of an Italian restaurant favorite right at home.

If you make this linguine with clams recipe, I’d love to hear how it turned out! Leave a comment and a rating below, and let me know if you prefer your linguine alle vongole in bianco (without tomatoes) or in rosso (with tomatoes).

Traditional Linguine with Clams (Linguine alle Vongole)



Traditional Italian linguine with clams is a classic seafood pasta made with fresh clams, garlic, white wine, olive oil, and parsley. This restaurant favorite comes together in a light, flavorful sauce without cream.

- 1 Lb. linguine
- 2 Lb. fresh littleneck clams, scrubbed and cleaned
- 1/3 extra virgin olive oil
- 1 cup dry white wine
- 2 tsp red pepper flakes, optional
- 1/2 cup fresh Italian parsley, chopped
- 1 -2 cups reserved pasta water, as needed
- Salt and freshly ground black pepper, to taste

1. **Clean the clams.** Scrub the shells under cold running water. Discard any cracked clams or live clams that do not close when tapped.

2. **Cook the linguine.** Bring a large pot of salted water to a boil. Cook the linguine until just shy of al dente according to the package directions. Reserve at least 2 cup of pasta water before draining. (always reserve more pasta water than the recipe calls for)

3. **Sauté the garlic.** While the pasta cooks, heat the olive oil in a large skillet over medium-low heat. Add the sliced garlic and red pepper flakes, if using. Cook for about 1–2 minutes until fragrant, being careful not to brown the garlic.

4. **Add the wine and clams.** Pour in the white wine and add the clams. Cover the skillet and cook for approximately 5–8 minutes, shaking the pan occasionally, until the clams open.

5. **Add the pasta.** Transfer the linguine to the skillet. Add a splash of reserved pasta water and toss well, allowing the pasta to finish cooking in the clam sauce for 1–2

minutes.

6. **Finish the sauce.** Add the chopped parsley and toss again. Add more pasta water as needed to create a light, silky sauce. Taste and season with salt and pepper if needed.

7. **Serve.** Divide among four bowls and serve immediately with extra parsley and crusty Italian bread, if desired. Discard any clams that remain closed after cooking.



Use fresh clams: Littleneck or Manila clams work beautifully. Keep them refrigerated until ready to use. Don’t brown the garlic: Gently cooking it in olive oil creates the best flavor without bitterness. Save the pasta water: The starch helps the olive oil and clam juices come together into a silky sauce. Don’t overcook the clams: Remove them from the heat as soon as they open. Adjust the salt at the end: Clams and their juices are naturally salty, so taste before adding more. Skip the Parmesan: Traditional Italian seafood pasta is typically served without cheese.
Main Course
Italian
Italian linguine with clams

Creamy Mushroom Spaghetti Recipe

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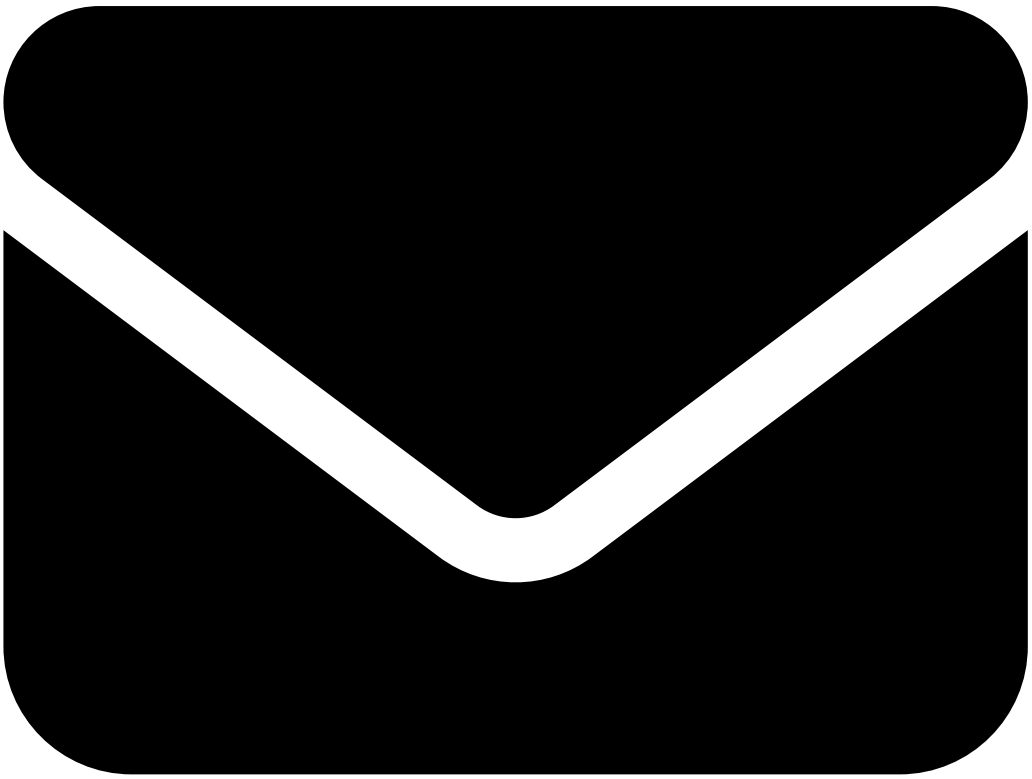




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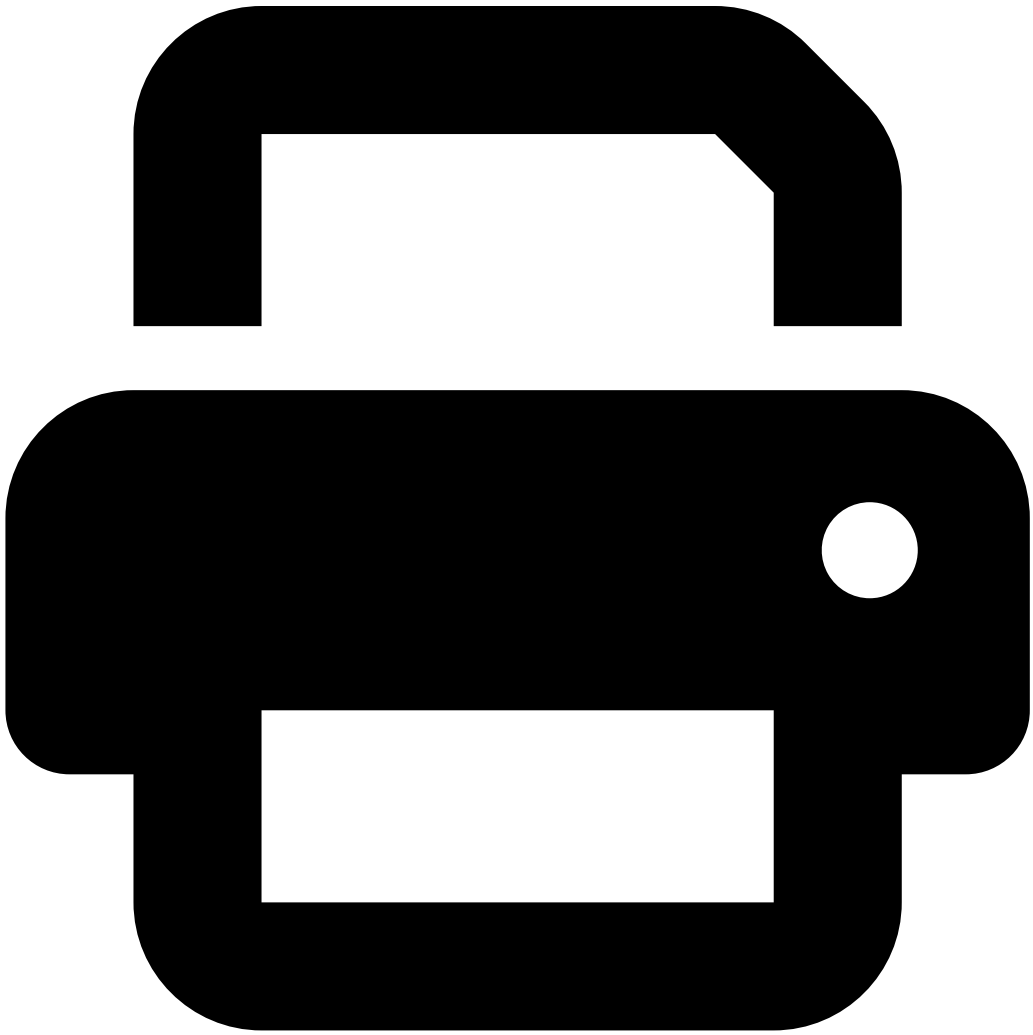

This **creamy mushroom spaghetti recipe** is an easy vegetarian pasta dinner that’s perfect for busy weeknights. Made with tender mushrooms, garlic, butter, cream, and spaghetti, this comforting Italian-inspired dish is full of rich, savory flavor. It’s affordable, versatile, and ready in less than 30 minutes!

You only need a handful of simple ingredients to make this delicious **vegetarian mushroom pasta**. The garlic and mushrooms create a flavorful base, while the cream brings everything together in a silky sauce that coats every strand of spaghetti. It’s a satisfying meatless dinner that proves you don’t need meat to make a delicious meal.

Want to make it a heartier dinner? Add leftover roasted chicken or cooked shrimp to the sauce and toss until heated through. You can also finish the pasta with freshly grated Parmesan cheese and chopped parsley for even more flavor.

Besides being easy to prepare, this mushroom spaghetti is a versatile meal you can customize with ingredients you already have in your kitchen. Serve it with a crisp green salad, garlic bread, or roasted vegetables for a simple, comforting dinner the whole family will enjoy.

Things to Know About This Vegetarian Mushroom Spaghetti Recipe

This vegetarian mushroom spaghetti recipe is one of those easy pasta dinners you'll want to make again and again. It's budget-friendly, simple to prepare, and packed with savory mushroom flavor. Made with everyday ingredients, this creamy mushroom pasta is perfect for busy weeknights but delicious enough to serve when you're having friends over for dinner.

Mushrooms add a wonderful earthy flavor and meaty texture, making this a satisfying meatless meal. Pasta provides carbohydrates for energy, while mushrooms contribute fiber and several important nutrients. It's a delicious way to enjoy a comforting vegetarian dinner without making things complicated.

Tips for Making the Best Mushroom Spaghetti

- **Choose your favorite pasta:** I used bucatini, a long pasta with a hollow center that holds the creamy mushroom sauce beautifully. Spaghetti, linguine, fettuccine, or your favorite pasta shape will work just as well.
- **Salt the pasta water:** Bring a large pot of water to a rolling boil, then salt it generously before adding the pasta. This is your opportunity to season the pasta from the inside out.

- **Make it a complete meal:** If you'd like to add protein, cooked chicken or shrimp makes a delicious addition. I often use my toaster oven to cook a small portion without heating up my large oven.
- **Use wine or broth:** I don't drink alcohol, so I like to offer alternatives in my recipes. If a recipe calls for wine, you can often substitute vegetable broth or chicken stock, depending on your preference and dietary needs.

A Little About This Mushroom Pasta Recipe

My love of pasta inspired this recipe. Creamy mushroom pasta is the kind of dish I might order at a restaurant, but I wanted to create a version that's simple enough for the home cook to make in their own kitchen. With a few everyday ingredients and less than 30 minutes, you can bring those comforting Italian-inspired flavors to your dinner table.

More Mushroom Pasta Recipes to Try

If you love easy, flavorful mushroom pasta dishes, try my Mushroom Pasta alla Norcina. It's another delicious way to bring rich mushroom flavor to your pasta dinner.

Tried This Vegetarian Mushroom Spaghetti?

I'd love to hear how this recipe turned out for you! Leave a comment with your questions, tips, or feedback. Hearing about your experience is one of my favorite parts of sharing recipes. And if you make this dish, don't forget to tag me on Instagram so I can see your creation!

Creamy Mushroom Spaghetti Recipe



This creamy vegetarian mushroom spaghetti is an easy, Italian-inspired pasta dinner made with mushrooms, garlic, butter, cream, and pasta. It's rich, savory, comforting, and ready quick, making it perfect for busy weeknights or a cozy dinner at home.

- ½ lb spaghetti pasta
- 8 oz sliced mushrooms
- 1 tbsp minced garlic
- 1 cup heavy whipping cream
- 1 cup chicken stock or dry white wine
- 1 cup reserved pasta water
- 1 cup grated Parmesan cheese
- 2 tbsp butter
- 2 tbsp olive oil
- 1 tbsp each chopped fresh Italian parsley, and basil
- Salt and freshly ground black pepper, to taste
- Additional Parmesan and parsley for garnish

1. Bring a large pot of salted water to a boil. Cook the pasta according to package directions until al dente. Reserve 2 cups of pasta water before draining.
2. In a large sauté pan, heat the olive oil and butter over medium heat. Add the chopped onion and garlic, cooking until soft and translucent.
3. Add the sliced mushrooms to the pan. Sauté until golden brown and most of the moisture has evaporated, about 10 minutes. Season with salt and pepper.

4. Pour in the chicken stock or white wine to deglaze the pan, scraping up any browned bits. Let it simmer for 2 minutes.
5. Stir in the heavy cream and reserved pasta water. Simmer the sauce gently until it thickens, about 10 minutes.
6. Stir in the Parmesan cheese and fresh herbs. Simmer for 5 more minutes. Taste and adjust seasoning with salt and pepper.
7. Add the drained spaghetti to the pan and toss well to coat in the creamy mushroom sauce.
8. Plate the pasta and top with extra Parmesan and chopped parsley. Serve immediately.



Brown the mushrooms: Let them cook undisturbed for a few minutes to develop a deeper, richer flavor. Don’t overcook the garlic: Add it after the mushrooms have browned to prevent burning. Save the pasta water: The starchy water helps the creamy sauce cling to the spaghetti. Choose your pasta: Bucatini, spaghetti, linguine, or fettuccine all work beautifully. Make it your own: Add cooked chicken or shrimp if you prefer, or use vegetable broth in place of wine if a recipe variation calls for it.
Main Course, pasta
Italian
creamy vegetarian mushroom spaghetti

Easy Tuna Puttanesca

Spaghetti

Easy Tuna Puttanesca Spaghetti

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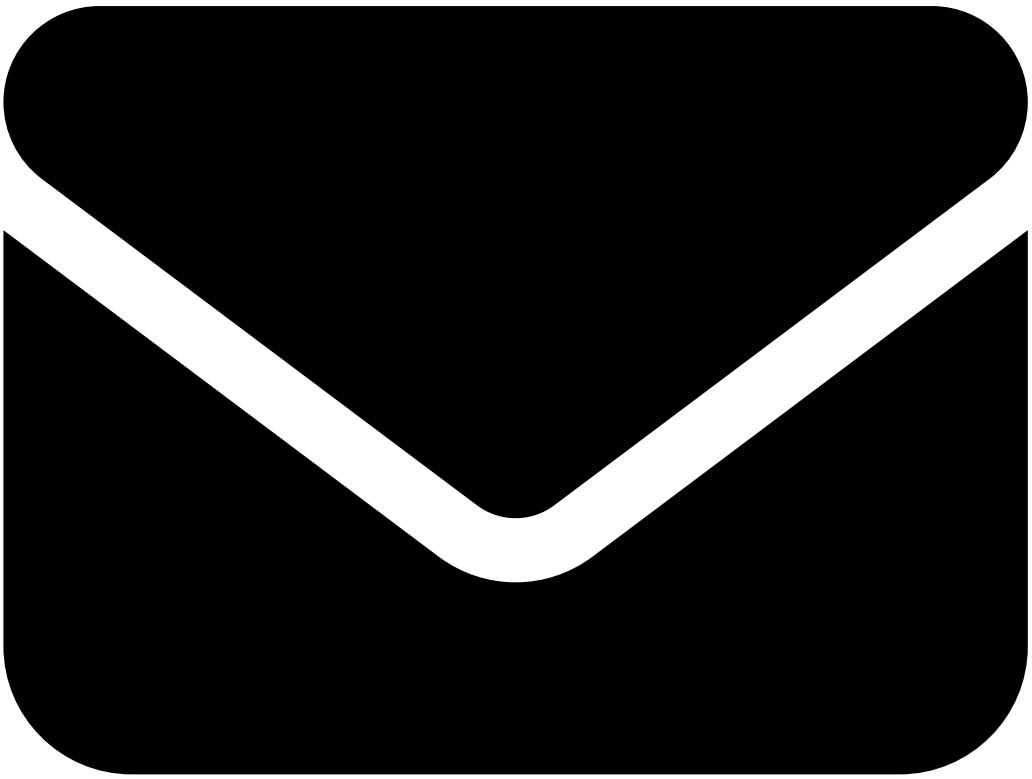




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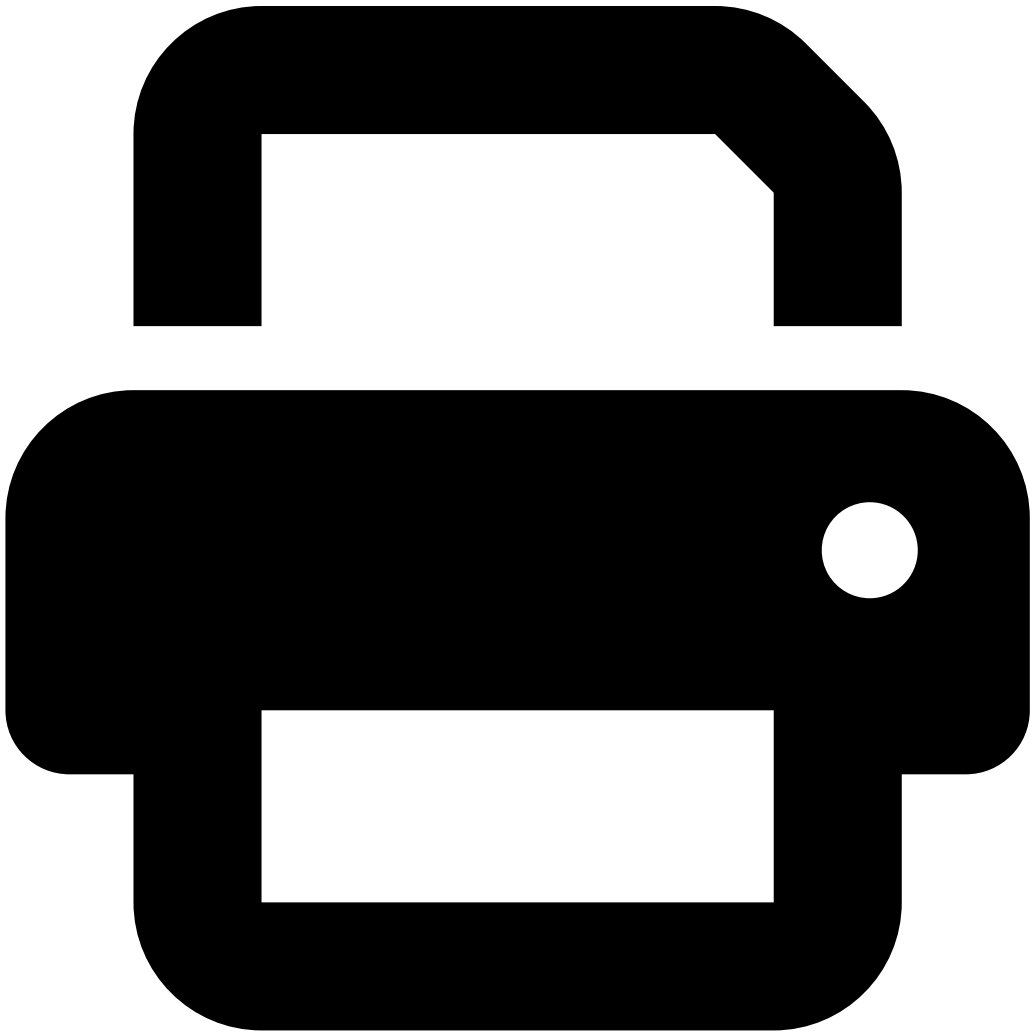

This easy Tuna Puttanesca Spaghetti is a bold, flavorful Italian pasta dish that comes together in under 30 minutes, making it perfect for busy weeknights. Made with pantry staples like canned tuna, anchovies, briny olives, capers, garlic, and tomatoes, this hearty pasta delivers big Mediterranean flavor with very little effort.

Traditional pasta alla puttanesca is known for its rich tomato sauce and salty, savory ingredients. Its origins are surrounded by an intriguing story, with one popular legend claiming the sauce was created by Italian prostitutes to attract customers with its irresistible aroma. Whether that story is true or not, there’s no denying the appeal of this classic Italian dish!

I love how easily this tuna puttanesca comes together in one deep sauté pan. Tossed with spaghetti and coated in a robust, savory sauce, it’s an easy Italian dinner that proves you

don’t need complicated ingredients to make a delicious meal. Keep this quick tuna pasta recipe handy for those nights when you want something satisfying, flavorful, and a little different from your usual pasta dinner.

Things to Know About This Easy Tuna Puttanesca Spaghetti Recipe

Choose your favorite pasta. I used spaghetti for this tuna puttanesca, but you can use any pasta you like. Linguine, bucatini, penne, and rigatoni all work well. Long pasta is wonderful for twirling with the savory tomato sauce, while short pasta catches little pieces of tuna, olives, and capers.

Save your pasta water. Before draining the pasta, reserve a cup of the starchy cooking water. If the sauce seems too thick or dry, add a splash at a time until everything comes together. The starch helps emulsify the sauce, giving it a silky consistency that clings beautifully to the spaghetti.

Use good-quality olives. I chose Kalamata olives because I love their bold, briny flavor. Growing up, my mother used olives from our family farm in Tuscany. She cured them the traditional way, soaking them in a saltwater solution and changing the water every few days for weeks until the bitterness disappeared. They went from glossy purple olives to wrinkled, deeply flavorful ones, which she then marinated with olive oil, garlic, orange peel, and red pepper flakes. It was time-consuming, but the flavor was unforgettable!

That’s why I always say that good ingredients matter. In a simple sauce like puttanesca, quality olives add so much depth and bring all those salty, savory flavors together.

Make it your own. Traditional puttanesca gets its signature flavor from garlic, anchovies, olives, capers, and tomatoes. The tuna makes this version extra hearty and satisfying. you

might also like my Italian pasta recipes.

More Italian Pasta Recipes to Try

If you love easy Italian pasta dinners, here are a few more favorites to add to your dinner rotation!

- **Spicy Lobster Spaghetti** – Spaghetti tossed with tender lobster in a bold, garlicky tomato sauce with a little heat for a restaurant-worthy seafood pasta dinner.
- **Spicy Pasta alla Norcina** – A comforting Italian pasta made with spicy Italian sausage and a creamy Pecorino Romano sauce.
- **Mushroom Bolognese Bucatini** – A hearty, savory mushroom-based Bolognese tossed with thick bucatini for a delicious meatless twist on a classic Italian sauce.
- **Creamy Roasted Butternut Squash Orzo** – Creamy orzo with roasted butternut squash, fresh sage, spinach, and Parmesan for a cozy Italian-inspired dinner.
- **Carbonara** – A traditional Italian pasta with eggs, Pecorino Romano, cured pork, and freshly cracked black pepper, without a drop of cream.

How to Store Tuna Puttanesca Spaghetti

Refrigerator: Store leftover tuna puttanesca spaghetti in an airtight container in the refrigerator for up to 3 days.

Reheating: Warm leftovers gently in a skillet over medium-low heat with a splash of water or broth to loosen the sauce. You can also microwave individual portions, stirring halfway through.

Freezing: You can freeze the tuna puttanesca sauce separately in an airtight, freezer-safe container for up to 2 months. Thaw it overnight in the refrigerator and reheat gently. For the best texture, cook fresh pasta when you’re ready to serve.

I hope you give this easy Tuna Puttanesca Spaghetti a try! You

know the part I love most? Hearing from you. Please leave me a comment and let me know what you think. And don’t forget to tag me on Instagram when you make it. I love seeing your creations!

Easy Tuna Puttanesca Spaghetti



This easy Tuna Puttanesca Spaghetti is a bold, flavorful Italian pasta dinner made with canned tuna, anchovies, Kalamata olives, capers, garlic, and tomatoes. Ready in under 30 minutes, this pantry-friendly seafood pasta is perfect for busy weeknights when you want a satisfying Italian meal without spending hours in the kitchen.

- ½ lb Spaghetti
- 1 small chopped onion
- 1 tbsp minced garlic
- 4 anchovy fillets
- 2 cans albacore tuna in olive oil
- ½ cup capers
- 1 cup chopped kalamata olives
- 15 oz can chopped tomatoes
- 15 oz tomato sauce
- 1 cup reserved pasta water
- 1 tbsp each chopped Italian parsley, basil, thyme and red pepper flakes

- 2 tbsp olive oil

1. Cook pasta according to package directions reserving 1 cup pasta water
2. Mean while prepare your sauce by heating oil in a large deep saute pan, add onion and garlic, cook until tender and just beginning to brown
3. Add the anchovy fillets stir until anchovies disintegrate, then add both cans of tomatoes not drained and reserved pasta water.
4. Simmer covered for 20 minutes, add the Tuna, olives, spinach, capers, red pepper flecks and herbs, simmer 10 minutes longer
5. Always salt and pepper to taste
6. Toss with the drained spaghetti pasta

Reserve a cup of pasta water before draining the spaghetti. Add a splash to the puttanesca sauce as needed to help it cling to the pasta. Use good-quality Kalamata olives and don’t skip the anchovies—they melt into the sauce and add wonderful savory depth without making the dish taste overly fishy.
Main Course
Italian
Tuna Puttanesca Spaghetti

Homemade Restaurant Mushroom Risotto

Homemade Restaurant Mushroom risotto

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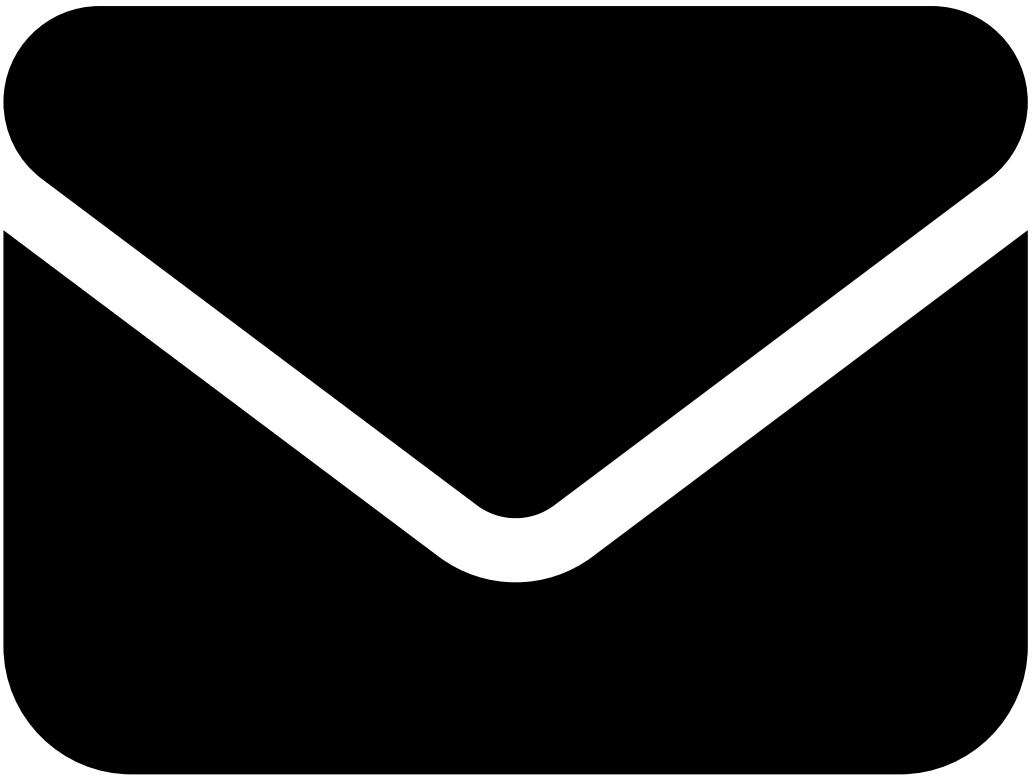




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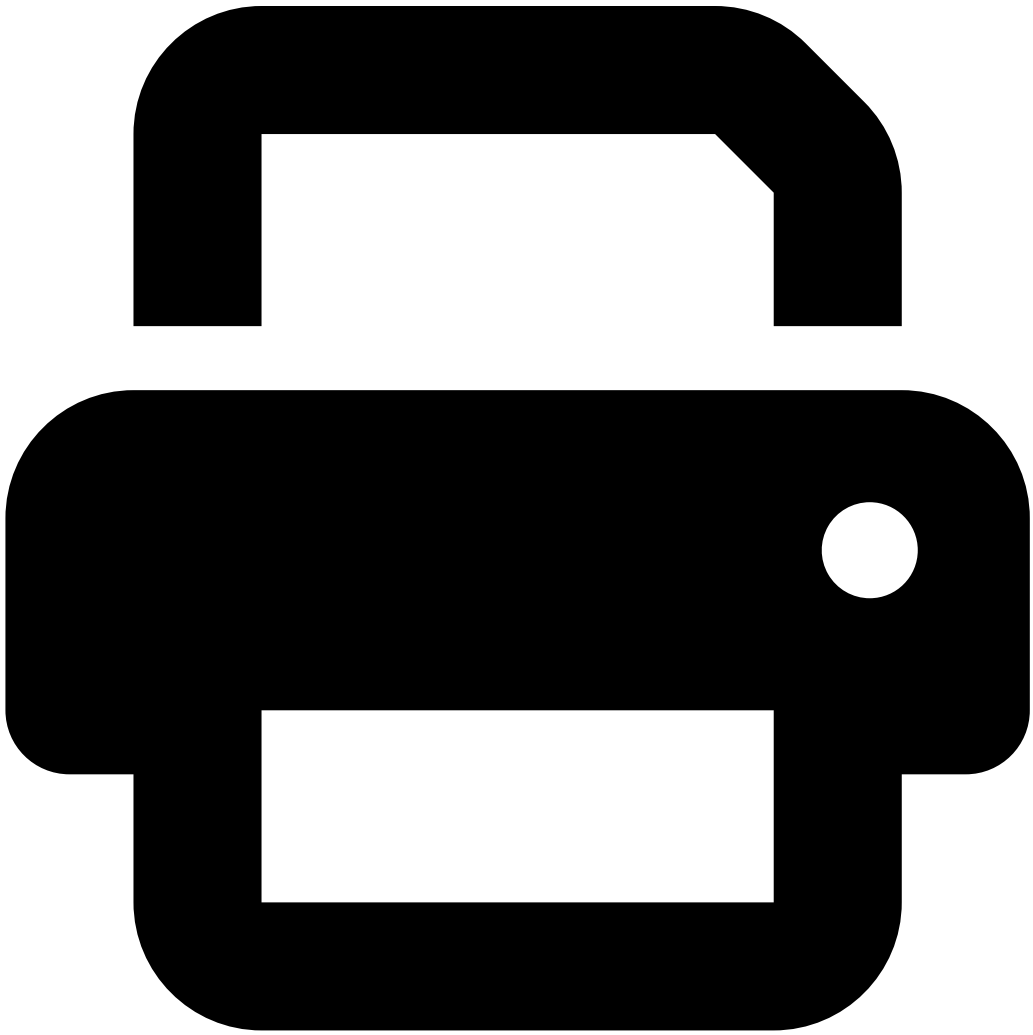

Have you ever ordered creamy mushroom risotto at an Italian restaurant and wished you could make it just as delicious at home? I’m here to tell you that homemade mushroom risotto is easier to make than you might think! With Arborio rice, tender mushrooms, savory broth, and a little patience, you can make a restaurant-quality risotto right in your own kitchen.

Risotto is a classic Northern Italian rice dish known for its rich, creamy texture. Unlike other rice dishes, risotto is made by gradually adding warm broth to the rice as it cooks, allowing the grains to release their starch and create that signature creaminess. I use chicken broth for this mushroom risotto, but vegetable broth works just as well if you prefer a vegetarian version.

What I love about this creamy mushroom risotto is that it’s elegant enough to serve at a holiday dinner or when entertaining friends, yet simple enough to enjoy as part of a

weeknight meal. Serve it as a main course or alongside roasted chicken, steak, or your favorite seafood for a delicious Italian-inspired dinner.

This risotto is best enjoyed freshly made, when the rice is creamy and tender. If you have leftovers, you can refrigerate them for another meal or freeze portions for later. Just add a splash of warm broth when reheating to help bring back that creamy consistency.

For a little restaurant-style atmosphere at home, serve your mushroom risotto on classic white dinner plates with cloth napkins and your favorite drink. It’s a simple way to turn an everyday meal into something special without leaving home!



Tips for Success When Making Homemade Mushroom Risotto

Use the right rice. For creamy mushroom risotto, I recommend Arborio rice, a short-grain Italian rice with a high starch content. As the rice cooks, it releases starch that gives risotto its signature creamy texture while keeping the grains slightly firm in the center.

Toast the rice first. Once the mushrooms and aromatics are cooked, stir in the rice and let it toast in the olive oil and butter for 1–2 minutes before adding the broth. This helps coat the grains and develop a deeper flavor.

Keep the broth warm. Warm your chicken broth in a separate saucepan before you begin. Add it to the rice one ladleful at a time, stirring frequently and allowing most of the liquid to absorb before adding more. This gradual process helps create a creamy mushroom risotto without overcooking the rice.

Let the risotto cook at its own pace. Keep the rice at a gentle simmer and stir frequently as you add the broth. You don’t need to stir constantly, but stay nearby and check the texture as it cooks. The finished risotto should be creamy, with tender rice that still has a slight bite.

Serve it while it’s hot. Risotto thickens as it sits, so serve it as soon as it’s ready. If it becomes too thick, stir in a little warm broth just before serving to loosen it.

How to Store and Reheat Mushroom Risotto

Mushroom risotto is best served fresh, but leftovers can be saved for another meal.

- **Refrigerator:** Transfer cooled leftovers to an airtight container and refrigerate within two hours. Enjoy within 3–4 days.

- **Reheating:** Add the risotto to a saucepan with a splash of chicken broth or water. Warm over medium-low heat, stirring gently until heated through. For individual portions, use the microwave, stirring halfway through and adding liquid as needed.
- **Freezing:** Freeze in airtight, freezer-safe containers for up to 2 months for best quality. Thaw overnight in the refrigerator and reheat with a little broth. Keep in mind that the rice may be softer after freezing.

What to Serve With Mushroom Risotto

Creamy mushroom risotto makes a wonderful side dish for chicken or pork, or you can serve it as a main course with a fresh salad.

Here are a few Italian-inspired dishes to serve alongside it:

- Oven-Fried Lemon Chicken Cutlets – crispy, flavorful chicken that pairs beautifully with creamy risotto.
- Italian Roasted Lemon Chicken Dinner – a comforting roasted chicken dinner for the whole family.
- Bone-In Pork Chops Piccata – tender pork chops with a bright, savory sauce.

If you're planning an Italian-inspired dinner, you can also serve the risotto alongside one of my homemade Italian soups for a comforting meal.

Helpful Tools for Making Risotto

You don't need special equipment to make homemade mushroom risotto, but a few kitchen basics make the process easier.

- Arborio rice – the essential ingredient for classic creamy risotto.
- Heavy-bottomed saucepan – helps distribute heat evenly and prevents hot spots.
- Stainless steel ladle – makes adding warm broth

gradually much easier.
- Airtight food storage containers – useful for keeping leftover risotto fresh.

If you make this homemade restaurant-style mushroom risotto, I'd love to hear how it turned out! Leave me a comment and rating below, and don't forget to tag me on Instagram when you make it. I love seeing what you're cooking, and your feedback helps other home cooks, too!



Homemade Restaurant Mushroom risotto



This homemade restaurant-style mushroom risotto is rich, creamy, and full of savory mushroom flavor. Made with Arborio rice, sautéed mushrooms, broth, butter, and Parmesan cheese, this classic Italian dish is perfect for a weeknight dinner, an elegant side dish, or a special holiday meal.

- 2 cups Italian short grain rice
- 2 cups sliced mushrooms
- 1 Tablespoon olive oil and 2 tablespoons butter
- 1/2 chopped onion
- 2 Tablespoons chopped garlic
- 2 cups chopped spinach (optional)
- 4 cups chicken stock or vegetable stock
- 1 cup white wine
- 1 cup grated parmesan
- 2 tablespoons chopped Italian parsley
- salt and pepper to taste

1. Heat chicken or vegetable stock keep warm with the white wine

2. In a deep saute pan heat the butter and olive oil to medium heat. Add onion and garlic, saute until tender and just beginning to brown
3. Add the mushrooms saute until golden
4. Add rice cook rice until golden, salt and pepper to taste,
5. Add hot stock slowly a little at a time waiting until the stock is absorbed before adding more while stirring

continuously.

6. Cook until risotto is firm to the bite about 20 minutes. Add parmesan cheese, and chopped spinach if using the last five minutes . Sprinkle with more Italian parsley and grated parmesan.

Use Arborio rice for the creamiest texture, keep the broth warm, and add it gradually while stirring frequently. Risotto is best served immediately while it’s creamy and tender.
Main Course, Side Dish
Italian
restaurant-style mushroom risotto

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15 Italian Fall Recipes for Cozy Autumn Cooking

15 Italian Fall Recipes for Cozy Autumn Cooking

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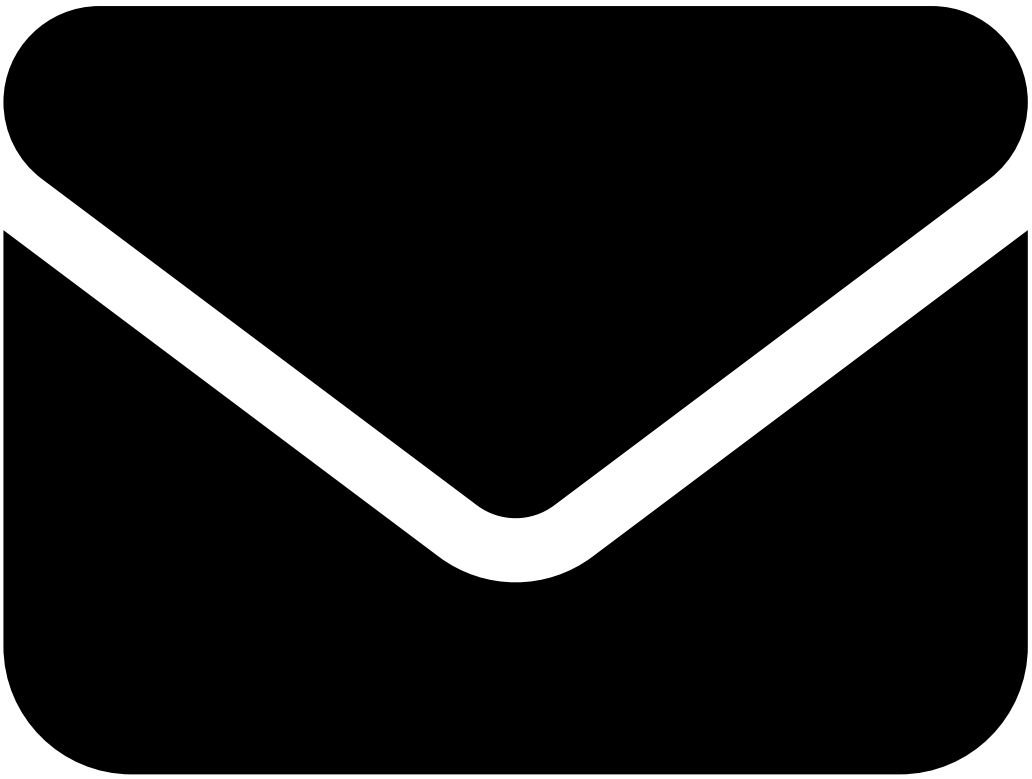




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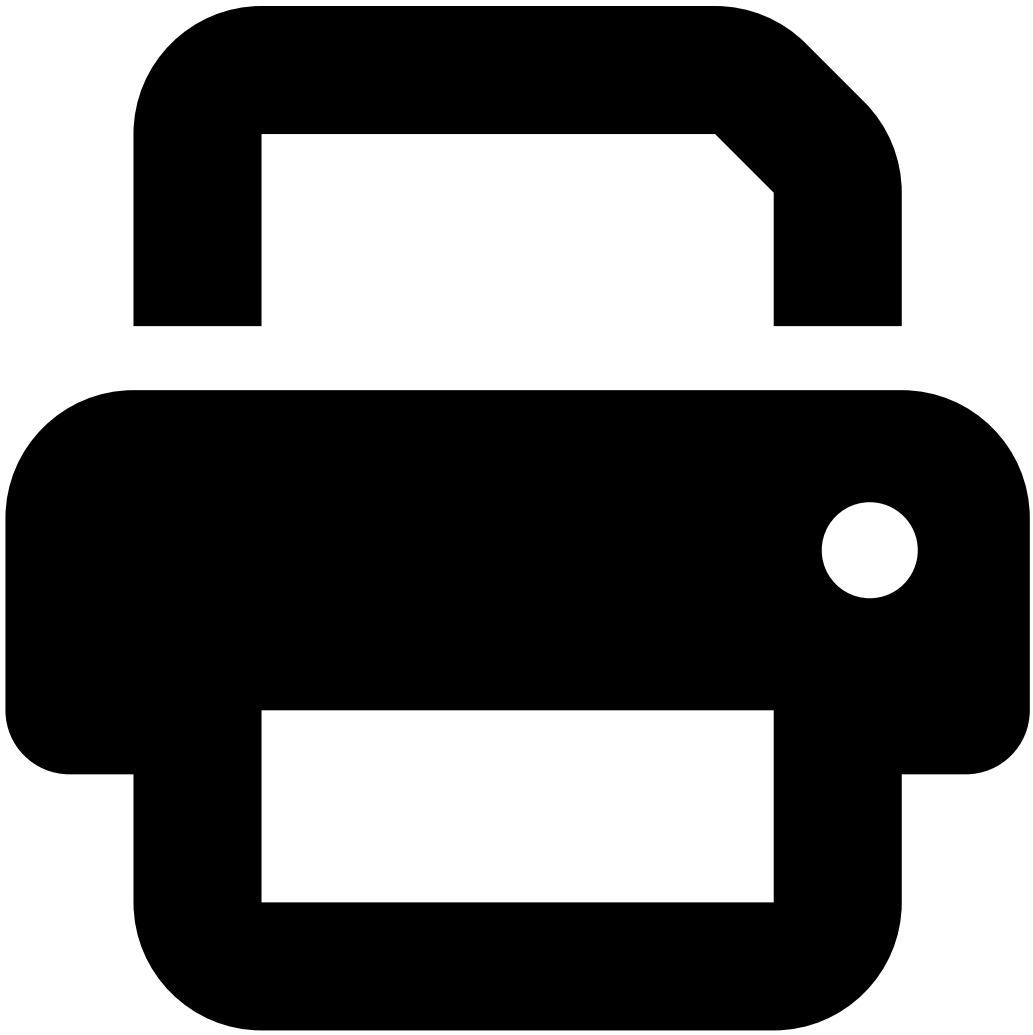

When the weather starts to cool down, I find myself reaching for the kind of Italian recipes that are meant to be slow-cooked, simmered, and shared around the table.

Fall cooking in Italy is all about hearty soups, rich sauces, tender meats, beans, seasonal vegetables, and comforting pasta dishes. These are the recipes that fill the kitchen with incredible aromas and make you want to sit down for a long dinner.

I’ve gathered 15 of my favorite Italian-inspired fall recipes from my kitchen—everything from comforting Italian soups and rustic stews to slow-simmered pasta sauces. They’re the kind of recipes I grew up with and the kind of food I still love making at home.

Whether you’re looking for an easy weeknight dinner or something to simmer slowly on a chilly Sunday afternoon,

there’s something here for you.

Italian Holiday Chicken Soup

This is the kind of soup that feels like family. Tender chicken, homemade meatballs, hearty greens, and a flavorful broth come together in a comforting Italian soup that’s perfect for a chilly fall day.

It’s nourishing, satisfying, and the kind of recipe that belongs in a big bowl at the dinner table.

Perfect for: Sunday dinner, holidays, or when you want a truly comforting bowl of soup.GO TO RECIPE

Creamy Italian Bean and Parmesan Soup

Creamy cannellini beans, Parmesan, and fresh spinach come together in this hearty Italian soup that’s rich, comforting, and perfect with a slice of warm crusty bread.

GO TO RECIPE

Creamy Italian Zuppa Toscana Soup

This Creamy Italian Zuppa Toscana Soup is a rich and comforting classic made with Italian sausage, tender potatoes, fresh kale, garlic, and a creamy broth. It’s an easy one-pot soup that’s perfect for chilly evenings and tastes even better the next day.GO TO RECIPE

Classic Italian wedding soup

Classic Italian wedding soup is a comforting and flavorful dish that brings together tender little meatballs, fresh vegetables and pasta in a light, savory broth.GO TO RECIPE

Italian vegetarian Minestrone Soup

This Italian vegetarian minestrone soup is Italy's version of vegetable soup—usually vegetarian and endlessly adaptable. There are as many versions as there are people who make it, and that's the beauty of it. Each batch is a little different depending on what you have on hand, making it uniquely your own. That's why we lovingly called it **"Ever-Changing Minestrone Soup"** on our menu.GO TO RECIPE

Italian Chicken Scarpariello

This Italian chicken sausage scarparielo recipe is the classic Italian-American shoemaker style dish of crispy chicken braised with sausage, peppers and onions. It is tangy, spicy and deliciousGO TO RECIPE

Chicken Valdostana Chicken with Prosciutto and Fontina

Chicken Valdostana is a classic Northern Italian dish that transforms simple chicken breasts into an elegant, restaurant-quality meal. Lightly pan-seared chicken is topped with savory prosciutto and creamy Fontina cheese, then finished until the cheese is perfectly melted.GO TO RECIPE

Italian Braised Pork Ribs

Tender pork ribs braised low and slow in a classic Italian sofrito, deglazed with white wine and simmered in tomato sauce until fall-apart delicious.GO TO RECIPE

Italian White Beef Stew with Potatoes & Peas

A hearty Italian-inspired beef stew made with tender chunks of beef, potatoes, sweet peas, and a savory onion, carrot, and celery soffritto. The beef is slowly simmered until tender,

creating a rich, flavorful broth without tomatoes. It’s simple, rustic comfort food that’s perfect for a family dinner.GO TO RECIPE

Anelletti al Forno: Authentic Sicilian Baked Pasta Recipe

A traditional Sicilian baked pasta made with anelletti, rich meat sauce, peas, and cheese—this Anelletti al Forno is the ultimate comforting, sliceable pasta dish perfect for gatherings.
GO TO RECIPE

Lasagna Bolognese with Béchamel Sauce

This Lasagna Bolognese with Béchamel Sauce is a classic Italian masterpiece made with layers of rich slow-simmered meat sauce, silky béchamel, tender pasta sheets, and Parmesan cheese. Unlike the American-style version made with ricotta, this traditional Northern Italian lasagna from Emilia-Romagna gets its luxurious creaminess from a smooth white sauce that perfectly balances the hearty Bolognese. It’s a true labor of love, but every layer is worth the time for a comforting dish perfect for family gatherings, holidays, and special occasions.

GO TO RECIPE

Easy chicken Marsala recipe

Who doesn’t love an easy and delicious chicken recipe?

This easy chicken marsala recipe is not only easy and delicious but this Italian classic can be on your table in less than thirty minutes!!!

Chicken Marsala is an Italian classic with juicy pan seared chicken breast in a savory sweet Marsala wine sauce.GO TO RECIPE

Thin No-Knead Focaccia Rolls (Light &Crispy)

These thin focaccia rolls are made with a simple yeast dough and a no-knead stretch-and-fold method. Light, crisp, and not oil-heavy—perfect

for sandwiches or serving.

GO TO RECIPE

Italian Peppers and Potatoes (Peperoni e Patate)

This rustic Italian Peppers and Potatoes recipe combines golden, crispy potatoes with sweet peppers, caramelized onions, and briny olives. Made with simple ingredients and cooked in one skillet, it’s an easy Southern Italian side dish that pairs beautifully with chicken, fish, or roasted meats.GO TO RECIPE

How to make Homemade Beef Bone Broth

If there’s one thing every home cook should have in their kitchen, it’s a pot of homemade beef bone broth quietly simmering away. This is the kind of old-school cooking that builds flavor from the ground up—deep, savory, and packed with goodness. Whether you sip it straight from a mug or use it as the base for soups, risotto, or sauces, homemade bone broth is a total game-changer.GO TO RECIPE

What Makes These Italian Fall Recipes?

Italian cooking doesn’t have to be complicated to be comforting.

The best fall dishes often begin with simple ingredients and rely on time, patience, and good cooking techniques to bring

out their flavor. A pot of beef slowly simmering on the stove, a sauce made from onions cooked until they’re almost melting, or a pan of lasagna bubbling away in the oven can turn an ordinary evening into something special.

These are the recipes I reach for when I want food that’s warm, hearty, and meant to be shared.

From **Italian soups and beef stew to baked pasta, Lasagna Bolognese, stuffed shells, and slow-cooked sauces**, these dishes are perfect for Sunday dinners, family gatherings, or simply making a cool evening at home feel a little more special.

More Italian Recipes to Make This Fall

If you’re craving more cozy Italian cooking, browse my collection of **Italian soups, pasta recipes, baked pasta dishes, chicken dinners, and traditional Italian recipes**. You’ll find plenty of approachable recipes made for home cooks.

Frequently Asked Questions

What are some traditional Italian fall recipes?

Some of the best Italian recipes for fall include hearty soups, beef stews, baked pasta, lasagna, stuffed pasta, meatballs, and slow-cooked sauces such as Bolognese and Genovese.

What is a good Italian dinner for a cold

evening?

For a cozy cold-weather dinner, try Spezzatino di Manzo, Lasagna Bolognese, Pasta al Forno, Italian Wedding Soup, or Genovese sauce with pasta.

What pasta dishes are best for fall?

Baked pastas such as Pasta al Forno, Lasagna Bolognese, and stuffed shells are especially comforting in fall. Rich, slow-cooked sauces such as Bolognese and Genovese are also perfect for cooler weather.

Can these Italian fall recipes be made ahead?

Many of them can. Baked pasta, lasagna, stuffed shells, soups, stews, Bolognese, and Genovese sauce are all particularly good make-ahead recipes. Some even taste better the next day after the flavors have had time to develop.

Save These Italian Fall Recipes

When the weather cools down, it’s time to bring out the recipes that make the kitchen smell incredible and bring everyone to the table.

Save this collection of **15 Italian fall recipes** for the next time you’re craving a cozy soup, hearty stew, bubbling baked pasta, or a slow-simmered Italian sauce.

Creamy Cauliflower Pasta with Crispy Pancetta

Creamy Cauliflower Pasta with Crispy Pancetta

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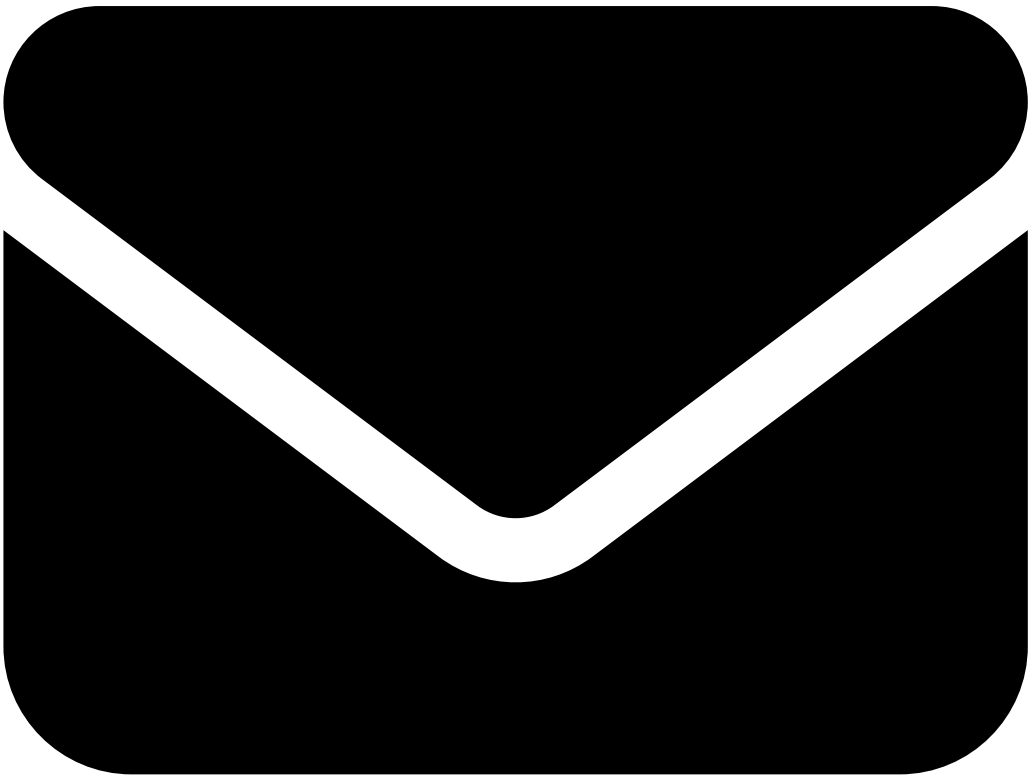




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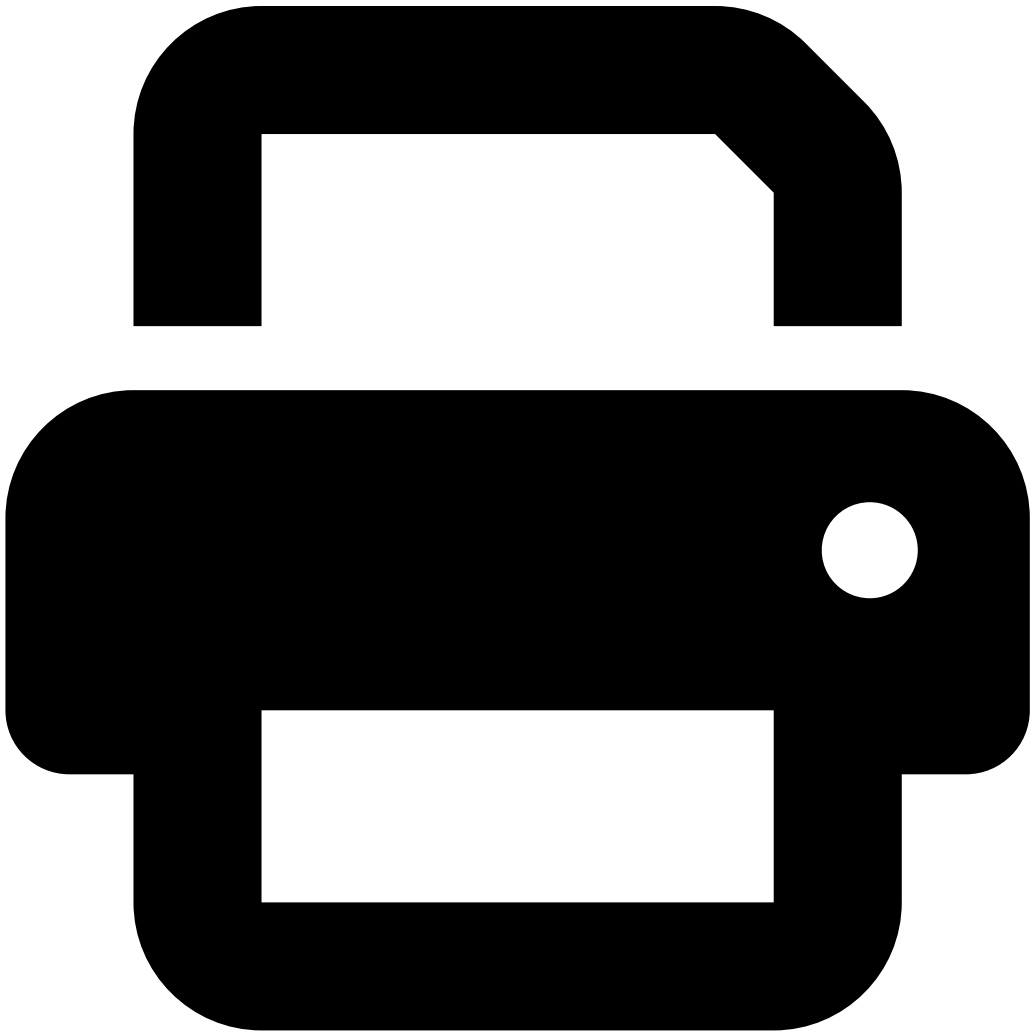

This creamy cauliflower rigatoni is one of those pastas that tastes much more indulgent than it actually is. The cauliflower is cooked until tender and blended into a smooth, velvety sauce with garlic, Parmesan, olive oil, and pasta water.

Then there’s the pancetta. I cook it until golden and crispy, stirring some into the pasta and saving the rest for a crunchy topping. Every bite has that creamy cauliflower sauce with little salty, crispy pieces of pancetta.

It’s simple Italian-inspired comfort food that comes together with just a handful of ingredients.

Why You’ll Love This Cauliflower

Pasta

- **Creamy without heavy cream:** Puréed cauliflower and pasta water create a silky sauce.
- **Big flavor from simple ingredients:** Garlic, Parmesan, olive oil, and crispy pancetta do all the work.
- **Perfect pasta shape:** Rigatoni holds onto the creamy sauce and gives you plenty of crispy pancetta in every bite.
- **Easy enough for a weeknight:** Most of the prep can be done while the pasta water comes to a boil.

Things to know about this Creamy Cauliflower Pasta with Crispy Pancetta recipe

Don’t skip the pasta water. It helps loosen the cauliflower purée and turns it into a silky sauce that coats the rigatoni instead of sitting heavily on top.

Also, keep some of the pancetta separate until serving. That way you get both the savory flavor throughout the pasta and those crispy little bites on top.

Can I Make This Ahead?

The cauliflower sauce can be made a day ahead and refrigerated in an airtight container. When you’re ready to make the pasta, gently warm the sauce and loosen it with a little pasta water.

For the best texture, cook the rigatoni fresh and make the pancetta just before serving.

Storage

Store leftover pasta in an airtight container in the refrigerator for up to **3 days**.

When reheating, add a splash of water or broth and warm gently on the stovetop or in the microwave. The sauce will thicken as it sits, so the added liquid helps bring it back to a creamy consistency.

What to Serve With Cauliflower pasta

This pasta is hearty enough to serve on its own, but it’s also delicious with a simple green salad and some crusty Italian bread.

For a lighter meal, serve it with roasted vegetables or a simple tomato salad.

Good to Know

Can I use frozen cauliflower?
Yes. Frozen cauliflower works well in this recipe. Cook it until very tender before blending.

Can I substitute bacon for pancetta?
You can, although pancetta gives the dish a more traditional Italian flavor.

Can I use spaghetti instead of rigatoni?
Absolutely. Spaghetti works beautifully with the creamy cauliflower sauce. Rigatoni is my favorite because the ridges and tubes hold onto the sauce.

Can I make it without the red pepper flakes?
Yes. Leave them out if you prefer a milder pasta.

Make It Your Own

Want to change things up? Add a handful of sautéed spinach, roasted broccoli, or toasted breadcrumbs. You can also finish the pasta with a little Pecorino Romano instead of Parmesan for a sharper, saltier flavor.

More Italian-Inspired Pasta Recipes

If you love easy pasta dinners, try some of my other Italian-inspired favorites:

- **Creamy Mushroom and Spinach Rigatoni**
- **Pasta alla Norcina with Mushrooms**
- **Classic Aglio e Olio**
- **One-Pot Pasta and Potatoes**
- **Chicken Fettuccine Alfredo**

Helpful Kitchen Tools

A few kitchen tools make this creamy cauliflower pasta even easier to prepare.

- Immersion Blender – Perfect for blending the cauliflower into a smooth, creamy sauce.
- Large Stock Pot – Ideal for cooking pasta and cauliflower.
- Large Skillet – Great for crisping pancetta and tossing the pasta with the sauce.
- Box Grater – For freshly grated Parmesan.

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Final Thoughts

I love recipes like this because they prove you don’t need a complicated list of ingredients to make a really satisfying

pasta dinner. The cauliflower creates the creamy sauce, while the pancetta brings the salty, crispy bite that makes you want to go back for another forkful.

It’s simple, cozy, and very much the kind of pasta I love making at home.

Creamy Cauliflower Pasta with Crispy Pancetta



This creamy cauliflower pasta with crispy pancetta is an easy Italian-inspired dinner made with tender cauliflower blended into a silky sauce with garlic, Parmesan, and olive oil. Tossed with rigatoni and finished with golden, crispy pancetta, this comforting pasta is full of flavor and simple enough for a weeknight meal.

- 1 lb. your favorite pasta shape
- 1 medium head cauliflower, cut into florets
- 4 oz. pancetta, diced
- 2 cloves garlic, minced
- 2 Tbsp. extra-virgin olive oil
- 1/2 cup freshly grated Parmesan cheese
- 1 tsp red pepper flakes, optional
- 1–1½ cups pasta water
- Fresh parsley and lemon zest , for garnish

- salt and pepper to taste

1. **Cook the pancetta:** Add the diced pancetta to a large sauté pan while the pan is still cold. Cook over medium-low heat for 8–10 minutes, stirring occasionally, until golden and crispy. Remove about half and place on a paper towel-lined plate for the topping.
2. **Start the pasta:** While the pancetta is cooking, bring a large pot of well-salted water to a boil. Once boiling, add the rigatoni and cook according to the package directions until al dente. **Reserve 1½ cups of pasta water before draining.**
3. **Cook the cauliflower:** Leave the pancetta drippings in the sauté pan. Add the olive oil and cauliflower. Season with salt and black pepper and sauté for 3–4 minutes. Add the garlic and red pepper flakes and cook for another 30 seconds.
4. **Steam the cauliflower:** Add ½ cup water or chicken stock to the pan. Cover and cook for 8–10 minutes, or until the cauliflower is very tender and easily pierced with a fork.
5. **Make the cauliflower sauce:** Transfer the cooked cauliflower, along with any liquid remaining in the pan, to a blender or food processor. Add the Parmesan and blend until completely smooth. Add reserved pasta water a little at a time until the sauce is silky and creamy.
6. **Bring it together:** Return the drained pasta to the sauté pan. Pour the cauliflower sauce over the pasta and half of the pancetta. Toss over low heat, adding more pasta water as needed until the sauce coats the rigatoni.
7. **Finish:** Divide among serving bowls and top with the reserved crispy pancetta and freshly grated Parmesan.

Garnish with fresh parsley and a little lemon zest, if desired. Serve immediately.

Don’t skip the pasta water. It helps loosen the cauliflower purée and turns it into a silky sauce that coats the pasta instead of sitting heavily on top.
Main Course
Italian
cauliflower pasta with pancetta

Chicken Fettuccine Alfredo Recipe – Italian-American Restaurant Style

Chicken Fettuccine Alfredo Recipe – Italian-American Restaurant Style

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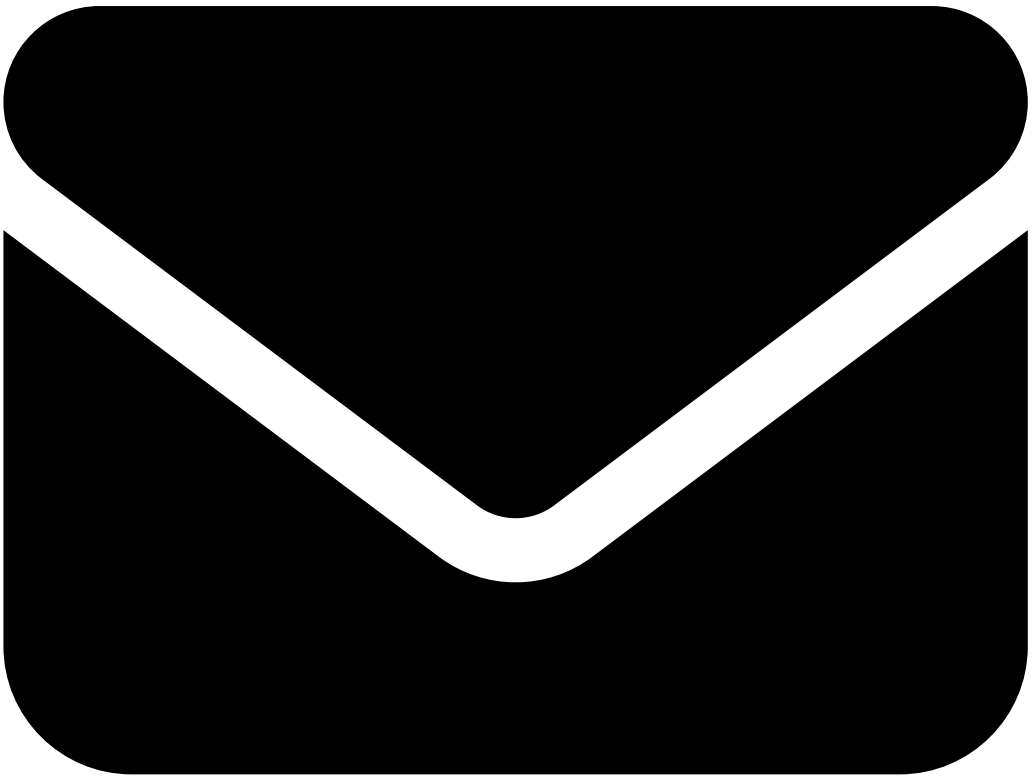




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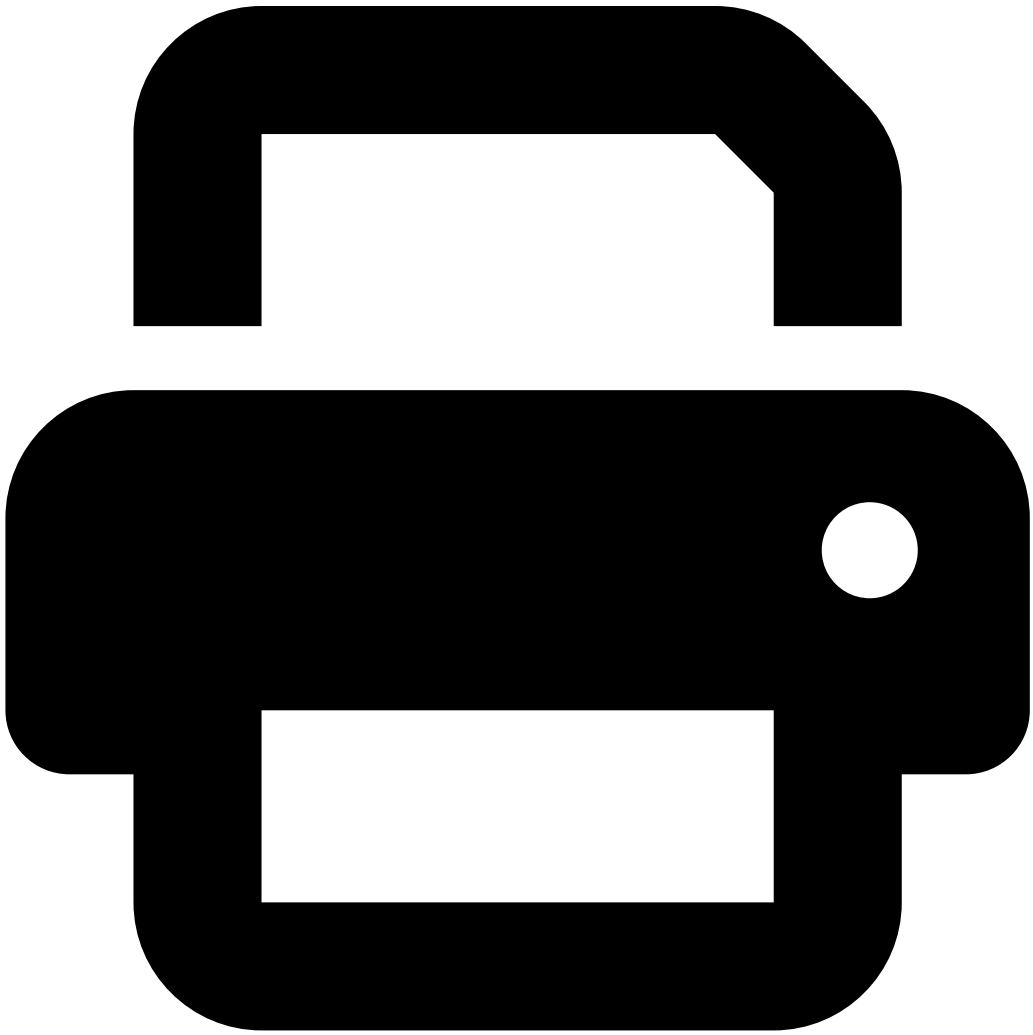

This easy Chicken Fettuccine Alfredo recipe is my Italian-American restaurant version of a classic favorite. Tender, juicy chicken and fettuccine pasta are tossed in a rich, creamy Alfredo sauce for an easy restaurant-style dinner you can make at home in under 30 minutes.

This is the Chicken Fettuccine Alfredo recipe I made in my restaurant. It’s creamy, comforting, and made with simple ingredients, making it perfect for a quick weeknight dinner or a family meal.

I also have an **authentic Italian Fettuccine Alfredo recipe** on the blog, which is a much simpler preparation. This version is the Italian-American style Alfredo many of us grew up ordering at restaurants—with chicken and a rich, velvety cream sauce.

Things to Know About This Chicken Fettuccine Alfredo

Deglaze the pan for extra flavor. After cooking the chicken, don’t wipe out the skillet. Those browned bits left behind are packed with flavor. Add the chicken stock and cream to the pan and scrape up all those delicious bits as the sauce comes together.

You can use white wine or chicken stock. I often use white wine when I make this recipe, but chicken stock works beautifully too. Since I don’t drink, I always like to include a non-alcoholic option. The difference is subtle, so use whichever you prefer.

Fresh Parmesan makes a difference. For the smoothest, creamiest Alfredo sauce, use freshly grated Parmesan cheese. Pre-shredded Parmesan doesn’t melt as easily and can leave the sauce grainy.

Don’t overcook the chicken. Chicken breasts cook quickly, especially when sliced or pounded to an even thickness. Cook just until they are done and still juicy, then slice them and add them back to the pasta at the end.

How to Store Chicken Fettuccine Alfredo

Refrigerate: Store leftover Chicken Fettuccine Alfredo in an airtight container in the refrigerator for up to 3 days.

Reheat: Alfredo sauce can thicken as it sits. Reheat leftovers gently in a skillet over low to medium-low heat, adding a splash of milk, cream, or chicken stock to loosen the sauce. Stir occasionally until heated through.

I don’t recommend freezing Alfredo pasta. The cream sauce can

separate when thawed and reheated, leaving you with a less creamy texture.

More Easy Italian-Inspired Recipes

If you enjoyed this Chicken Fettuccine Alfredo, here are a few more of my easy pasta recipes you might enjoy:

30-Minute Broccolini and Sausage Orecchiette – A quick and flavorful pasta dinner made with Italian sausage and broccolini.

Pasta alla Norcina – One of my restaurant favorites, this creamy Umbrian pasta is made with Italian sausage and a rich, savory sauce.

Pasta Aglio e Olio – One of the simplest Italian pasta dishes, made with spaghetti, garlic, olive oil, and a little heat.

Authentic Fettuccine Alfredo – Looking for the Italian version? This is my simpler, traditional Fettuccine Alfredo recipe.

Chicken Marsala – Another restaurant favorite from my kitchen, with tender chicken in a savory Marsala sauce.

If you love easy Italian-inspired meals that don’t require a long list of ingredients, browse more of my **easy pasta recipes** and find your next dinner.

Chicken Fettuccine Alfredo Recipe – Italian-American Restaurant Style



This Chicken Fettuccine Alfredo is my Italian-American restaurant recipe made with tender chicken, fettuccine, and a rich, creamy Parmesan Alfredo sauce. It comes together in about 30 minutes for an easy weeknight dinner that tastes like a restaurant favorite.

- 12 oz fettuccine
- 2 boneless, skinless chicken breasts, cut into bite-sized pieces
- Salt and freshly ground black pepper, to taste
- 2 tbsp olive oil
- 2 tbsp unsalted butter
- ½ cup medium onion, finely diced
- 3 cloves garlic, minced
- 1 cup chicken broth
- 1 cup heavy cream
- 1 cup freshly grated pecorino Romano or Parmesan cheese
- ½ cup reserved pasta water
- 1 tsp Italian seasoning
- 1 tbsp chopped fresh Italian parsley
- Fresh basil, chopped (optional)
- Crushed red pepper flakes (optional)

1. Bring a large pot of salted water to a boil. Cook the pasta according to the package directions until al dente. Before draining, reserve **½ cup of the pasta cooking water**, then drain.
2. While the pasta cooks, season the chicken with salt,

pepper, and the Italian seasoning.

3. Heat the olive oil and butter in a large skillet over medium-high heat. Add the chicken and cook for **5–7 minutes**, stirring occasionally, until golden brown and cooked through. Transfer to a plate.
4. In the same skillet, add the onion and cook for **3–4 minutes**, until softened. Stir in the garlic and cook for **30 seconds**, until fragrant.
5. Pour in the chicken broth, scraping up any browned bits from the bottom of the skillet. Simmer for **2–3 minutes**.
6. Stir in the heavy cream and bring to a gentle simmer. Cook for **3–5 minutes**, until the sauce begins to thicken.
7. Reduce the heat to low and gradually whisk in the Parmesan cheese until melted and smooth.
8. Return the cooked chicken to the skillet. If the sauce is too thick, stir in the reserved pasta water a little at a time until it reaches your desired consistency.
9. Add the drained pasta and toss until evenly coated in the Alfredo sauce.
10. Garnish with chopped parsley, fresh basil if desired, and additional Parmesan cheese. Serve immediately.
11. Freshly grated Parmesan melts more smoothly than pre-shredded cheese.

    Add steamed broccoli, spinach, or sautéed mushrooms for extra vegetables.

    Serve with garlic bread and a crisp Caesar salad for a complete Italian-inspired meal.

Main Course

American, Italian
chicken fettuccine alfredo,