

Butternut Squash Gnocchi with Gorgonzola

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Fall is in the air, and nothing says cozy quite like roasted butternut squash gnocchi. This recipe combines the sweetness of roasted butternut squash with delicate soft gnocchi, perfect for pairing with creamy gorgonzola sauce.

It's no wonder most Italian restaurants have gnocchi on the menu. Most home cooks are intimidated by making gnocchi at home. I am here to tell you you don't have to be.

Making homemade gnocchi is a lot easier than you think. The most challenging part is getting the dough to the right consistency to produce the soft light gnocchi dumplings. This may take a few attempts, and that's okay. After a few tries you will be making gnocchi like a pro.

Whether you're new to making gnocchi or a seasoned pro, this easy to follow recipe is bound to become a favorite.

Things to know about this Butternut Squash Gnocchi with Gorgonzola”

1. Butternut squash is a seasonal fall vegetable, bringing a natural sweetness to the gnocchi that pairs well with many sauces.
2. These gnocchi are easy to make. This recipe simplifies the process. making it a beginner friendly gnocchi recipe
3. The recipe is versatile pair the gnocchi with a browned butter and sage, marinara or a creamy pancetta gorgonzola sauce like I did. If you would like the recipe for the sauce I used let me know, if I should write a blog post.
4. This recipe is perfect for meal prep. These gnocchi are freezer friendly, so you can a batch in advance to enjoy anytime, or make a double batch one for now and one for later.
5. As always , please let met know if you make this easy roasted butternut squash gnocchi recipe. I love hearing from you. And it helps others. THANKS!!!
6. **Warm up this fall with these cozy Italian dishes:**

- **Creamy Mushroom and Italian Sausage Risotto** – rich, earthy, and perfect for chilly evenings.
- **Italian-Style Cabbage Rolls** – hearty, satisfying, and full of fall flavors.

Don't forget to save this Butternut Squash Gnocchi recipe—it's the ultimate cozy fall dinner!

Butternut Squash Gnocchi with Gorgonzola



Tender potato gnocchi are tossed with roasted butternut squash and a creamy Gorgonzola sauce for a rich, comforting Italian-inspired meal. Finished with fresh sage and toasted walnuts, this elegant pasta is perfect for cozy dinners and special occasions.

For the Gnocchi

- 2-3 cups roasted and mashed butternut squash (about 1 medium squash)
- 1-1½ cups all-purpose flour (start with 1 cup and add more as needed)
- 1 egg
- ½ cup parmesan cheese
- salt and pepper to taste
- A pinch of Nutmeg

For the Gorgonzola Cream Sauce

- 1 cup heavy cream
- 4 oz Gorgonzola cheese, crumbled
- 2 tbsp unsalted butter
- 2-3 oz pancetta, diced
- 1 small shallot, finely minced (optional)
- Salt and freshly ground black pepper, to taste
- Pinch of nutmeg

- Chopped parsley

1. Start by peeling and cleaning out the squash. Then cut into equal pieces. Line a cookie sheet with parchment paper lay the butternut squash on top drizzle with olive oil salt and pepper to taste. Roast in a preheated 375-degree oven until fork tender about 20 minutes. Mash the squash into a smooth puree. Refrigerate until chilled
2. Put the flour on a broad. Make a well in the center add the rest of the ingredients , the squash, egg and parmesan cheese including salt and pepper.
3. Begin incorporating the flour into the wet ingredients kneading the dough until smooth, adding more flour a little at a time , until you have a smooth dough the dough will be slightly sticking. Let the dough rest covered for 30 minutes.
4. Then section the dough into 8 equal pieces. Roll into 12 inch long ropes flour lightly, cut the ropes into 1/2 inch pieces flour lightly. Using a fork and your thumb roll the gnocchi pieces into the classic shape. I have included a video showing the technic.
5. Roast the Squash. Preheat oven to 400°F (200°C). Cut the squash in half, remove seeds, and roast cut-side down until tender (about 30–35 minutes). Scoop out the flesh and mash it, letting excess moisture evaporate.
6. Make the Gnocchi Dough. In a bowl, combine the mashed squash, egg, salt, and nutmeg. Gradually add 1 cup of flour, mixing gently until a soft dough forms. Add more flour as needed—dough should be slightly sticky but workable.
7. Shape the Gnocchi. Divide dough into portions. Roll each into a rope about $\frac{3}{4}$ inch thick, then cut into 1-inch

pieces. Optional: roll each piece over a fork for the classic gnocchi ridges.

8. Cook the Gnocchi. Bring a large pot of salted water to a boil. Cook gnocchi in batches until they float (about 2–3 minutes). Remove with a slotted spoon and set aside.
9. Make the Gorgonzola Cream Sauce. In a skillet, melt the butter over medium heat cook diced pancetta until crisp. Remove and set aside. Sauté shallots until soft and translucent lower the heat, stir in cream until warm but not boiling. Add Gorgonzola in small pieces, stirring until smooth. Season with salt, pepper, and a pinch of nutmeg. Stir the crispy pancetta back into the sauce.
10. Combine and Serve. Toss the cooked gnocchi gently in the sauce until coated. Serve immediately, garnished with Freshly chopped Italian parsley

11. **Storage Instructions**

Uncooked Gnocchi:

Place gnocchi on a floured baking sheet in a single layer. Freeze for 1–2 hours, then transfer to a freezer-safe bag or container.

Cook from frozen in boiling salted water; they will float when done.

Cooked Gnocchi with Sauce:

Store leftover gnocchi and sauce separately in airtight containers in the fridge for up to 3 days.

Reheat gently in a skillet over low heat, adding a splash of cream or milk if needed to loosen the sauce.

Italian

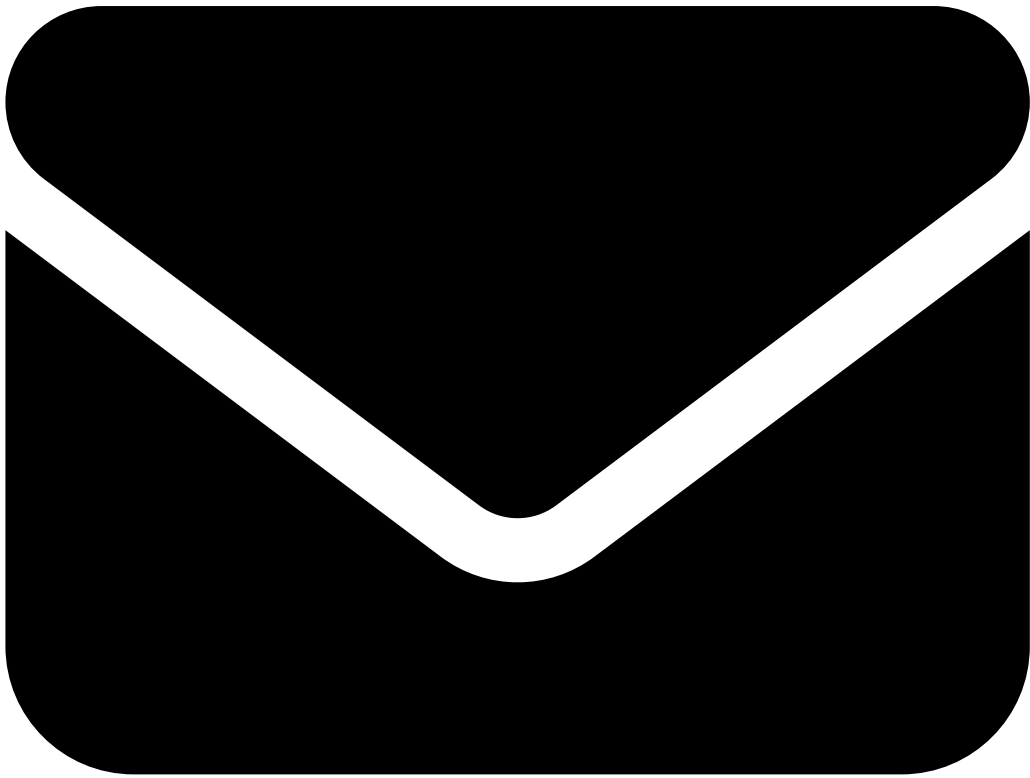
butternut squash gnocchi with Gorgonzola

Creamy Mushroom and Italian Sausage Risotto

Creamy Mushroom and Italian Sausage Risotto

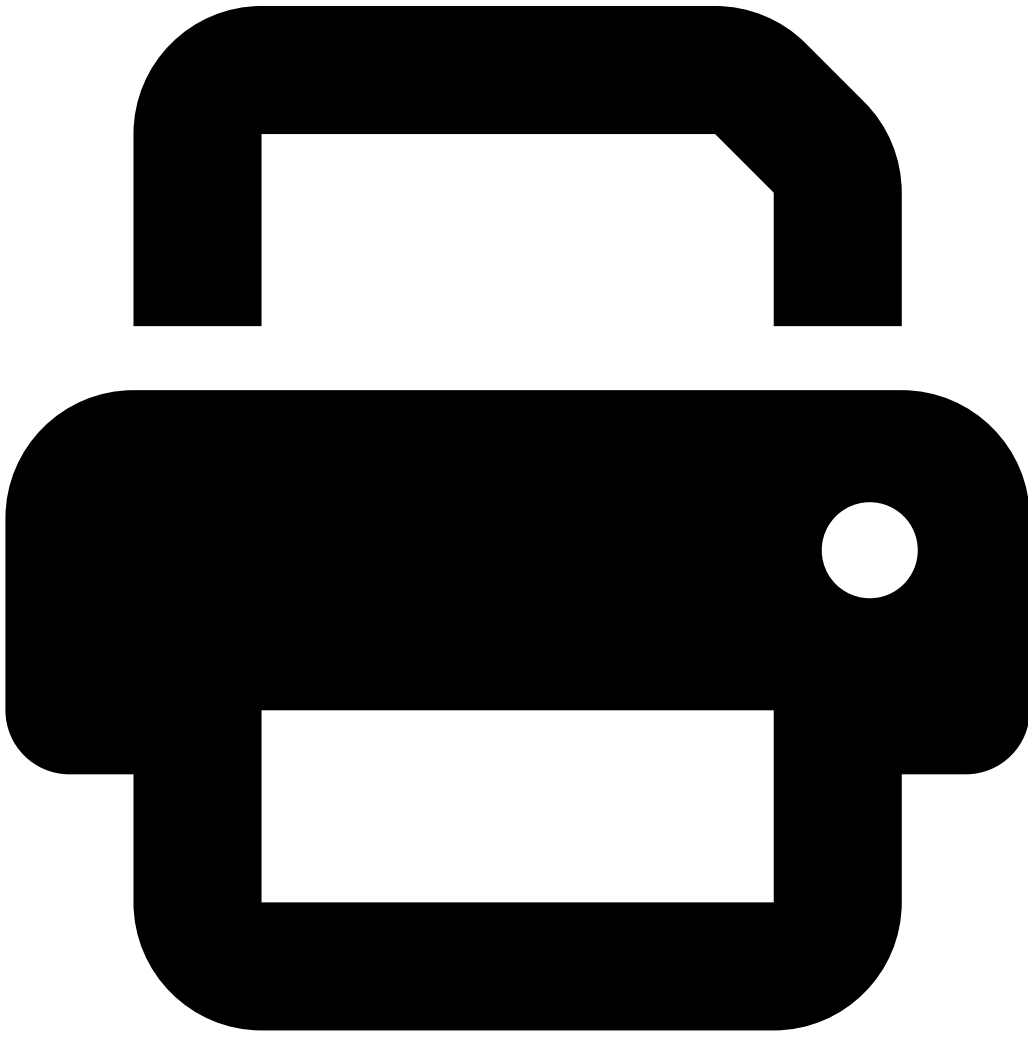
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It's no surprise most Italian restaurants have risotto on their menu, it seems too complicated for the home cook.

Well I am here to tell you this Homemade Restaurant creamy Mushroom and Italian sausage risotto isn't complicated at all.

Risotto is a northern Italian rice dish cooked with broth until it reaches a creamy consistency.

The broth can be derived from meat, fish or vegetables, I used chicken broth, if you are vegetarian you can use vegetable stock.

This is one of those recipes you make a enough of, for next day reheats or freeze for a quick ready made meal.

Plus, risotto is easy and versatile enough to have on your family weeknight meal plan. This restaurant quality recipe is also prefect for Holiday dinner with friends, to show off what a great home chef you are.

Things to know about this Creamy Mushroom and Italian Sausage Risotto

- **Rice Matters:** Arborio rice is best for risotto because it releases starch as it cooks, giving you that creamy texture. Don't substitute with regular long-grain rice.
- **Broth Temperature:** Keep your chicken broth warm. Adding cold broth slows down the cooking and can make the risotto less creamy.
- **Stir Often:** Risotto needs attention! Stirring helps release the starch from the rice and prevents sticking.
- **Sausage Options:** You can use sweet or spicy Italian sausage depending on your taste. Either works beautifully with the mushrooms.
- **Finishing Touch:** Stir in butter and Parmesan off the heat for an extra creamy, rich finish. A sprinkle of fresh parsley brightens the dish just before serving.
- **Make-Ahead Tip:** Risotto is best served immediately, but if you need to make it ahead, undercook it slightly, then reheat with a splash of broth to bring it back to creamy perfection.
- Craving more comforting Italian dishes? Check out my **Classic Chicken Parmesan**, **Creamy Italian Sausage mushroom Pasta**, or **Zuppa Toscana Soup** for more hearty, restaurant-style recipes you can make at home. Don't forget to **save this risotto recipe** so you can enjoy it any night of the week!

Creamy Mushroom and Italian Sausage Risotto



This Creamy Mushroom and Italian Sausage Risotto is rich, creamy, and full of authentic Italian flavor. Made with Arborio rice, savory Italian sausage, earthy mushrooms, Parmesan cheese, and a splash of white wine, this comforting dish is perfect for a cozy weeknight dinner or a special occasion.

- 2 links Italian sausage, casings removed
- 2 cups Arborio rice
- 8 oz, mushrooms, sliced (cremini, button, or mixed)
- 2 Tbsp. shallot, finely chopped
- 1 clove garlic, minced
- 4 cups chicken broth, kept warm
- 1/2 cup dry white wine
- 1/2 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 2 Tbsp. butter
- 1 Tbsp. olive oil
- 2 Tbsp fresh Italian parsley, chopped
- Salt and black pepper, to taste

1. Heat 1 tablespoon olive oil in a large skillet or saucepan. Add the sausage, breaking it up as it cooks, until browned.
2. In the same pan, add the remaining olive oil and 1

tablespoon butter. Sauté the onion until soft, then add garlic and mushrooms. Cook until mushrooms are golden.

3. Stir in the Arborio rice and toast for 1–2 minutes until edges are translucent.
4. Pour in the wine, stirring until it is absorbed.
5. Begin adding warm chicken broth one ladleful at a time, stirring often. Allow each addition to be absorbed before adding more. Continue until the rice is creamy and tender, about 18–20 minutes.
6. Add the cream and simmer 5 minutes longer.
7. Season with salt and pepper to taste. Serve immediately while creamy.

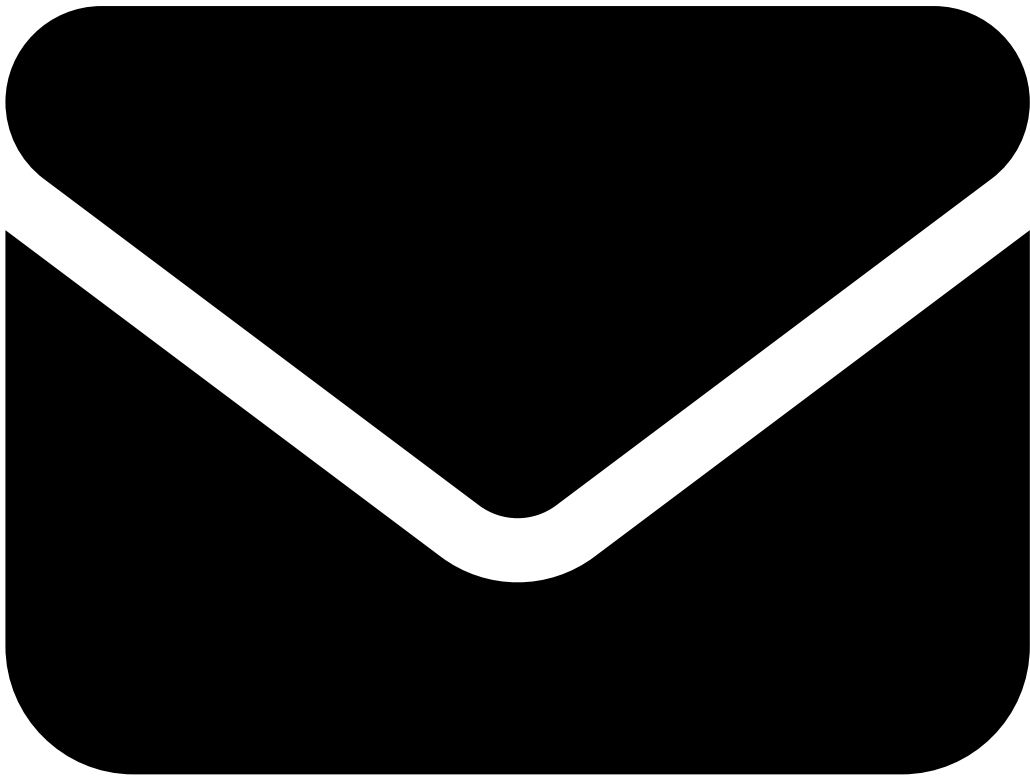
Main Course, Side Dish
Italian

Italian Sausage and Mushroom Pasta

Italian Sausage and Mushroom Pasta

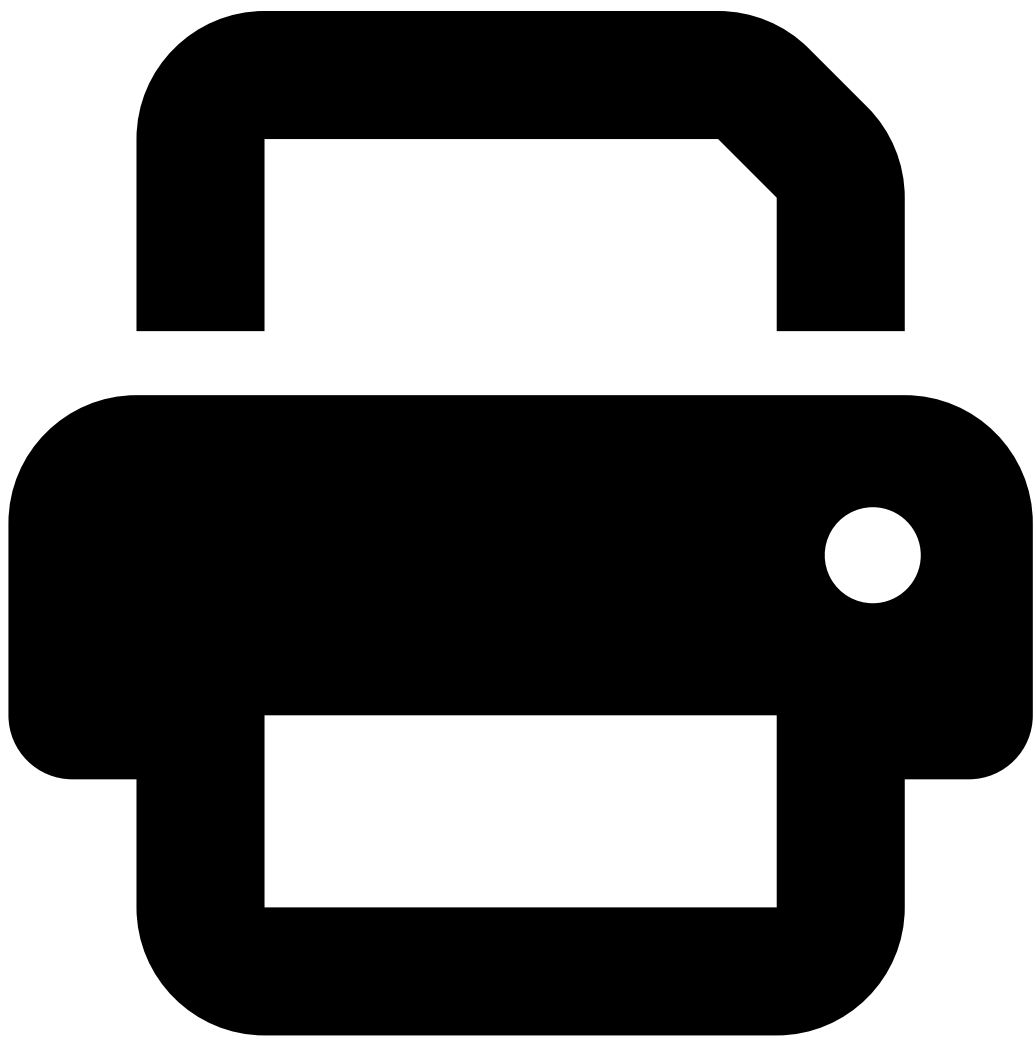
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This rustic **Italian sausage and mushroom pasta** is the kind of dish that brings the warmth of an Italian countryside kitchen right to your table. Savory sausage, earthy mushrooms, and sweet onions are simmered in a tomato-based sauce, then tossed with pasta and finished with parmesan. The addition of reserved pasta water ties everything together into a silky, flavorful sauce.

It's an easy, one-pan pasta dinner perfect for fall weeknights—or for serving family-style on a Sunday.

Things to know about this Italian Sausage and Mushroom Pasta

- **Pasta Choices:** This recipe works beautifully with short pasta shapes that hold the sauce well, like rigatoni,

penne, or orecchiette. If you prefer long noodles, try tagliatelle or pappardelle for a more elegant touch.

- **Mushroom Varieties:** Cremini or button mushrooms are great, but mixing in porcini, shiitake, or chanterelles will give the sauce a deeper, earthier flavor. Dried porcini can be rehydrated and added to boost umami.
- **Tomatoes:** Crushed tomatoes give a rustic texture, but you could also use passata (tomato purée) for a smoother sauce, or whole San Marzano tomatoes hand-crushed for a traditional Italian feel.
- **Herbs:** Fresh thyme and oregano add depth, but rosemary or sage bring more autumn warmth. For brightness, finish with fresh basil or parsley.
- **Cheese Options:** Parmesan is classic, but Pecorino Romano adds a saltier, sharper edge. For extra indulgence, a spoonful of ricotta on top before serving makes it creamy without heavy cream.
- **Spice Level:** Mild sausage keeps it family-friendly, while spicy Italian sausage adds a kick. You can also toss in a pinch of red pepper flakes to heat things up.
- **Make It Meat-Free:** Skip the sausage and bulk up with more mushrooms or add lentils for protein.
- **Veggie Add-Ins:** Spinach, kale, or roasted red peppers fold in beautifully for extra nutrition and color.
- **Meal Prep Friendly:** This pasta reheats well the next day, and the flavors deepen as the sauce sits. Just reserve a splash of pasta water when reheating to keep it sauce

If you loved this recipe, you'll also enjoy my Meatball Sunday Sauce, , or Sausage & Lentil pasta

Italian Sausage and Mushroom Pasta



Italian Sausage and Mushroom Pasta is an easy Italian dinner featuring savory sausage, earthy mushrooms, garlic, and herbs tossed with perfectly cooked pasta in a rich, flavorful sauce. It's a hearty family meal that's ready in about 40 minutes.

- 12 oz pasta (rigatoni, penne, or orecchiette work best)
- 1 lb. Italian sausage (mild or spicy, casings removed)
- 8 oz mushrooms (cremini, button, or a mix), sliced
- 1/2 cup onion, finely chopped
- 2 cloves garlic, minced
- 1 Tbsp. olive oil
- 1/2 cup dry white wine
- 1 cup pasta water
- 14 oz can crushed tomatoes
- 1/2 cup grated parmesan cheese
- 2 tsp. oregano
- Salt and black pepper, to taste
- Fresh parsley, for garnish + grated parmesan

1. **Cook the pasta.** Bring a large pot of salted water to a boil and cook pasta until al dente. Reserve 1 cup of pasta water, then drain.
2. **Brown the sausage.** In a large skillet, heat olive oil

over medium-high heat. Add sausage, breaking it up with a spoon, and cook until browned, 5–6 minutes. Remove and set aside.

3. **Sauté the aromatics.** In the same skillet, add onion and cook until softened, about 3 minutes. Stir in garlic and mushrooms; cook until mushrooms release their juices and begin to brown, 6–7 minutes.
4. **Deglaze.** Pour in the white wine, scraping up any browned bits from the pan. Simmer until reduced by half.
5. **Make the sauce.** Stir in crushed tomatoes, reserved sausage, thyme, salt, and pepper. Simmer for 10 minutes.
6. **Finish with pasta.** Add cooked pasta to the skillet, along with 1 cup reserved pasta water. Toss everything together until the sauce coats the pasta.
7. **Serve.** Stir in parmesan cheese, garnish with parsley, and serve hot.

Main Course

Italian

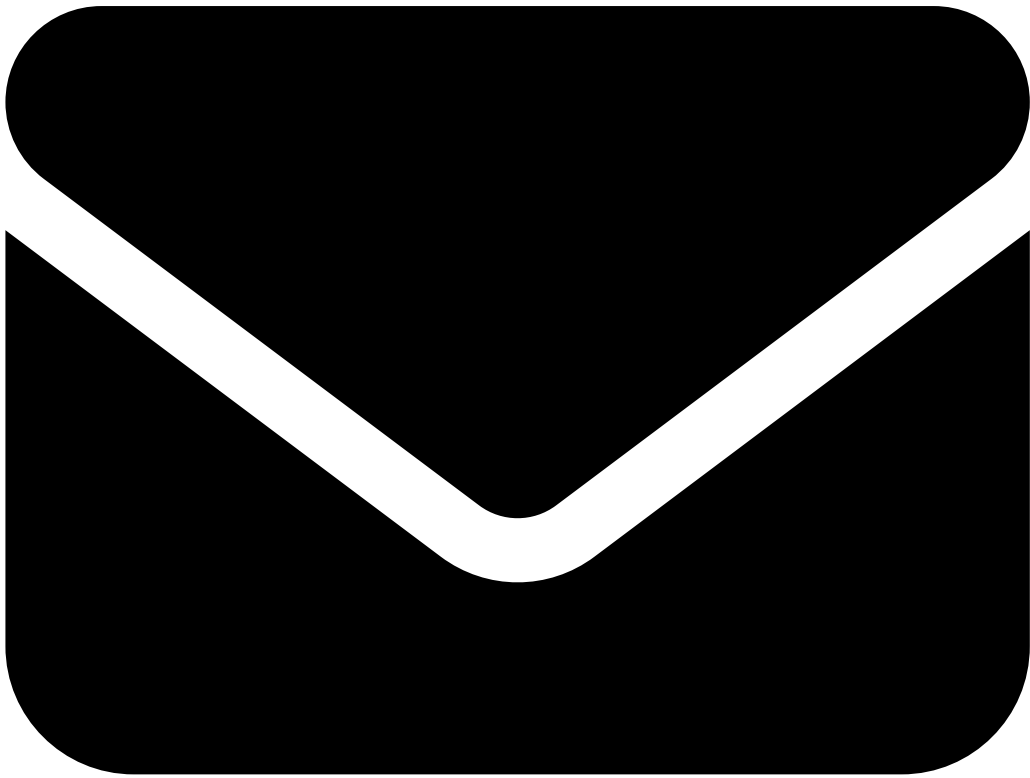
best Italian sausage mushroom pasta recipe

Chicken Meatballs with Marry Me Orzo

Chicken Meatballs with Marry Me Orzo

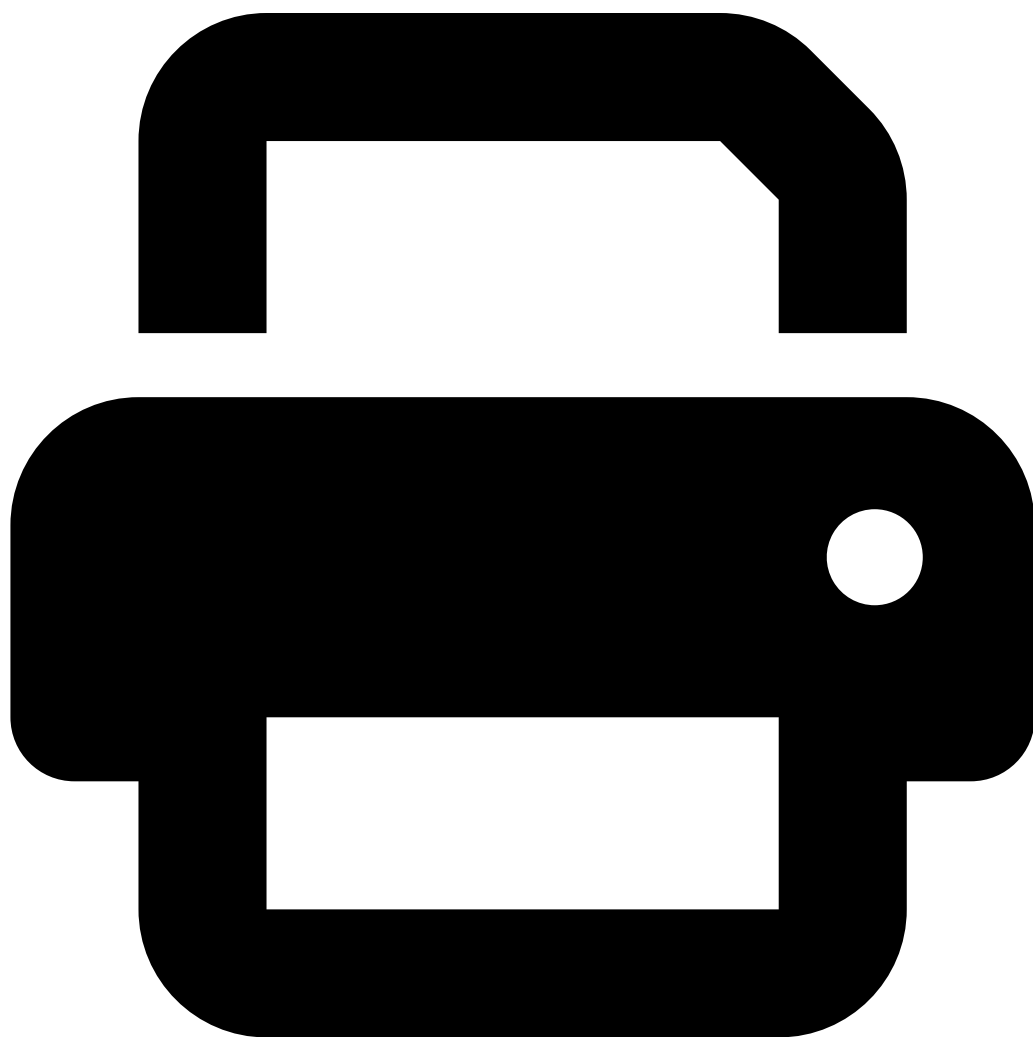
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Tender chicken meatballs are always a hit at the dinner table, and when you pair them with creamy *Marry Me Orzo*, you've got the ultimate comfort meal. This dish brings together juicy baked chicken meatballs and orzo pasta simmered in a rich Parmesan and sun-dried tomato cream sauce. It's the kind of meal that feels special enough for date night yet easy enough for a weeknight family dinner.

The name "*Marry Me Orzo*" comes from the idea that the flavors are so irresistible, they just might win someone's heart. I love how the baked meatballs soak up the creamy sauce, making every bite flavorful and hearty. If you're looking for a one-pan recipe that's simple, satisfying, and a little bit romantic, this is it.

Things to Know About Chicken Meatballs with Marry Me Orzo

- **Bake, don't fry:** Baking the meatballs keeps them juicy without extra oil, and it's hands-off while you prepare the orzo.
- **Cream swap:** Heavy cream gives the sauce its velvety texture, but you can lighten it up with half-and-half or even whole milk (just simmer a little longer to thicken).
- **Cheese matters:** Freshly grated Parmesan melts more smoothly than pre-shredded, giving the sauce that silky finish.
- **Customize the spice:** Red pepper flakes add a gentle kick—use more if you like a little heat, or leave them out for a milder dish.
- **Make it ahead:** The meatballs can be baked in advance and refrigerated (up to 3 days) or frozen (up to 3 months). Add them to the orzo to reheat.
- **Serving ideas:** This dish is filling on its own, but it pairs beautifully with a crisp green salad or roasted vegetables.
- **Storage tips:** Leftovers keep well in the fridge for 2–3 days. Reheat gently on the stove with a splash of broth or cream to loosen the sauce.

If you loved these **Chicken Meatballs with Marry Me Orzo**, you'll also enjoy other comforting Italian favorites: try my Shrimp Marry Me Orzo for a seafood twist, or cozy up with Creamy Sausage Tortellini Soup for a hearty weeknight dinner.

Chicken Meatballs with Marry Me Orzo



For the Chicken Meatballs

- 1 lb ground chicken
- 1 large egg
- 1 cup breadcrumbs
- $\frac{1}{2}$ cup grated Parmesan cheese
- 2 cloves garlic, minced
- 2 tbsp onion, grated or finely minced
- 2 tbsp fresh parsley, chopped
- salt and pepper to taste

For the Marry Me Orzo

- 2 cups orzo pasta
- 2 tbsp olive oil
- 3 cloves garlic, minced
- $\frac{1}{2}$ cup sun-dried tomatoes, chopped
- 3 cups chicken broth (plus more if needed)
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- 1 tsp red pepper flakes (adjust to taste)
- 1 tsp fresh thyme (or $\frac{1}{2}$ tsp dried)
- 2 cups baby spinach (optional)

- Salt & black pepper, to taste

1. **Bake the Meatballs.** Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper. In a mixing bowl, combine ground chicken, egg, breadcrumbs, Parmesan, garlic, onion, parsley, salt, and pepper. Mix until just combined and roll into about 18–20 small meatballs. Place on the prepared baking sheet and bake for 18–20 minutes, until cooked through and lightly golden.
2. **Start the Orzo.** While the meatballs bake, heat olive oil in a large skillet over medium heat. Add garlic and sun-dried tomatoes, sautéing for 1–2 minutes. Stir in the orzo and toast lightly.
3. **Simmer the Sauce.** Pour in chicken broth and heavy cream. Bring to a gentle simmer and cook, stirring occasionally, until the orzo is al dente and creamy, about 10–12 minutes. Add more broth as needed to keep it saucy.
4. **Finish the Dish.** Stir in Parmesan, red pepper flakes, thyme, salt, and pepper. Add the baked meatballs to the skillet and simmer for 2–3 minutes so the flavors meld.
5. **Add Spinach & Serve.** Stir in baby spinach (if using) until wilted. Garnish with extra Parmesan and parsley. Serve immediately.

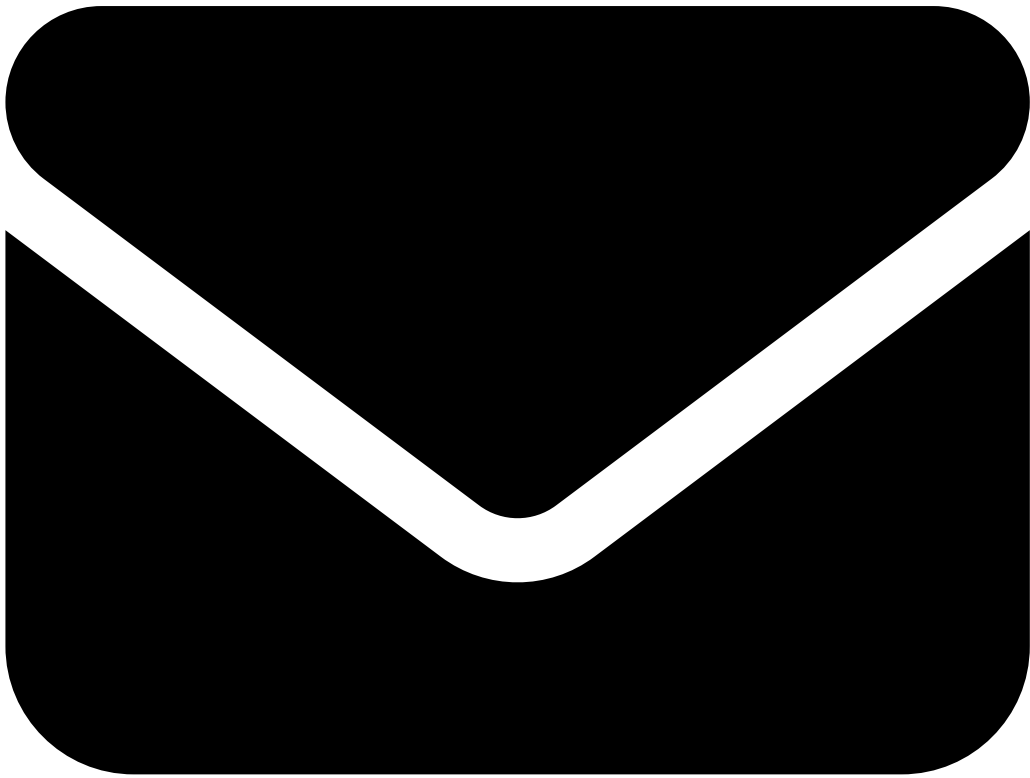
Creamy Butternut Squash

Risotto with Arborio

Creamy Butternut Squash Risotto with Arborio”

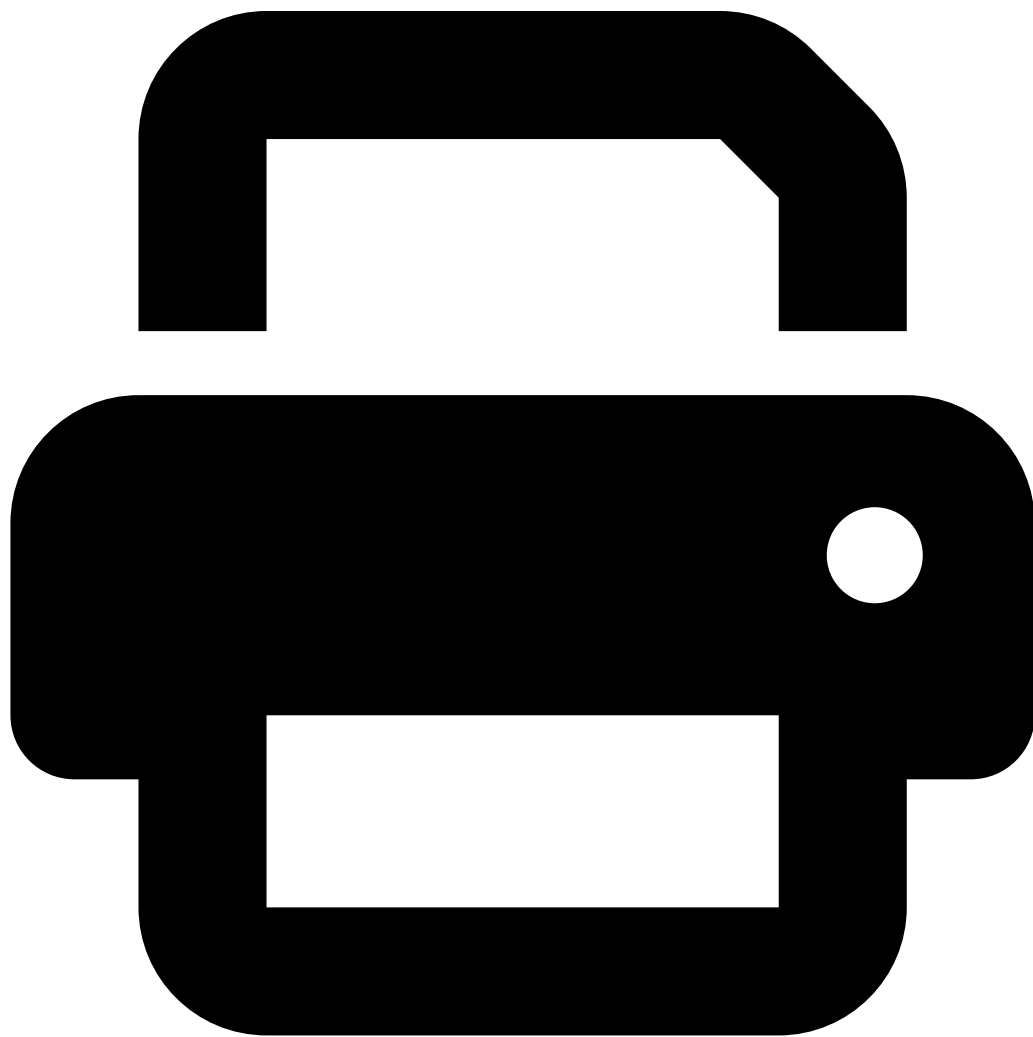
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It's no surprise most Italian restaurants have risotto on their menu, it seems too complicated for the home cook. Am here to tell you it's not complicated at all. This creamy butternut squash risotto with arborio was a restaurant menu favorite, it's easy to make, uses few ingredients and it's delicious.

Risotto is a classic Northern Italian rice dish slowly cooked in broth until it becomes rich and creamy. The broth can be made from meat, fish, or vegetables—I used chicken broth, but if you're vegetarian, vegetable stock works just as well.

Creamy Butternut Squash Risotto with Arborio



Creamy Butternut Squash Risotto is a comforting Italian-inspired dish made with creamy roasted butternut squash, Arborio rice, Parmesan cheese, and a touch of fresh herbs. The slow addition of warm broth creates the signature creamy texture of a classic risotto—perfect for a cozy fall or winter meal.

- 2 cups Italian short grain rice
- 1 small butternut squash (peeled seeded and cubed)
- 2 Tbsp. olive oil + 2 tablespoons butter
- 1/2 cup minced shallots
- 1 Tablespoons minced garlic
- 2 cups chopped spinach
- 4 cups chicken stock
- 1 cup white wine
- 1 cup crumbled gorgonzola cheese
- 1 cup grated parmesan
- 2 tablespoons chopped Italian parsley
- 1/2 cup pine nuts
- salt and pepper to taste

1. Peel and cut butternut squash into cubes drizzle with olive oil, salt and pepper roast in a 375 degree oven for 30 minutes
2. Mean while heat chicken stock keep warm, in a deep saute pan heat the butter and olive oil, add onion and garlic, saute until translucent,
3. Add the rice cook until golden, salt and pepper to taste, add hot chicken stock slowly and a little at a

time waiting until the stock is absorbed before adding more while stirring continuously, Continue adding the broth until all is used

4. Cook until risotto is firm to the bite cooked about 20 minutes. Add parmesan cheese, roasted butternut squash,
5. Add the gorgonzola and more broth if the sauce is to thick. Top with Italian parsley, more gorgonzola and toasted pine nuts....ENJOY!!

Main Course

Italian

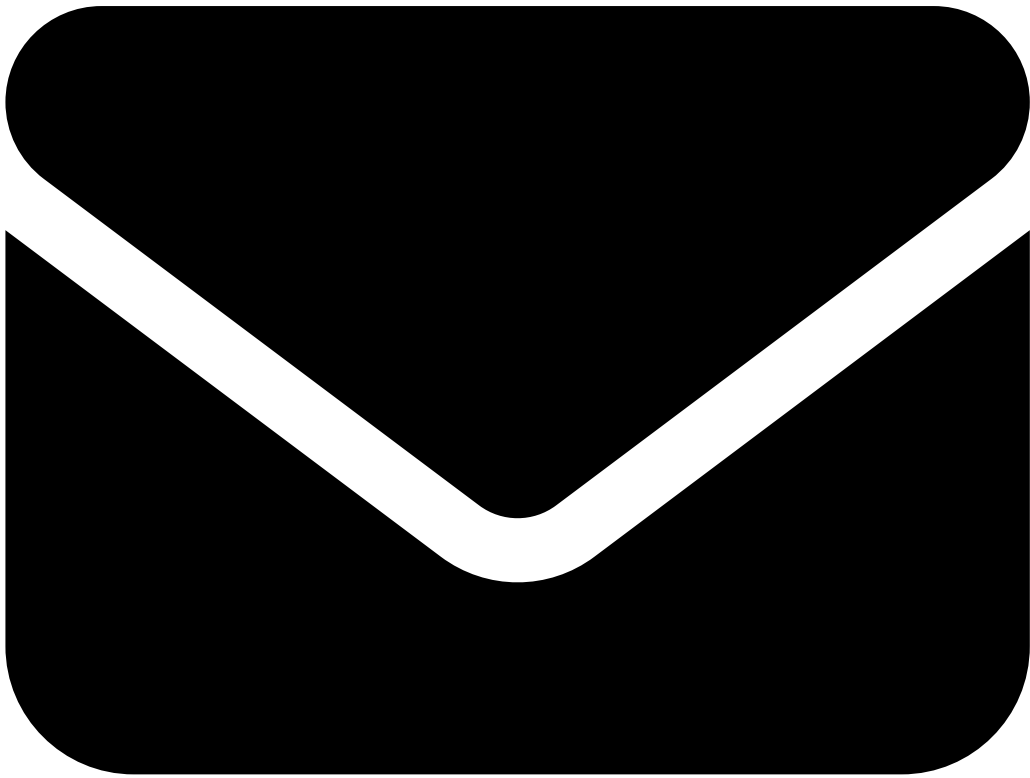
creamy butternut squash risotto, Arborio rice,

Orecchiette with Italian Sausage and Broccoli Rabe

Orecchiette with Italian Sausage and broccoli Rabe

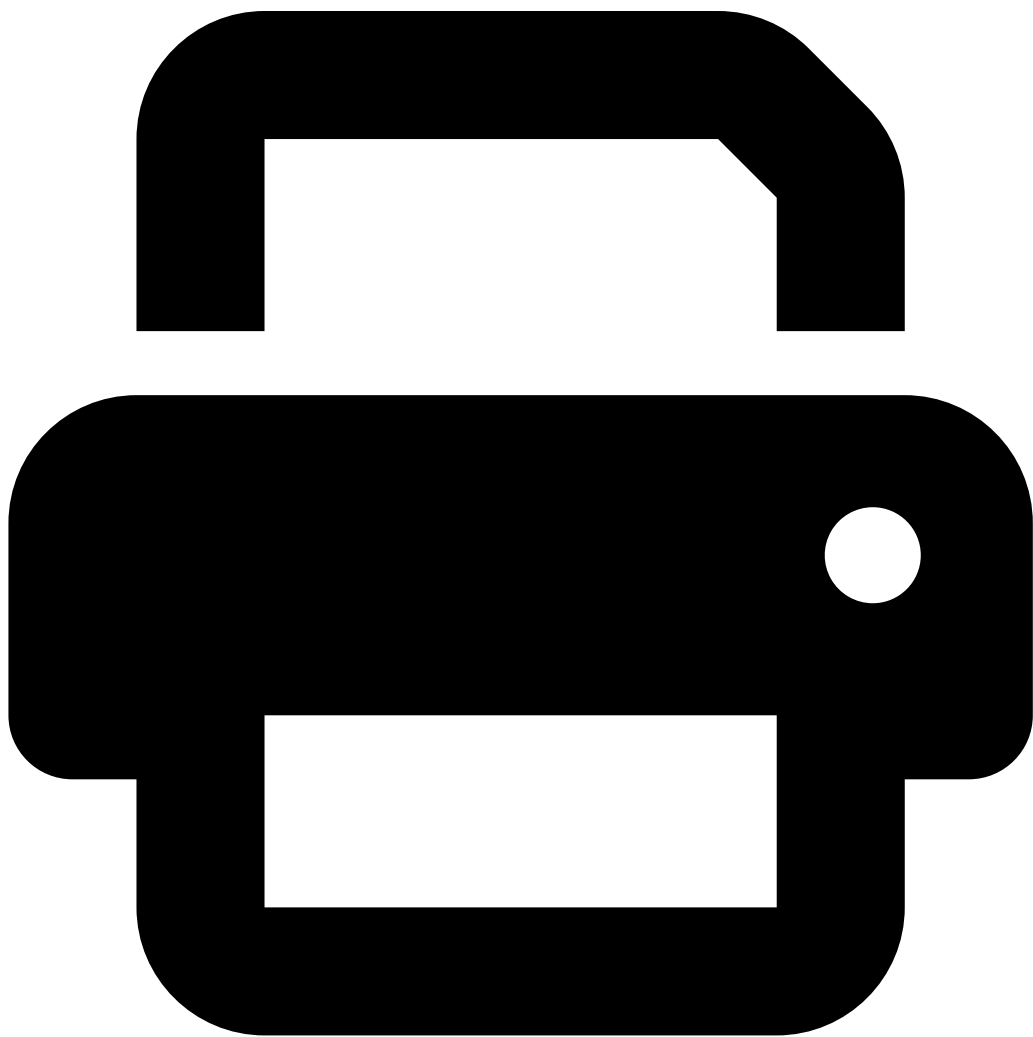
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Orecchiette with Italian Sausage and Broccoli rabe was a favorite on our restaurant menu – not just with our guests, but with the cooks in the kitchen too. They loved making it because it came together quickly and easily, yet never failed to impress. The little “ears” of pasta held onto every bit of savory sausage and garlic, while the broccolini added a fresh, vibrant balance. It was rustic, comforting, and satisfying – the kind of dish that reminded us all why simple Italian cooking is so timeless. Now, I’m sharing it here so you can enjoy the same flavors at home.

- **Broccoli rabe is meant to be slightly bitter.** Its earthy, peppery flavor is what makes this dish so traditional. The richness of the Italian sausage balances the bitterness perfectly.
- **Don’t overcook the broccoli rabe.** Blanching it briefly before adding it to the skillet helps tame the bitterness while keeping it vibrant and tender.
- **Use good-quality Italian sausage.** Sweet or hot Italian

sausage both work well. Hot sausage adds a little extra kick, while sweet sausage lets the broccoli rabe shine.

- **Orecchiette is the traditional pasta.** Meaning “little ears” in Italian, the pasta’s cup-like shape catches the crumbled sausage, garlic, and small pieces of broccoli rabe in every bite.
- **Reserve the pasta water.** Before draining the pasta, save about 1 cup of the cooking water. The starchy water helps create a silky sauce that coats the pasta without needing cream.
- **Freshly grated Parmesan makes a difference.** Skip the pre-shredded cheese if possible. Fresh Parmesan melts smoothly and adds a richer, nuttier flavor.
- **A touch of heat is traditional.** Red pepper flakes complement the sausage and broccoli rabe without overpowering the dish. Add more or less to suit your taste.
- **This is a true Italian pantry meal.** With just a handful of simple ingredients, this recipe proves that authentic Italian cooking relies on quality ingredients rather than complicated techniques.
- **It reheats beautifully.** Store leftovers in an airtight container in the refrigerator for up to 3 days. Add a splash of water or chicken broth when reheating to loosen the sauce.
- **Finish with extra virgin olive oil.** A light drizzle just before serving brightens the flavors and gives the dish the authentic finishing touch found in many Italian kitchens.

Orecchiette with Italian Sausage and Broccoli Rabe



This **Orecchiette with Italian Sausage and Broccoli Rabe** is a classic Southern Italian pasta dish that's simple enough for a weeknight but impressive enough for guests. Savory Italian sausage, slightly bitter broccoli rabe, garlic, and a touch of red pepper flakes come together with orecchiette to create a perfectly balanced meal finished with freshly grated Parmesan cheese.

- 12 oz orecchiette pasta
- 1 lb. spicy Italian sausage (casings removed)
- 1 bunch broccolini (trimmed and cut into bite-sized pieces)
- 3 cloves minced garlic
- 1/2 cup chopped onion
- 3 tbsp olive oil
- 1 tsp red pepper flakes (adjust to taste)
- 1/2 cup white wine
- 1 cup chicken stock
- 1 cup reserved pasta water
- ½ cup freshly grated Parmesan cheese (plus extra for serving)
- Salt and freshly ground black pepper (to taste)

1. Prep the broccoli rabe Trim off the tough ends of the broccolini stems (about ½ inch) and cut the stalks into

bite-sized pieces, keeping the florets mostly intact.

2. Blanch the broccoli Bring a large pot of salted water to a boil. Add broccolini and cook for 2–3 minutes until bright green and just tender. Transfer to a kitchen towel dry and set aside.
3. Cook the pasta: In the same pot of salted water, add orecchiette and cook until al dente. Reserve 1 cup of pasta water before draining.
4. Cook the sausage: In a large skillet, heat the olive oil over medium heat. Add sausage and cook, breaking it into small pieces, until browned and cooked through, about 6–7 minutes.
5. Build the sauce: Add , garlic, onion and red pepper flakes. Cook until fragrant and translucent. (3-4 minutes.) deglaze the pan with the white wine, waiting until fully absorbed before proceeding. Then add the chicken stock, and pasta water, simmer for 5 minutes or until sauce begins to thicken.
6. Combine everything: Add pasta and blanched broccoli rabe to the skillet, tossing with sausage. Gradually add reserved pasta water until the sauce lightly coats the pasta.
7. Finish and serve: Stir in Parmesan, season with salt and pepper, and toss well. Serve hot with extra cheese on top.

Main Course

Italian

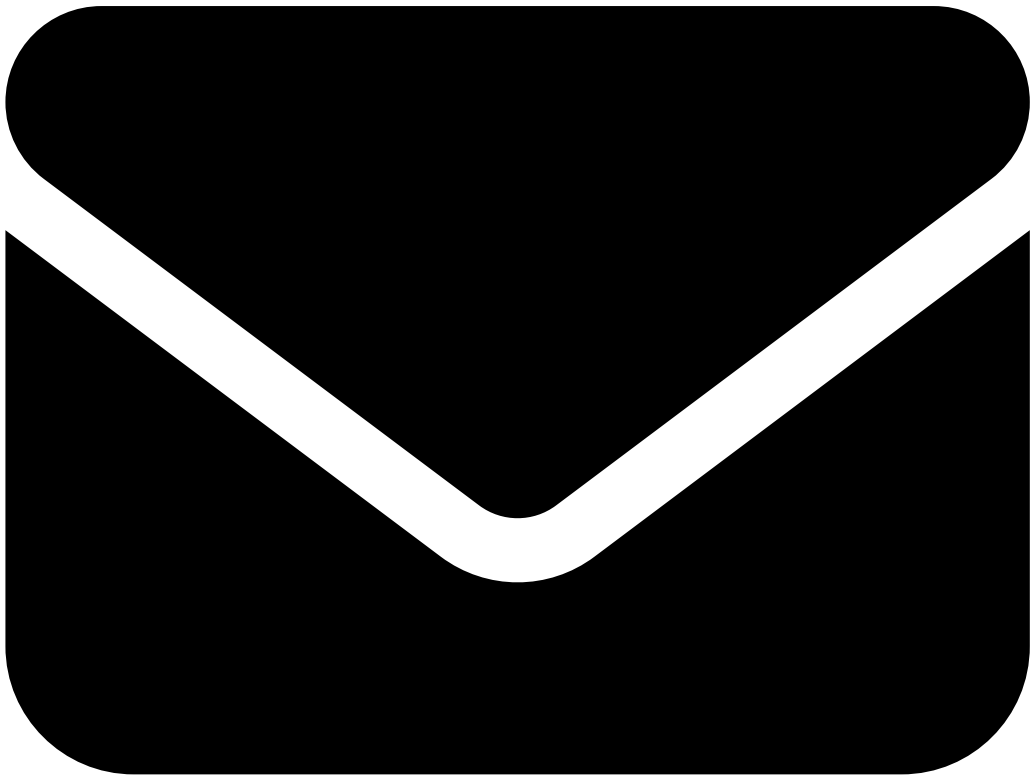
Italian Orecchiette with Sausage and Broccoli Rabe

How to make ricotta gnocchi

How to make ricotta gnocchi

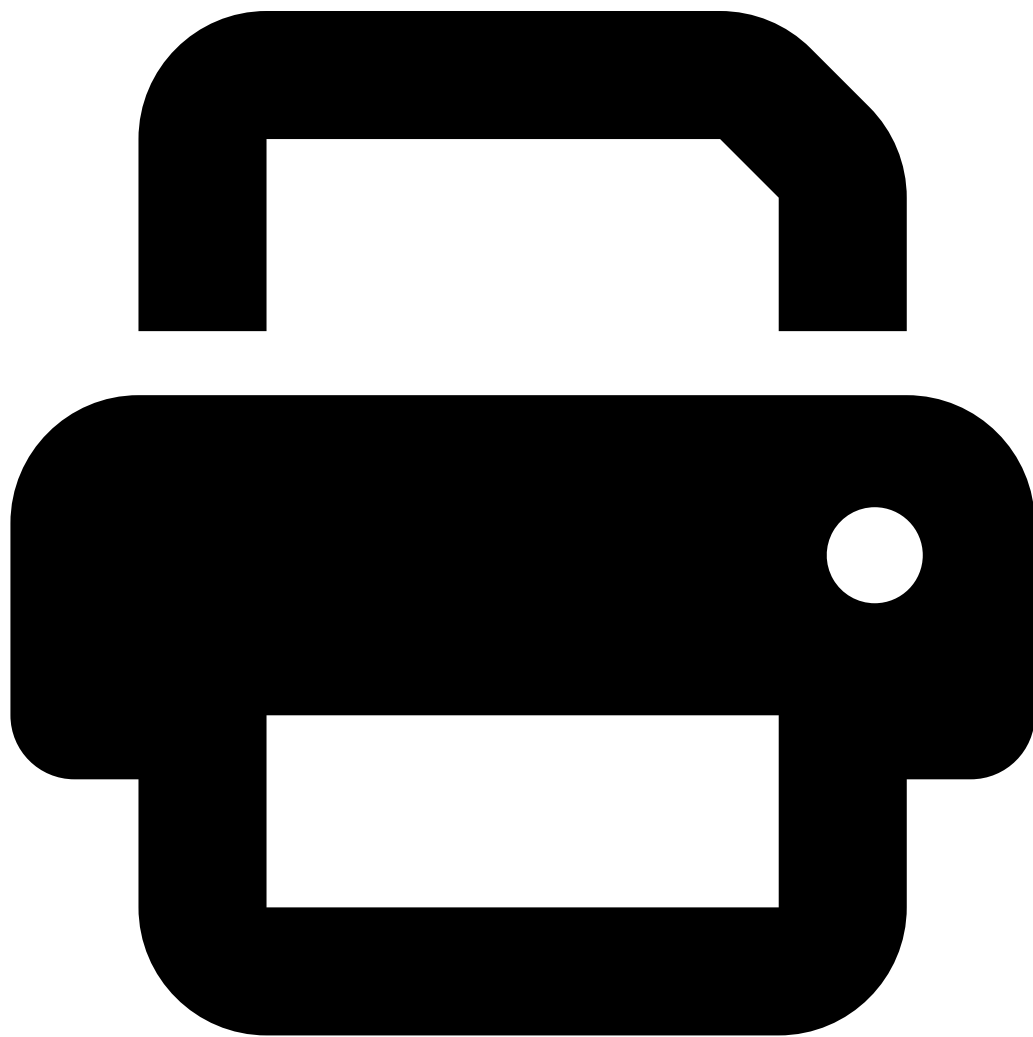
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In my restaurant days, we made gnocchi in every style you could imagine—potato, spinach, ricotta—and we'd prepare them in big batches, freeze them, and cook them to order so they were always perfectly tender. Out of all the variations, ricotta gnocchi have always been my favorite for their light, pillowy texture and delicate flavor. In this recipe, I'm keeping things simple and seasonal by serving them with a fresh summer tomato sauce made from ripe, juicy tomatoes. It's an easy and comforting dish that comes together quickly, yet feels special enough for a Sunday dinner.

Things to know about this how to make ricotta gnocchi

- **Drain the ricotta well** – Too much moisture makes the dough sticky and heavy. Strain it for at least 2 hours (overnight is even better).

- **Flour ratio matters** – Start with less flour and add only as much as needed. Too much flour makes dense gnocchi; too little and they'll fall apart.
- **Do the test gnocchi** – Drop one piece into simmering water. If it floats and holds together, your dough is ready. If it falls apart, mix in a little more flour.
- **Freeze for later** – Just like we did in the restaurant, you can freeze gnocchi on a sheet pan, then transfer to a bag once firm. Cook straight from frozen.
- **Sauce pairings** – Ricotta gnocchi are light and delicate, so they shine with equally light sauces:
 - Fresh summer tomato sauce (as I used in this recipe)
 - Brown butter and sage for a nutty, comforting flavor
 - Lemon cream sauce for a bright and elegant twist
 - Love gnocchi as much as I do? Try my **4-Ingredient Potato Gnocchi** recipe—another classic, simple to make, and just as delicious!

Looking for the perfect finish? Pair your ricotta gnocchi with one of my favorite sauces: **Fresh Summer Tomato Sauce**.

Ricotta Gnocchi Recipe



Light and tender ricotta gnocchi made with simple ingredients for a delicate Italian pasta alternative. These homemade gnocchi are easy to prepare and pair beautifully with tomato sauce, pesto, butter, or your favorite Italian sauce.

- 1 pound 450 g ricotta cheese, well drained
- 1 large egg
- $\frac{1}{2}$ cup 50 g grated Parmigiano Reggiano
- $\frac{3}{4}$ –1 cup 90–120 g all-purpose flour, plus more for dusting
- $\frac{1}{2}$ teaspoon salt
- Pinch black pepper
- Pinch nutmeg (optional)

1. Drain the Ricotta

Place ricotta in a fine mesh strainer or wrap in cheesecloth.

Let it drain in the fridge for at least 2 hours (overnight is best).

2. Make the Dough

In a bowl, mix ricotta, egg, Parmesan, salt, pepper, and nutmeg until smooth.

Add $\frac{3}{4}$ cup flour and gently fold together. The dough should be soft but not sticky.

3. Test the Dough

Bring a small pot of salted water to a gentle simmer.

Roll a small piece of dough into a ball and drop it in.

If it holds together and floats, the dough is ready. If it falls apart, add a bit more flour (1 Tbsp at a time) and retest.

4. Shape the Gnocchi

Lightly flour a work surface. Divide dough into 4 pieces.

Roll each piece into a rope about $\frac{1}{2}$ inch thick.

Cut into 1-inch pieces. Optional: roll each piece over a fork or gnocchi board for ridges.

5. Cook the Gnocchi

Bring a large pot of salted water to a gentle boil.

Drop in gnocchi in batches, stir once, and cook until they float (1–2 minutes).

Remove with a slotted spoon directly into your warmed sauce.

6. Serve

Toss gently in sauce and serve immediately with extra Parmesan.

Main Course

Italian

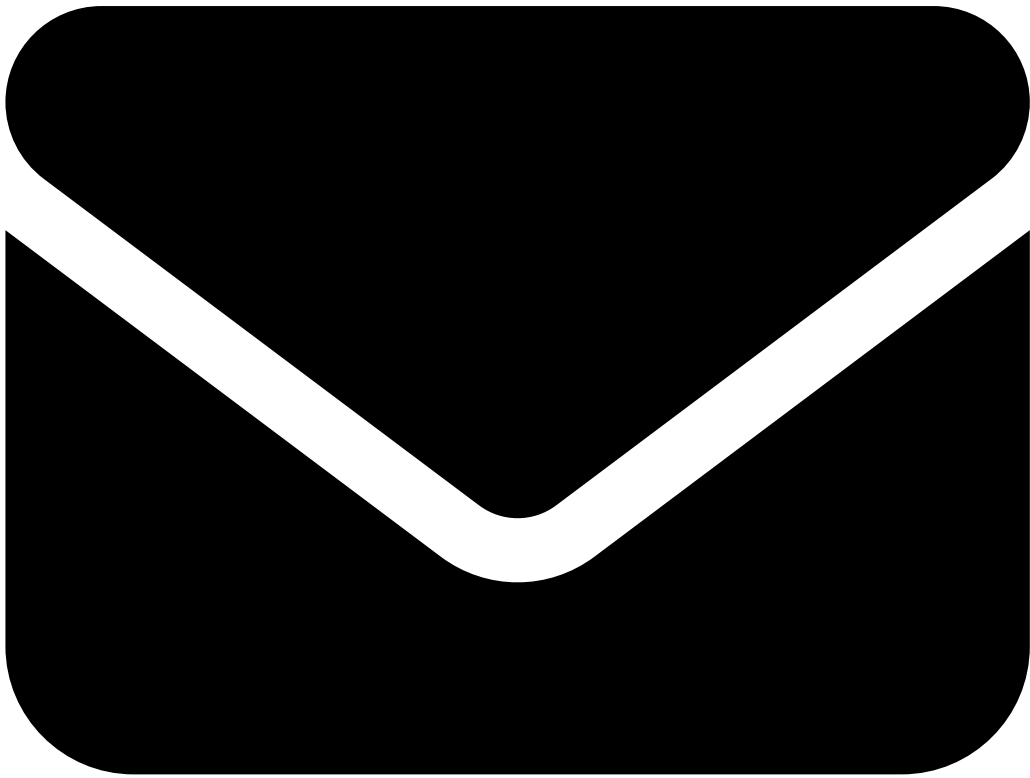
ricotta gnocchi recipe, homemade

Sugo Crudo – No-Cook Italian Tomato Sauce

Sugo Crudo – No-Cook Italian Tomato Sauce

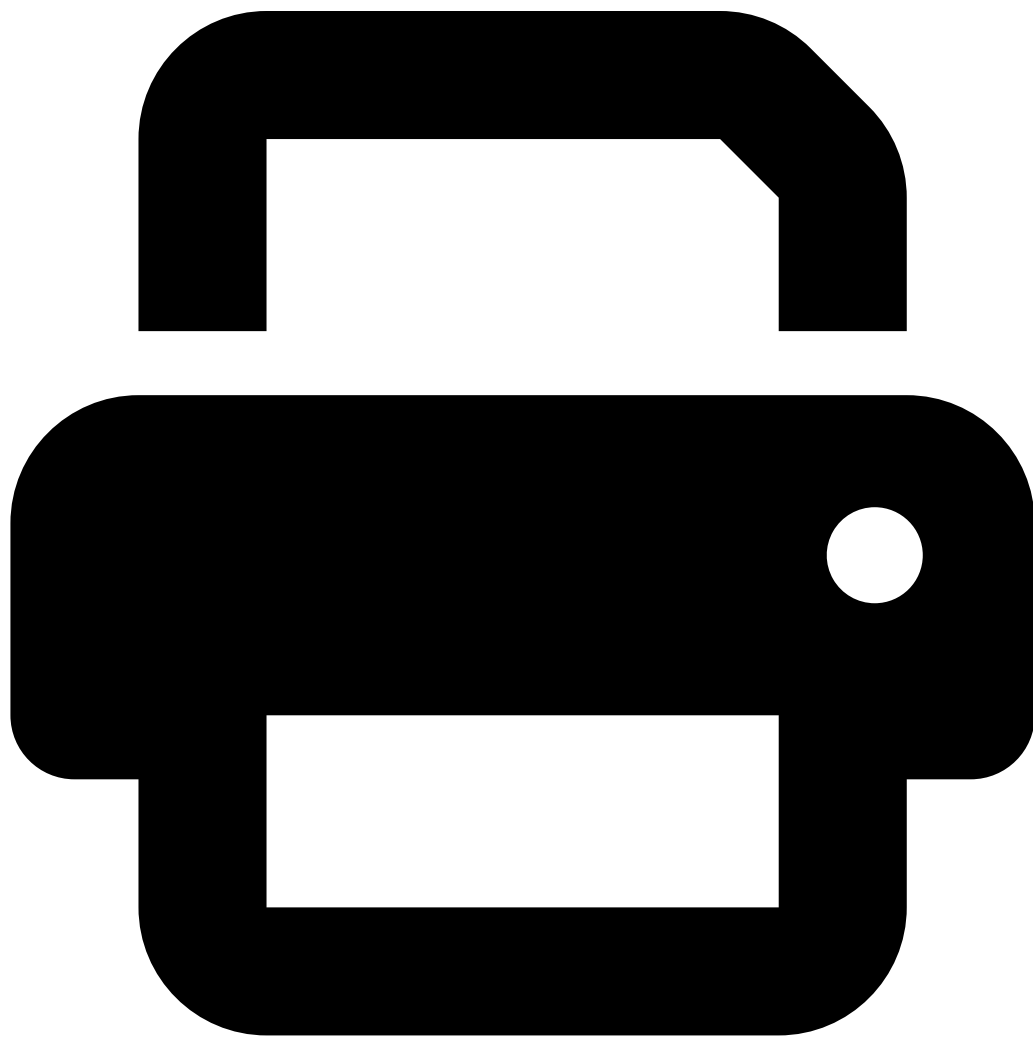
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In Italy, *sugo crudo* – meaning “raw sauce” – is a summertime favorite that captures the very essence of fresh, ripe tomatoes. Sweet, juicy tomatoes are paired with fragrant basil, garlic, and rich extra virgin olive oil for a pasta dish that’s as simple as it is unforgettable. Best of all, it’s ready in the time it takes to cook your pasta.

While it’s a traditional dish often enjoyed during *Ferragosto* on August 15th, when families gather to celebrate the height of summer, it’s just as delicious any time you have sun-ripened tomatoes on hand. Light, vibrant, and bursting with flavor, it’s the perfect recipe for warm-weather dining – or for bringing a taste of summer to your table year-round.

Things to Know About Sugo Crudo

Use the ripest tomatoes: Since this is a no-cook sauce, the tomatoes are the star. Choose ripe, juicy, flavorful tomatoes for the best results. Fresh garden or farmers’ market tomatoes are especially good when they’re in season.

Let it rest: Don't skip this simple step. Let the tomato mixture sit at room temperature for 15–30 minutes before tossing it with the pasta. This gives the garlic, basil, olive oil, and tomatoes time to meld together.

Choose a good olive oil: With so few ingredients, the flavor of your extra-virgin olive oil really matters. Use one that is fruity and flavorful rather than a neutral oil.

Adjust the flavor: Sugo Crudo is easy to customize. Add a pinch of red pepper flakes for a little heat or a bit more garlic if you love a stronger garlic flavor.

Toss with hot pasta: Cook the pasta until al dente, then toss it with the fresh sauce immediately before serving. The warmth of the pasta gently releases the flavors without cooking the fresh tomatoes.

Add fresh mozzarella: For an extra creamy touch, gently fold in small mozzarella pearls just before serving. The cool, creamy mozzarella pairs beautifully with the juicy tomatoes and fresh basil.

Classic Italian Sunday Meatball Sauce – Slow-simmered, rich, and perfect for hearty pasta nights.

Caprese spaghetti Roasted Tomato Sauce – Smoky, bold, and full of flavor for your next pasta dish.

Bring the taste of Italy to your table again and again!

Sugo Crudo – No-Cook Italian Tomato

Sauce



Sugo Crudo is a classic Italian raw tomato sauce made with ripe summer tomatoes, fresh basil, garlic, and extra virgin olive oil. Tossed with hot pasta, the heat gently warms the sauce, creating a light, vibrant dish that's bursting with fresh flavor. This authentic Italian recipe is quick, easy, and perfect for making the most of tomato season.

- 2 pounds ripe tomatoes (heirloom, cherry, or San Marzano)
- 1 cup extra virgin olive oil
- 2 cloves garlic (finely minced)
- $\frac{1}{2}$ cup fresh basil leaves (torn)
- 1 teaspoon salt (plus more for pasta water)
- $\frac{1}{2}$ teaspoon freshly ground black pepper
- $\frac{1}{4}$ teaspoon red pepper flakes (optional)
- 12 oz. pasta (your favorite short pasta shape)
- 1 cup mozzarella pearls or balls cut in half

1. Prepare the tomatoes

Slice the tomatoes in half, remove most of the seeds, and chop into small pieces. For a smoother texture, pulse them briefly in a food processor.

2. Mix the sauce

In a large mixing bowl, combine chopped tomatoes, fresh mozzarella garlic, basil, olive oil, salt, black pepper,

and red pepper flakes if using.

Stir gently, cover, and let rest at room temperature for 30 minutes while you cook the pasta.

3. Cook the pasta

Bring a large pot of salted water to a boil. Cook pasta until al dente according to package directions. Reserve $\frac{1}{2}$ cup of the cooking water before draining.

4. Bring it all together

Toss hot pasta with the sugo crudo, adding a splash of the reserved pasta water if needed to help the sauce coat the noodles.

5. Serve immediately

Garnish with more basil and a drizzle of olive oil. Serve warm or at room temperature with crusty bread.

6. Tips for the Best Sugo Crudo

Tomatoes matter most – Use the ripest summer tomatoes you can find.

Let the sauce rest – This allows the garlic and basil to infuse the tomatoes.

Quality oil is key – Choose a fruity, rich extra virgin olive oil.

7. Serving Suggestion

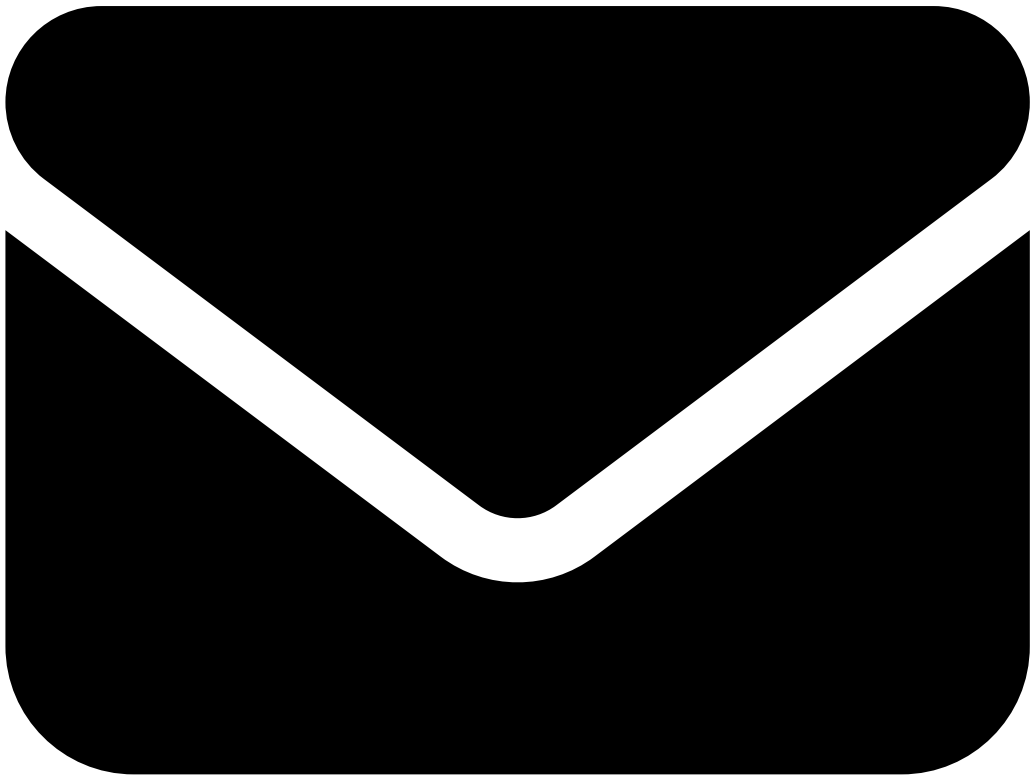
Perfect for a light summer lunch with chilled white wine, a crisp salad, and bread for soaking up every drop.

Easy Authentic Spaghetti Carbonara (No Cream!)

Easy Authentic Spaghetti Carbonara (No Cream!)

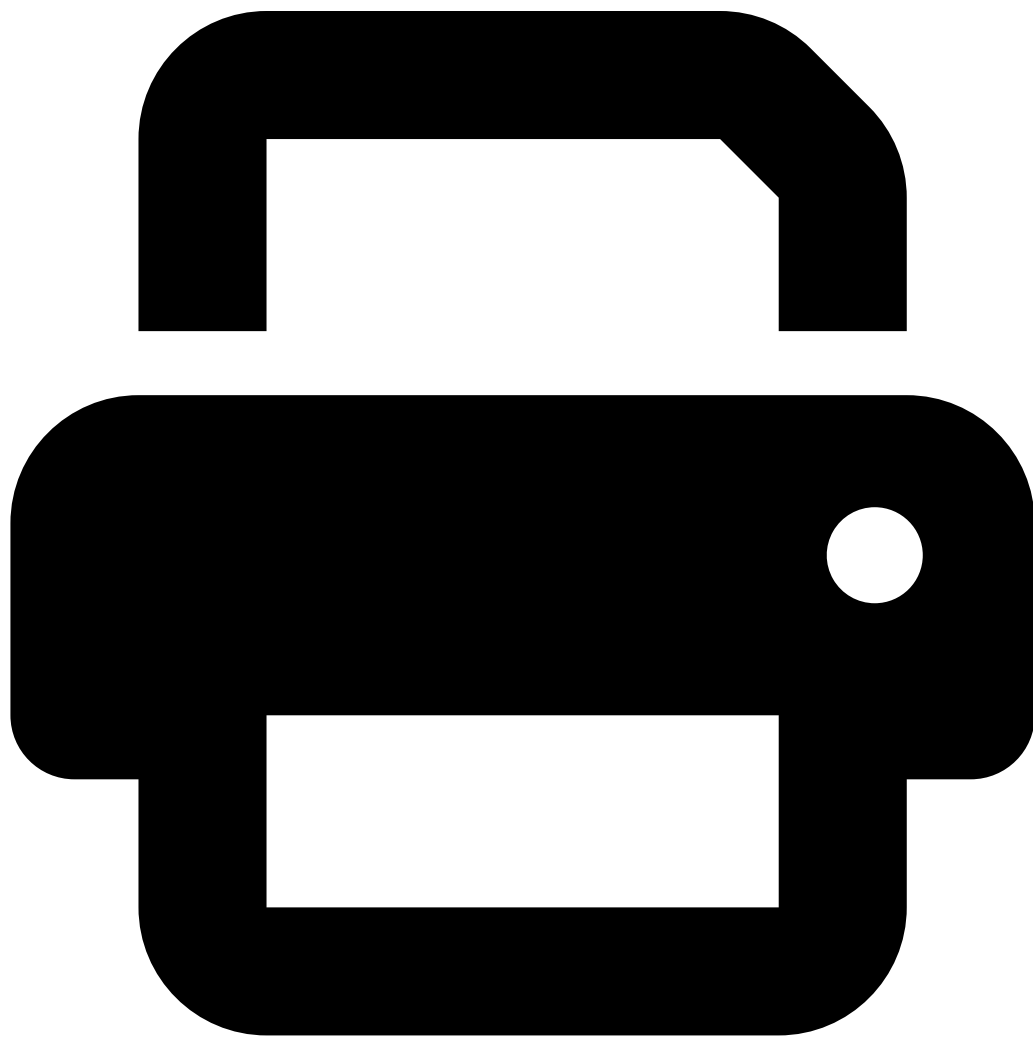
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There was always one pasta dish that flew out of the kitchen faster than we could twirl it onto plates—**Spaghetti alla Carbonara**. Simple, rich, and irresistibly comforting, it was a favorite at our restaurant, where we served it up for around \$19 a plate. But what most people don't realize is how easy (and affordable!) it is to make at home. With just five pantry-friendly ingredients—eggs, Pecorino, pancetta or guanciale, pepper, and pasta—you can bring that same creamy, peppery magic to your own table in 20 minutes flat.

Carbonara is the kind of dish that proves simple can be extraordinary. There's no cream, just the magic of emulsified pasta water and egg creating that iconic velvety sauce.

This version is my go-to at home: comforting, quick, and every bit as satisfying as the one we used to serve at the restaurant.

Things to Know About This Easy Authentic Spaghetti Carbonara (No Cream!)

- **No cream—ever!** Real Italian carbonara is made creamy from eggs, Pecorino Romano, and pasta water—not heavy cream.
- **Guanciale is traditional**, but pancetta or even good-quality bacon can be used in a pinch if you can't find it.
- **Timing is key.** The egg mixture is added off the heat to prevent scrambling—toss quickly with hot pasta to create a silky sauce.
- **Use Pecorino Romano, not Parmesan** for that sharp, salty bite that defines authentic Roman flavor.
- **The pasta water is liquid gold.** It helps emulsify the sauce and bring everything together without clumps.
- **It's ready in 20 minutes**—perfect for weeknight dinners or when you need something comforting and quick.
- **Avoid garlic and onions.** Traditional carbonara is all about simplicity—just eggs, cheese, pork, pepper, and pasta.
- **Freshly cracked black pepper is a must.** It gives carbonara its signature bite and aroma.
- **The dish originated in Rome**, and it's one of the four cornerstone pastas of Roman cuisine, along with cacio e pepe, amatriciana, and gricia.
- **Serve immediately.** Carbonara doesn't reheat well, so plan to enjoy it fresh out of the pan!
- **Craving more Roman classics?** Try my other authentic favorites like **Cacio e Pepe**, **Amatriciana**, —simple, bold,

and straight from the heart of Rome.

Easy Authentic Spaghetti Carbonara (No Cream!)



- 1/2 lb. spaghetti
 - 3 egg yolks + 1 whole egg
 - 1 cup grated pecorino Romano
 - 6 oz guanciale or pancetta
 - 2 Tbsp. Toasted and freshly ground black peppercorns
 - splash of pasta water
1. Cook the spaghetti Bring a large pot of salted water to a boil. Cook pasta until al dente. Reserve 1 cup of the starchy pasta water, then drain.
 2. Toast the peppercorns add the peppercorns to a dry skillet and toast until fragrant (3-4 minutes) then grind in a mortar or small food processor. Set aside
 3. Cook the pancetta In the same pan While the pasta cooks, add the guanciale or pancetta to a cold skillet. Turn heat to medium and cook until crispy and golden, about 5–6 minutes. Turn off the heat.
 4. Make the egg mixture In a bowl, whisk together eggs, Pecorino Romano, and a generous amount of black pepper.
 5. Combine it all Add hot, drained pasta to the pan with pancetta (off heat). Toss to coat in the rendered fat.

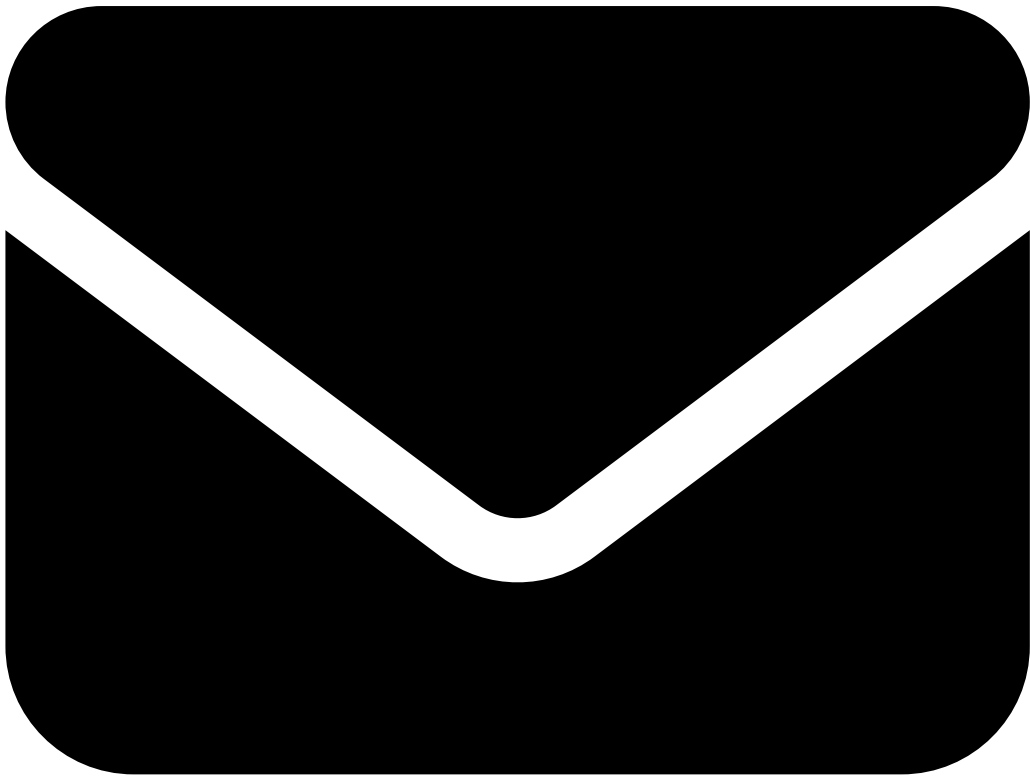
6. Temper the eggs Slowly pour in the egg mixture while tossing quickly to prevent scrambling. Add a splash of reserved pasta water to loosen and create a silky sauce. Keep tossing until glossy and creamy. Use more water if needed.
 7. Finish & serve Plate immediately with extra Pecorino and black pepper on top.
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Caprese Spaghetti with Roasted Tomato Sauce

Caprese Spaghetti with Roasted Tomato Sauce

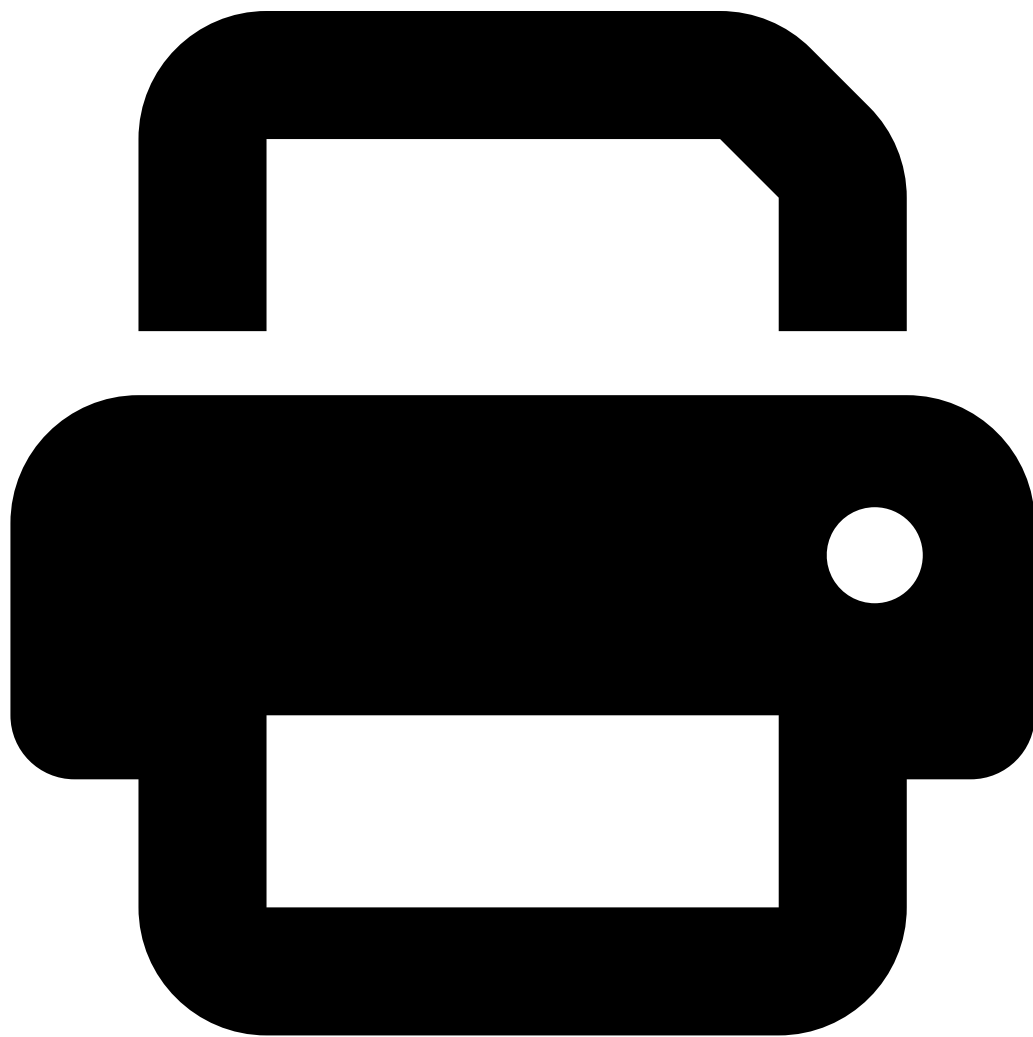
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Nothing says summer like a Caprese-inspired pasta dish, and this **Caprese Spaghetti with Roasted Tomato Sauce** is the perfect way to celebrate simple, fresh flavors. Sweet, oven-roasted tomatoes blended into a rustic sauce coat long strands of spaghetti, while creamy mozzarella pearls and fresh basil bring the classic Caprese touch. It's a light yet satisfying meal that tastes like a sunny afternoon in Italy—easy enough for a weeknight, but special enough to serve to guests. If you love juicy tomatoes, fragrant basil, and the magic of melted mozzarella, this dish will quickly become a favorite.

Things to know about this Caprese Spaghetti with Roasted Tomato Sauce

- **The sauce can be made ahead:** Roast your tomatoes, blend them into a sauce, and store it in the fridge for up to 4 days or freeze for longer. This makes it easy to pull together dinner on a busy night—just boil your pasta,

reheat the sauce, and toss everything together.

- **Perfect for peak summer tomatoes:** This recipe shines when you use ripe, in-season tomatoes. Roasting them concentrates their sweetness and creates a rich, slightly smoky flavor that elevates the entire dish.
- **Caprese twist adds creaminess:** Fresh mozzarella pearls melt slightly from the warmth of the pasta and sauce, creating a luscious texture without needing cream or butter. The fresh basil finishes it all off with a bright, aromatic pop.
- **Simple ingredients, big flavor:** You only need a few pantry staples plus fresh tomatoes, basil, and mozzarella—but the result is a restaurant-worthy dish that feels both comforting and fresh.
- **Serve warm or room temp:** It's delicious hot off the stove, but also works beautifully as a room-temperature pasta for summer gatherings or easy lunches.
- **Ready to bring the taste of summer to your table?** Try this Caprese Spaghetti with Roasted Tomato Sauce and let the fresh, flavors speak for themselves. Don't forget to snap a photo and tag me—I'd love to see your creations. And if your looking for more easy pasta dishes try my one pan orzo with summer vegetables. ENJOY!!!

Caprese Spaghetti with Roasted Tomato Sauce



- 12 oz. spaghetti
 - 1-1 ½ lb. Roma tomatoes
 - 1 medium size garlic bulb cut in half
 - 3 Tbsp. olive oil
 - 2 Teaspoon dry oregano
 - 1 cup fresh mozzarella
 - ½ cup torn basil leaves
 - salt and pepper to taste
1. Cook the paste in boiling salted water el dente. Reserve 2 cups of the pasta water before draining
 2. Wash and dry the tomatoes then cut them in quarters.
 3. Place the tomatoes in a bowl season with the olive oil, oregano, salt and pepper. Then transfer to an oven proof dish. Nestle the sliced garlic halves in with the tomatoes, drizzle with olive oil .
 4. Roast in a pre heated 400 degree oven for 20 -30 minutes. or until the tomatoes are charred and the garlic is soft. Let cool slightly then Squeeze the garlic onto the tomatoes Use an emersion blender or food processor to blend the tomatoes and garlic to a smooth consistency. Transfer to a saute pan bring to a simmer add the fresh mozzarella. and pasta water cook 5 minutes longer .
 5. Toss the pasta in the roasted tomato sauce add the basil leaves. ENJOY!!