

Spicy Pasta Alla Norcina

Spicy pasta alla norcina

Spicy pasta alla norcina is an Italian pasta dish made with sausage in a creamy cheese sauce. There are different variations, some have mushrooms or different cured meats. The recipe is easy to make and takes about as much time to make as it takes the pasta to cook. The sauce starts out by sautéing the onion and garlic then browning the sausage then adding the wine, cream, pasta water. and a pinch of nutmeg and simmering until thick about 10 minutes. then once off the fire the pecorino is added. The results are a creamy luscious velvety sauce everyone loves.

Things to know About this spicy pasta all norcina recipe

The first thing to know about this pasta recipe is that it uses just a few ingredients and is easy to make. Prefect for a quick week night family meal. But it's also fancy enough for Saturday dinner with friends.

Second some variations of this Pasta norcina uses mushrooms. If you are going to add mushrooms slice cremini can be added when the sausage is beginning to brown. About the sausage I am using spicy Italian sausage and adding fennel seeds. It is hard to find the traditional sausage used in this dish, which had fennel. Also I like to use spicy Italian sausage. If you are not a fan of heat you can use mild. Or if you like extra spice add 1 to 2 Tbsp. of hot chili flakes along with the sausage. If you like easy pasta dishes that come together quick and use few ingredients try my creamy vegetarian broccoli pasta shells or my zucchini ricotta penne pasta

Ingredients

- 1/2 Lb. rigatoni
- 1 Lb. bulk Italian spicy sausage
- 4 Tbsp.. olive oil
- 2 Tbsp. minced garlic
- 1/2 cup chopped onion
- 1 cup white wine
- 1 cup heavy cream
- 2 cups pasta water
- pinch of nutmeg
- 1 cup grated pecorino Romano
- Salt and pepper to taste

Instructions

1. In a large pot of boiling salted water cook your pasta el dente while making the sauce. saving 2 cups of the water before draining
2. In a large 12 inch saute pan over medium high heat in the olive oil saute the onion and garlic until soft and translucent.
3. Add the sausage and brown breaking it up while cooking
4. Turn the heat up and deglaze the pan with the white wine. Waiting until it evaporates. Then add the cream and pasta water. Lower the heat and simmer until sauce thicken, about 10 minutes
5. Remove the saute pan from the heat. Then stir in the pecorino cheese. Toss the el dente cooked pasta in the sauce, Top with more grated cheese and chopped Italian parsley. ENJOY!!!!

Title with Recipe Name in it

Text introducing the recipe and what it's all about

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Here's a subheading about your recipe

Talk more about your recipe here. Make sure you're not repeating anything you said in the first section.

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Ingredients

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- Or c.
- Or tsp.
- And so forth

Instructions

1. First step
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Homemade Restaurant Mushroom Risotto

Homemade Restaurant Mushroom

risotto

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

Well Am here to tell you this Homemade Restaurant Mushroom 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.

Serve it up in some pretty restaurant style white plates, cloth napkins and your favorite drink and you just make yourself a restaurant style meal without leaving home.

Tips for Success when making homemade restaurant mushroom risotto

For this Homemade restaurant mushroom risotto the best rice to use is a short grain Italian rice the most common is arborio rice. It's important to use a short grain rice, it has a higher starch content to produce the creamiest risotto.

Another tip for success when making any risotto recipe is

toasting the rice in the olive oil and butter before adding the liquid, it adds a bit of crunch.

And lastly the broth should be hot when adding it to the rice while stirring, only add small amounts of stock, stirring until it's absorbed before adding more.

If you make this recipe be sure to leave me a comment, and please don't forget to tag me on Instagram.

Ingredients

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

▪ Instructions

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

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

Spicy lobster spaghetti

This spicy lobster spaghetti is a delicious spicy seafood pasta dish with chunks of lobster meat in a spicy tomato sauce, Not only is this pasta recipe delicious it takes 30 minutes to make but your family and friends will think it took a lot longer.

This restaurant quality lobster pasta is fancy enough for Saturday dinner with friends and easy enough for week night family meals. I love that this recipe uses few ingredients you probably already have on hand, with the exception of the lobster.

Variations for this spicy lobster spaghetti

First, and like most of my recipes that involve pasta you can substitute the shape to fit your taste. I do have a preference I like a long pasta in this recipe, either spaghetti or bucatini .

Second, you can adjust your level of heat. If you like spice add more chili flakes or less depending on your taste. You can also use Calabrian chili peppers a type of chili pepper that are grown in the Calabria region of Southern Italian. They are a staple in Southern Italy cuisine and are known for their unique flavor and intense heat.

And lastly, I used two frozen lobster tails that I defrosted before cooking. You can use more than two or this spicy lobster spaghetti recipes works well with large shrimp too.

If you make this easy pasta recipe please leave me a comment. I love hearing from you . it's my favorite part!!

Ingredients

- 1/2 Lb. spaghetti
- 2 lobster tails
- 2 Tbsp. extra virgin olive oil
- 2 Tbsp. butter
- 2 Tbsp. minced garlic
- 2 Tbsp. hot pepper flakes
- 4 cups chopped tomatoes
- 1 cup marinara sauce
- 1 cup white wine
- 1 cup cream
- 1/2 cup chopped Italian parsley

Instructions

1. Start by cooking your pasta el dente. In the meantime make your lobster sauce.
2. Split the lobster tails open with sharp kitchen scissors. Then remove the meat ant coarsely chop
3. In a saute pan over medium high heat add the olive oil and butter, then add the lobster meat cook until opaque about 5-8 minutes, remove and in the same pan add the

minced shallots and the pepper flakes. saute until the shallots are soft and the pepper flakes fragrant. Add the chopped tomatoes, marinara sauce, cream, and wine simmer until the fresh tomatoes soften and sauce thickens About 15 minutes.

4. return the lobster to the sauce and simmer until the lobster is heated through. Toss in your el dente cooked spaghetti and Italian parsley. ENJOY!!!!
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Pasta All 'ortolana vegetable pasta sauce

Pasta all Ortolana vegetable pasta sauce

Pasta all Ortolana is an Italian vegetarian pasta dish made with a seasonal summer vegetable sauce that combines garden vegetables, aromatic herbs and tomato sauce to create a comfort sauce packed with flavor. It is easy to prepare and perfect when summer vegetables are in season. The vegetable sauce is stewed slowly with a medley of vegetables that result in a fragrant and delicious pasta sauce.

Things to know about this Italian vegetable pasta sauce

The Italian word Ortolana means grower of fruits and vegetables. Staying true to it's meaning this vegetable pasta sauce uses a variety of fresh seasonal vegetables.

This recipe is very customizable, just like my ever changing minestrone soup the vegetables I use are what I have on hand. You can mix and match vegetables that fit your lifestyle or have on hand. But this vegetarian pasta sauce always starts like this, with a soffritto made with small diced onions, garlic, celery, and carrots. This is an important first step to add flavor and depth of flavor to the dish. Then the rest of the vegetables are added and simmered slowly in a tomato - based sauce. The results are a rich flavorful vegetarian pasta sauce. The sauce can be make ahead of time and used when you are ready to serve, It also freezer friendly. Here is the link for the freezer friendly containers I use.

Ingredients

- 1/2 lb. rigatoni
- 4 Tbsp. olive oil
- 2 Tbsp. minced garlic
- 1 small chopped onion
- 1 cup diced peeled carrots
- 1 cup diced celery
- 3 cups cherry tomatoes
- 2 cups tomato sauce
- 1 diced medium zucchini
- 1 small diced eggplant
- 1 diced red bell pepper
- grated pecorino cheese
- fresh basil

Instructions

1. Start by cutting all your vegetables. Then in a large saute pan add the olive oil bring to medium high heat add the onion and garlic saute until soft and just beginning to brown.
2. Add the cherry tomatoes and saute until beginning to

blister. now add the rest of the vegetables, salt and saute until the vegetables are well combined. then add the tomato sauce rinse out the cans and add one cup of water. Cover and simmer while cooking the pasta in salted water until el dente. Toss the pasta in this delicious vegetarian pasta sauce. Add fresh basil top with grated pecorino. ENJOY!!!

Genovese Meat pasta sauce

Genovese meat pasta sauce

Genovese meat pasta sauce is a rich, slow cooked Italian sauce from Naples, traditionally made with onions and meat, usually beef. The long cooking time allows the onions to break down and melt with the meat, creating a deeply savory sauce.

Despite it's name, it's not from Genoa but gets it's name from the Genovese people who were in Naples during the Renaissance. The sauce is deeply flavorful and pairs well with short pasta.

Tips and tricks for success when making Genovese meat pasta sauce

In this meat sauce recipe I am using boneless short ribs you can use chuck or stew meat or a combination of meats. Be sure to brown the meat well to get a nice brown crust which adds flavor. Use a dutch oven and avoid crowding the pan.

After browning the meat use red wine, white wine or broth to deglaze the pan and scrape up all the flavorful bits stuck to

the bottom.

Let the sauce simmer for several hours. This helps the flavors meld and deepens the flavors. Add fresh Italian parsley at the end for a burst of freshness and grated cheese for added richness. These tips will produce a rich, and deeply flavored meat sauce. Bonus, this sauce is freezer friendly. You can make it ahead of time and freeze it. Or do like I do and make a double batch. One to use right away and one to freeze for a ready made meal.

Ingredients

- 1 Lb. fusilli
- 2 Lbs. boneless short ribs
- 1/3 cup olive oil
- 1 cup chopped pancetta
- 1 cup each chopped celery and carrots
- 3 Lbs. thinly sliced onions
- 1 cup red wine
- 3 cups beef stock
- 1 cup pasta water
- 1 cup chopped Italian parsley
- 1 cup grated pecorino Romano

Instructions

1. Start by salt and peppering the meat and cutting into large equal size pieces
2. In a heavy stock pot in the oil saute saute the pancetta until crisp. Add the celery and carrots and saute until soft.
3. Add the meat and cook until golden brown on all sides. Deglaze the pan with the red wine waiting until it evaporates before adding the onions. Then add all the onions and the beef broth. cover and simmer for 3 hours or until the meat is fork tender and onions desegrated.

Cook your pasta *al dente*. Add one cup of pasta water to the sauce

4. Toss the pasta in the Genovese sauce add the grated cheese and parsley. ENJOY!!!!
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Pasta con broccoli

Pasta con broccoli

Pasta con broccoli or pasta with broccoli is a simple dish that's easy to make and incredibly comforting. With just a few ingredients, this pasta dish comes together in less than 30 minutes.

It is a great healthy recipe for a quick and easy weeknight meal that is both quick and delicious. Its ingredients broccoli, garlic, white wine and olive oil may sound simple, but when combined together with pasta and pasta water to form a creamy sauce something delicious happens.

A few variations for this Pasta con broccoli recipe

This classic broccoli pasta recipe has many variations. Of course the first and most obvious one in most of my recipes the pasta shape is always an option. I am using one of my favorite pasta shapes ditalini a small tubular pasta shape. You can use any pasta shape that fits your taste.

Secondly you can easily add Italian sausage to this vegetarian pasta recipe. If you are going to use sausage remove it from

the casing and sautéing it along with the onion and garlic breaking it up while cooking to a golden brown before proceed to adding the rest of the ingredients.

Or you could go vegan by omitting the cheese and using dairy free pasta.

These variations offer different flavors and textures while keeping broccoli as the main ingredient. Enjoy experimenting with them.

And lastly please let me know how this recipe or variations of it work out for you. I love hearing from you it's my favorite part!!!

Ingredients

- 4 cups broccoli florets
- 3 cups of small shaped pasta
- 2 Tbsp. extra virgin olive oil
- 1/3 cup chopped onions
- 2 Tbsp. minced garlic
- 1 Tbsp. hot pepper flakes
- 1 cup white wine
- 2 cups pasta water
- 1 cup grated parmesan cheese
- 1 cup toasted Italian bread crumbs
- Salt and pepper to taste

Instructions

1. Start by cleaning and cutting the broccoli. Then in salted boiling water cook the broccoli until fork tender. remove and add to the saute pan. Add the pasta to the same water you cooked the broccoli un, until el dente
2. Meanwhile in a saute pan over medium high heat un the

olive oil saute the garlic, onion, and red pepper flakes until soft and fragrant. Add the white wine and simmer until almost evaporated then add the cooked broccoli and mash. Add the pasta water and simmer until sauce thickens . Add half of the parmesan. Toss the cooked and drained pasta to the broccoli mixture and mix until well combined. Plate top with the grated breadcrumbs and remaining parmesan cheese. ENJOY!!!!

4 ingredient potato gnocchi

4 ingredient potato gnocchi

Gnocchi is an Italian pasta, think small Italian dumplings, the most common is classic potato gnocchi. made of cooked mashed potatoes, flour and eggs. And 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 make take a few attempts, and that's okay. After a few tries you will be making gnocchi like a pro.

I have included a video. I hope it helps!!!

Tips when making this 4 ingredient

potato gnocchi at home

One: Boil the potatoes uncut. This is important cut boiled potatoes are full of water. Meaning you have to add more flour that means hard rock like gnocchi

Two: let the gnocchi dough rest at room temperature for at least 15 minutes. This makes working with dough easier.

Three: I used a fork to add strips to the gnocchi. This isn't a necessary step, but it does make for a pretty presentation. I have linked a gnocchi stripper . If you want to go fancy.

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.

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

Ingredients

- 4 cups mashed potatoes
- 3 cups of flour
- 1 egg
- 1 cup grated parmesan
- Salt and pepper to taste

Instructions

1. Start by peeling the potatoes and boiling the WHOLE UNCUT potatoes in salted water, until fork tender. about 20 minutes.

2. Remove from the water on a lightly floured board using a potato masher or potato ricer mash the potatoes until smooth. Make a well in the center add the rest of the ingredients , including salt and pepper.
 3. Beginning 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. Store on a parchment lined cookie sheet covered in your refrigerator for 2 days or they can be frozen. ENJOY!!!!
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20 minute tomato basil spaghetti

20 minute tomato basil spaghetti

This 20 minute tomato basil spaghetti comes together in under 20 minutes, the sauce is ready in just about the same time as it takes to cook the pasta.

The best time to make this pasta dish is when tomatoes are in season. The sauce is simple the liquid from the tomatoes combined with the pasta water and grated cheese create a sauce full of delicious fresh Italian flavors.

A few things to know about this 20 minute tomato basil spaghetti

With a few cups of tomatoes, garlic, herbs olive oil and pasta you can make this easy tomato sauce. Use as many tomato varieties as you can get your hands on. Any color any shape – the more the better. Their natural juices release into the pan along with the pasta water create a luscious sauce. This tomato sauce is meant to be chunky, it's not a smooth sauce. Use an emersion blend for a smoother finish,

Ingredients

- 1/2 Lb. spaghetti
- 4 Tbsp. extra virgin olive oil
- 2 Tbsp. minced garlic
- 4 Tbsp chopped shallots
- 4 cups chopped tomatoes
- 1 Tbsp. fresh or dried oregano
- 2 cups pasta water
- 4 Tbsp. fresh chopped basil
- 1/2 cup grated parmesan

Instructions

1. Start by cooking your pasta el dente reserving 2 cups before draining
2. mean while make the sauce starting by washing, drying and chopping the tomatoes. leave some cherry tomatoes whole.
3. In a saute pan over medium high heat add the 4 Tbsp. of olive oil add the garlic and the shallots saute until soft and just beginning to brown , Add the tomatoes, tomato sauce, oregano and pasta water cook until the sauce thickens about 10 minutes.
4. Toss the el dente cooked spaghetti into the sauce. top

with freshly grated parmesan and basil. ENJOY!!!

Quick zucchini ricotta pasta

Quick zucchini ricotta pasta

I like making really simple pastas in the summer that highlight a main fresh seasonal ingredient. Not only is this zucchini and ricotta pasta recipe quick, it highlights one of the most prolific summer vegetables, zucchini.

This vegetarian summer pasta dish combines garden fresh zucchini, cherry tomatoes with creamy light ricotta and the fresh taste of lemon for a pasta dish everyone will love. and the best part, the sauce is essentially ready when the pasta is cooked. What's not to love?

Variations for this quick pasta dish

This quick zucchini ricotta pasta recipe is a versatile dish, that can be adapted to a number of variations.

One would be if you don't have or like ricotta use a good farmer cheese. If you want to add in more vegetables add in 2 cups of chopped spinach. It's a great vegetarian pasta on it's own , but if you want to add cooked chicken or shrimp.

Of course pasta choice is always an option. You can use any pasta shape you like. I like using small shaped pasta in this recipe. the pasta in this recipe is anelli (Italian for small

rings) . I love this classic Italian pasta shape. It can be hard to find . I ordered it on Amazon. I have attached the link.

Lastly if you make this easy, and quick summer pasta dish please leave me comment. I love hearing from you. It's my favorite part!!!

Ingredients

- 1/2 lb. small shaped pasta
- 2 Tbsp. olive oil
- 1 Tbsp. minced garlic
- 4 Tbsp chopped shallots or onion
- 1 zucchini sliced thin
- 2 cups cherry tomatoes
- 2 cups ricotta
- 1 cup pasta water
- juice and zest from 1 lemon
- 1/2 cup grated parmesan
- 2 Tbsp.. chopped Italian parsley

Instructions

1. cook your pasta el dente while making the sauce
2. start by cutting the zucchini into medium dice
3. In a saute pan over medium high heat in the olive oil saute the garlic and shallots until soft and translucent. Then add the zucchini and tomatoes and cook until tomatoes start to burst and zucchini is crisp tender.
4. Add the pasta water and lemon juice and zest. Simmer until sauce thickens about 10 minutes. Then add the

ricotta and grated parmesan. Cook just until all ingredients are well combined. Add in the pasta top with Italian parsley. ENJOY!!!

Creamy Lemon Shrimp Bucatini

Creamy Lemon Shrimp Bucatini

I know, I post a lot of pasta recipes. But pasta is so versatile you can make a lot of pasta dishes without repeating the same one twice for awhile, besides who doesn't like pasta?

In this creamy, lemon shrimp bucatini recipe large shrimp are covered in a light cream sauce full of Italian flavors, then tossed with bucatini pasta, for a delicious meal everyone loves.

That's not even the best part, the best part, it's a super easy shrimp and pasta recipe, that comes together in less than 30 minutes. Making this pasta recipe perfect for busy week night family meals. and it's fancy enough for Saturday dinner with friends, to show off what a good home chef you are.

3 tips for success with this creamy Lemon Shrimp bucatini recipe

The first tip for success when you make this lemon cream sauce shrimp bucatini is to use good quality large shrimp, and to be sure not to over cook them.

Second, it really doesn't matter what shape pasta you use in this recipe. What matters is not to overcook it. A good rule of thumb is to undercook it by a few minutes. You can ruin a good pasta dish just by overcooking the pasta.

And third don't underestimate the importance of the reserved pasta water. Pasta water is a magical ingredient the binds sauces together. Not only does pasta water add flavor it thickens the sauce. I always save more than the recipe calls for in case the sauce is too thick.

Lastly please leave me a note, let me know how this recipe worked out for you. I love hearing from you!!!!

Ingredients

- 1 Lb. Bucatini pasta
- 1 Lb. cleaned deveined large shrimp
- 1 cup reserved pasta water
- 1 cup white wine or chicken stock
- 1 cup heavy cream
- 1/2 cup grated parmesan
- 2 cups chopped spinach
- Juice from 2 lemons
- 2 Tbls, butter
- 2 Tbls. olive oil
- 2 Tbls. chopped garlic
- 1/2 small chopped onion
- 2 Tbls. chopped Italian parsley
- salt and pepper to taste

Instructions

1. Cook bucatini according to package directions reserving 1 cup of the water before draining.
2. Meanwhile salt and pepper the shrimp according to your taste.

3. In a large saute pan over medium heat saute the shrimp in the butter and olive oil 2 to 3 minutes per side remove and set aside.
4. In the same pan saute the garlic and onion until tender and just beginning to brown.
5. Deglaze the pan with the chicken stock scraping up the browned bits simmer for 2 to 3 minutes.
6. Add the cream, lemon juice and reserved pasta water, simmer until sauce thickens about 15 minutes, add the spinach and parmesan cheese last 5 minutes.
7. Return shrimp to sauce just to heat through.
8. Toss pasta with lemon cream shrimp sauce sprinkle with Italian parsley and ENJOY!!!!