

Baked Unstuffed Shells

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Hi Guys,

It's that week between Christmas and New year when I don't know what day it is, or what time zone am in. This time of year *I need comfort food.*

And the comfort comes in the form of this Baked Unstuffed Shells recipe. Jumbo shells, ground beef, and cheese in my real easy marinara sauce is baked to a golden, cheesy deliciousness family and friends will crave.

Baked pasta dishes are one of the most comforting meals this time of year and this recipe is one of my favorites!!

Why This Baked Unstuffed Shells recipe is one of my favorites

I love this Baked Unstuffed Shells recipe, because first and most importantly it's easy. You don't have to stuff the shells, some stuff themselves when you mix it altogether.

Another reason I like this recipe, it comes together pretty quickly if you have a prep plan in place

Third this Baked Unstuffed Shell recipe can be made ahead of time, kept in the refrigerator and baked the day you plan to serve it. In fact you can make this recipe and freeze it for ready made meals, on busy weeknights.

When you think of this recipe, think pasta casserole and who doesn't love a pasta casserole that can go from freezer to

oven to table?

Serve and bake it in a beautiful white casserole dish that goes from oven to table and will look pretty on your table.

If you Make this Baked Unstuffed Shells recipe please leave me a comment and please don't forget to tag me on Instagram.

I love hearing from you it's my favorite part!!!

Ingredients

- 1 lb. large shells
- 1 lb. lean ground beef
- 4 cups my real easy marinara sauce
- 1 cup water
- 1 chopped onion
- 2 Tablespoons chopped garlic
- 2 cups shredded mozzarella
- 1 cup grated parmesan
- 1/4 cup each chopped Italian parsley and basil
- Salt and pepper to taste

Instructions

1. Pre heat oven to 375 degrees
2. In a large saute pan saute the onion and garlic until tender and just beginning to brown
3. Add the ground beef salt and pepper now saute until brown drain fat
4. Add my real easy marinara sauce and water
5. Add the pasta shells simmer for 10 minutes
6. Add the cheeses and herbs
7. Transfer to an oven proof casserole dish
8. Top with additional mozzarella and parmesan
9. Bake covered for 20 minutes uncover and bake 10 more

minutes or until golden brown and bubbly. ENJOY!!!!

Easy Roasted Lobster

Easy Roasted Lobster

You won't believe how easy this Easy Roasted Lobster recipe is. Few ingredients and few steps will leave you wanting to make it more often.

Sure lobster is a decant meal and can be pricey, but if you want to impress family and friends this is the meal to make this holiday season.

If you want to stretch the lobster further you can serve it along with a side of freshly butter pasta for a unforgettable meal everyone will love !!!!!

What Kind of Lobster to use In this Easy roasted Lobster Recipe

I used frozen Maine lobsters for this Easy Roasted lobster recipe. There are two main groups of lobsters clawed lobsters and spiny or rock lobster.

The difference between the two??? Maine lobsters are found not only in Maine, but also else where on the cold North Atlantic coast, as well as the Canada coast.

Red lobster buys live Maine lobsters tails, which is how they are almost always sold.

Rock lobsters are found in warmer waters and they don't have large edible claws like the Maine Lobster, but only tiny claws, which don't have any edible meat.

This is why rock lobsters only come in tails.

Red lobster buys Rock lobster tails frozen which is how they are usually purchased. That's what I used in this Easy Roasted Lobster recipe.

This is a restaurant quality recipe that is easy and delicious, if you make it please leave me a comment, and please don't forget to tag me on Instagram with your creations. I love hearing from you!!!!

Ingredients

- 4 5 oz. lobster tails
- 1/4 cup melted butter
- 1 Tablespoon finely chopped garlic
- 2 Tablespoons chopped Italian parsley
- 2 Tablespoons lemon juice

Instructions

1. Defrost Lobster tails if frozen cut in half and pat dry
 2. Melt butter mix in the rest of ingredients
 3. Brush the lobster tails with the melted butter reserving the left over for dipping
 4. Roast the lobster 7 to 10 minutes
 5. Serve With lemon wedges and melted butter sprinkle with additional Italian parsley
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Meaty Unstuffed Pasta Shells

Meaty Unstuffed Pasta Shells

Hi Friends, I know it's the most wonderful time of the year for most people, but It can also be the most busy and stressful time of the year too.

So I am sharing this easy, stress free one pot Meaty Unstuffed Pasta Shell Recipe. Essentially this is a take on stuffed pasta shells without the fuss of stuffing each shell individually.

This recipe is cooked in one pot on top of the stove and the best part, it uses few ingredients, you probably have on hand. Lean ground beef and healthy ground turkey seasoned with Italian flavors and covered with a tomato sauce make this recipe delicious and will make you happy serving it.

That's all you need one stock pot and 30 minutes to have this Italian inspired meal on your table.

Customize This Meaty Unstuffed Pasta Shells recipe

Just like most of my recipes this Meaty Unstuffed Pasta shells recipe can be customized to fit your lifestyle and taste. For instance if

you want to eliminate the ground beef just double the amount of ground turkey. And if you don't like ground turkey just double the ground beef.

Another thing, if you don't like jumbo pasta shells you can use smaller pasta shapes, adding then 5 minutes before

finishing the cooking process.

In this recipe I used canned tomatoes, you can use my real easy marinara sauce instead if you have it on hand. (I always do) You can also vary the cheeses and the amount according to your taste preference.

Just keep it easy and delicious and if you make this Meaty Unstuffed Pasta Shell recipe please leave me a comment and please don't forget to tag me on Instagram with your creations. I love hearing from you. It's my favorite Part!!!!

Ingredients

- 1/2 lb. large shells
- 1/2 lb. lean ground beef
- 1/2 lb. ground turkey
- 2 cups chopped spinach
- 1 chopped onion
- 2 Tablespoons chopped garlic
- 1 15 oz. crushed tomatoes
- 1 15 oz. tomato sauce
- 1 cup water
- 1 tablespoon each chopped Italian parsley, thyme, oregano, and basil
- 1 cup grated parmesan
- 1 cup shredded mozzarella
- Salt and pepper to taste

Instructions

1. In a medium stock pot bring oil and butter to medium high
2. Saute onion and garlic until tender and just beginning to brown
3. Add the ground beef and ground turkey saute until

browned

4. Salt and pepper to taste now and add the herbs now
 5. Add the tomatoes and water simmer 10 minutes
 6. Add the pasta simmer covered for 15 minutes
 7. Add the cheese and spinach the last 5 minutes
 8. Serve topped with additional parmesan and Italian parsley
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Bechamel Sauce Chicken Lasagna

Bechamel Sauce Chicken Lasagna

This Bechamel Sauce Chicken Lasagna layered with roasted chicken breast and oozing with cheese is perfect, if your in line to bring a dish to a holiday potluck or you need to feed a crowd, this is the dish to make!!!!!!

Keeping it comforting, and just a touch healthier using lean chicken breast and low fat milk for the sauce, if your gluten free you can use gluten free flour to make the roux, and gluten free lasagna noodles.

In this recipe lasagna sheets are layered with creamy Bechamel sauce, chicken, spinach and cheese, that all comes together to create beautiful layers, in this crowd pleasing lasagna.

All you need is a casserole dish, 45 minutes, a prep plan and

you can feed as many people as you need to a delicious restaurant quality meal your whole family will love **Things to know about Bechamel Sauce Chicken Lasagna**

First Bechamel sauce , is one of the classic French white mother sauces. a velvety, buttery, creamy white sauce perfect for this Bechamel Sauce Chicken lasagna.

The sauce is not difficult to make, but you do need to pay attention, for success don't leave the stove unattended. The sauce burns quickly. Stir continuously while sauce is simmering.

If the sauce is too thick add more milk, if too thin coat 1 pad of butter with flour and drop it in sauce while simmering. Remember to dip the lasagna noodles in the hot bechamel sauce before layering.

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 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, and the white color looks pretty on almost any table and goes from oven to table to freezer, to dish washer, 13 x 9 covered white casserole.

The extra bonus with casserole meals, your guest can serve themselves, set out this festive dinner napkins to set a holiday mood. add a simple salad for a dinner everyone will love

If you make this Bechamel Sauce Chicken Lasagna, be sure to leave me a comment and please don't forget to tag me on Instagram with your creations.

Above all I love hearing from you guys, and do my best to

respond.

Ingredients

- 2 chicken breast
- 1 box store bought no-cook lasagna sheets
- 1 stick of butter
- 2 tablespoons olive oil
- 1/2 cup flour
- 1 quart milk
- 2 cups grated parmesan
- 2 cups shredded mozzarella
- 1 cup chopped spinach 1 cup chicken stock
- 2 tablespoons chopped Italian parsley
- 1 teaspoon nutmeg
- Salt and pepper to taste
- **Instruction**
- Heat oven to 400 degrees
- Coat chicken with olive oil salt and pepper to taste
- Roast chicken breast 15 minutes cool and shred
- Melt butter in medium stock pot
- Stir in flour whisking continuously
- Slowly whisk in milk, chicken stock, salt, pepper and nutmeg
- Simmer on low heat 10 minutes stir to prevent browning
- line 9 x 12 inch casserole dish with bechamel sauce
- Dip the lasagna noodles in hot sauce
- Start layering the lasagna noodles beginning with the bechamel sauce
- Top with 1/3 the amount of chicken, spinach, cheeses and bechamel sauce
- Repeat for three layers ending with lasagna noodles, bechamel and cheeses
- Bake in a 400 degree oven 45 minutes to 1 hour or until golden and bubbly
- Let rest 15 minutes before cutting

Creamy Chicken Broccoli and spinach pasta

Creamy Chicken Broccoli and spinach pasta

Looking for a quick and easy pasta dinner? This Creamy Chicken Broccoli and Spinach Pasta is your answer!

Ready in under 30 minutes, it's the perfect weeknight meal when you're short on time but craving something comforting and full of Italian flavor. Tender chicken, crisp-tender broccoli, fresh spinach, and a touch of tomato come together in a light garlic cream sauce that tastes like it came from your favorite Italian restaurant. This easy pasta recipe is sure to become a go-to family favorite!

Things to know about this Creamy Chicken Broccoli and spinach Fettuccini

One: when your cooking the chicken for this Creamy Chicken Broccoli Fettuccini don't overcook it, and be sure the saute pan is big enough to brown the chicken . Okay I know that was two. Next, always under cook the pasta just a bit this allows for the reheat. And finally always save some pasta water, this step is easily missed. And let me tell you, the pasta water with all it's starch is a magical ingredient that thickens the sauce and adds more flavor. I always save more than I need

just in case.

Get in the habit of always saving some of the pasta water if your boiling pasta!!

Oh one more thing be sure to deglaze the saute pan. That's another important step, there's a lot of flavor in the bottom of the saute pan be sure to scrape all those brown bits up using a large spoon

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

Ingredients

- 1/2 lb. fettuccini
- 2 boneless skinless chicken breast cut in medium chunks
- 1 lb. broccoli flowerets
- 2 cups diced tomatoes
- 2 cups chopped spinach
- 2 Tablespoons each butter and extra virgin olive oil
- 1/2 cup chopped onion
- 1 Tablespoon minced garlic
- 2 Tablespoons chopped Italian parsley
- 1/2 cup white wine
- 1 cup reserved pasta water
- 1 cup chicken stock
- 1 cup heavy cream
- 1 cup parmesan
- Salt and pepper to taste

Instructions

1. Cook the pasta according to package directions adding the broccoli the last 3 minutes. And reserve two cups of the pasta water before draining

2. Salt and pepper chicken chunks
 3. In a large saute pan cook over medium high heat in the olive oil and butter cook the Chicken until golden brown and cooked through about 5-7 minutes remove and set aside
 4. In the same pan add the tomatoes, garlic and onion cook until the tomatoes burst and the garlic and onion are tender and just beginning to brown
 5. Deglaze the pan with white wine scraping up all the brown bits at the bottom simmer a few minutes
 6. Add the chicken stock, cream, and reserved pasta water simmer 10 minutes or until sauce thickens. then add in the parmesan cheese
 7. Return the chicken to the pan add the chopped spinach, broccoli and drained fettuccini cook for 1-2 minutes to combine the flavors and the spinach is wilted
 8. Sprinkle with Italian parsley and additional parmesan cheese. ENJOY!!!
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Braised Short Rib Fettuccine Pasta

Braised Short Rib Fettuccine Pasta

It's that time of year when I bring out my Dutch Oven for slow cooked braised recipes. Your going to love this hearty braised Short Rib Fettuccini pasta recipe. Succulent short ribs slow cooked in a wine and beef broth and severed over a

bed of fettuccini.

The combination of flavors is addicting and will have family and friends craving more!!! Even now days later am still craving the flavor bliss of this stick to your ribs meal!!!

Things to know about this braised short rib fettuccine pasta recipe

First and foremost use good quality Short ribs since the main ingredient in this Short Rib Fettuccini recipe is the short ribs, they should be the best.

Second and just as important be sure the heat is high enough, to sear the meat before adding the wine. And last but not least this recipe takes time to cook, so allow enough time for the three hours it takes to have the meat fork tender.

On a side note, you don't have to use Fettuccini or pasta. This recipe is delicious on it's own or over creamy polenta.

You don't have to use pancetta either, you can use bacon. I had pancetta so that's what I used. If you love slow cooked comfort food that's easy to make try my Italian chicken and sausage scarpariello

If you make this braised short rib fettuccine pasta recipe please leave me comment here, and don't forget to tag me on Instagram with your creations.

I love hearing from you, it's my favorite part!!!

Ingredients

- 8 pieces boneless short ribs cut in large dice
- 1 lb. fettuccine
- 1/2 cup flour

- 6 pieces pancetta diced
- 1 onion chopped
- 2 stalks chopped celery
- 3 peeled sliced carrots
- 1 cup red wine
- 2 cups beef broth
- 8 sprigs of thyme and rosemary
- 1 cup peas
- Salt and pepper to taste
- 2 Tablespoons chopped Italian parsley

Instructions

1. Salt and pepper the meat coat with the flour
2. In a Dutch oven fry the pancetta in 2 tablespoons of olive oil until crispy
3. Add the short ribs and cook until browned
4. Deglaze the pan with the red wine scrapping up the browned bits at the bottom of the pan
5. Now add the beef broth, thyme and rosemary
6. Simmer covered for 2 1/2 hours
7. Add the carrots, peas and celery simmer 1/2 longer
8. Mean while cook the fettuccini according to package directions
9. Toss the fettuccini with the short rib sauce
10. Sprinkle with Italian Parsley and ENJOY!!!!

Creamy Baked Prosciutto Pappardelle Pasta

Creamy Baked Prosciutto Pappardelle Pasta

Happy December!!! It's the most wonderful time of the year and it can also be the most stressful time of the year.

Try this Creamy Baked Prosciutto Pappardelle Pasta recipe for a stress free meal, everyone will love. Pappardelle pasta, bacon and prosciutto in a creamy, cheesy sauce baked to a golden brown sure to impress family and friends.

I like simple recipes that come together quickly, don't use many ingredients, and if you can put it in the oven for a hands free dinner, that's what dreams are made of.

Things to know about this Creamy Baked Prosciutto Pappardelle Pasta recipe

Yes you can customize this Baked prosciutto Pappardella, recipe to fit your lifestyle and taste. Pappardelle, a wide flat noodle can be a show stopper, you can use any shape pasta you like. You can also use pancetta instead of the bacon or you can leave it out. The same is true for the prosciutto, if you don't like prosciutto, substitute ham for it.

I bake this Prosciutto Pappardelle recipe in a casserole dish that goes from oven to table in my toaster oven/ fryer. I said it before and I'll say it again my toaster oven/fryer is the most used appliance in my kitchen and for good reason it's quick, easy to use and it fries with no oil!!!!

If you make this delicious recipe please leave me a comment

here and don't forget to tag me on Instagram. I love hearing from you, it's my favorite part!!!

Happy December my dear friends. I hope the spirit of the season fill your homes with gratitude and generosity.

Ingredients

- 1 lb. pappardelle
- 1/2 stick butter
- 4 slices bacon diced
- 1/2 cup prosciutto cut into strips
- 3 tablespoons flour
- 2 cups low fat milk
- 1 cup reserved pasta water
- 1 cup grated parmesan cheese
- 1 cup shredded mozzarella
- 2 cups chopped spinach
- 1/2 chopped onion
- 2 Tablespoons chopped garlic
- pinch of nutmeg
- Salt and pepper to taste

Instructions

1. Cook the Pappardelle according to package directions reserving 1 cup of the pasta water before draining
2. In a heavy saucepan cook the bacon in 2 tablespoons of butter until crispy
3. Add the onion and garlic saute until tender and just beginning to brown
4. Sprinkle the flour over the bacon mixture stirring to coat everything in the saute pan cook for 2 minutes
5. Slowly in the milk while stirring then add the reserved pasta water. Cook until sauce thickens about 10 minutes
6. Add the nutmeg, spinach and parmesan cheese cook 5

minutes longer

7. Pour Pappardelle into buttered casserole dish
 8. Top with the shredded mozzarella
 9. Place the dish under the broiler until the top is golden brown about 15 minutes
 10. Serve at Once
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One Pan Ravioli Recipe

One Pan Ravioli Recipe

This One Pan Ravioli recipe is so easy when you use store bought ravioli. Sure there's nothing better than homemade, but if your craving Italian and also want quick and easy, than store bought is the way to go.

There are so many varieties and good quality commercial ravioli brands you won't have have problem finding a brand that fits your lifestyle and taste.

What could be easier than a delicious Italian dinner that comes together in less than 30 minutes? Oh I know what's even better it's all made in one pan!!!!

For one pan cooking, there's one important thing the pan needs to be big and deep enough to hold all the ingredients.

Here is a link to my most used deep saute pan when I use the one pan method.

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

Ingredients

- 1 package store bought cheese and spinach ravioli
- 2 cups vegetable stock
- 2 cups heavy cream
- 2 cups chopped spinach
- 8 oz. sliced cremini mushrooms
- 1 cup grated parmesan cheese
- 2 Tablespoons butter
- 2 Tablespoons chopped garlic
- 1/2 chopped onion
- 2 Tablespoons chopped Italian parsley
- Salt and pepper to taste

Instructions

1. In a large saute pan melt the butter over medium heat
2. Saute the onion and garlic until tender and just beginning to brown
3. Add the mushrooms saute until golden salt and pepper now
4. Deglaze the pan with the vegetable stock scraping up the brown bits at the bottom of the pan
5. Add the cream and half of the parmesan cheese simmer covered on low heat until sauce thickens about 10 minutes
6. Add the raviolis and spinach cook 10 minutes longer
7. Sprinkle with additional parmesan and Italian parsley

Roasted Butternut Squash

Rigatoni

Roasted Butternut Squash Rigatoni

One of my favorite Fall pasta recipes is this Roasted Butternut Squash Rigatoni recipe. The butternut squash is roasted to a golden caramel color, then pureed to a smooth consistency.

Loaded with toasted walnuts, sage, bacon and the pungent taste of gorgonzola. this recipe is easy enough for weeknight family meals and fancy enough for weekend dinners with friends.

I've done all kinds of butternut squash recipes. changing from sautéing the butternut squash to roasting it. I have to say I like the roasted version better.

You don't even have to use your large oven to roast the butternut squash, I don't. I use my Cuisinart toaster oven/air fryer.

Customize Roasted Butternut Squash Rigatoni

You can make this Roasted Butternut Squash Rigatoni recipe fit your lifestyle and taste. For instance if you don't like rigatoni use

any shape pasta you like. If you want to go the vegetarian route leave out the bacon. And if you don't like gorgonzola

use blue cheese.

My recipes are customizable, It's more about technique. If you learn the technique in cooking you wouldn't need to look at recipes every time you cook.

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

Ingredients

- 1 Lb. Rigatoni
- 1 small butternut squash peeled and cut into cubes
- 4 slices chopped bacon
- 2 cups chopped spinach
- 2 cups reserved pasta water
- 1 cup chicken stock
- 1 cup heavy cream
- 1/2 cup milk
- 1 cup gorgonzola cheese
- 1 cup chopped walnuts
- 1/4 cup chopped sage
- 1/2 chopped onion
- 2 Tablespoon chopped garlic
- 5 sprigs thyme

Instructions

1. Heat oven to 375
2. Drizzle the butternut squash with 2 tablespoons olive oil, 1 tablespoon of the chopped, thyme, salt and pepper
3. Roast butternut squash and walnuts until squash is tender and walnuts are toasted about 20 minutes
4. Meanwhile cook pasta according to package directions resevering 2 cups of the pasta water before draining

5. While the pasta is cooking in a large saute pan cook the bacon in 1 tablespoon of butter until crispy
 6. Add the onion and garlic continue cooking until tender and just beginning to brown
 7. Add the chicken broth, cream and reserved pasta water simmer covered 15 minutes
 8. Add 3/4 of the butternut squash to a blender with 1/2 cup milk blend until smooth
 9. Add the butternut squash puree, sage, thyme, walnuts, spinach and gorgonzola cheese to the pan simmer 10 minutes longer
 10. Toss the cooked rigatoni to the butternut squash sauce top with additional gorgonzola and ENJOY!!!!
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Creamy Chicken Gnocchi

Creamy Chicken Gnocchi

Don't let the looks of this Creamy Chicken Gnocchi intimidate you. It's an easy recipe when you use store bought potato gnocchi.

If you want to go the all home made route you can make my Easy Ricotta Gnocchi. But if you decide to make your own they need to be cooked in a separate pot of rapidly boiling water until they come to the surface, about 7 minutes and then tossed in the sauce. The same is true with the marinara but marinara sauce is so easy and is one of the sauces I always have on hand. I have linked the recipes for the gnocchi and the marinara. The most important thing about marinara is to use the best tomato products, since

tomatoes are the main ingredient.

My absolute favorite is La San Marzano, you can't always find it in the supermarkets but here is the link to find it on Amazon.

Three Tips When Making Creamy Chicken Gnocchi

Size matters!!! when we're one pan cooking. The sauté pan has to be big enough and deep enough to hold in this case both the pasta and the sauce. Here's a link to a good all around one pan cooking pot.

Another thing that's important is to be sure the oil and butter is hot enough to sear the chicken without burning it.

One more thing, if the sauce is too thick add a little milk if it's too thick coat a pat of butter with flour and put it in the sauce, the last few minutes.

Ingredients

- 3 boneless, skinless chicken breast cut in cubes
- 1/2 LB. store bought or my easy ricotta gnocchi
- 3 cups prepared marinara sauce
- 1 cup heavy cream
- 2 cups chopped spinach
- 2 tablespoons each olive oil and butter
- 2 Tablespoons chopped garlic
- 1/2 small onion chopped
- 1 cup parmesan cheese
- 2 Tablespoons chopped Italian parsley

Instructions

1. In a large sauté pan heat olive oil and butter to medium heat
2. salt and pepper the chicken and sauté until lightly browned
3. Add the garlic and onion sauté until tender and just beginning to brown
4. Add the prepared marinara and cream simmer 15 minutes or until sauce thickens
5. Add the gnocchi and spinach
6. Simmer covered 7 to 10 minutes
7. Sprinkle with the parmesan cheese and Italian parsley