

Chicken Piccata Pasta Primavera

Chicken Piccata Pasta Primavera

A light pasta meal, this chicken piccata pasta primavera is a perfect summertime quick family dinner full of classic Italian flavors!!!

Full of lemony freshness this chicken and pasta dish comes together in less than 30 minutes, and your family is going to love it. And you will feel good serving a restaurant quality meal from your kitchen, that's not only delicious, it's healthy too!!!!

Customize this Chicken piccata pasta primavera

This chicken piccata pasta primavera recipe is easy to customize to fit your lifestyle and taste.

The first and easier way to make this pasta dish your own is to change the pasta shape. The truth is most pasta shapes work well in most pasta dish recipes.

Second if your family hates or loves spinach add more or less to taste. I love spinach and add extra most of the time. Spinach is one of those vegetables that ends up being half of the amount you put in after it's cooked. Pasta dishes are also a good place to hide spinach for those that don't have the same fondness for spinach as I do.

Lastly I used chicken stock. You can use white wine instead in his chicken piccata pasta primavera if that's your preference.

One more thing when making pan sauces the right size saute pan help. My favorite and on sale <https://amzn.to/39XdMRy>

Ingredients

- 2 skinless, boneless chicken breast cut into strips
- 1/2 Lb. Fettuccini
- 1 Tbls each butter and extra virgin olive oil
- 2 Tbls. minced garlic
- 2 cups cherry tomatoes
- 2 cups chopped spinach
- 1/2 cup capers
- 1/3 cup lemon juice
- 1 cup pasta water
- 1 cup chicken stock or white wine

Instructions

1. Cook pasta according to package direction reserving 1 cup of the water before draining
2. Salt and pepper the chicken
3. In a medium size saute pan over medium high heat in the butter and olive oil, saute the chicken along with the garlic until slightly brown
4. Add the tomatoes along with the capers saute for a few minutes
5. Deglaze the pan with the broth or white wine
6. Add reserved pasta water, simmer until sauce thickens about 10 minutes, add spinach and 1/2 the parmesan cheese last 5 minutes
7. Toss pasta in picatta sauce sprinkle with additional parmesan and Italian parsley
8. Enjoy!!!!!!

Rotisserie Chicken Fettuccini Alfredo

Rotisserie Chicken Fettuccini Alfredo

This easy, creamy classic rotisserie **chicken fettuccine alfredo** meal comes together in less than 30 minutes. It's packed with melt in your mouth chicken and tossed in a creamy sauce, your whole family will love.

I like simple recipes, that come together in less than an hour, but from the looks of the meal we can tell our friends it took hours. And recipes with few ingredients is always a winner. I added spinach to add another depth of flavor and sneak in some green, you don't have too.

It's no wonder most Italian restaurants have fettuccini Alfredo on their menus, not only is it a dine out favorite. the alfredo sauce can seem daunting, It's not!!!

Variations for rotisserie chicken fettuccini Alfredo

The first variation in this rotisserie chicken fettuccini alfredo is, you don't have to use chicken. If you want to go the vegetarian route a mixture of your favorite mushrooms is a delicious choice, as well as broccoli.

You can use white wine in place of the chicken stock, because

I don't drink I give the non-alcoholic version.

I often use wine when cooking, Am okay with that, but for some who aren't there are alternatives, use what feels and tastes good to you, it doesn't change the flavor enough where people notice. No matter what you use be sure to use the freshest and best ingredients you can find. It takes the recipe from so-so to **WOW!**

Also be sure the saute pan you use is big enough to hold the sauce it's best to use a covered, deep, wide enough saute pan.

Serve it up in pretty white dinner plates add some festive napkins and you have a restaurant quality dinner, that comes together in 30 minutes, is quick and easy for family weekday dinners and just fancy enough for special occasions.

Serve this delicious restaurant inspired dinner with your favorite bubbly and a crisp green salad for a romantic Saturday night dinner or Holiday meals with family and friends...

Please don't forget to leave me a comment when you make this recipe. And please don't forget to tag me on Instagram with your creations. I love hearing from you, it's my favorite part!!!

Ingredients

- 1 Lbs. Fettuccini
- 2 Tablespoons butter
- 2 cups left over rotisserie chicken
- 1 cup Parmesan cheese
- 1 cup chopped spinach
- 2 cups chicken stock or white wine
- 2 cups heavy cream
- 1 cups reserved pasta water

- 2 Tbs. chopped garlic
- 1/2 cup chopped onion
- 2 Tbs. chopped Italian parsley
- salt and pepper to taste

Instructions

1. Cook pasta according to package directions reserving 1 cup of the water
2. In a large saute pan bring the butter to medium high heat
3. Add onion and garlic saute until tender and just beginning to brown
4. Add chicken stock, cream, and reserved pasta water simmer covered 15 minutes
5. Add the rotisserie chicken, Parmesan cheese and spinach, simmer 5 minutes longer
6. Toss pasta in sauce adjust seasonings to taste. Top with the chopped Italian parsley and additional parmesan cheese. ENJOY!!!!

Béchamel Steak Pasta bake

Béchamel Steak Pasta Bake

Nothing is better than this Béchamel steak baked pasta casserole, smothered in creamy bechamel sauce.

Really though, this is the perfect pasta bake recipe for this time of year.

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, béchamel smothered casserole,

Sometimes you have to put a new twist on an old classic to fit your lifestyle and taste. I kicked it up a notch by using Béchamel sauce instead of Moms' classic marinara .

Things to know about Bechamel sauce for this steak rigatoni pasta bake

The Bechamel sauce in this steak rigatoni pasta bake 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 1 pad of butter with flour and drop it in sauce while simmering.

I used rigatoni and rib eye steak, like most of my recipes you can customize them to your lifestyle and taste.

This recipe works well with chicken, or if your going the vegetarian route leave out the meat and double up on the mushrooms and spinach.

There never seems to be any left overs, but if there are you can freeze it for a ready made meal perfect for holiday entertaining, or if you need 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. This 13 x 9

covered white casserole dish goes from oven to table, to limit the pots and pans in the sink.

The extra bonus with casserole meals, your quest can serve themselves. Set out these festive dinner napkins to set a holiday mood.

Serve this Bechamel steak pasta bake with a simple salad and crusty bread for a complete Holiday meal everyone will love!!!

If you make this Becamel rigatoni bake, be sure to leave me a comment. I love hearing from you It's my favorite part!!!!

Ingredients

- 1 lbs. rigatoni
- 1/2 lbs. chopped rib eye steak
- 1/2 lbs. sliced mushrooms
- 3 cups chopped spinach
- 1/2 cup chopped sun dried tomatoes
- 1/2 stick of butter
- 2 tablespoons olive oil
- 1/2 chopped onion
- 1 tablespoon chopped garlic
- 1/4 cup flour
- 2 cups milk
- 1 cup chicken stock
- 1 cup reserved pasta water
- 1 cups grated parmesan
- 1 cups shredded mozzarella
- 2 tablespoons chopped Italian parsley
- 1 teaspoon nutmeg
- Salt and pepper to taste

Instructions

1. Cook rigatoni el dente saving 1 cup of the water

2. Heat the olive oil in a deep saute pan to medium heat
 3. Add onion and garlic saute until tender and just beginning to brown
 4. Add the mushrooms and steak saute until brown
 5. Add spinach and sun dried tomatoes salt and pepper to taste
 6. Remove meat mixture from pan wipe clean
 7. Melt butter in the same pan
 8. Stir in flour whisking continuously
 9. Slowly whisk in milk, chicken stock, reserved pasta water, salt, pepper and nutmeg
 10. Simmer on low heat 10 minutes stir to prevent browning
 11. Return meat mixture to Bechamel
 12. Add rigatoni and parmesan cheese pour into a 9 x 13 covered casserole dish
 13. Top with the mozzarella cheese
 14. Bake in a 375 degree oven until golden and bubbly about 30 minutes.....ENJOY
-

Beefy Shell Pasta Dish

Beefy Shell pasta dish

This beefy shell pasta dish is delicious and healthy full of good for you vegetables. A little secret shsssss don't tell my family, I add chopped spinach to a lot of my recipes.

It's a good way to get our picky eaters to eat some greens and a good place to put them is in this pasta dish recipe.

It's a cozy family meal that comes together quick, is easy and doesn't need a lot of ingredients.

It can be on your table in 30 minutes, not only is it quick and easy it's real good, and that's not even the best part, the best part ONE PAN COOKING!!!

It's a great recipe for those busy night, when commitments are long and time is short, or fancy enough for special meals with friends.

Customize This Beefy shell pasta Dish

This beefy shell pasta dish recipe is easy to customize to fit your lifestyle and taste.

The recipe calls for 2 cups of spinach if your family likes spinach, by all means add more, I do. I used ground beef, you can go a healthier route and use chicken, or ground turkey if that s what you prefer.

It doesn't matter how much spinach you use, what shaped pasta or what meat you use, this recipe is sure to become a family favorite in your home as it has in mine!!!!

One thing that does matter in this beefy shell pasta dish recipe, or any one pan meal is to be sure to use the right size pan to hold all the ingredients. I've linked my favorite.

I hope you try this easy comforting recipe and please leave me a comment when you do. I love hearing from you it's my favorite part!!!

Ingredients

- 1/2 Lbs. shell pasta
- 1 Lbs. lean ground beef
- 2 cups spinach chopped
- 1 chopped onion
- 2 peeled and chopped carrots

- 2 chopped celery stalks
- 1 chopped bell pepper
- 1 tablespoon chopped garlic
- 1 14.5 oz. can chopped tomatoes
- 1 14.5 oz. can tomato sauce
- 1 cup chicken stock
- 1 cup grated parmesan
- 2 Tbs. paprika
- 1 Tbs. each chopped Italian parsley, basil, and thyme
- 2 Tbs. each olive oil and butter

▪ **Instruction**

- 1. Heat oil and butter to medium heat add onion and garlic saute until tender and just beginning to brown
- Add the carrots, bell pepper and celery saute just a few minutes to blend flavors
- Add ground beef cook until brown salt and pepper to taste
- Add tomatoes and chicken stock
- Simmer covered 15 minutes
- Add pasta simmer 15 minutes longer
- Add the parmesan cheese, spinach and herbs last 5 minutes
- Salt and pepper to taste

Raw Summer Sauced Spaghetti

Raw Summer Sauced Spaghetti

recipe

This vegetarian raw summer sauced spaghetti recipe was inspired by my need to come up with a pasta recipe that gets me out of the kitchen fast.

I love to cook but when it's hot I don't like spending time over the stove if I can. In this summer spaghetti recipe the sauce comes together off the stove.

The hot pasta water melts the brie into a delicious creaminess and blanches the tomatoes and spinach just enough.

This lovely pasta dish is light and flavorful with freshly made pesto and garden picked tomatoes. It is a perfect Summer meal that comes together in less than 30 minutes and the best part, it can be made ahead of time!!!!

Three Variations on this Raw Summer Sauced Spaghetti recipe

The first and always an option in this Raw Summer Sauced Spaghetti recipe is the shape and flavor of pasta you use. I used a long shaped pasta you can use whatever shape you like or have on hand.

Second if you don't have homemade pesto use a good quality store bought pesto brand.

And Lastly not everyone likes spinach as much as I do if you're one who hates spinach, broccoli works in this recipe!!!

Please don't forget to leave me a comment on your experience with this easy and delicious raw Summer Sauced Spaghetti recipe. I love hearing from you it's my favorite part!!!

Ingredients

- 1 lb. spaghetti
- 6 oz. brie cheese
- 2 cups pasta water
- 1 cup prepared pesto
- 1 cup parmesan cheese
- 2 cups chopped tomatoes
- 3 cups chopped spinach
- 1 cup freshly chopped basil
- 1/2 cup olive oil
- 1/3 cup balsamic vinegar
- 1 cup silvered almonds
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions reserving 2 cups of the water before draining
2. Remove rind from brie cheese and cut in small dice
3. In a bowl place the hot reserved pasta water
4. Put the brie in the hot water until melted
5. Then add the tomatoes, pesto, oil, parmesan and spinach let sit for 5 minutes
6. Now toss the pasta with the sauce add the basil and spinach sprinkle the almonds on top ENJOY!!!!

Caesar Shrimp Pasta Salad

Caesar Shrimp Pasta Salad

This is an easy restaurant quality, 20 minute Caesar Shrimp pasta salad recipe that will become a Summertime classic in your kitchen!

Juicy quick- sautéed shrimp marinated in my classic delicious five star Caesar dressing, then tossed with rigatoni pasta and romaine lettuce.

When your looking for a quick lunch or a light dinner this is the pasta salad to make. It's a light and satisfying meal that can be made ahead of time making it perfect for busy weekday meals. The large shrimp make this pasta salad recipe impressive enough for Saturday night side dish with friends.

Variations for this Caesar shrimp pasta salad

In this Caesar Shrimp pasta salad I used rigatoni shape pasta. But any shape pasta works in this recipe, even gluten free or whole wheat. What ever pasta you choose be sure not to over cook it .

Stop the cooking process by running cold water over the pasta. This whole recipe is customizable from the pasta shape to what kind of lettuce you use.

If you don't like shrimp, chicken is delicious in this pasta salad recipe too!!

The one thing I wouldn't change in this recipe is the dressing,

the Caesar dressing makes this pasta salad burst with vibrant color and fresh Summer flavors.

This pasta salad is perfect for the warmer weather as a plain

delicious side dish or add the shrimp or chicken and you have a perfect dinner.

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

DO NOT PUT IMAGES IN THIS TEXT BLOCK!

Ingredients

- 1/2 Lb. rigatoni pasta
- 2 heads romaine lettuce
- 1 lb. large shrimp
- 1/2 cup grated parmesan cheese
- 1 cup my 5 star Caesar dressing
- 1 cup reserved pasta water
- 1 Tbs. butter
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions reserving 1 cup of the water
 2. Meanwhile toss the shrimp in 1/2 cup of the Caesar dressing
 3. In a saute pan melt the butter and add the shrimp Sauté 3 to 4 minutes set aside
 4. Wash the romaine lettuce tear into medium size pieces
 5. In a large bowl toss the cooled rigatoni pasta and lettuce with the remaining Caesar dressing
 6. Mix in the parmesan cheese and shrimp
 7. Adjust seasonings ENJOY
-

Vegetarian Mushroom and Spinach Rigatoni

Vegetarian Mushroom and Spinach rigatoni

Pasta Doesn't Make You Fat and this rigatoni with mushrooms and spinach recipe is full of flavors without the calories.

It's no wonder pasta is so popular, and for good reason. Pasta is easy, versatile, delicious and cheap.

Rich in complex carbohydrates and protein, and low in fat, pasta can be a highly nutritious food.

If your watching your cholesterol, pasta is perfect for you, it's low in sodium and cholesterol free

You need dinner quick, on those busy weeknights, you have unexpected guests coming **Pasta** to the rescue.

Pasta is delicious plain and simple, think olive oil, garlic, parmesan and some herbs, add some mushrooms and spinach and you have a guaranteed crowd pleaser!!!!

That's all it takes, adding mushrooms and spinach to this pasta recipe, to make a meal that is cause for celebration.

Rich and creamy this vegetarian, mushroom and spinach pasta is full of robust flavors, that can be on your table in less than 30 minutes, but your family and friends will think it took hours.

This recipe calls for simple ingredients, butter, garlic, cream, spinach and mushrooms which together create a creamy,

saucy Italian flavored dinner.

You won't miss the meat, but if you do you can roast some chicken or fish and toss it in with the sauce just to heat through.

The best part it can be on your table in less than 30 minutes.

This pasta recipe is quick enough for busy weeknight family meals, but feels special enough for Saturday night dinner with friends. It's a perfect way to show off what a great "home chef" you are.

This recipe was inspired by my love of pasta, one of my top restaurant' luxury' meals, I simplified the recipe for the "home chef".

A few Tips when making his vegetarian mushroom and spinach rigatoni recipe

When cooking pasta for this vegetarian mushroom and spinach rigatoni recipe, salt the water before bringing the water to a boil. The water should be boiling rapidly before dropping the pasta.

I used rigatoni a short hollow noodle, you can use any shape pasta or flavor pasta you like.

It's also easier if the pasta water pan is on the back burner and the saute pan on the front one.

I like this 8 quart stock pot for pasta and soups. Use a large enough saute pan so you don't crowd the pan.

In the restaurant we precooked our pasta halfway and ran it under cold water to stop the cooking process, when we had an order we put the pasta in a strainer, dropped in boiling

water, it taste like it was just cooked .

You can use the same process at home, if you cooked to much it stays fresh for 1 to 2 days.

.The whole idea behind food and creating recipes is to experiment and have fun doing it....!!!!!!Happy day

If you make this recipe please let me know your experience, comments, feedback whatever you feel like talking about.

That's my favorite part and don't forget to tag me on Instagram

Here's a subheading about your recipe

When cooking pasta salt the water before bringing the water to a boil. The water should be boiling rapidly before dropping the pasta.

I used bucatini a long hollow noodle, you can use any shape pasta or flavor pasta you like.

It's also easier if the pasta water pan is on the back burner and the saute pan on the front one.

I like this 8 quart stock pot for pasta and soups. Use a large enough saute pan so you don't crowd the pan.

In the restaurant we precooked our pasta halfway and ran it under cold water to stop the cooking process,

when we had an order we put the pasta in a strainer, dropped in boiling water, it taste like it was just cooked .

You can use the same process at home, if you cooked to much it stays fresh for 1 to 2 days.

.The whole idea behind food and creating recipes is to

experiment and have fun doing it....!!!!!!Happy day

If you make this recipe let me know your experience, comments, feedback whatever you feel like talking about.

That's my favorite part and don't forget to tag me on Instagram.

Ingredients

- 1 Lb. rigatoni Pasta
- 8 oz. sliced white mushrooms
- 4 cups chopped spinach
- 1 cup parmesan cheese
- 1 small chopped onion
- 2 tablespoons chopped garlic
- 1 cup heavy whipping cream
- 1 cup vegetable stock or white wine
- 2 cups reserved pasta water
- 2 Tbs. each chopped Italian parsley, basil, and thyme
- 2 Tbs. each butter and olive oil

▪ **Instruction**

- Cook pasta according to package directions
- Mean while heat olive oil butter in large saute pan
- Sauté onion and garlic until tender and just beginning to brown in the butter and olive oil over medium heat
- Add mushrooms saute until mushrooms are golden brown about 10 minutes
- Salt and pepper to taste
- De glaze pan with vegetable stock or white wine
- Add heavy whipping cream and reserved pasta water
- Simmer until sauce thickens about 15 minutes
- And the spinach, parmesan cheese and herbs last 5 minutes
- Toss drained pasta in the sauce
- Top with additional parmesan and Italian parsley
- Salt and pepper to taste.....ENJOY!!!

Cabbage and Pancetta Pasta

Cabbage and Pancetta Pasta

This cabbage and pancetta pasta recipe is easy to make and full of Italian flavor.

Crispy pancetta, wilted savory cabbage in a light cream sauce toss in some pasta and you a delicious dinner, family and friends will love.

Not only is this Pasta recipe delicious it's quick, its ready and on your table in less than 30 minutes, making it perfect for busy weeknight family meals, and it's fancy enough for a first course Saturday night dinner with friends!!!

3 Variations for this Pancetta and cabbage pasta

The first option you have in this Pancetta and pasta recipe is what shape or flavor pasta you use. I used medium shaped shells. Any shape or flavor pasta works in this recipe Use what fits your lifestyle and taste.

Second, pancetta is the Italian version of bacon. The difference is between bacon, pancetta is uncured. If you don't have pancetta use bacon it's a workable substitute in most recipes that call for pancetta.

And third, you can use white wine, or vegetable broth in place of the chicken broth.

Lastly, it's a good idea to get in the habit of always reserving more pasta water than the recipe calls for to use if the sauce is too thick.

One more thing, if you make this Pancetta and cabbage pasta recipe please leave me a comment. I love hearing from you!!!!

Ingredients

- 1 lb. medium shells
- 4 cups shredded Napa cabbage
- 1 cup diced pancetta
- 1 Tbs. each butter and olive oil
- 1 each small chopped red and yellow onion
- 2 Tbs. chopped garlic
- 1 Tbs. red pepper flakes
- 1 cup reserved pasta water
- 1 cup chicken stock
- 1 cup heavy cream
- 1 cup grated parmesan cheese
- 2 Tbs. chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions reserving 1 cup of the water before draining.
2. Meanwhile in a large saute pan bring the olive oil and butter to medium heat
3. Add the pancetta render until crisp
4. Add the onions and garlic saute until tender and just beginning to brown
5. Add the cabbage, sprinkle with the pepper flakes and saute until limp
6. Add the reserved pasta water, chicken stock, cream and 1/2 of the parmesan cheese simmer covered 15 minutes
7. Toss the pasta in the sauce top with the remaining

parmesan cheese sprinkle with the Italian parsley and
ENJOY!!!!

Creamy Salmon Pasta Recipe

Creamy Salmon Pasta Recipe

Hi Foodie friends,

I am so happy to see life slowly returning to a new normal. So much so that am celebrating with this delicious restaurant quality Creamy salmon pasta recipe. This salmon pasta recipe doesn't take a lot of salmon, which can be pricey if your on a budget to feed a family of four.

Succulent salmon, sundried tomatoes and spinach in a creamy parmesan sauce full of Italian flavors. And the best part it's a quick recipe that comes together in less than 30 minutes. Making this a great recipe for those busy night, when commitments are long and time is short, or fancy enough for special meals with friends.

How to Make Creamy Salmon pasta

This creamy salmon pasta recipe starts by cooking the pasta according to package direction. Then drain the pasta reserving two cups of the magical pasta water.

YES, pasta water is magical when added to pasta sauces, it's natural starch thickens the sauce and adds flavor eliminating the need for added creams. Salt and pepper the salmon then cut it into cubes.

Brown the salmon then remove it from the pan to prevent overcooking, set it aside while making the sauce.

Put the rest of the ingredients in the pan scraping up all the brown bites, simmer for 15 minutes. Add the spinach, lemon juice and parmesan cheese last 5 minutes. Return salmon, and pasta to saute pan heat through, sprinkle with additional parmesan, parsley and thyme...ENJOY

If you make this recipe please leave me a comment and don't forget to tag me on Instagram hearing from you is my favorite part. If you like salmon, you may want to try my Citrus Salmon

Ingredients

- 1 Lbs. penne
- 1 Lbs. Salmon fillet
- 4 oz. sun dried tomatoes
- 2 cups chopped spinach
- 1 cup parmesan cheese
- 1 cup heavy whipping cream
- 1 cup chicken stock 1 cup reserved pasta water
- Juice of one lemon
- 2 Tbs. chopped garlic
- 1/2 cup chopped onion
- 1 Tbs. each chopped Italian parsley, basil, and thyme
- 2 Tbs. each olive oil and butter
- Salt and pepper to taste

• Instructions

- Cook pasta according to package directions resevering 1 cup of the pasta water
- Heat oil and butter add onion and garlic saute until tender and just beginning to brown

- Salt and pepper salmon cut into large cubes
 - Add salmon saute on high heat till almost cooked through about 3 minutes per side
 - Remove salmon
 - Add the heavy whipping cream, chicken stock, reserved pasta water and parmesan cheese
 - Simmer until sauce thickens about 15 minutes
 - Add herbs and lemon juice
 - Add the spinach and sun dried tomatoes simmer 5 minutes longer
 - Toss cooked penne in sauce
 - Top with additional parmesan..... Enjoy!!
-

Creamy Shrimp Bacon Pasta Dish

Creamy Shrimp bacon Pasta Dish

This restaurant quality creamy pasta dish with bacon and shrimp is easy to make and comes together in less than 30 minutes!!!

It's no wonder most Italian restaurant's menu are 50% pasta. I know ours's was, and for good reason. Pasta is easy, versatile, delicious and who doesn't like pasta?

You need dinner quick, on those busy weeknights, you have unexpected guests coming **Pasta** to the rescue.

Pasta is delicious plain and simple. Add some large shrimp, spinach parmesan, and some herbs, and you have a guaranteed crowd pleaser!!!!

That's all it takes, adding shrimp and bacon to this pasta recipe, to make a meal that is cause for celebration.

Rich and creamy this shrimp and bacon pasta is full of robust flavors, that can be on your table in less than 30 minutes, but your family and friends will think it took hours.

This recipe calls for ingredients you probably already have on hand, butter, garlic, cream, spinach which together create a creamy, saucy Italian flavored dinner. The best part it can be on your table in less than 30 minutes.

This pasta recipe is quick enough for busy weeknight family meals, but feels special enough for Saturday night dinner with friends. It's a perfect way to show off what a good home chef you are!!!!

Variations For this creamy pasta recipe

The first variation to this pasta recipe of course is what shape or flavor pasta you use doesn't matter. I used spinach fettuccini you can use what fits your lifestyle and taste , even gluten free.

Second, in this creamy shrimp and bacon pasta dinner I deglazed the pan with chicken stock. I give you options in all my recipes to use white wine in place of chicken stock, red wine in place of beef stock, use whatever fits your lifestyle.

Lastly in this pasta recipe you can use chicken breast cut in small pieces, in place of the shrimp.

Just one more thing please leave me on comment and don't

forget to tag me on Instagram if you make this recipe. I love hearing from you!!!

Ingredients

- 1 Lbs. long pasta noodles
- 1 lbs. large shrimp
- 4 slices bacon cut in small dice
- 4 cups chopped spinach
- 2 tablespoons chopped garlic
- 1 cup heavy whipping cream
- 1 cup reserved pasta water
- 1 cup chicken stock or white wine
- 1 cup grated parmesan cheese
- 2 Tbs. butter
- 2 Tbs. chopped garlic
- 1/2 cup chopped onion
- 2 Tbs. each chopped Italian parsley, basil, and thyme
- Salt and pepper to taste

▪ **Instruction**

- Cook pasta according to package directions reserving 1 cup of the water
- Mean while cut bacon
- Heat butter
- Add the bacon render until crispy
- Add onion and garlic saute until tender and just beginning to brown
- Add shrimp saute 3 to 5 minutes
- Remove shrimp and set aside
- De glaze pan with chicken stock or white wine
- Add the heavy whipping cream and reserved pasta water
- Simmer until sauce thickens about 10 minutes
- Add spinach, parmesan cheese and herbs last 5 minutes
- Return shrimp to pan just to heat through
- Drain pasta toss in sauce
- Top with additional parmesan cheese and Italian

parsleyENJOY!!!