

Pesto Broccoli Gnocchi

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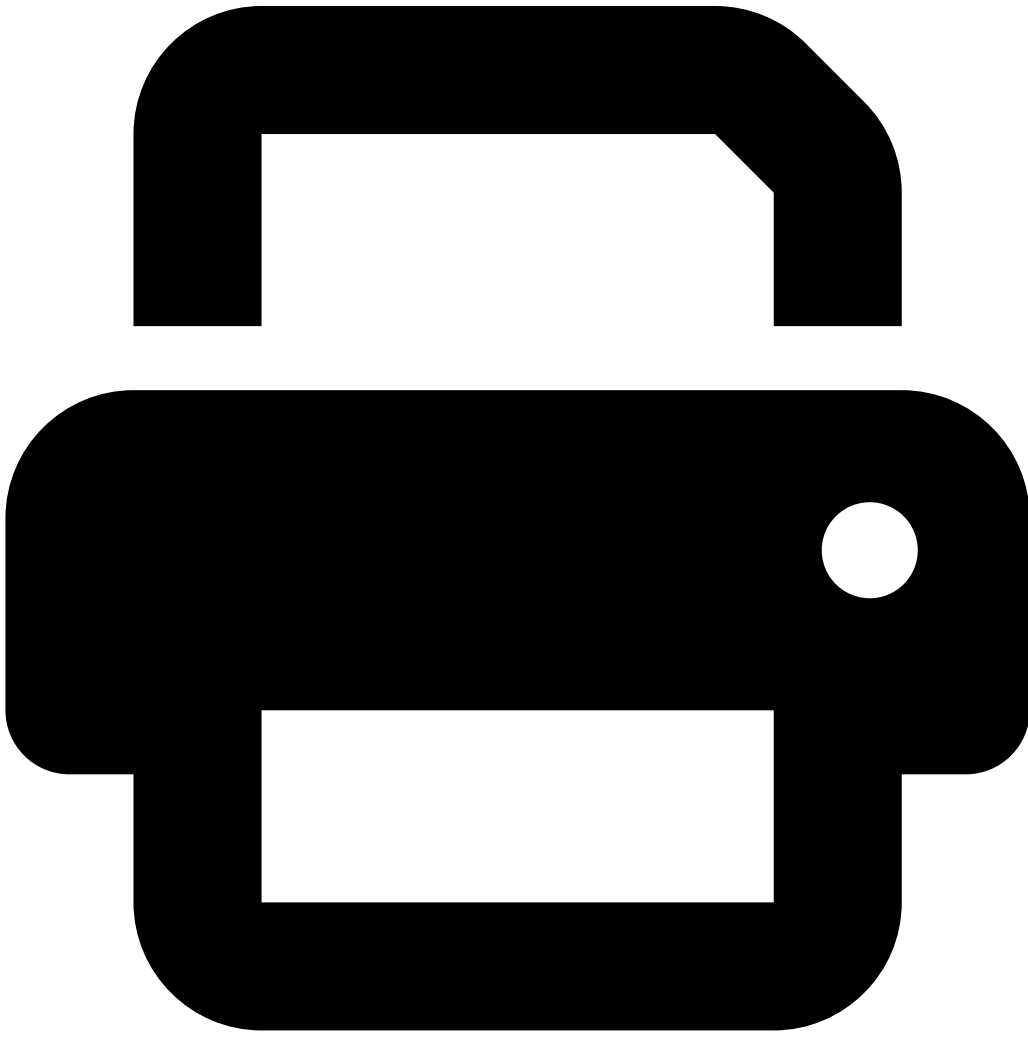
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This Pesto, Broccoli , gnocchi, dinner , is as Irish as am going to get on this Saint Patrick's Day.

I am 100% Italian my husband is Irish, so I do cook corn beef and cabbage once a year, even though he could take it, or leave it.

Well this year, we are going to leave it, since I can't get to the store with the Corona virus, and if I could the shelves are bare. That's all am going to say about the times were living in.

This Pesto, broccoli, gnocchi recipe was inspired by me wanting to celebrate Saint Patrick's Day even if it wasn't traditional, with ingredients I had on hand

So here it is pesto, broccoli, gnocchi recipe that is easy and so quick it can be on your table in 30 minutes, made in one pan and your family and friends will love it.

It's so easy it makes a great week night meal with family. Make it in a stove to table skillet and you have an easy gnocchi dinner, just fancy enough for Saturday night dinner with friends.

What Are Gnocchi

Gnocchi is an Italian pasta, think small Italian dumplings. The most common is classic potato, the flavor I used in this Pesto broccoli gnocchi recipe,

Homemade are made of cooked mashed potatoes, flour and eggs. Some gnocchi recipes add ricotta to the dough. You can find these same flavors in store bought gnocchi.

Growing up, and in later years at the restaurants I watched my Mama make gnocchi, on a floured board using both hands, her skills never ceased to amaze me.

I was never as masterful as my Mama, but in the restaurants before the prep cooks and after my Mama passed, I make thousands of gnocchi, although I never learned how to use two hands.

Lucky for the home cook, in this pesto, broccoli, gnocchi recipe you don't have to make homemade gnocchi. You can use store bought shelf or refrigerated gnocchi.

There are some good brands out there, experiment with different brands and flavors to find what fits your lifestyle and taste. I like, wait NO, I love one pan cooking, homemade

gnocchi don't work as well for one pan cooking, you could up with mashed potatoes instead of little dumplings. In this pesto broccoli recipe I used classic refrigerated potato gnocchi.

Gnocchi cook quickly add them to the sauce the last 5 minutes of cooking, if at this point the sauce is too thick add a

little chicken stock, if to liquid add 1 tablespoon of butter coated with butter.

When you make this recipe please leave me a comment and don't forget to tag me on Instagram, that's my favorite part!

Pesto Broccoli Gnocchi



Soft potato gnocchi, tender broccoli, and crispy pancetta are tossed with pesto and Parmesan for a quick, comforting meal that's rich, savory, and full of fresh Italian flavor.

- 8 oz store bought potato gnocchi
- 1 lb broccoli florets
- 1 cup chopped pancetta
- 1 cup prepared pesto sauce store bought or homemade
- 1 chopped onion
- 3 tbsp chopped garlic
- 2 cups chicken stock
- 1 cup parmesan cheese
- 2 tbsp each chopped Italian parsley, basil and thyme
- 3 tbsp butter
- salt and pepper to taste

1. In a large saute pan with the butter render the pancetta until crisp
2. Don't drain the pancetta fat

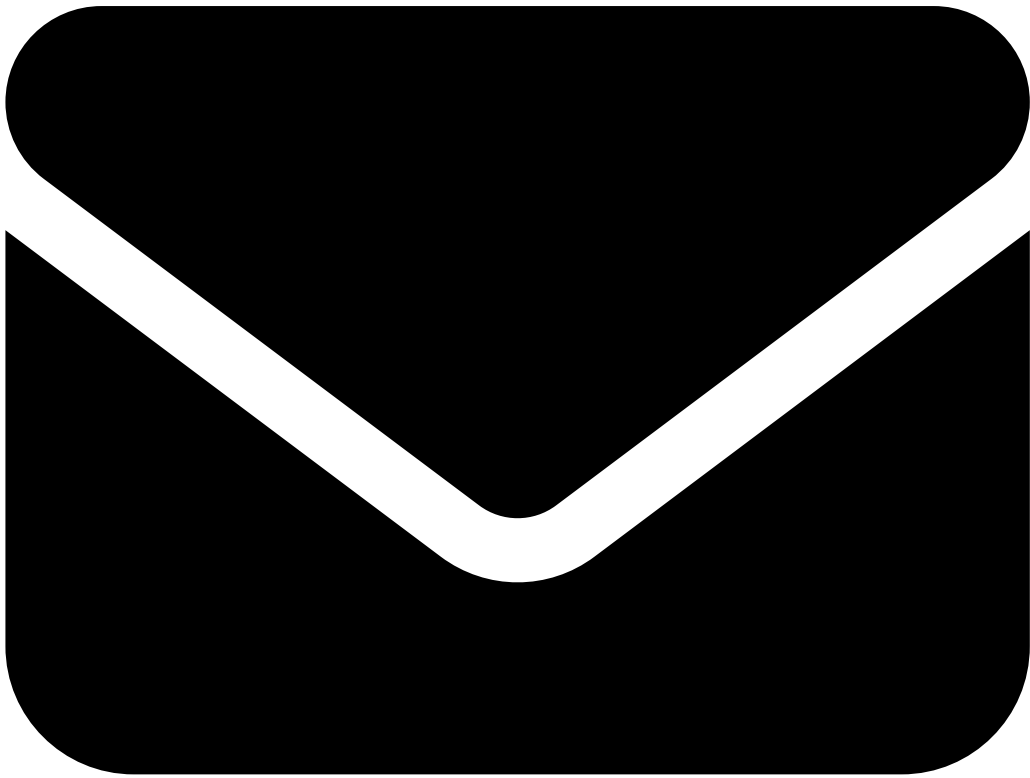
3. Add the chopped onion and garlic saute until limp
 4. Add the broccoli and chicken stock simmer covered 5 minutes
 5. Add the gnocchi simmer 5 minutes longer
 6. Add the parmesan cheese and herbs
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Steak Pappardelle Pasta

Steak Pappardelle Pasta

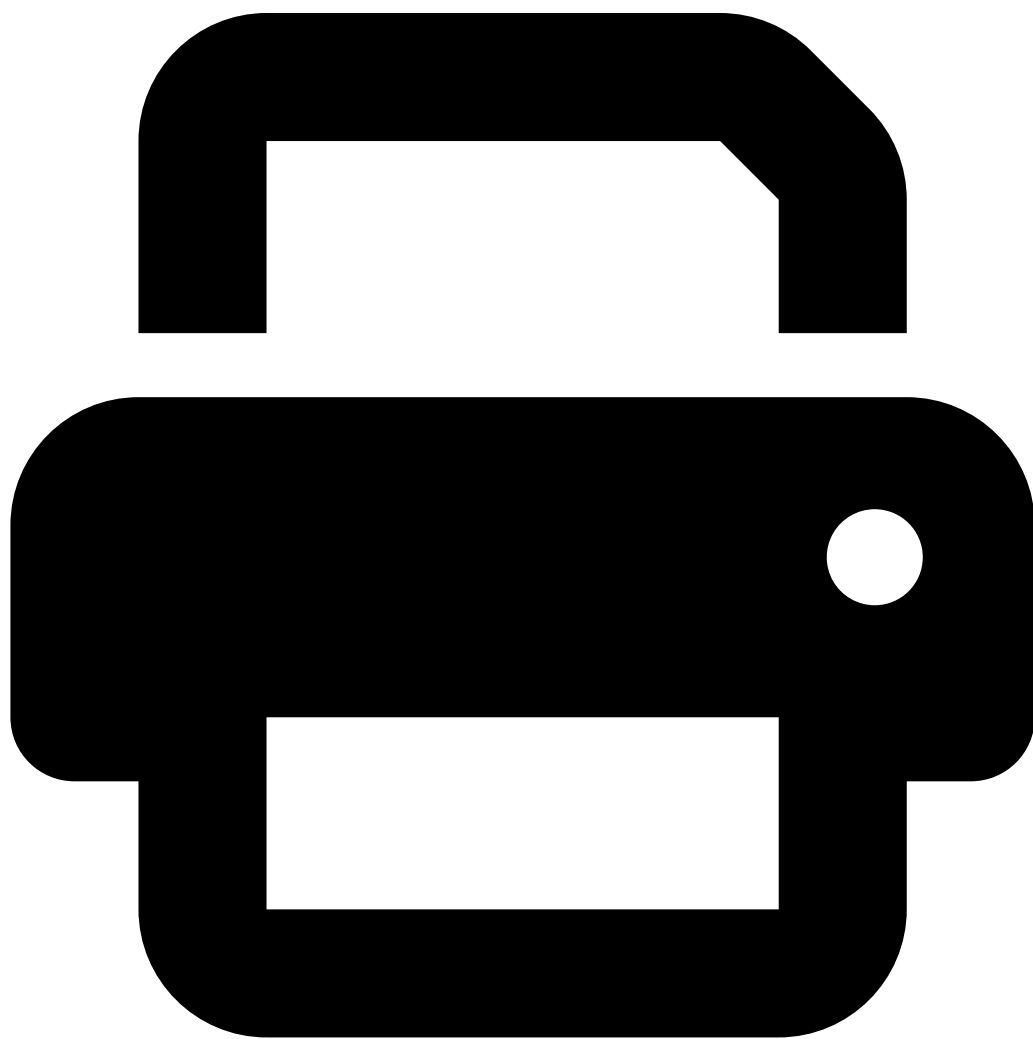
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This lightened up steak and pappardella pasta recipe can be on your table in less than 30 minutes. That's right a restaurant quality meal without leaving home.

I lightened this recipe, by not using cream. Instead I added starchy pasta water, chicken stock and one pad of butter coated with flour to produce a rich, creamy sauce without the cream or the guilt.

Not only is this meal delicious, it's quick, easy, uses few ingredients, and your family and friends will love it.

When am stuck for dinner ideas it's pasta to the rescue.

What Is Papparedelle

Papperadelle are large, broad flat pasta noodles, originating from the region of Tuscany, where I was born. Is that why I have a fondness for this shape pasta?

The name papperedelle also originates from the Tuscan dialect the verb “pappare” means eating with childish joy and pleasure. I can still see my mother standing at the counter, rolling out the pasta dough by hand, on a board my father made for her.

I was joyous standing knee high next to my Mama as she rolled the pasta dough paper thin, then cut it into large long noodles.

Yes it was childish joy and the pleasure was, I knew that dinner was near and it was going to be delicious.

This recipe is inspired from one of my Mama’s recipe, except you don’t have to make homemade pasta!!! No, you can use store bought papperedelle.

In the restaurant this pasta is made by hand, by prep cooks using a commercial pasta machine. If you don’t have prep cooks or a commercial pasta machine store bought papperedelle works just fine.

I make homemade pasta when I have time using a pasta machine for the home kitchen. Making homemade pasta is not difficult, but it does require time, that we don’t always have.

The other thing is you can customize this recipe to fit your lifestyle and taste, by changing up the pasta. Whole wheat or gluten free pasta works in this recipe, if you want to go that route.

Let me know how this recipe works for you. Please leave me a comment and don’t forget to tag me on Instagram that’s my favorite part!

Steak Pappardelle Pasta



Tender strips of sirloin, colorful peppers, and pappardelle are tossed in a savory Parmesan sauce for a hearty pasta that's rich, comforting, and packed with Italian flavor.

- 8 oz dried pappardella pasta
- 16 oz sirloin steak cut into strips
- 2 tbsp butter
- 2 tbsp olive oil
- 1 red and green bell pepper cut into strips
- 2 cups chopped spinach
- 1 medium onion chopped
- 3 tbsp chopped garlic
- 2 cups reserved pasta water
- 2 cups chicken stock
- 1 cup parmesan cheese
- 2 tbsp each: chopped Italian parsley, thyme and basil
- salt and pepper to taste

1. Cook pasta according to package directions reserving 2 cups of the pasta water
2. In a large skillet saute the onions and peppers until brown
3. Add garlic saute until limp
4. Add the steak salt and pepper NOW

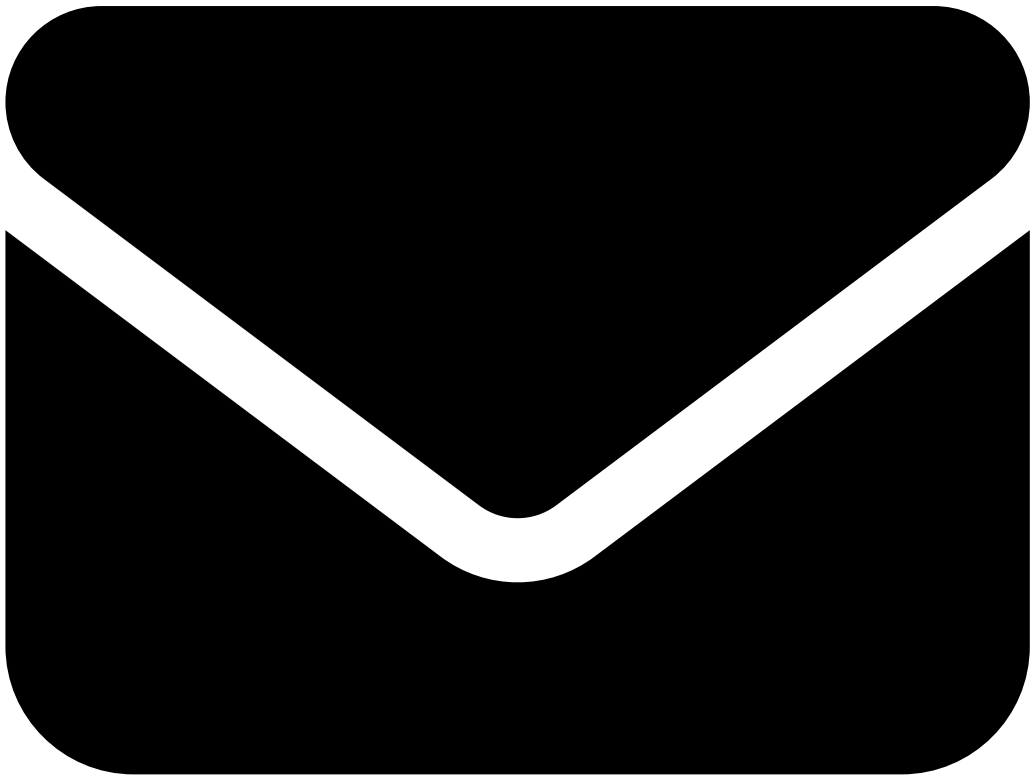
5. Saute steak until brown being sure not to overcook the meat
 6. Add reserved pasta water and chicken broth
 7. Coat one 1 tablespoon of butter with flour add it to the pan
 8. Simmer covered 10 minutes
 9. Add spinach and herbs last 5 minutes
 10. Toss Pappardelle with steak sauce
 11. Add in parmesan cheese.
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Cheesesteak Pasta Casserole

Cheesesteak Pasta Casserole

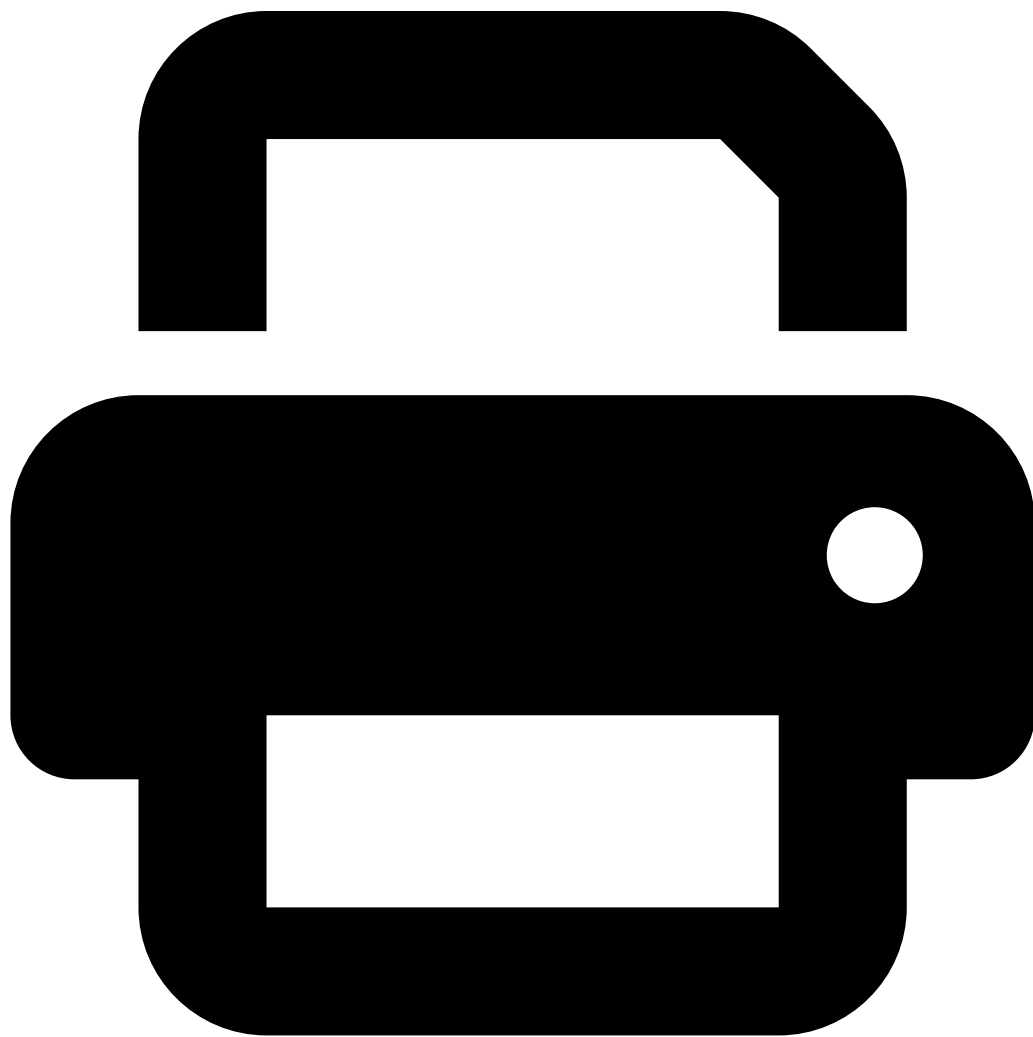
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Transform Your Weeknight Blah Pasta into a Cheesesteak Pasta Casserole. Pasta is one of my favorite winter comfort foods, not to mention one of my top restaurant “luxury” meals. When I find it difficult to come up with a meal everyone at home will like, I turn to pasta. It’s delicious, plain and simple: think olive oil, garlic, Parmesan, and some herbs. When you add sirloin steak, and a medley of bell peppers, you have a guaranteed crowd pleaser! Steak can be expensive, but if you add it to pasta, it becomes an affordable meal that you can easily include on your weekly menu. Transform your ordinary weeknight pasta into a restaurant-quality meal with this cheesesteak pasta casserole recipe that’s quick, easy, inexpensive, and full of robust flavors.

How to save time and still make a filling meal

This cheesesteak pasta casserole can be on your table in less

than an hour, but your family and friends will think it took much longer. How? This recipe calls for ingredients you probably already have on hand: butter, garlic, peppers, and marinara sauce, which together create a creamy, saucy, Italian dinner. It's a perfect way to show off what a great home chef you are.

You can roast the steak along with the peppers, instead of sautéing it. If I use this method –and I often do for a hands-free option– I use my toaster oven, instead of heating up my large oven to roast small amounts of meats.

I don't drink alcohol, so I give you options in all of my recipes to use wine or stock; use whatever fits your lifestyle and taste. In some recipes, I do use wine; I'm okay with that, but if you're not, use stock.

In this cheesesteak pasta casserole, I used my homemade marinara sauce.

Here's the recipe for my homemade marinara sauce:

In a 5 quart dutch oven sauté 1 chopped onion, 2 tablespoons chopped garlic, and 1 bunch of Italian parsley until limp.

Add 2 cans (15 oz. ea) crushed tomatoes, 2 cans tomato sauce and 15 oz. of water. Simmer covered for 1 hour, then add 1 bunch basil.

That's how easy making marinara sauce is: just a few ingredients and a little time. That's right! You don't need hours to make homemade marinara sauce.

About cooking pasta:

- When cooking pasta, salt the water *before* bringing it to a boil. The water should be boiling rapidly before dropping in the pasta.
- I used rigatoni, but you can use any shape or flavor pasta you like. Reserve a few cups of pasta water to add to your sauce if it's too dry.
- It's also easier if the pasta water pan is on the back burner and the sauté pan on the front one. I like this 8 quart stock pot for pasta and soups.
- Use a large enough sauté pan so you don't crowd the ingredients.
- 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, and it tasted like it was just cooked. You can use the same process at home; if you cook too much, this method will help the pasta stay fresh for 1 to 2 days.

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

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

Cheesesteak Pasta Casserole



Tender steak, sweet bell peppers, and rigatoni are tossed in a rich marinara sauce, then topped with gooey mozzarella and Parmesan before baking until golden and bubbly.

- 1 lb rigatoni
- 1 lb Sirloin steak, cut in strips
- 2 red and green bell peppers, diced
- 1 onion, chopped
- 2 tbsp chopped garlic
- 4 cups homemade or store-bought marinara sauce
- 2 cups fresh mozzarella
- 1 cup grated Parmesan cheese
- 1 cup chicken stock or white wine
- 1 tbsp each chopped Italian parsley, basil, and thyme
- 2 tbsp each olive oil and butter

1. Preheat oven to 375° F
2. Par boil the pasta
3. Cut the steak into strips
4. Heat oil and butter, and sauté the onion and garlic until opaque
5. Add peppers and sauté until golden, about 5 minutes
6. Add steak and season with salt and pepper NOW; sauté steak until golden brown
7. Deglaze the pan with chicken stock or white wine
8. Add prepared marinara sauce
9. Simmer until sauce thickens, about 10 minutes total
10. Add herbs in the last 5 minutes
11. Drain pasta and then toss in sauce

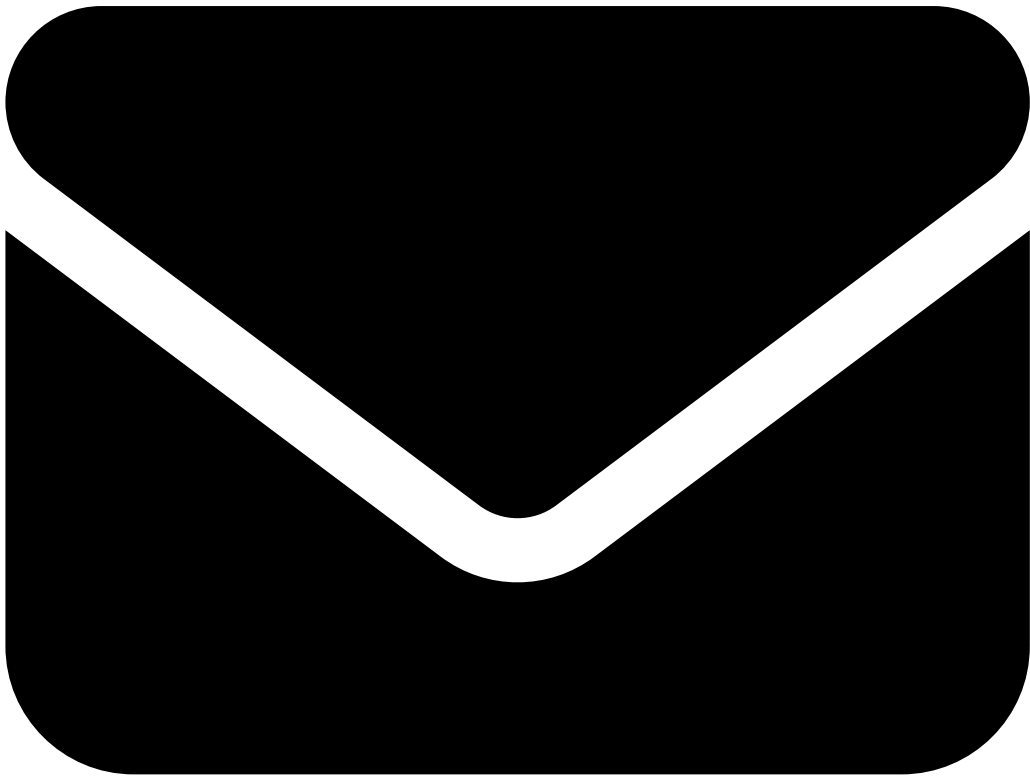
12. Transfer the pasta to an oven-proof covered casserole dish
 13. Top cheesesteak rigatoni casserole with the fresh mozzarella and Parmesan cheese
 14. Bake covered in a preheated 375° F oven for 20 minutes
 15. Uncover and bake 10 minutes longer, or until top is golden brown and cheese is bubbly
 16. Top with additional Italian parsley and Parmesan cheese, and salt and pepper to taste
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Creamy Mushroom Rigatoni

Creamy Mushroom Rigatoni

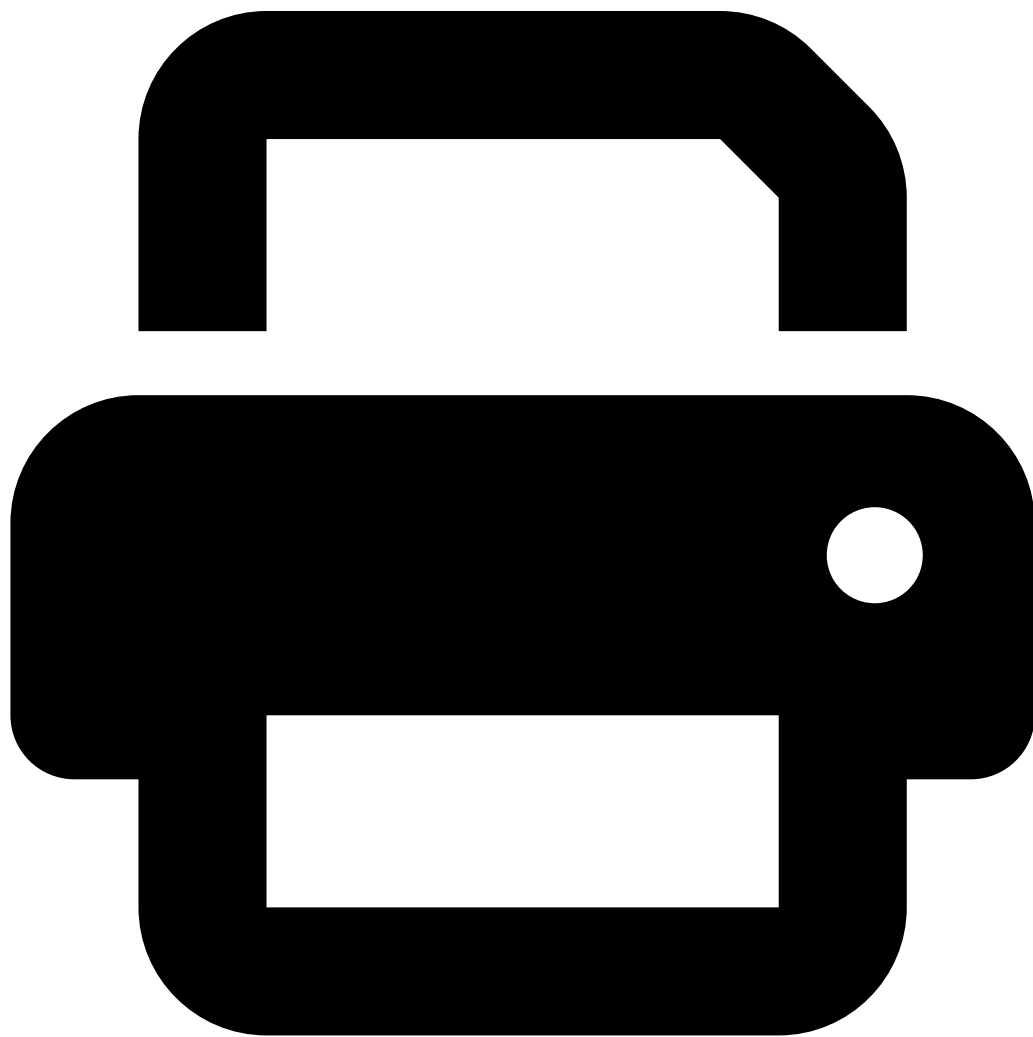
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Looking for healthy vegetarian Italian? Try this Creamy Mushroom Rigatoni!

This creamy mushroom rigatoni recipe starts off with a combination of cremini and shiitake mushrooms for a healthy, robust, Italian-inspired vegetarian meal your whole family will love!

When you need dinner quick on those busy weeknights or when you have last-minute guests coming: pasta to the rescue! Pasta is delicious, plain and simple: think olive oil, garlic, Parmesan, and some herbs; add different mushrooms, and you have a guaranteed crowd pleaser!

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

cook.

Pasta prep can be fast and easy!

Rich and creamy, this vegetarian pasta is full of robust flavors. It 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, and mushrooms. Together, they create a creamy, saucy Italian-style dinner.

I don't drink alcohol, so I give you options in all of my recipes to use wine or stock; use whatever fits your lifestyle and taste. In some recipes I do use wine; I'm okay with that, but if you're not, use stock.

When cooking pasta, salt the water before bringing the water to a boil. The water should be boiling rapidly before dropping in the pasta. I used rigatoni in this recipe, but you can use any shape or flavor pasta you like. You can even use gluten-free pasta, as well as any combination of mushrooms.

It's easier if the pasta water pan is on the back burner and the sauté pan on the front one. I like this 8-quart stock pot for pasta and soups.

Use a large enough sauté pan when sautéing the mushrooms to insure they brown rather than boil...yuck! Mushrooms are like a sponge when it comes to soaking up water, so clean them by wiping them clean rather than washing them in water.

In the restaurant, we precooked our pasta halfway and ran it under cold water to stop the cooking process. When we had an order in, we put the pasta in a strainer, dropped it in boiling water, and it tasted like it was just cooked. You can use the same process at home; if you cook too much it stays fresh for one to two days.

The whole idea behind food and creating recipes is to experiment and have fun doing it. If you make this recipe, let me know your experience, comments, feedback; whatever you feel like talking about. That's my favorite part! Don't forget to tag me on Instagram.

Creamy Mushroom Rigatoni



Earthy mushrooms and fresh spinach are tossed with rigatoni in a rich, creamy Parmesan sauce for a comforting pasta that's simple enough for weeknights yet full of Italian flavor.

- 1 lb rigatoni
- 1 cup reserved pasta water
- $\frac{1}{2}$ lb each cremini and shiitake mushrooms
- 4 cup chopped spinach
- 1 cup heavy whipping cream
- 2 tbsp chopped garlic
- $\frac{1}{2}$ cup chopped onion
- 1 tbsp each chopped Italian parsley, basil, and thyme
- 1 cup vegetable stock or white wine
- 2 tbsp each butter and olive oil
- 1 cup Parmesan cheese

1. Cook pasta according to package directions
2. Heat the butter and olive oil and sauté the mushrooms until they're golden; season with salt and pepper

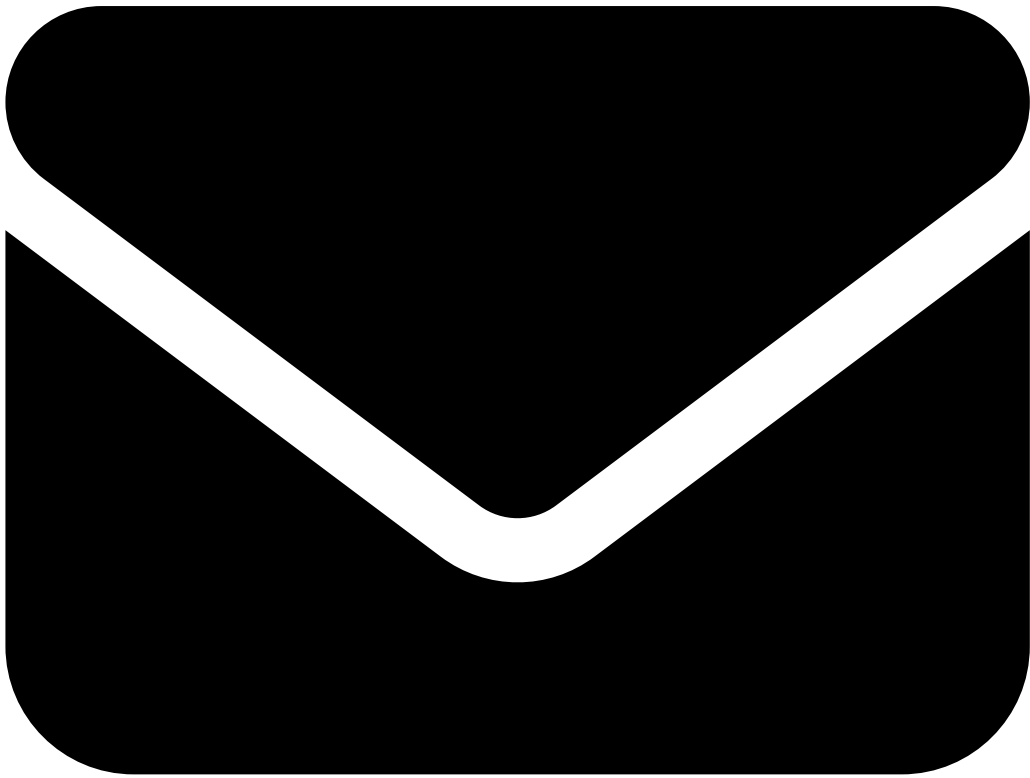
3. Add the onion and garlic, then sauté everything until opaque
 4. De-glaze the pan with vegetable stock or white wine
 5. Add heavy whipping cream and the reserved pasta water
 6. Simmer until the sauce thickens, about 10 minutes
 7. Add the spinach and herbs during the last five minutes
 8. Drain the pasta and toss it in sauce
 9. Finally, top with additional Italian parsley, then add salt and pepper to taste
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Vegetarian Eggplant Penne Puttanesca

Vegetarian Eggplant Penne Puttanesca

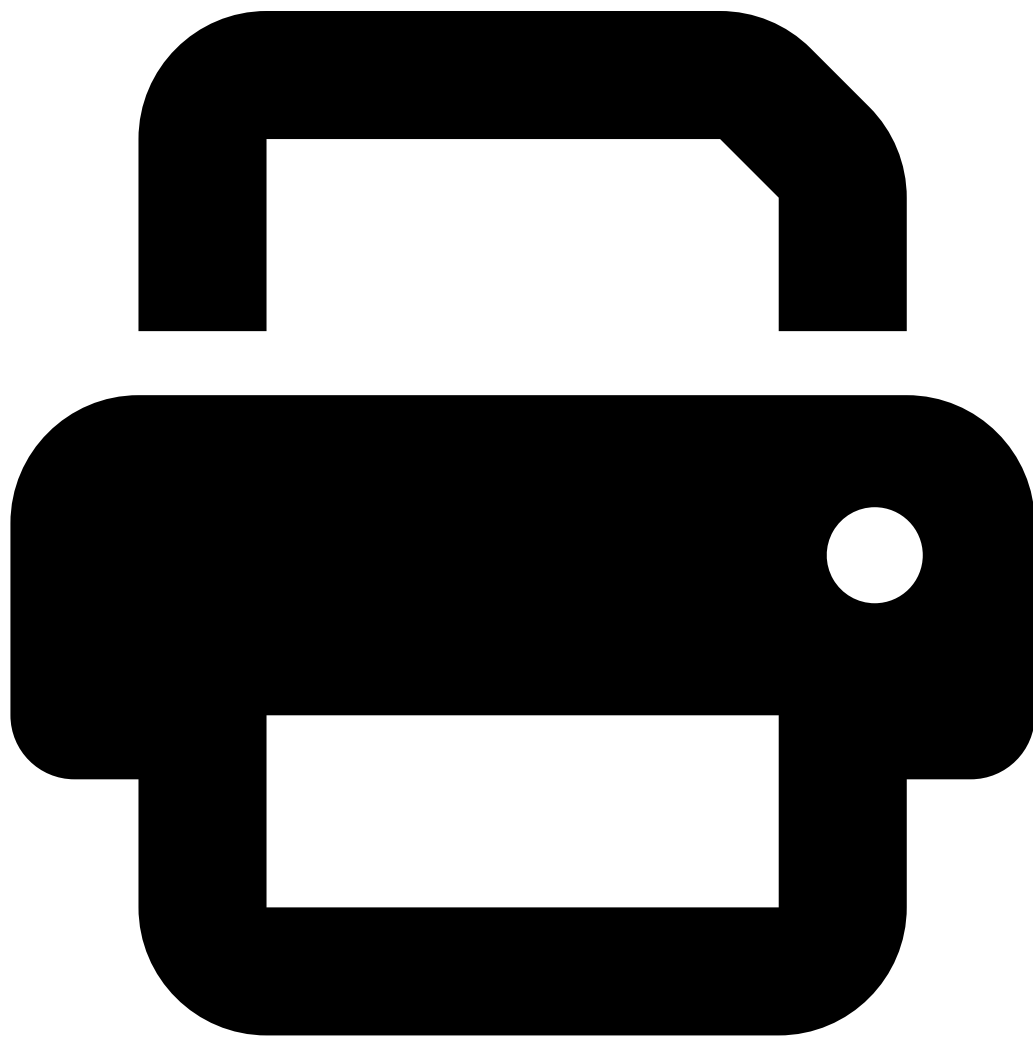
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Puttanesca sauce might have a scandalous past, history has it was made by prostitutes, for it's powerful aroma, used to drawn customers. I don't know how much is fact and how much is fiction, but I love the history behind the recipe. I know growing up we referred to it as the sauce of the prostitutes. The combination of anchovies, olives and capers, gives this Puttanesca sauce a robust rich flavor, with aroma that still draws people to a different room,... The kitchen. The sauce cooks quickly in this deep covered saute pan, and it's a deep enough pan you can toss the pasta in the same pan.

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. Make it special serve it on these pretty white dinner plates add some festive napkins and you have beautiful table and meal, that comes together in 30 minutes, is quick and easy for family weekday dinners. just fancy enough for Saturday date night. I used Penne rigatta , a short ridged

pasta, you can use any type pasta that's fits your life style and taste, gluten free works with this recipe

If the sauce is too dry use a cup of the pasta water, it's starchy from the pasta, and great to add substance to the sauce, and because of it's starchy it's a thicken agent. I also used kalamata olives, I love their pungent taste. Traditionally the olives used were picked by my mother on our family farm in Tuscany, she would cure them in a salt and water solution she changed every few days, for weeks, until the bitterness was drawn out. They went from a shiny purple to a shriveled up olive, she then marinated in olive oil, garlic, orange rind, and red pepper flakes, they were delicious and time consuming. It is important in this recipe to use flavorful olives. It's a simple sauce with bold flavors, created by strong flavored ingredients.

I hope you try this and the part I like best....Let me know how you liked it!!!! Enjoy restaurant style cooking at home. If you love eggplant pasta recipes here is another one to try Sicilian eggplant caponata rigatoni or my personal favorite zucchini pasta alla Norma

Vegetarian Eggplant Penne Puttanesca



Tender eggplant, briny olives, capers, and anchovies simmer in a rich tomato sauce before being tossed with penne for a bold,

rustic pasta that's bursting with classic Mediterranean flavor.

- $\frac{1}{2}$ lb penne pasta, cooked according to package directions ((reserve 2 cups of pasta water before draining))
- 1 medium eggplant, peeled and cut into large cubes
- 1 small onion, finely chopped
- 1 tbsp minced garlic
- 4 anchovy fillets
- $\frac{1}{2}$ cup capers
- 1 cup pitted and chopped Kalamata olives
- 1 (15 oz) can chopped tomatoes
- 1 (15 oz) can tomato sauce
- 1 tbsp each: chopped Italian parsley, basil, thyme, and red pepper flakes
- $\frac{1}{4}$ cup grated Parmesan cheese
- 2 tbsp olive oil
- 2 tbsp butter

1. Cook the penne according to package instructions. Before draining, reserve 2 cups of the starchy pasta water. Set aside.
2. In a large deep sauté pan, heat the olive oil and butter over medium heat. Add the cubed eggplant and cook until golden brown and softened. Remove the eggplant and set aside.
3. In the same pan, add the chopped onion and garlic. Sauté gently until the onions are translucent and fragrant. Stir in the anchovy fillets and cook until they melt into the onions, about 2 minutes.
4. Simmer the Tomatoes. Add both the chopped tomatoes and tomato sauce (do not drain). Stir to combine, cover, and simmer for 20 minutes, stirring occasionally.
5. Return the eggplant to the pan. Add 1 cup of the

reserved pasta water. Stir in the olives, capers, red pepper flakes, parsley, basil, and thyme. Simmer uncovered for an additional 10 minutes. Season with salt and pepper to taste.

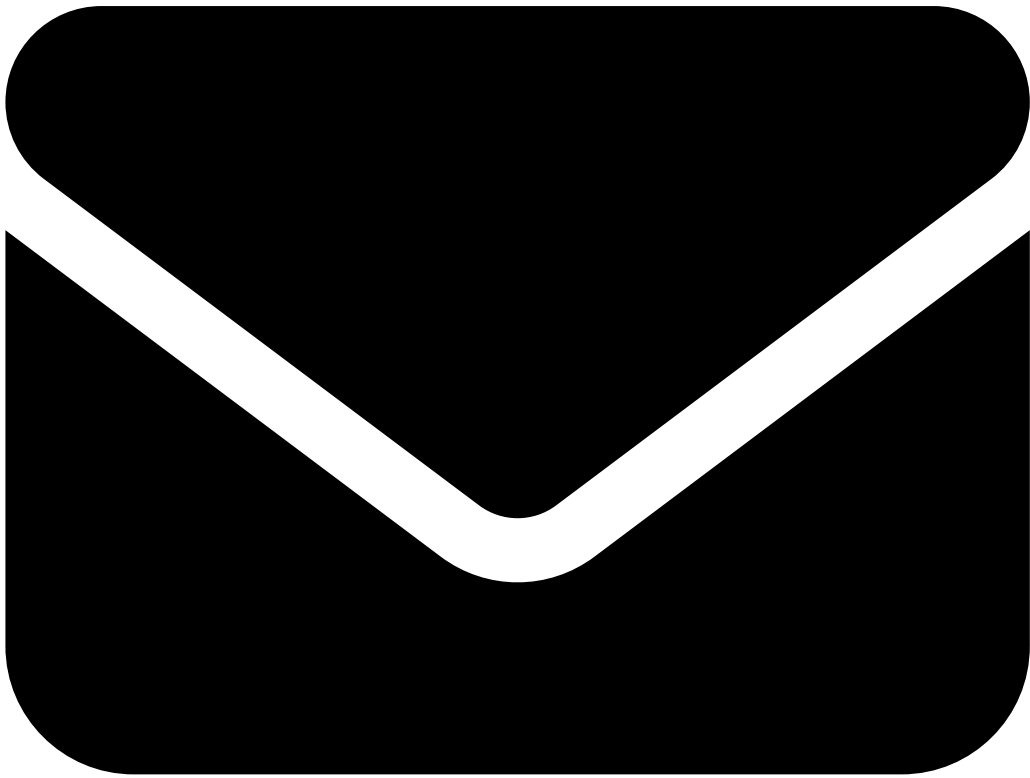
6. Add the drained pasta to the sauce, tossing gently to coat. Use reserved pasta water as needed to loosen the sauce and help it cling to the pasta.
7. Sprinkle with grated Parmesan cheese and serve hot.

Quick and Easy Chicken Alfredo

Quick and Easy Chicken Alfredo

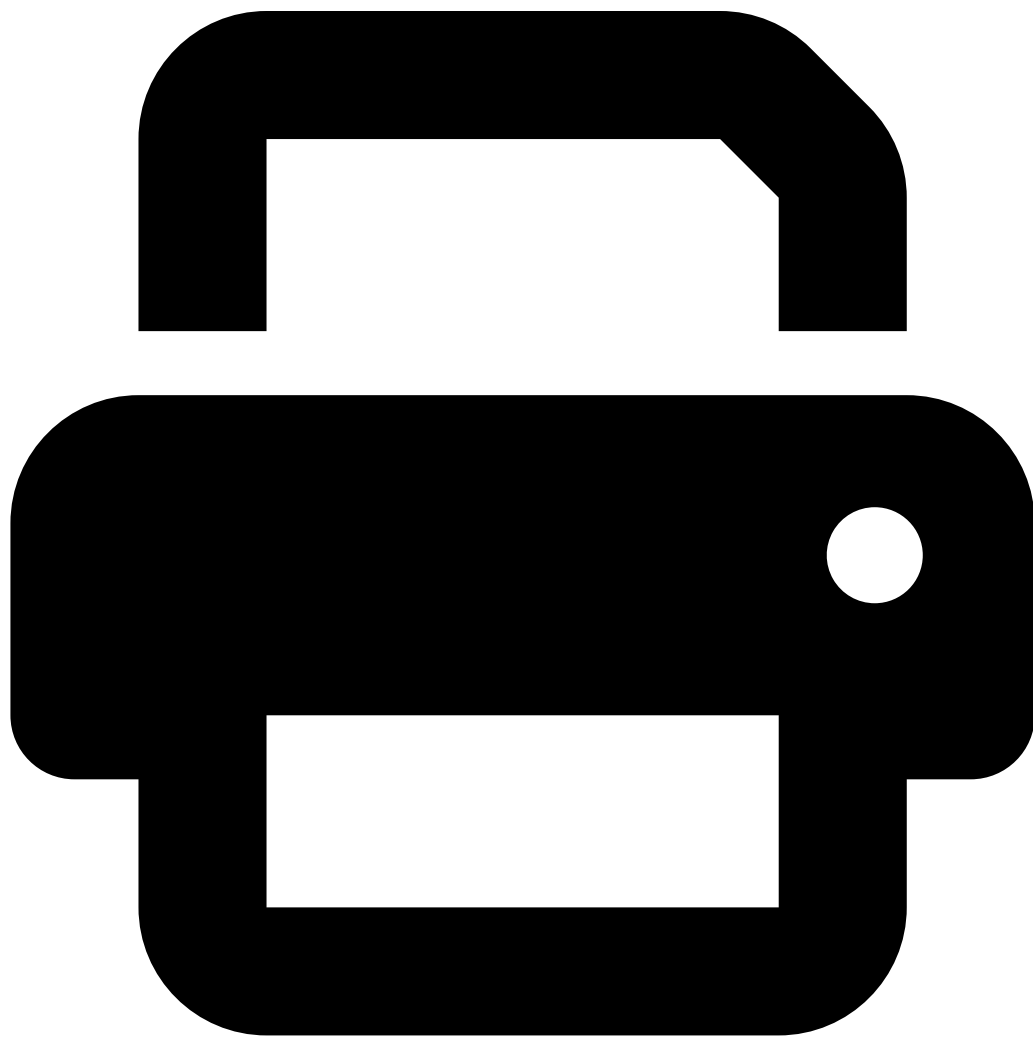
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This quick and easy Chicken Fettuccine Alfredo comes together in under 30 minutes—perfect for busy weeknights. Tender, melt-in-your-mouth chicken is tossed with fettuccine in a rich and velvety Alfredo sauce that the whole family will love. This simple recipe uses just a handful of ingredients, but I like to add spinach and sun-dried tomatoes for an extra layer of flavor—totally optional, but highly recommended!

Things to know about this quick and easy chicken fettuccini alfredo recipe

Frying the chicken and then deglazing the pan with chicken stock and cream creates a rich, creamy sauce full of flavor. You can absolutely use white wine instead of chicken stock—I often do. But because I don't drink, I usually offer the non-alcoholic version too.

For those who prefer not to cook with alcohol, know that there are great alternatives, and honestly, the flavor difference is subtle. Use what feels right to you and tastes good. Either way, the key is using the freshest, best-quality ingredients you can find—that's what takes a recipe from just okay to WOW.

I like easy recipes that come together in less than an hour, but from the looks of the meal we can tell our friends it took hours.

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 at home.

I hope you try this quick and easy chicken fettuccini recipe and the part I like best....Let me know how you liked it!!!! And please don't forget to tag me on Instagram. And if you like easy pasta recipes that are easy to make use few ingredients and are delicious try my 30 minute broccolini and sausage orecchiette

Quick and Easy Chicken Alfredo



- 12 oz fettuccine (or your favorite pasta)

- 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
- $\frac{1}{2}$ medium onion, finely diced
- 3 cloves garlic, minced
- 1 cup chicken broth
- 1 cup heavy cream
- 1 cup freshly grated Parmesan cheese
- $\frac{1}{2}$ 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 $\frac{1}{2}$ **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.

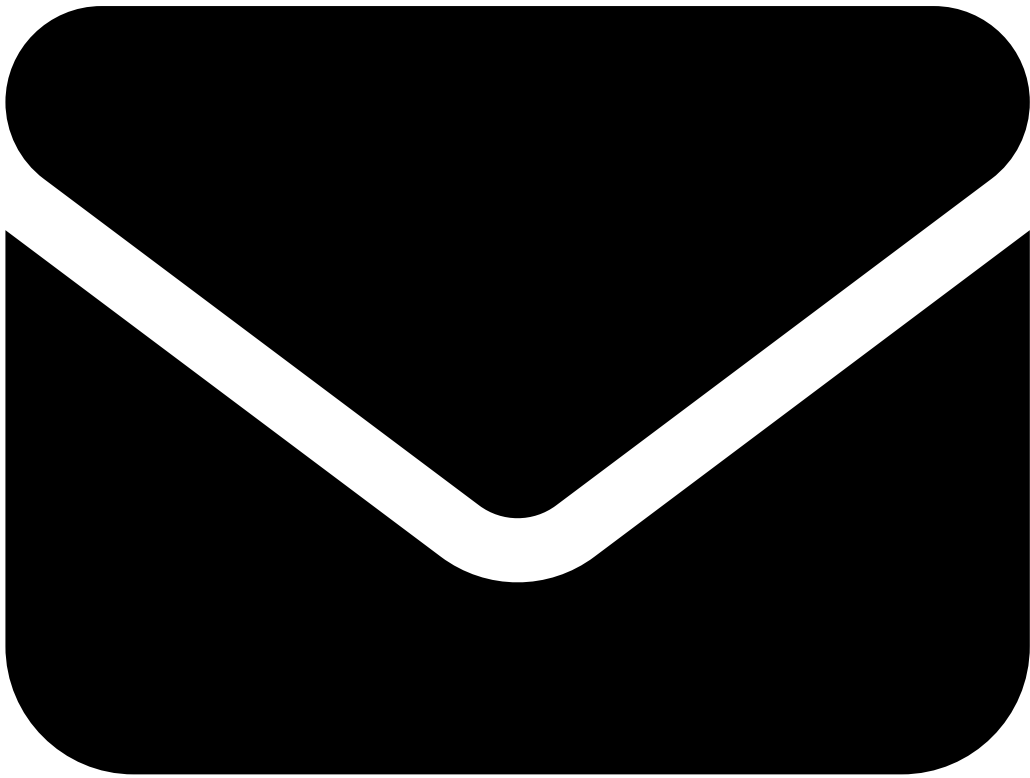
Serve with garlic bread and a crisp Caesar salad for a complete Italian-inspired meal.

Creamy Chicken Mushroom Pasta

Creamy Chicken Mushroom Pasta

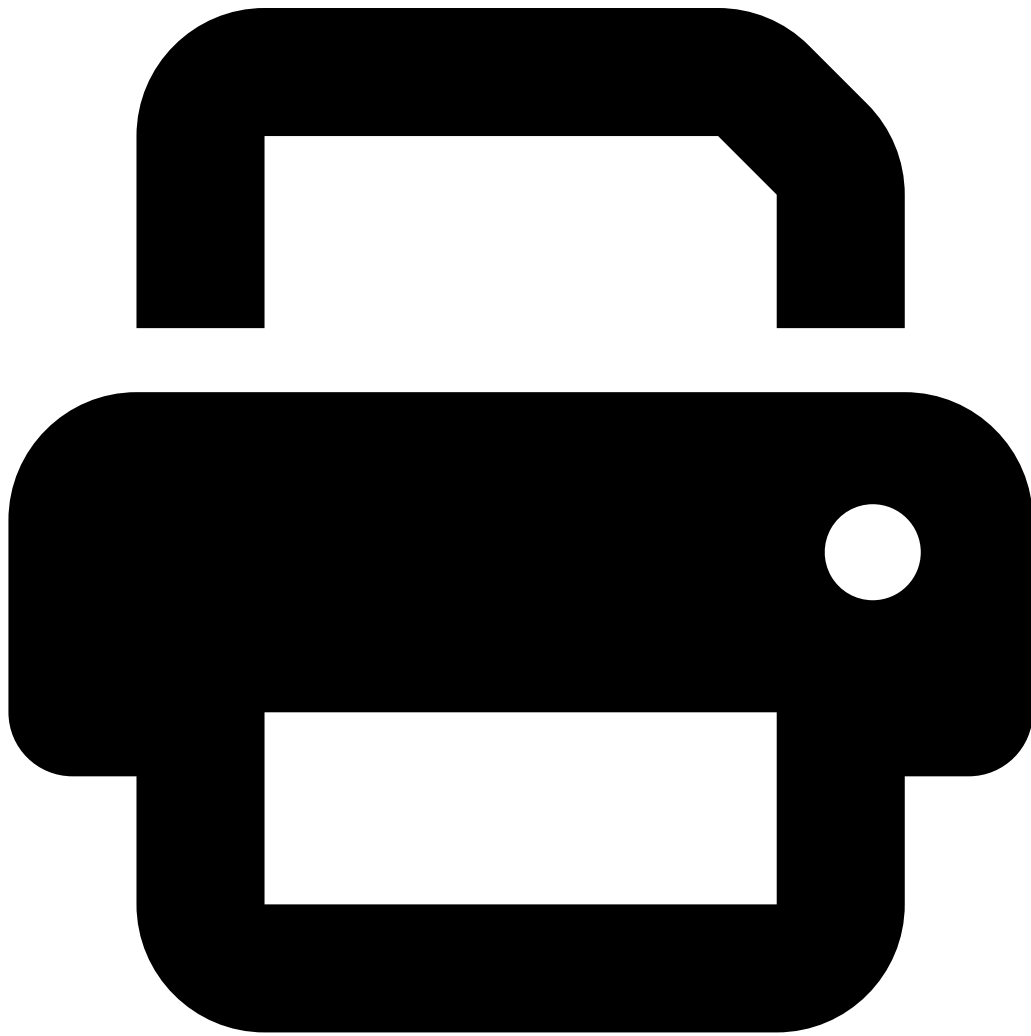
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This easy, quick, creamy chicken and mushroom pasta dinner can be on your table in 30 minutes. Bucatini pasta tossed in a creamy sauce, with chicken, mushrooms and spinach, make this a pasta dinner your whole family will love.

This pasta dinner is easy, quick and delicious, it's a perfect way to show off what a great "home chef" you are. Simple yet impressive, this is a perfect recipe for a quite date night at home or louder time with family and friends.

This chicken dinner looks pretty on any table, served on pretty plates or serve it family style in one bowl it's perfect enough for a celebration dinner. This recipe was inspired by my love of pasta, one of my top restaurant 'luxury' meals, I simplified the recipe for the "home chef".

I don't drink alcohol, so I give you options in all my recipes to use wine or stock, use whatever fits your lifestyle and taste. In some recipes I do use wine, Am okay with that, if

your not use stock, it doesn't change the flavor much whether you use wine or stock.

Here's a few things to keep in mind when cooking pasta, **salt the water**. The water should be boiling rapidly before dropping the pasta in it. 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. The saute pan needs more tending to than the pasta water.

If you try this recipe don't forget to leave me a comment and tag me on Instagram, That's my favorite part!!!!

Creamy Chicken Mushroom Pasta



Tender chicken, savory mushrooms, and pasta are tossed in a rich, flavorful sauce for a comforting Italian dinner that's easy enough for weeknights yet satisfying enough for family gatherings.

- $\frac{1}{2}$ lb linguine
- 2 boneless, skinless chicken breasts (about 8 oz each), cut into strips
- $\frac{1}{2}$ lb white mushrooms, sliced
- 2 cups fresh spinach, chopped
- $\frac{1}{2}$ cup onion, finely chopped

- 1 tbsp garlic, minced
- 1 cup prepared marinara sauce
- 1 cup heavy whipping cream
- 1 cup chicken stock *or* dry white wine
- 1 cup reserved pasta water
- 2 tbsp olive oil
- 2 tbsp butter
- $\frac{1}{2}$ cup chopped onion (for sautéing)
- 1 tbsp garlic, minced (for sautéing)
- 2 tbsp fresh Italian parsley, chopped
- 2 tbsp fresh basil, chopped
- Salt and freshly ground black pepper, to taste

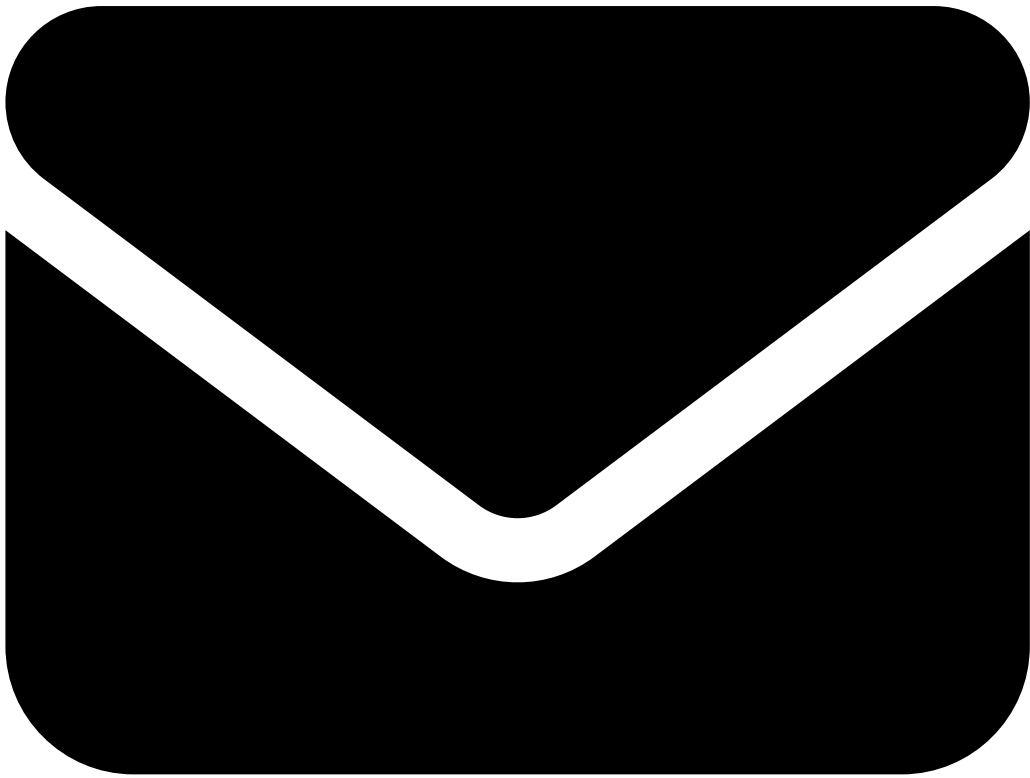
1. Cook pasta according to package directions reserve 1 cup pasta water before draining
 2. Mean while, Heat oil and butter in a deep saute pan over medium high heat add the onion and garlic cook until opaque. Salt and pepper the chicken. Add the chicken strips to the pan and cook until the chicken is golden (4-6 minutes)
 3. De glaze pan with chicken stock or white wine. Let it absorb before add the cream, reserved pasta water and marinara sauce.
 4. Simmer until sauce thickens about 10 minutes Add spinach, and herbs last 5 minutes
 5. Drain pasta toss in sauce
 6. Top with parmesan and chopped Italian parsley
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Vegetarian Mushroom Spaghetti Pasta

Vegetarian Mushroom Spaghetti Pasta

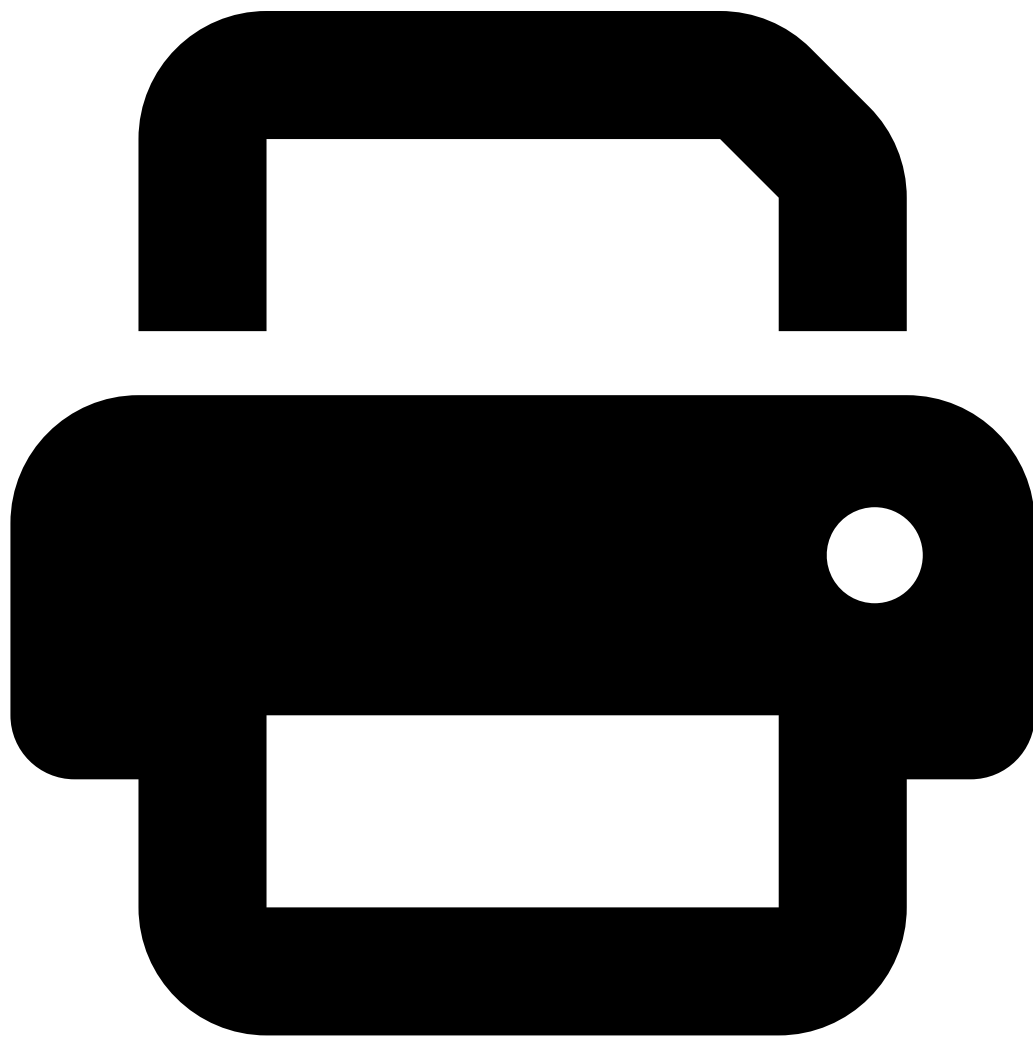
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It's no surprise that vegetarian mushroom spaghetti pasta is a favorite on dinner tables—it's easy to prepare, incredibly versatile, affordable, and full of rich, savory flavor.

This recipe calls for ingredients you probably already have on hand, butter, garlic, cream, 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.

Beyond its taste, this dish offers real nutritional value. Pasta is packed with complex carbohydrates that provide long-lasting energy, along with a solid amount of protein. It's also naturally low in fat.

Things to Know About This Vegetarian Mushroom spaghetti pasta Recipe

This vegetarian mushroom spaghetti pasta recipe is a favorite for many reasons—it's quick to prepare, incredibly versatile, budget-friendly, and full of rich, umami flavor thanks to the mushrooms.

Not only is it delicious, but it also offers great nutritional value. Pasta is a good source of complex carbohydrates for sustained energy, provides plant-based protein, and is naturally low in fat.

If you're watching your cholesterol or sodium intake, this recipe is a smart choice. Pasta is naturally cholesterol-free and low in sodium, while mushrooms add fiber, antioxidants, and important nutrients—all without adding extra fat or calories.

Whether you're vegetarian or simply looking for a satisfying meatless meal, this mushroom pasta delivers on flavor, nutrition, and simplicity.

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".

If am going to add chicken or fish I use my toaster oven, so I don't have to heat up my large oven

I don't drink alcohol, so I give you options in all my recipes to use wine or stock, use whatever fits your lifestyle and

taste.

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.

If you love easy and delicious mushroom pasta recipes try my Mushroom pasta alla Norcina

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.....

Vegetarian Mushroom Spaghetti Pasta



Fresh mushrooms, spinach, and juicy tomatoes are tossed with rigatoni in a light marinara sauce for a simple Italian pasta that's hearty, flavorful, and perfect for busy weeknights.

- ½ lb spaghetti pasta
- 8 oz sliced mushrooms
- 1 onion, chopped
- 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

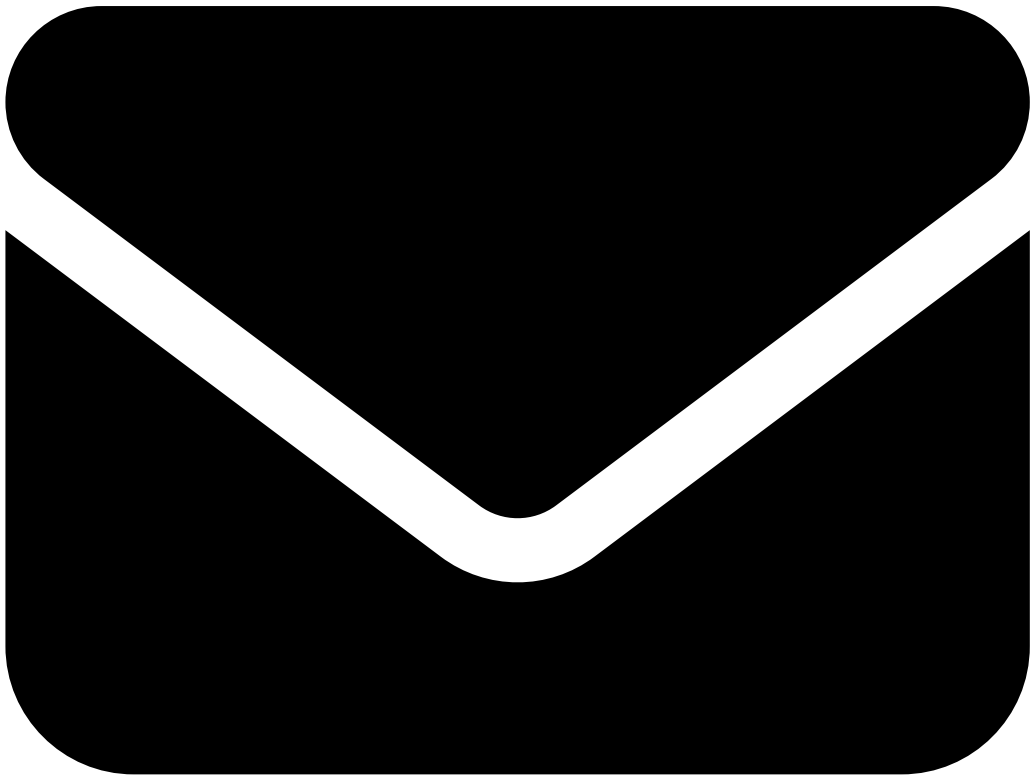
1. Bring a large pot of salted water to a boil. Cook the pasta according to package directions until al dente. Reserve 2 cups of pasta water before draining.
2. In a large sauté pan, heat the olive oil and butter over medium heat. Add the chopped onion and garlic, cooking until soft and translucent.
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 bucatini 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.

30 minute Steak and Mushroom Pasta

30 minute Steak and Mushroom Pasta

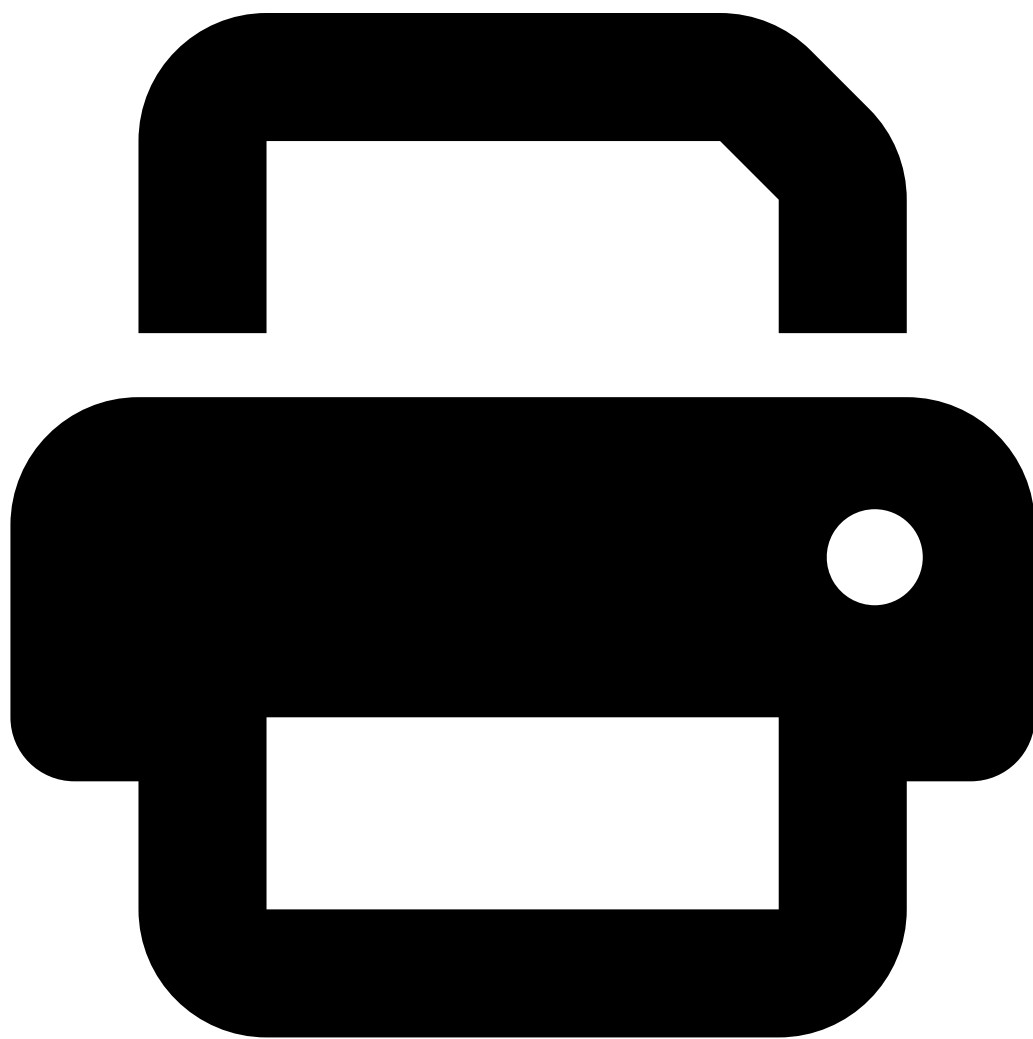
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One of my favorite winter comfort foods is pasta. When I find it difficult to come up with a meal everyone will like, I turn to pasta, it's easy, quick, delicious, inexpensive and WHO doesn't love pasta??? Pasta is delicious plain and simple, think olive oil, garlic, parmesan and some herbs, add sirloin steak , cremini mushrooms and you have a guaranteed crowd pleaser!!!!

That's all it takes, adding some add-ins to pasta to make a meal that is cause for celebration. If you don't have cremini mushrooms use white button mushrooms. Cremini, portabellas, and white button mushrooms are all the same variety the difference is age, white mushrooms the youngest, the granddaddy of mushrooms the portabella are the oldest.

Rich and creamy this steak 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. Pasta is a weeknight superhero, it cooks quickly and is extremely

versatile, yet can feel like a restaurant dinner, like this steak pasta meal.

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 steak pasta recipe is quick enough for busy weeknight family meals, but feels special enough for Saturday night dinner with friends. It's a prefect way to show off what a great "home chef" you are. Steak can be expensive, if you add it to pasta, it's an affordable meal you can have on your weekly menu.

This recipe was inspired by my love of pasta, one of my top restaurant' luxury' meals, I simplified the recipe for the "home chef". You can also roast the steak, instead of sauteing it, If I use this method and I often do for a hands-free option, I use my toaster oven, instead of heating up my large oven to roast small amounts of meats.

I don't drink alcohol, so I give you options in all my recipes to use wine or stock, use whatever fits your lifestyle and taste.

In some recipes I do use wine, Am okay with that, if your not use stock.

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

I used linguine, you can use any shape pasta or flavor pasta you like. Reserve a few cups of pasta water to add to your sauce if it's too dry.

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 ingredients.

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 one day. If you love easy and delicious pasta recipes that are easy to make , use few ingredients and taste delicious try my vegetarian greens and beans pasta or my personal favorite Spaghetti alla Nerano

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

That's my favorite part , hearing from you, and please don't forget to tag me on Instagram.....

30-Minute Steak and Mushroom Pasta



- 1 pound long pasta (fettuccine, linguine, spaghetti, or pappardelle)
- 1 pound sirloin steak, cut into thin strips
- Salt and freshly ground black pepper, to taste
- 2 tbsp olive oil
- 2 tbsp unsalted butter
- $\frac{1}{2}$ medium onion, finely chopped

- 2 tbsp garlic, minced
- 4 cups cremini mushrooms, sliced
- 1 cup chicken stock or dry white wine
- 1 cup heavy whipping cream
- 2 cup fresh spinach, roughly chopped
- 1 tbsp chopped fresh Italian parsley
- 1 tbsp chopped fresh basil
- 1 tbsp chopped fresh thyme
- 2 cups reserved pasta water
- Freshly grated Parmesan cheese, for serving ((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 2 cups of the pasta cooking water. Drain the pasta and set aside.
2. While the pasta cooks, season the steak strips generously with salt and freshly ground black pepper.
3. Heat the olive oil and butter in a large skillet over medium-high heat.
4. Add the onion and cook for 3–4 minutes, until softened. Stir in the garlic and cook for 30 seconds, until fragrant.
5. Add the sliced mushrooms and sauté for 5–6 minutes, stirring occasionally, until they are browned and have released most of their moisture.
6. Add the steak strips and cook for 2–3 minutes, stirring frequently, until browned on the outside but still tender.
7. Pour in the chicken stock or white wine, scraping up any browned bits from the bottom of the pan. Simmer for 2 minutes.
8. Stir in the heavy cream and bring the sauce to a gentle

simmer. Cook for 8–10 minutes, until the sauce begins to thicken.

9. Add the spinach, parsley, basil, and thyme. Cook for another 2–3 minutes, until the spinach has wilted.
10. If the sauce becomes too thick, gradually stir in the reserved pasta water until it reaches your desired consistency.
11. Add the cooked pasta to the skillet and toss until evenly coated in the creamy steak and mushroom sauce.
12. Serve immediately, topped with freshly grated Parmesan cheese, extra chopped parsley, and freshly cracked black pepper.
13. Slice the steak against the grain for the most tender bites.

Avoid overcrowding the pan when cooking the steak so it browns instead of steams.

Baby bella mushrooms can be substituted for cremini mushrooms.

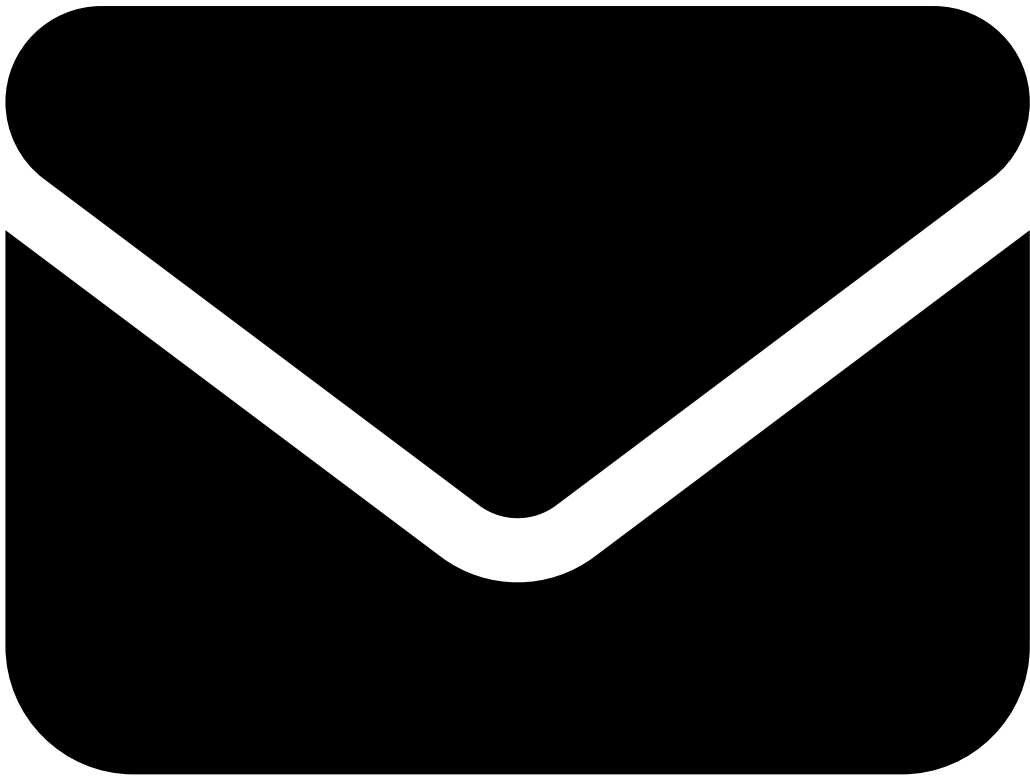
Pair with garlic bread and a simple green salad for a complete meal.

Creamy Bacon Rigatoni pasta

Creamy Bacon Rigatoni Pasta

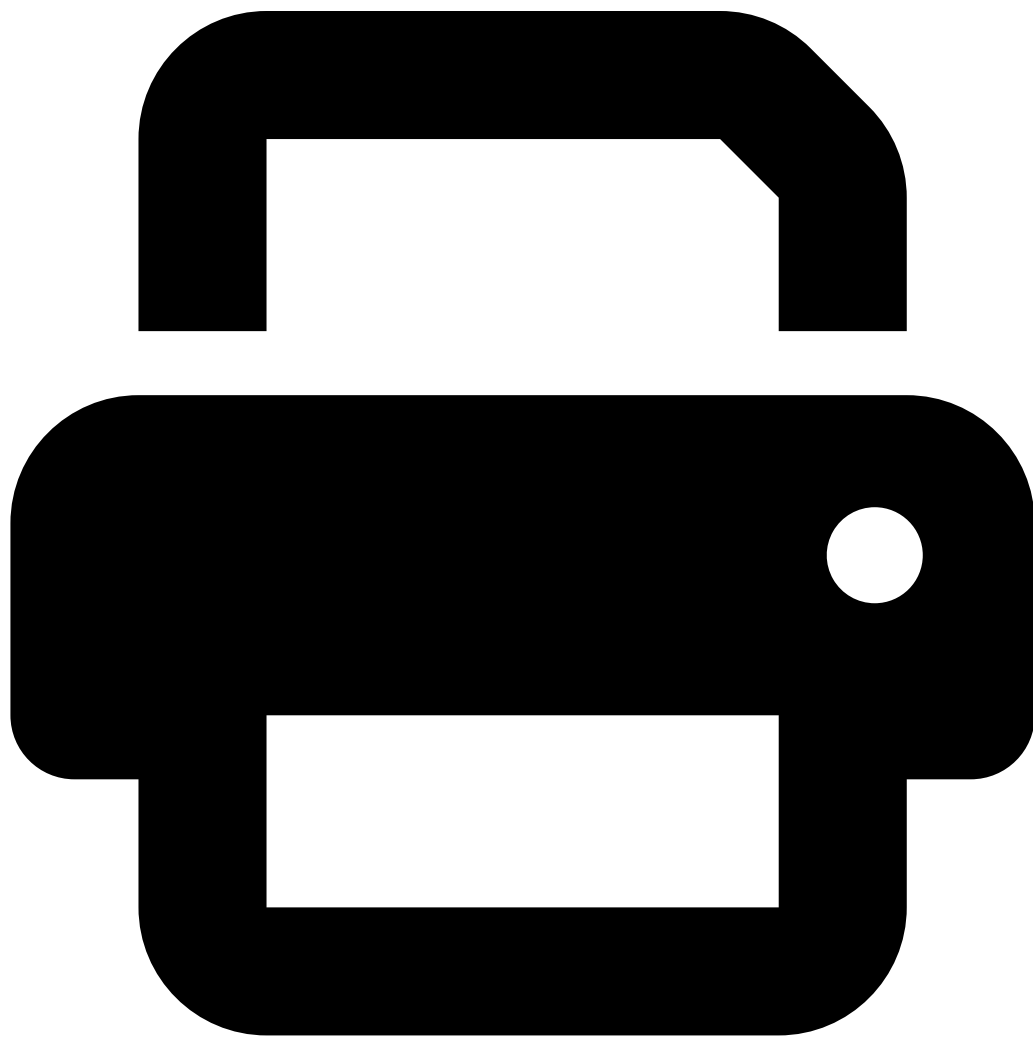
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Who doesn't love pasta???? Rich in complex carbohydrates and protein and low in fat pasta can be a highly nutritious food ,especially if it's made with whole wheat flour It's so versatile and easy there's a recipe for pasta to fit most lifestyles and taste. This creamy bacon rigatoni pasta recipe is so easy to make . With just a few pantry ingredients and minimal prep you can have a delicious restaurant quality meal, that's ready in 40 minutes. Italian food is about simplicity and letting the ingredients shine. This creamy bacon rigatoni is tossed with crispy bacon, cream, spinach and a to die for garlic, cheesy sauce, your whole family will love.

Italian cooking is usually simple to make, with many dishes having 4 to 8 ingredients. This rigatoni pasta meal has few ingredients, is easy and can be on your table in 40 minutes.

Here are some tips to remember when cooking pasta:

1....Be sure you have enough water to cover the pasta and the

pasta can move freely

I use this 5 quart stock pot

2....Salt the water generously before bringing it to a boil

3.....Through trial and error you don't need to add oil to the water it doesn't work just stir the pasta as soon as you immerse it into the water stirring a few times more while cooking.

4... Don't overcook the pasta, it should be al dente to the bite, if you cook pasta too long it gets unpleasantly gummy.

It's not too often you find a recipe that your whole family likes. when you do WIN- WIN.

Not only is pasta a family favorite it's a crowd pleasing meal on a budget add a salad, some crusty Italian bread and you have dinner special enough for weekend get togethers and easy enough for weeknight family meals.

If you set a pretty table using pretty white plates and cloth napkins it's a restaurant atmosphere in your own kitchen showing off what a great hostess you are.

This is a great go to pasta dish when you want, easy, healthy, flavorful Italian meals, the trifecta for dinner success. If you make this recipe please be sure to leave me a comment and don't forget to tag me on Instagram! I love hearing from you , it's my favorite part!!!

Creamy Bacon Rigatoni Pasta



- 1 pound rigatoni
 - 4 slices bacon, chopped
 - 2 tbsp unsalted butter
 - 1 medium onion, finely chopped
 - 2 tbsp garlic, minced
 - 2 cups fresh spinach, roughly chopped
 - 1 cup chicken broth
 - 1 cup heavy cream
 - 1 cup reserved pasta water
 - 1 cup grated Parmesan cheese
 - 1 tbsp chopped fresh Italian parsley
 - 1 tbsp chopped fresh basil
 - 1 tbsp fresh thyme leaves (or 1 teaspoon dried thyme)
 - 1 tsp crushed red pepper flakes (optional, or to taste)
 - Salt and freshly ground black pepper, to taste
1. Bring a large pot of salted water to a boil. Cook the rigatoni according to the package directions until al dente. Before draining, reserve 1 cup of the pasta cooking water, then drain and set aside.
 2. While the pasta cooks, melt the butter in a large, deep skillet or sauté pan over medium heat.
 3. Add the chopped bacon and cook for 6–8 minutes, stirring occasionally, until crispy. Do not drain the bacon grease.
 4. 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, heavy cream, and reserved pasta water. Stir in the parsley, basil, thyme, and crushed red pepper flakes. Season with salt and black pepper to taste.
6. Bring the sauce to a gentle simmer and cook for 15–20 minutes, stirring occasionally, until it has slightly thickened.
7. Stir in the spinach and Parmesan cheese. Continue cooking for 2–3 minutes, until the spinach has wilted and the cheese has melted into the sauce.
8. Add the cooked rigatoni to the skillet and toss until the pasta is evenly coated in the creamy sauce. If needed, add a splash of additional pasta water to achieve your desired consistency.
9. Serve immediately, topped with extra Parmesan cheese, chopped Italian parsley, and freshly cracked black pepper.
10. Freshly grated Parmesan melts more smoothly than pre-shredded cheese.

For extra richness, reserve a few crispy bacon pieces to sprinkle over each serving.

Serve with garlic bread and a crisp Caesar or garden salad for a complete meal.