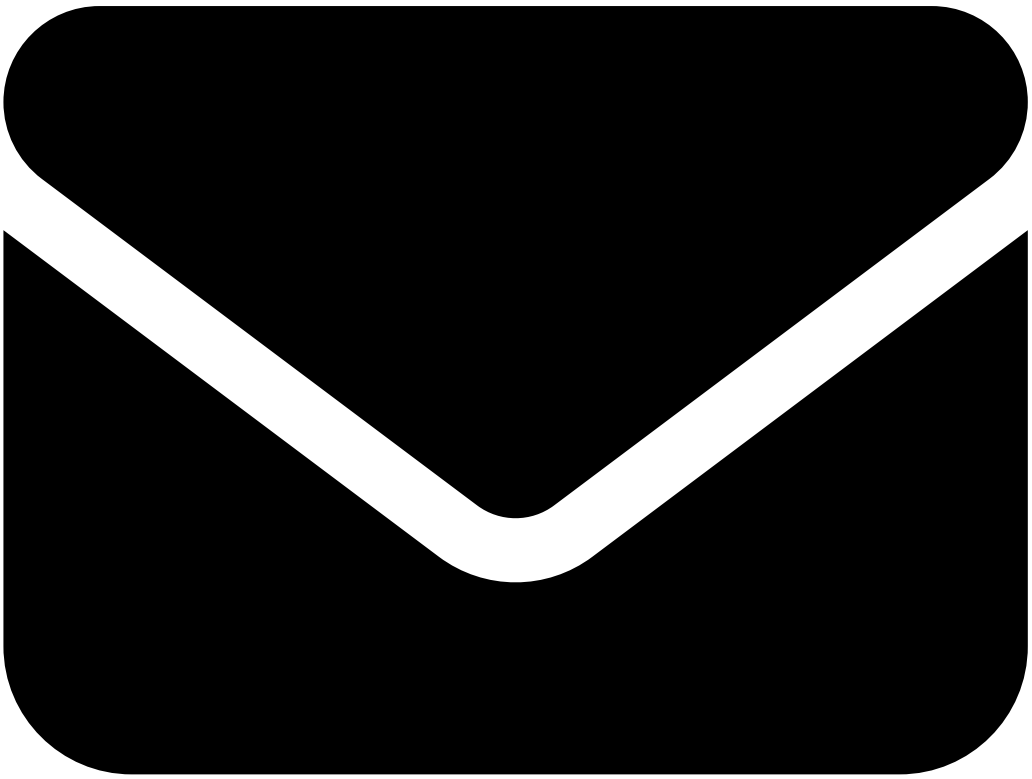
Red Sauce Vegetarian Pasta

Red Sauce Vegetarian Pasta

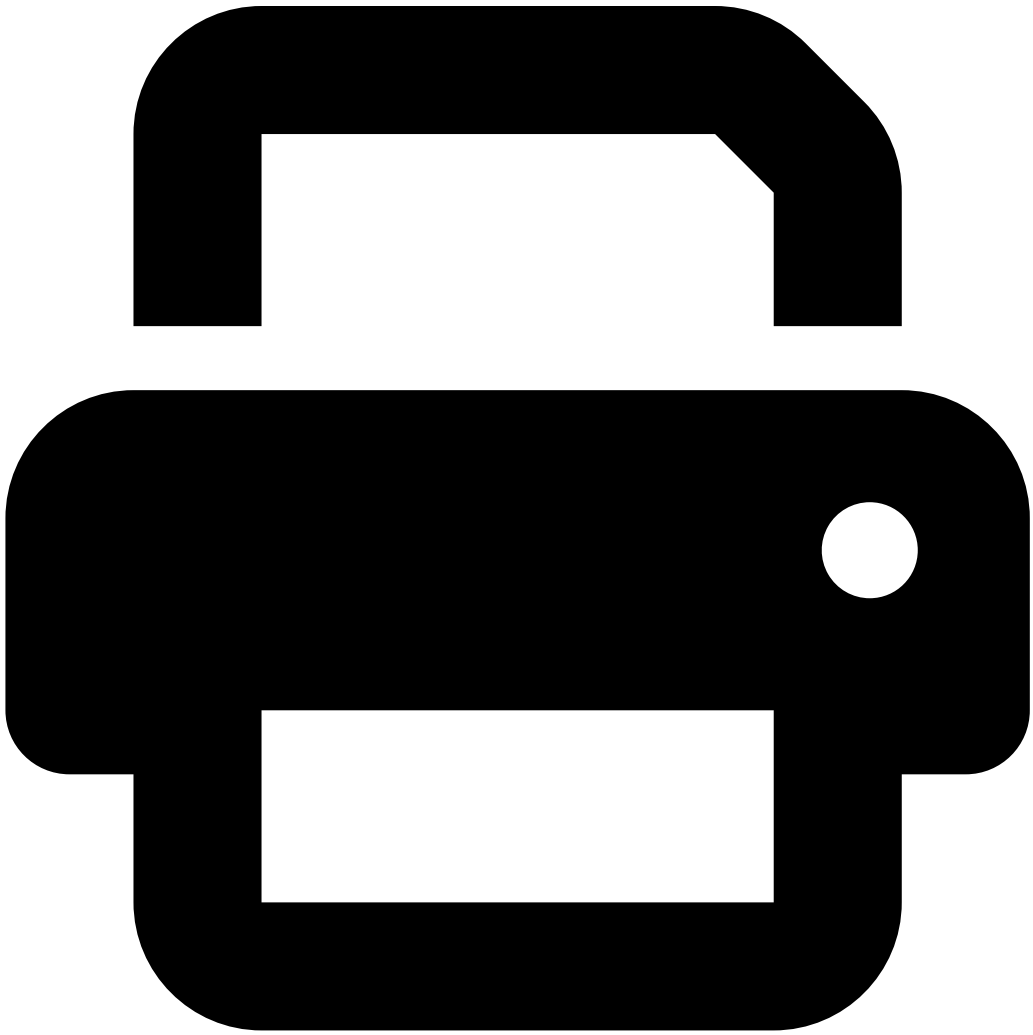
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



Heading into the hot weather with this new red sauce vegetarian pasta recipe. In this easy pasta recipe tender bell peppers, fresh tomatoes, and spinach in red marinara sauce, combined with cheesy goodness create a delicious sauce. This pasta with healthy good for you ingredients nothing short of amazingness. I couldn’t stop eating it. Not shocking I know, because I love pasta, and this Italian girl loves all Italian flavors.

I know I post a lot of pasta recipes, but when am stuck on “what’s for dinner” it’s pasta to the rescue. Pasta is easy, versatile, and who doesn’t love pasta???? You could literally have Pasta every day for a month without repeating the same recipe, that’s how versatile pasta is.

Variations For this Red Sauce Vegetarian Pasta recipe

This vegetarian pasta recipe is so easy to customize to fit your lifestyle and taste. for instance I used farfalle pasta, a bow tie shaped pasta. Any shape pasta works with this recipe, although I prefer a short shape, you can use any shape you like.

And because I wanted to keep it a vegetarian pasta recipe, I didn’t add any meat. You can add Italian flavored Chicken sausage. If chicken sausage isn’t your thing use any sausage you like or you. or chicken breast. If your going to add meat cut saute it after the onions and peppers are cooked and before adding the fresh tomatoes.

One more thing I used my homemade marinara sauce in this recipe which I always have on hand, if you don’t you can use store bought marinara. I’ve linked both marinara alternatives.

Red Sauce Vegetarian Pasta



Farfalle is tossed in a hearty marinara sauce with fresh tomatoes, bell peppers, spinach, herbs, and melted mozzarella and Parmesan for a colorful meatless pasta.

- ½ lb Farfalle Pasta
- 2 tbsp butter

- 2 tbsp olive oil
- 2 cups chopped spinach
- 1 each chopped red and green bell peppers
- 1 chopped yellow onion
- 2 tbsp chopped garlic
- 2 cups chopped tomatoes
- 2 cups prepared marinara sauce
- 1 cup reserved paste water
- 1 cup shredded mozzarella cheese
- 1 cup grated parmesan cheese
- 4 tbsp each chopped Italian parsley and basil
- Salt and pepper to taste

1. Cook pasta according to package directions reserving 1 cup of the water before draining

2. Meanwhile in a large saute pan in the butter and olive oil saute the onion, peppers and garlic until tender and just beginning to brown then add the chopped tomatoes saute 5 minutes
3. Add the marinara sauce, reserved pasta water and herbs simmer covered 15 minutes
4. Add the cheeses simmer 10 minutes longer Add the chopped spinach last 5 minutes
5. Add the pasta to the sauce adjust salt and pepper to taste
6. Top with additional parsley and cheese

Lemon Pesto Spaghetti With

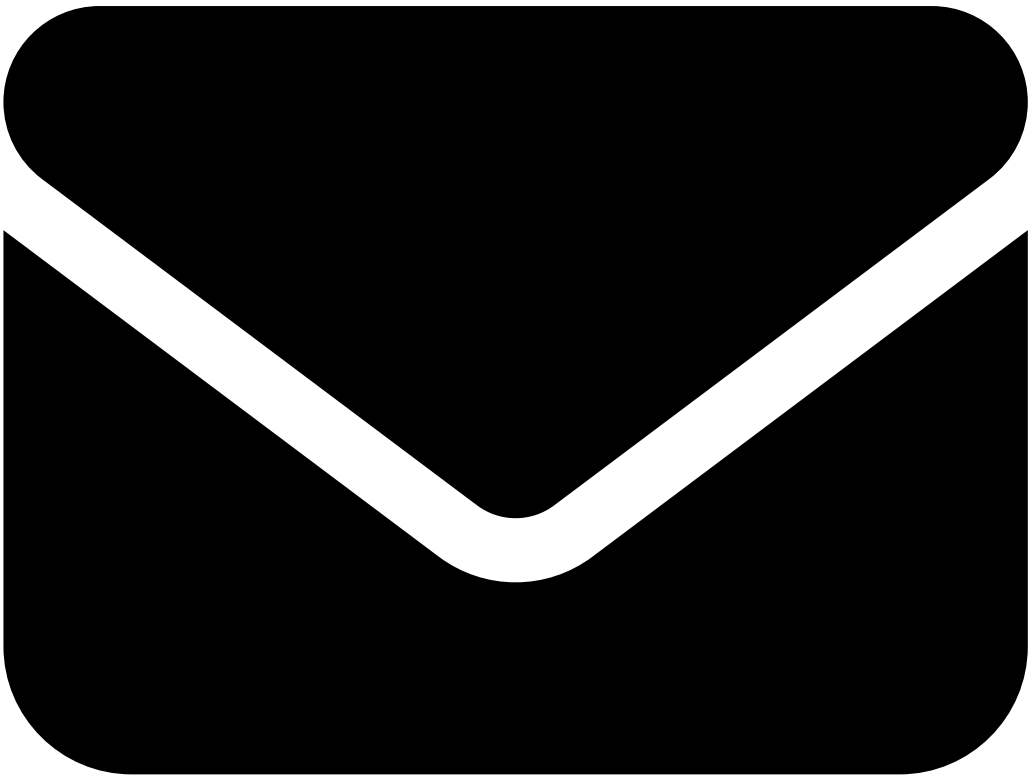
Beans

Lemon Pesto Spaghetti With Beans

This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.

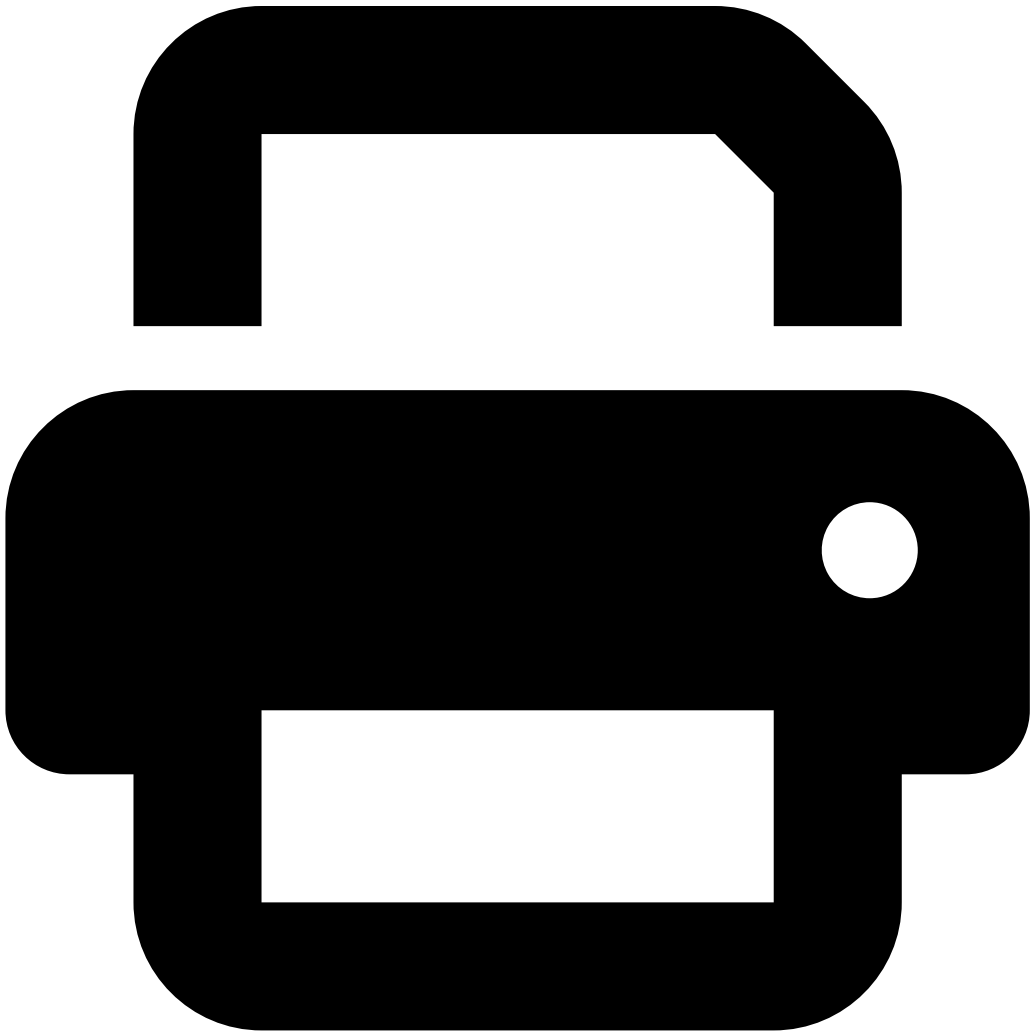









SMS



This summer lemon pesto spaghetti with bean pasta dish may seem like a fancy meal, but it’s easy and quick to make. And it’s a delicious meatless option pasta recipe when your graving Italian and want vegetarian too!!!
Spaghetti tossed in a light lemony sauce full of good for you ingredients makes this pasta recipe one of my favorite summer pasta dishes.

The hot weather is here in California. In the hot summer months am always on the look out for recipes that use cool vibrant seasonal ingredients. What’s more refreshing than basil pesto and the citrus flavor of fresh lemon juice?

3 variations for this lemon pesto spaghetti with beans recipe

The first change you can make to this lemon pesto spaghetti

recipe is the shape of the pasta. If your not a fan of spaghetti use whatever pasta you like or have on hand. In this particular pasta recipe any shape pasta works.

Second, the Cannellini beans can also be labeled as white kidney beans or Italian kidney beans, adding to the confusion…. These are also the ones used in most recipes that list white beans as an ingredient. You can also use great northern white beans that have a grainer texture and milder flavor.

And third, homemade pesto sauce is easy to make here is the recipe… in a blender add 2 bunches basil 1 cup parmesan cheese, 1 cup pine nuts than, with the motor running slowly pour in 1 cup extra virgin olive salt and pepper to taste, that's it easy homemade pesto sauce. But you don't have to use homemade pesto sauce any good quality store bought pesto sauce works too!!

Lastly please leave me a comment on your experience if you make this easy Lemon Pesto Spaghetti recipe. I love hearing from you It's my favorite part!!!

Lemon Pesto Spaghetti With Beans



Spaghetti is tossed in a creamy lemon pesto sauce with cannellini beans, spinach, garlic, and Parmesan for a bright, hearty, and satisfying pasta dish.

- 1 lb spaghetti
- 2 cups pesto sauce
- ½ cup fresh lemon juice
- 2 cups reserved pasta water
- 1 cup heavy cream
- 2 cups chopped spinach
- 1 cup grated parmesan cheese
- 16 oz drained and rinsed cannellini beans
- 2 tbsp each olive oil and butter
- ½ chopped onion
- 1 tbsp chopped garlic
- 2 tbsp chopped Italian parsley
- Salt and pepper to taste

1. Start by cooking pasta according to package direction reserving 2 cups of the water before draining

2. Bring the oil and butter to medium heat
3. Add the onion and garlic saute until tender and just beginning to brown
4. Add the reserved pasta water, lemon juice and cream, simmer covered 10 minutes.
5. Add the prepared pesto sauce, beans, spinach and half of the parmesan cheese simmer 10 minutes longer
6. Toss spaghetti with the lemon pesto bean sauce
7. Sprinkle with the Italian parsley and remaining parmesan cheese.

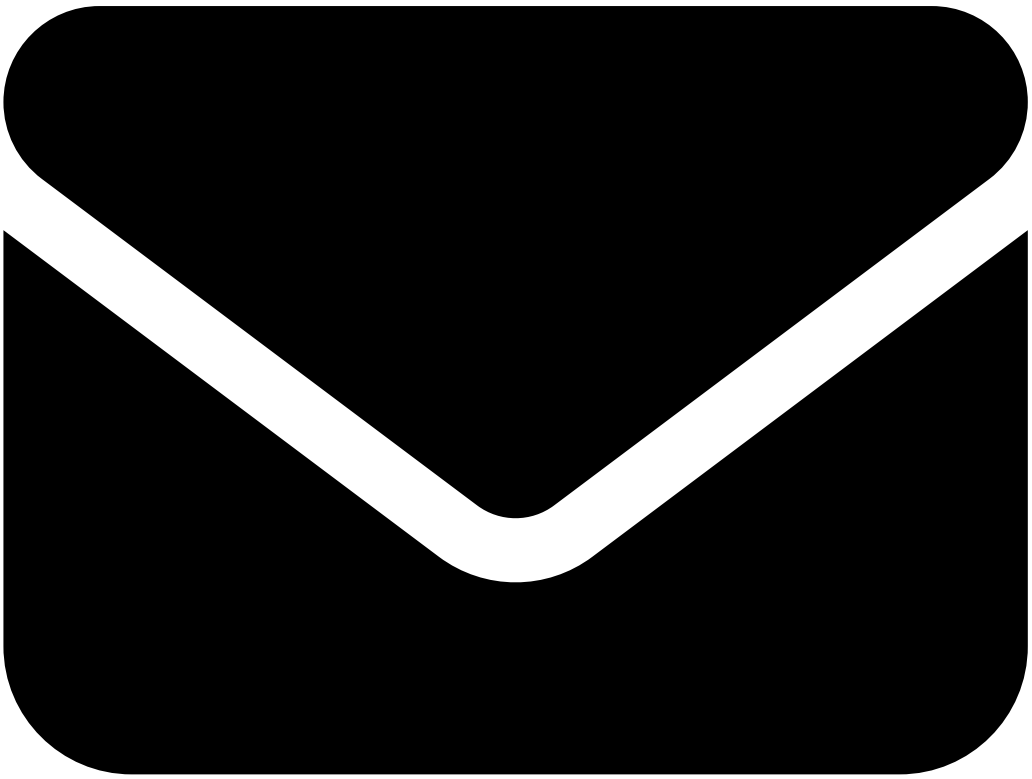
Black Pepper Italian

Vinaigrette

Black Pepper Italian Vinaigrette

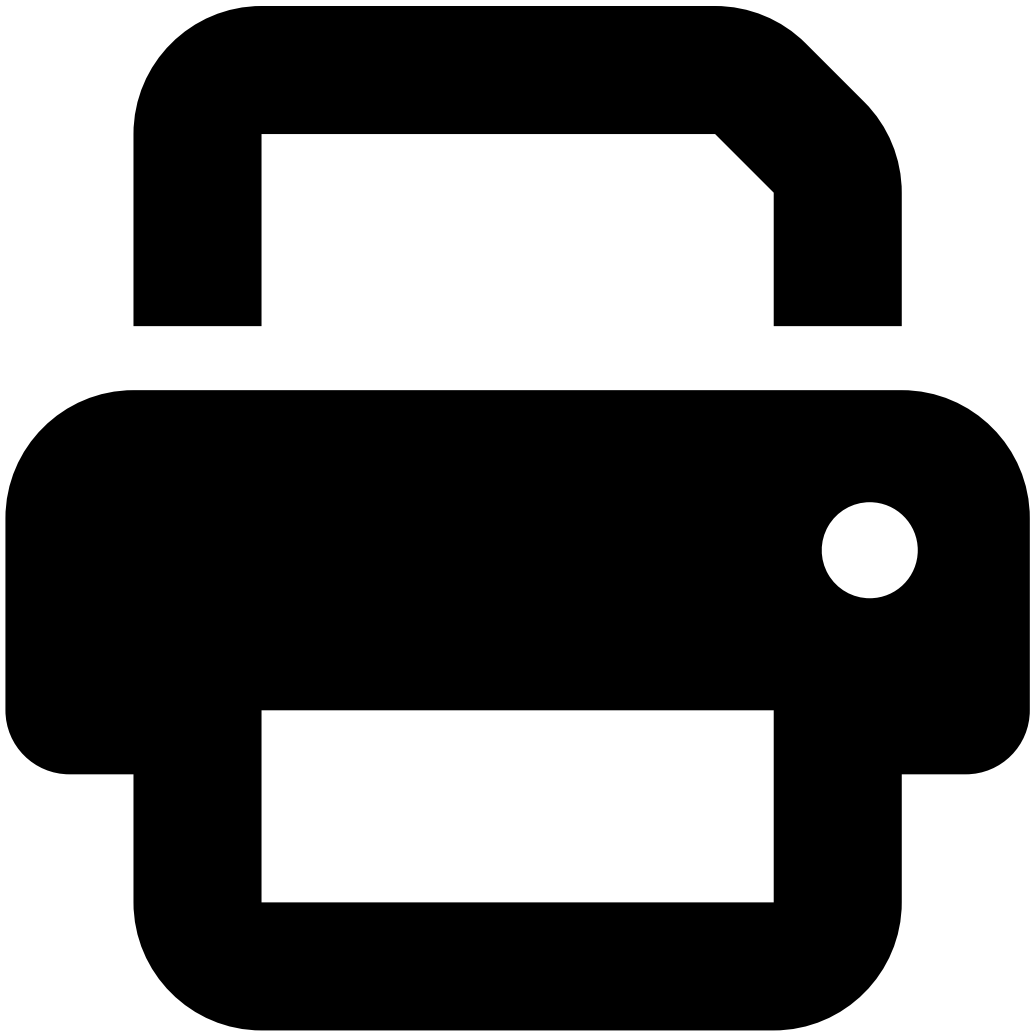
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



This black pepper Italian Vinaigrette recipe has more uses than just being a delicious salad dressing.
It’s the prefect marinade for chicken, fish and roasted vegetables. The pungent taste of freshly ground pepper adds a restaurant quality flavor to this Italian inspired vinaigrette.

Once you make this Italian salad dressing/marinade you’ll wonder what took so long, to go from so-so store bought Italian salad dressing to the Wow of a homemade vinaigrette.

Why Your going to love this black pepper Italian vinaigrette salad dressing

The first reason your going to love, love, this black pepper Italian vinaigrette is, it’s delicious. This salad dressing

is so good you won’t want to buy store bought again.

Second, and just as important as the first reason, this Italian vinaigrette is so easy to make you will make it often.

And third this easy salad dressing recipe uses few readily available ingredients, that together produce a vinaigrette you can use not only as a salad dressing but to marinade food when your craving Italian flavors.

One more thing this dressing will keep fresh in your fridge up to two weeks.

Lastly, you guys know I love hearing from you, it’s my favorite part!! Please leave me a comment let me know your experience with this easy vinaigrette recipe. And please don’t forget to tag me on Instagram with your creations!!! If your looking for more easy homemade vinaigrettes try one of my personal favorite Raspberry vinaigrette salad dressing or my black pepper Italian vinaigrette

Black Pepper Italian Vinaigrette



Bold black pepper, garlic, onion, honey, and Dijon blend with lemon juice and vinegar into a zesty vinaigrette with a smooth olive oil finish.

- 2 tbsp chopped garlic
- 2 tbsp chopped onion
- 1 tbsp fresh black ground pepper

- 1 tbsp each honey and Dijon mustard
- ½ cup white wine vinegar
- ¼ cup lemon juice
- 3 cups extra virgin olive oil
- 1 cup canola oil
- Salt to taste

1. In a food processor add the all the ingredients up to the vinegar and olive oil
2. With the motor running slowly add the white wine vinegar and lemon juice
3. Then with the motor running pour in the olive oil in a slow steady stream

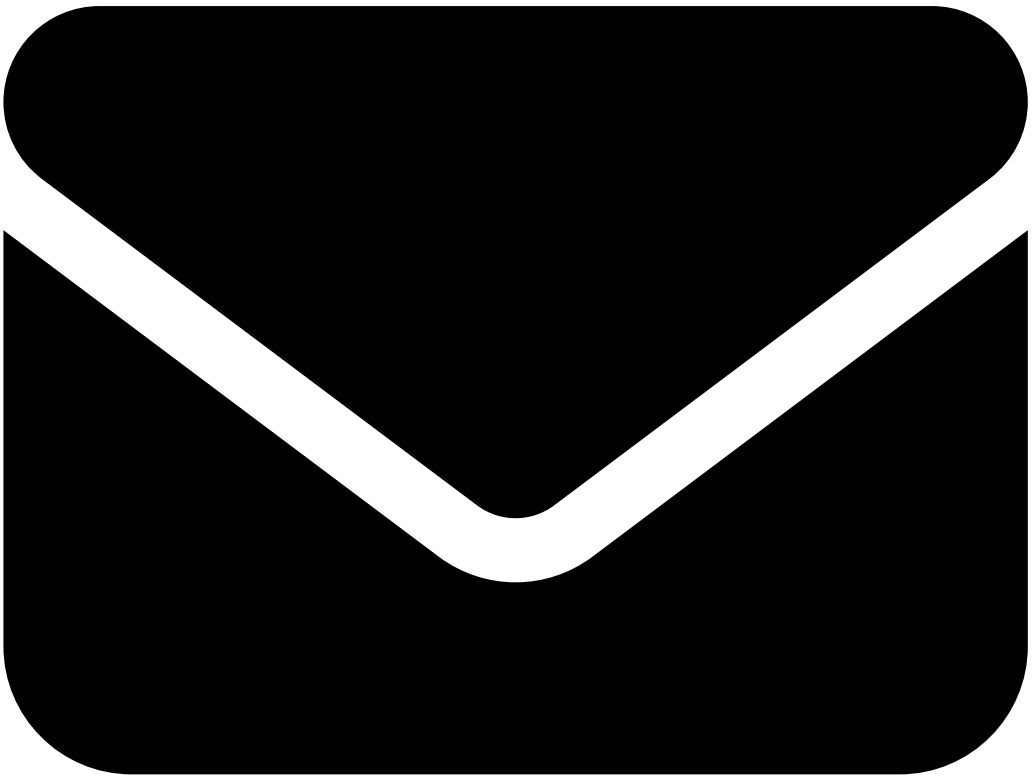
---

Meatless Rigatoni Pasta Recipe

Meatless Rigatoni Pasta Recipe

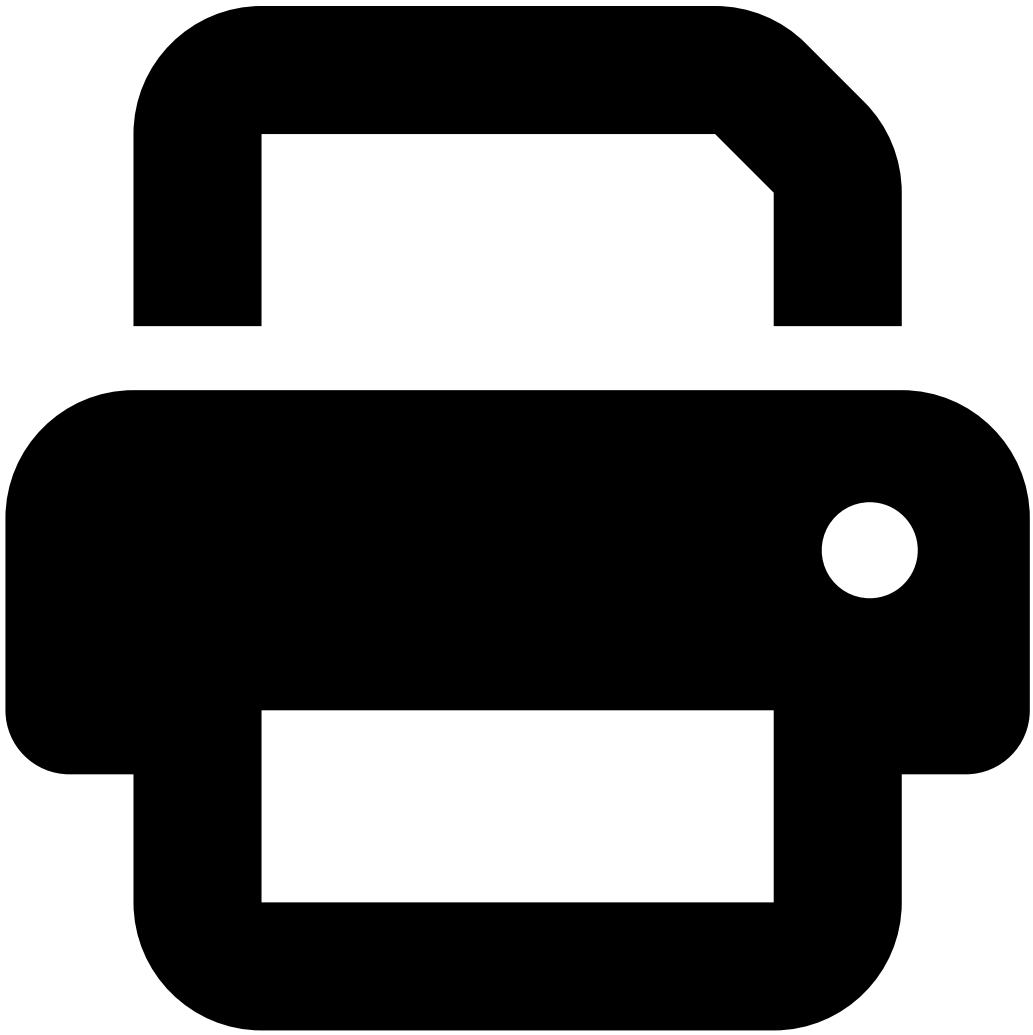
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



Many great recipes start with humble beginnings and for me dictated by what I have on hand.
This Meatless Rigatoni Pasta recipe started off with 2 zucchini I originally had other plans for, and a beautiful bunch of asparagus I had no plans for. That’s how this vegetarian pasta recipe started.

The garlic, asparagus and zucchini in a tomato sauce create an irresistible taste combination. And Guess what ??? Your whole family is going to love it and you’ll feel real good serving them a delicious good-for-you homemade meal!!!

Customize this Meatless Rigatoni Pasta Recipe

It’s super easy to make this vegetarian meatless pasta recipe fit your lifestyle and taste.

You don’t need to run out to the store to buy rigatoni. It’s perfectly okay to use any shape pasta you like. What is important is not shape of the pasta but the quality does matter. Our preferred brand at the restaurants is DeCecco.

Asparagus are delicious in this meatless pasta recipe. But not everyone has the same fondness for asparagus as I do. If your one that’s not crazy about asparagus, broccoli is a great alternative!!

The same principle of customizing my recipes for your taste can be applied with the zucchini in this pasta dish. You don’t like zucchini, no problem add more broccoli or asparagus. or leave them out all together with go with spinach.

You get the idea. Good cooking happens when we take what we have and like to create our own recipe!!!

Please let me know how this vegetarian pasta recipe works out for you. And please don’t forget to tag me on Instagram with your creations. I love hearing from you!!

Meatless Rigatoni Pasta Recipe



Rigatoni is tossed in a hearty tomato sauce with tender asparagus, zucchini, garlic, and parsley for a satisfying meatless pasta topped with Parmesan.

- 1 lb rigatoni

- 2 cups reserved pasta water
- 15 oz can crushed tomatoes
- 15 oz can tomato sauce
- 1 bunch asparagus cleaned and trimmed
- 2 medium zucchini cut in large dice
- 2 tbsp each butter and olive oil
- 1 chopped yellow onion
- 2 tbsp chopped garlic
- ½ bunch chopped Italian parsley
- ½ cup grated parmesan cheese
- Salt and pepper to taste

1. Cook pasta according to package directions resevering 2 cups of the water
2. Meanwhile in a large deep saute pan, bring the butter and olive oil to medium heat, add the onion, garlic and parsley saute until tender and just beginning to brown
3. Now add the tomatoes and water simmer covered 20 minutes
4. Add the asparagus and zucchini simmer 10 minutes longer
5. Toss the rigatoni with the sauce, top with parmesan cheese and additional parmesan

---

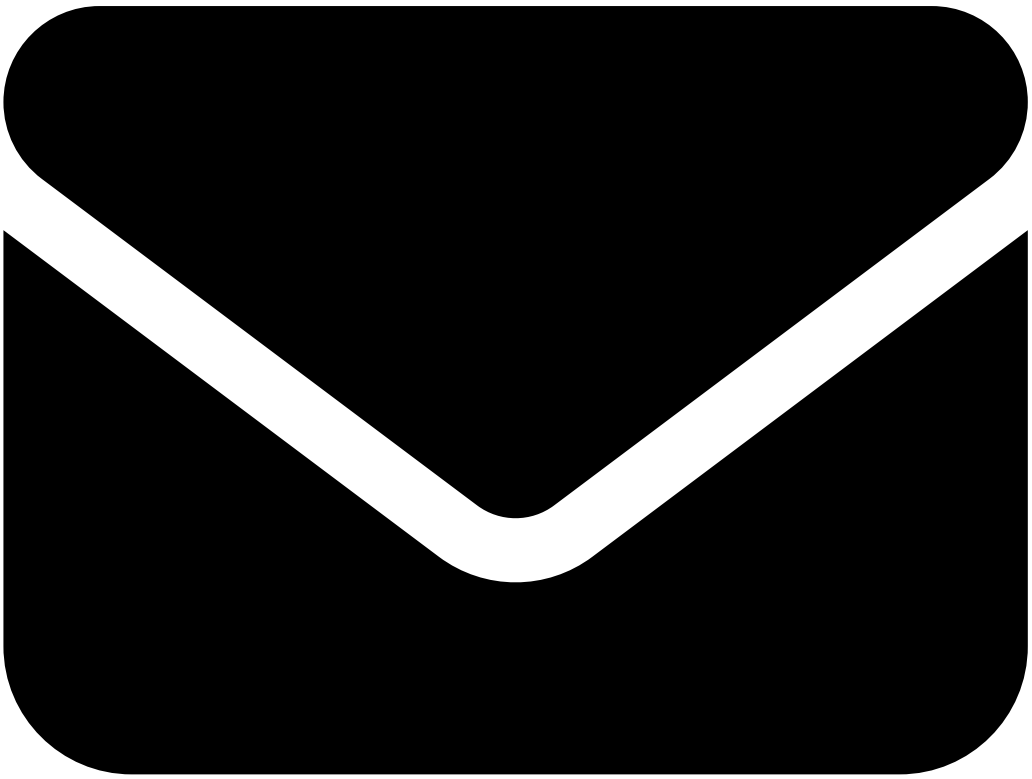
Pesto Parmesan Sauce Tortellini Recipe

Pesto Parmesan Sauce

Tortellini

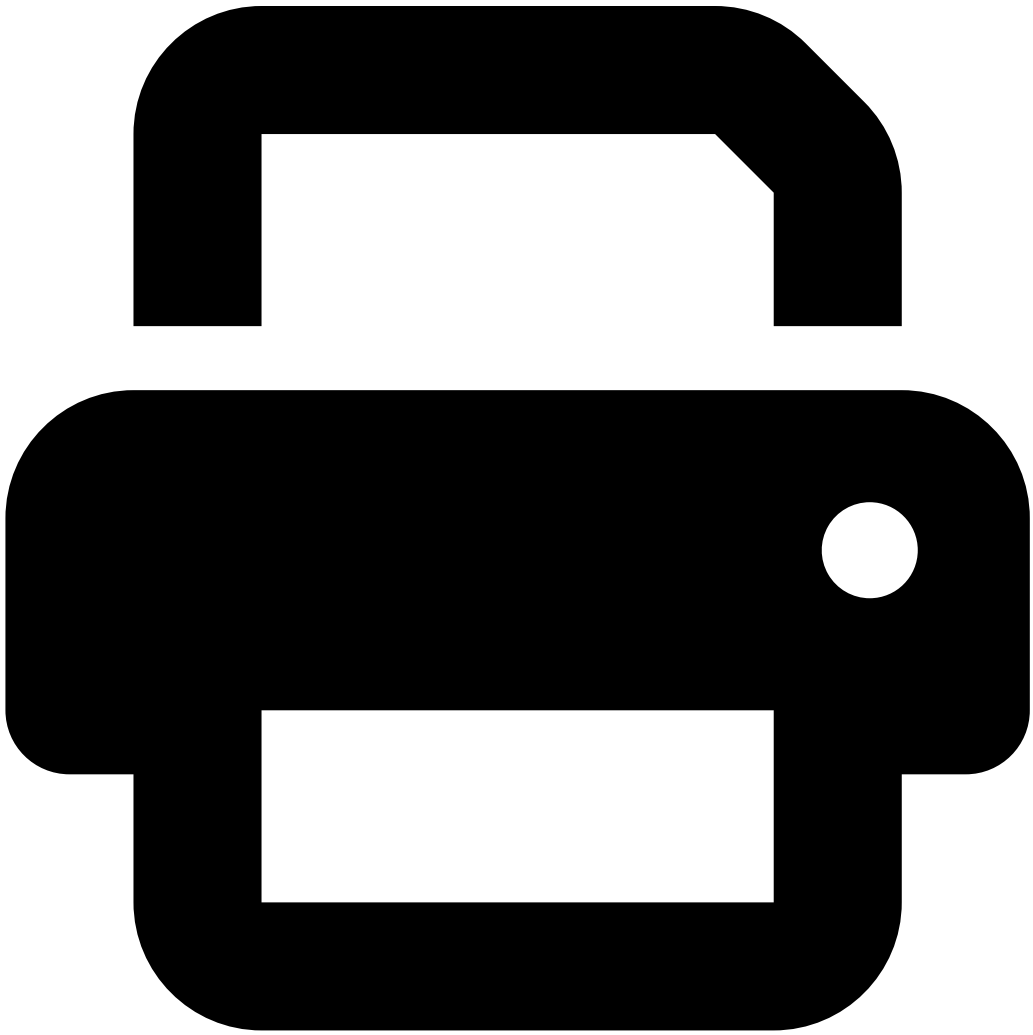
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



Make this restaurant quality pesto parmesan sauce tortellini recipe in less than 30 minutes, with the help of some store-bought ingredients.
A saucy pasta dinner recipe can be hard to find in one dish, but this creamy tortellini with spinach and sundried tomatoes is full of creamy Italian flavors.

This delicious, saucy creamy tortellini is a great recipe when your craving Italian but want quick and easy too!!!

What Tortellini to use in this recipe

In this pesto parmesan sauce tortellini recipe you can fresh, frozen or dried tortellini. I am not even going to lie, frozen tortellini is one of my favorites things to keep in the freezer.

It’s so easy to grab a bag of tortellini from the freezer and make a restaurant quality meal, full of Italian flavors everyone loves.

As for the pesto sauce, this is another staple I like to keep on hand, either homemade or store bought. Pesto can transform a so-so recipe into a unforgettable meal.

This pesto tortellini with spinach and sundried tomatoes uses few ingredients, is easy to make and comes together quick which makes it a great go-to recipe for those busy weeknight family meals.

If you like this tortellini recipe please let me know. Leave me a comment, I love hearing from you!!!

Pesto Parmesan Sauce Tortellini Recipe



Cheese tortellini is tossed in a creamy pesto Parmesan sauce with sun-dried tomatoes, spinach, and garlic for a rich, flavorful Italian-inspired pasta dish.

- 2 packages 9 oz. store-bought tortellini
- 2 cups prepared pesto sauce
- 1 cup chopped sundried tomatoes
- 2 cups chopped spinach
- 1 cup grated parmesan
- 2 tbsp butter

- 1 tbsp chopped garlic
- 1 cup heavy cream
- 2 cups resevered pasta water
- Salt and pepper to taste

1. Cook tortellini according to package directions resevering 2 cups of the water before draining

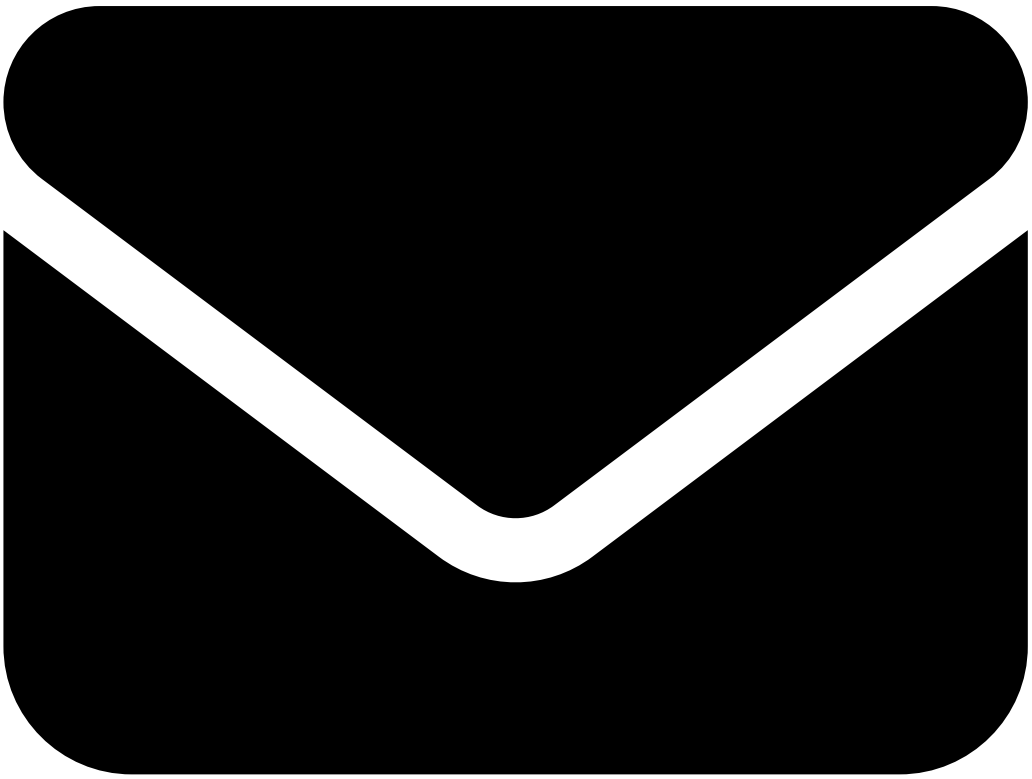
2. In a saute pan over medium heat melt butter
3. Add the garlic saute until tender and just beginning to brown
4. Add the chopped sundried tomatoes
5. Deglaze the pan with the reserved pasta water scaping up the brown bits
6. Then add the heavy cream. pesto and parmesan cheese simmer covered 15 minutes
7. Add the spinach and simmer 5 minutes longer
8. Then add the tortellini
9. Adjust salt and pepper to taste

Garden Pesto Bruschetta Pizza

Garden Pesto Bruschetta Pizza

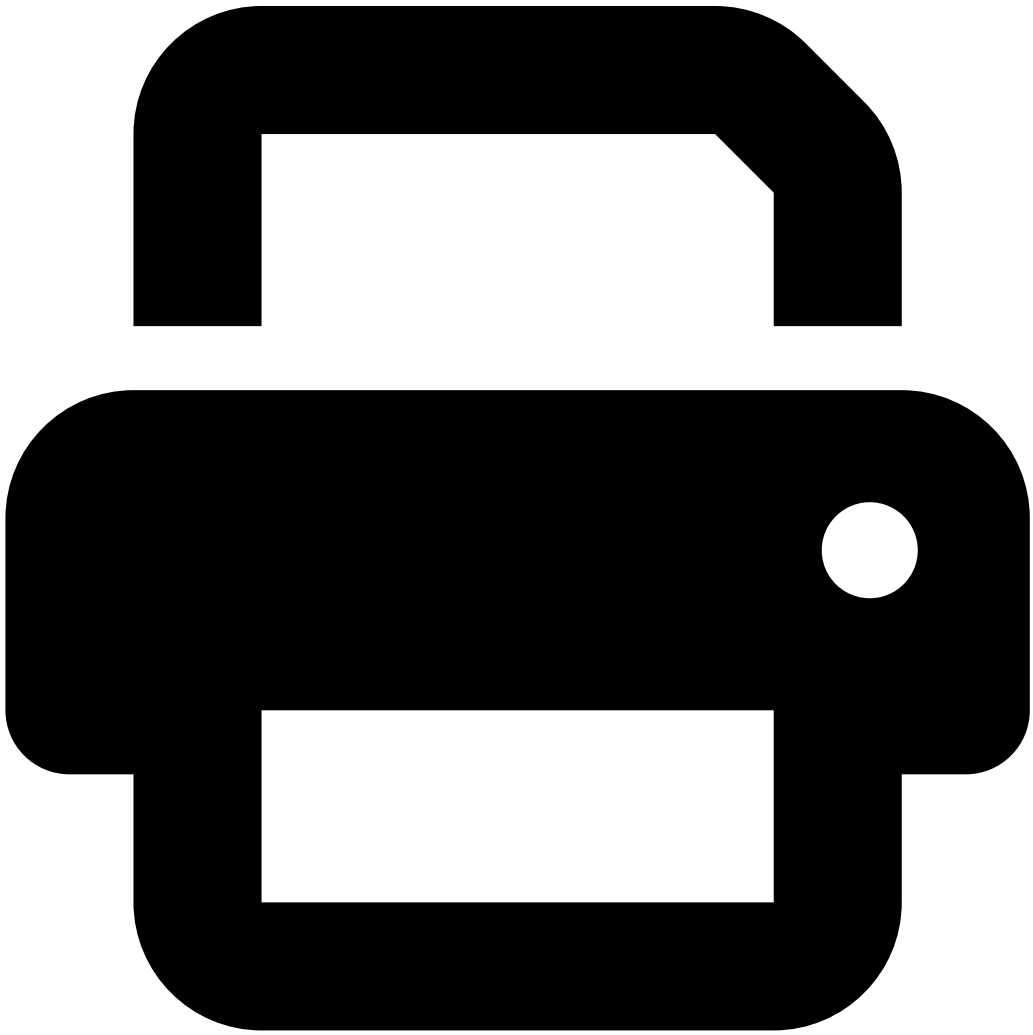
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



This garden Pesto bruschetta Pizza is easy and quick when you use some store- bought ingredients.
I love pizza just about as much as I love pasta, and for almost the same reasons.

Just like pasta pizza is versatile and if you use some store bought ingredients it’s easy and quick Too!! With pizza It’s all about the topping. Although topping combinations are endless I like to top my pizzas with simple in season ingredients.

This pesto bruschetta pizza uses few ingredients, but don’t let that fool you into thinking it’s flavorless, it’s not, in fact it’s so full of flavor, it should come with a warning sign!!! Addicting!!!

3 Tips for Delicious results When Making this Garden Pesto Bruschetta Pizza

First tip when making any pizza is the crust has to be good. In this Garden Pesto Bruschetta Pizza recipe I used a good quality pizza crust imported from Italy. You can use your favorite store bought crust or you can make your own if you want to go that route.

Second, after the crust, the main ingredient in this bruschetta pizza recipe is tomatoes. And although using garden tomatoes produces the best taste, you can find tasty tomatoes every where when they are in season.

And third, to prevent a soggy crust I like to precook it, for 5 to 10 minutes before topping it, to prevent a soggy crust.

One more thing please leave me a comment if you make this easy Pesto Bruschetta Pizza. I love hearing from you, it’s my favorite part!!!

Garden Pesto Bruschetta Pizza



Pesto-topped pizza crust is layered with fresh tomatoes, creamy mozzarella, basil, garlic, and Parmesan, then baked until golden for a vibrant garden-inspired pizza.

- 1 store bought pizza crust
- ½ cup my walnut pesto sauce or your favorite pesto
- 3 to 4 tomatoes of your choice thinly sliced
- 8 oz fresh mozzarella balls
- 2 tbsp chopped garlic
- ½ bunch chopped basil
- 2 tbsp extra virgin olive oil
- 1 cup grated parmesan cheese
- Salt and pepper to taste

1. Spread the prepared pizza crust with the pesto
2. Line with the tomatoes overlapping
3. Randomly place the mozzarella balls
4. Drizzle with the olive oil
5. Top the grated cheese and basil salt and pepper to taste
6. Bake in a preheated 400 degree oven for 15 to20 minutes or until the cheese is melted and the crust is golden brown

---

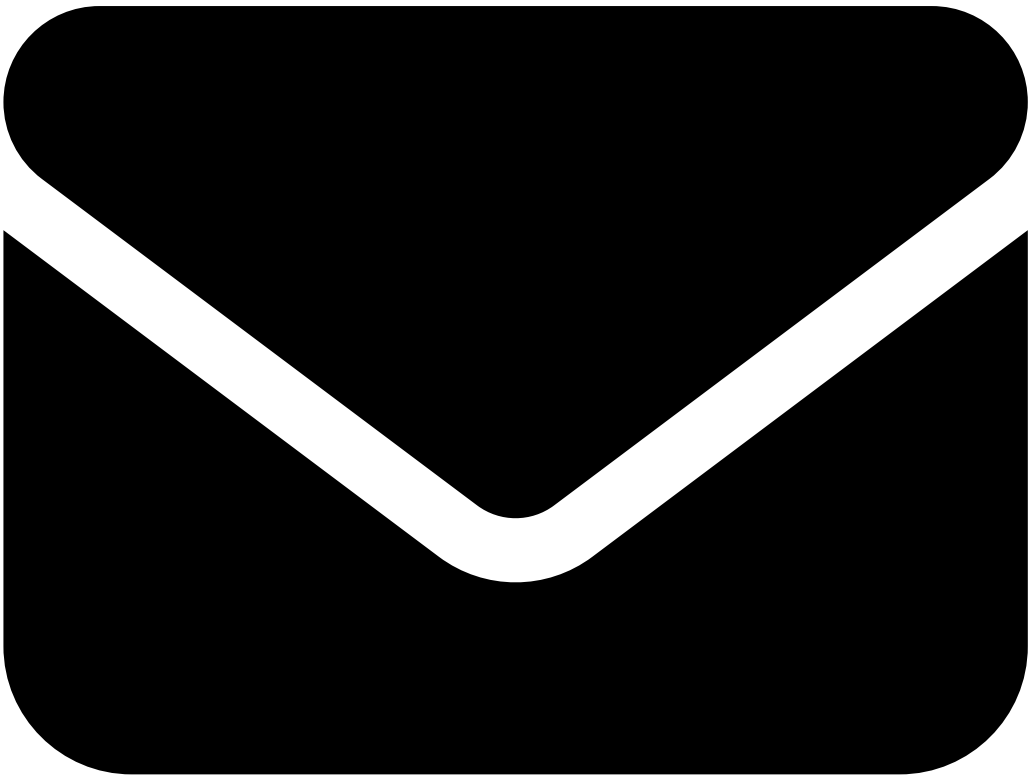
Florentine Macaroni and Cheese

Florentine Macaroni and Cheese

This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my

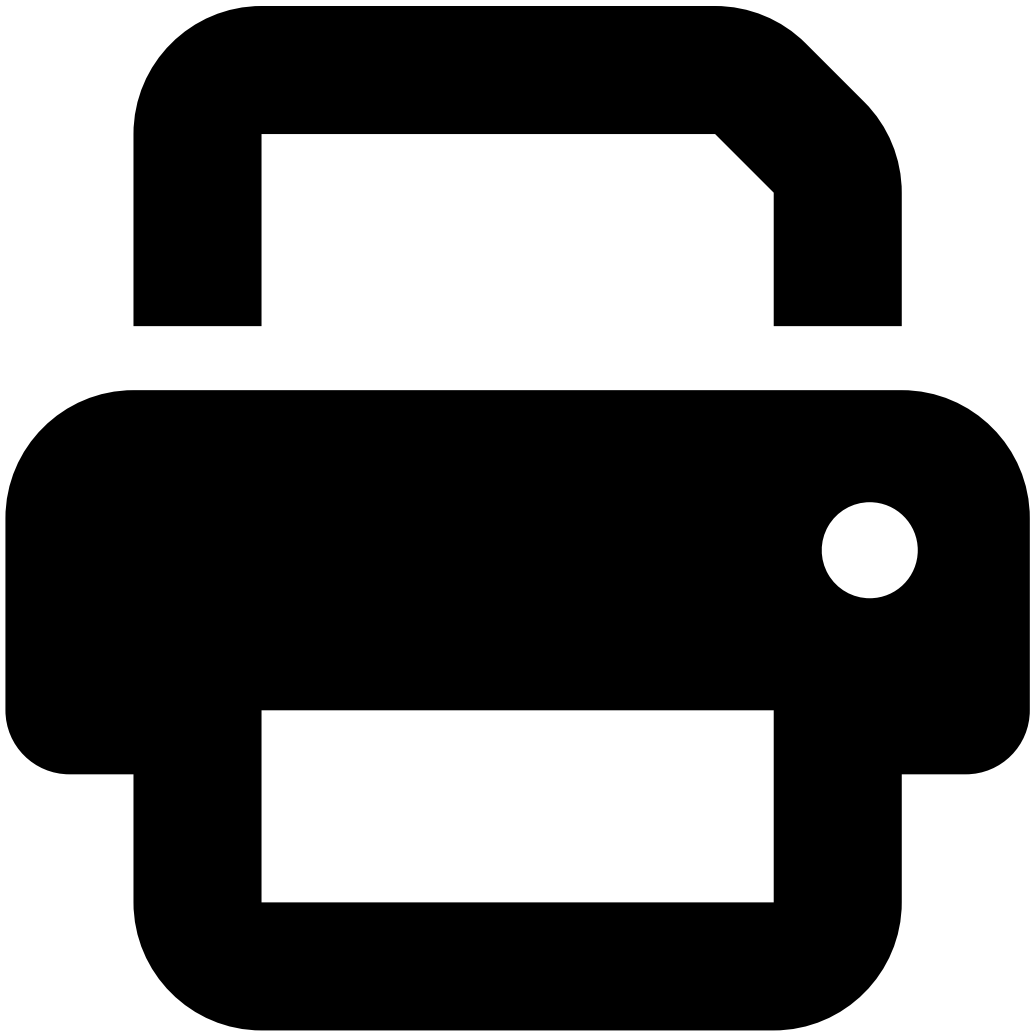
disclosure policy.








SMS



Who doesn’t love a good mac and cheese? Cheesy and gooey this Florentine macaroni and cheese has all the flavors to qualify for comfort food.
To make it healthy I added broccoli and spinach, you can make adjustments here, as far as how much green you want in this recipe. Personally the next time I make this macaroni and cheese am going to double up on the broccoli.

This cheesy macaroni recipe is easy to make and comes together in less than 30 minutes, the best part it’s make in one pan and has the most amazing flavors!

Why I love this Florentine Macaroni and Cheese

The first reason I love this Florentine Macaroni and cheese recipe it’s make in one pan. Nothing beats the ease of one pan

meals. In this mac and cheese recipe every thing cooks in one pan for maximum flavor with minimum cleanup!!

Second, I love recipes that are made with just a handful of ingredients, and this is one of them. The ingredients for this recipe are simple and readily available.

And third, sometimes it’s hard to find a recipe everyone loves. Well this Florentine Macaroni and Cheese is one of those meals everyone agrees is delicious!!! WIN WIN!!

Lastly please leave me a comment with questions, answers or anything in between. I love hearing from you!!! It’s the best part!!!

Florentine Macaroni and Cheese



Corkscrew pasta simmers in a creamy cheddar cheese sauce with tender broccoli, spinach, and Parmesan for a comforting, veggie-packed twist on classic macaroni and cheese.

- ½ lb corkscrew shaped pasta
- 8 oz broccoli flowerets
- 2 cups chopped spinach
- 8 oz sharp cheddar cheese
- ½ cup grated parmesan
- 2 tbsp butter
- 1 tbsp flour
- 4 cups milk

- Pinch of nutmeg
- 1 tbsp chopped Italian parsley
- Salt and pepper to taste

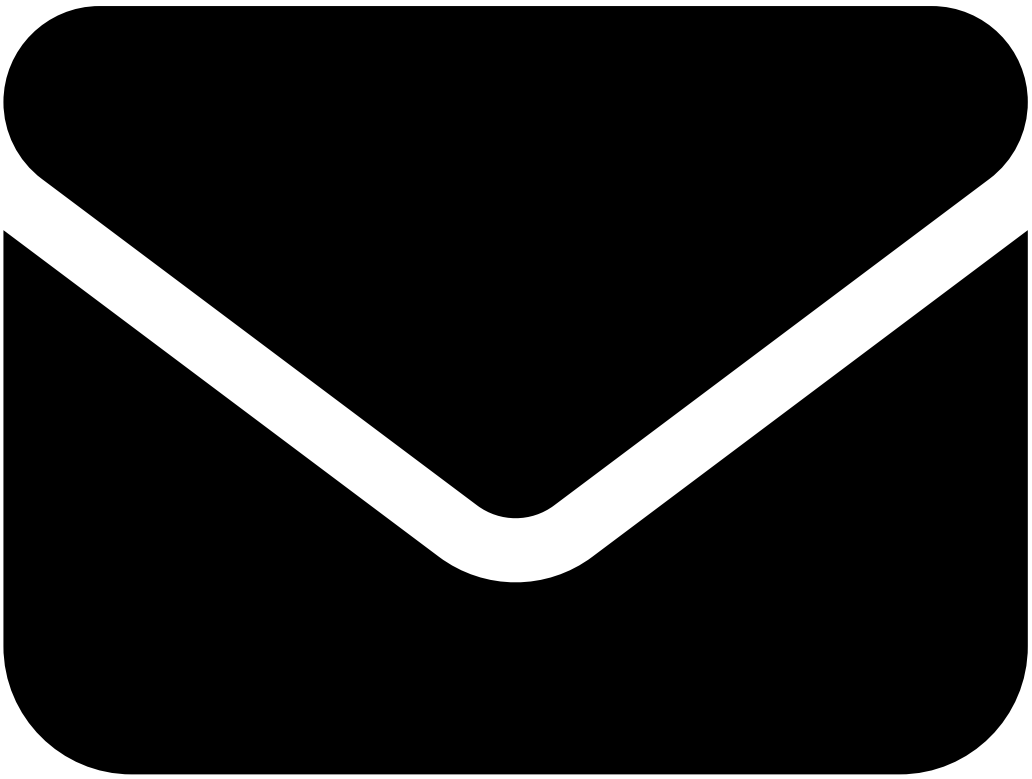
1. In a large saute pan over medium heat bring melt the butter
2. Add the flour stirring continuously cook for 1 minute
3. Slowly pour in the milk while whisking
4. Put the block of cheese in the milk
5. Add the nutmeg
6. Add the pasta simmer covered for 7 minutes
7. Add the broccoli, spinach and parmesan cheese and simmer 3 to 5 minutes or until the broccoli is crisp tender
8. Sprinkle with parsley and additional parmesan

Raspberry Vinaigrette Salad Dressing

Raspberry Vinaigrette Salad Dressing

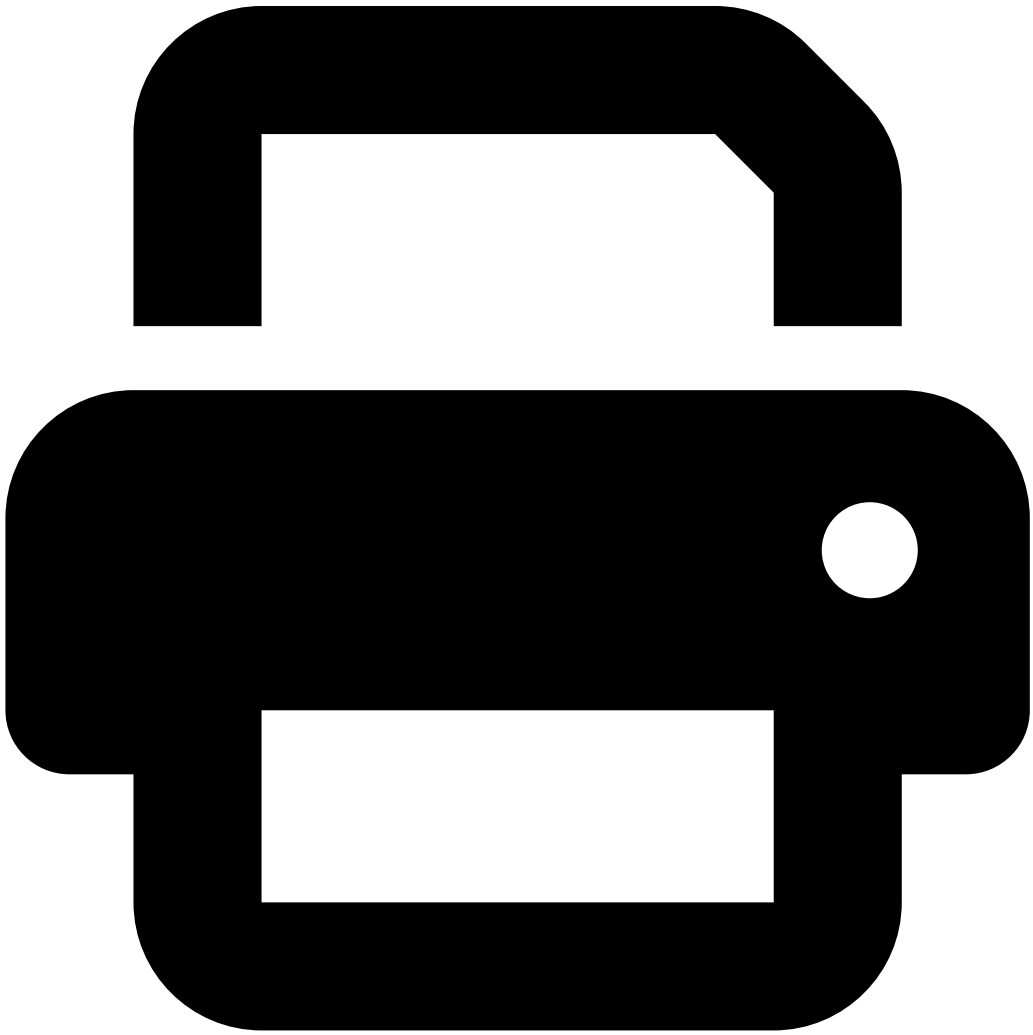
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



This raspberry vinaigrette salad dressing is so easy to make and taste way better than store bought. You only need a few ingredients and just a few minutes to make a salad dressing so good you'll want to make it often.

Everyone loves raspberry salad dressing, but they don't realize how easy it is to make at home!!! To be honest this salad vinaigrette is so easy to make, I was hesitate on whether it was a worthy enough blog post.

3 Tips for success With this Raspberry vinaigrette Salad Dressing

The first tip for success when you make this raspberry vinaigrette salad dressing is to use fresh or frozen real raspberries. There is just something about fresh raspberries in salad dressing verses using fruit jams.

Second, in vinaigrette salad dressing recipes the oil you use is very important. In these oil based vinaigrette recipes use a good quality extra virgin olive oil.

And third one of the most important tips when making oil based salad dressing vinaigrettes, the oil goes in last, in a slow steady stream with the blender or food processor running.

One more thing if you make this Raspberry vinaigrette salad dressing please leave me a comment. I love hearing from you it’s my favorite part!!!

Raspberry Vinaigrette Salad Dressing



Fresh raspberries, honey, red wine vinegar, and extra virgin olive oil blend into a sweet and tangy vinaigrette perfect for salads, marinades, and fresh vegetables.

- 8 oz fresh raspberries
- ¼ cup honey
- ½ red wine vinegar
- 1 ½ cups extra virgin olive oil
- 1 tsp chopped garlic
- 1 tbsp raspberry or strawberry jam
- Salt and pepper to taste

1. In a food processer or blender pulse the washed

raspberries until smooth

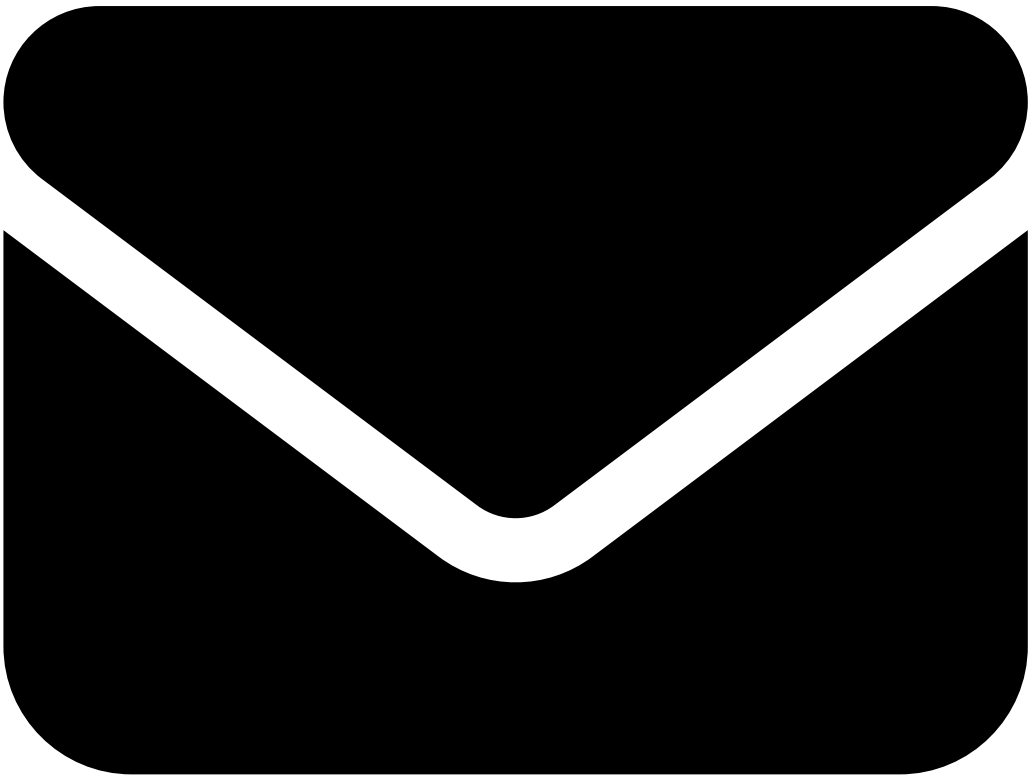
2. With the blender running add the rest of the ingredients up to the olive oil
3. Add the olive oil at the end with the blender running in a slow steady stream
4. Store in glass jar in fridge up to 2 weeks

Burrata Marinara Sauce Gnocchi Recipe

Burrata Marinara Sauce Gnocchi Recipe

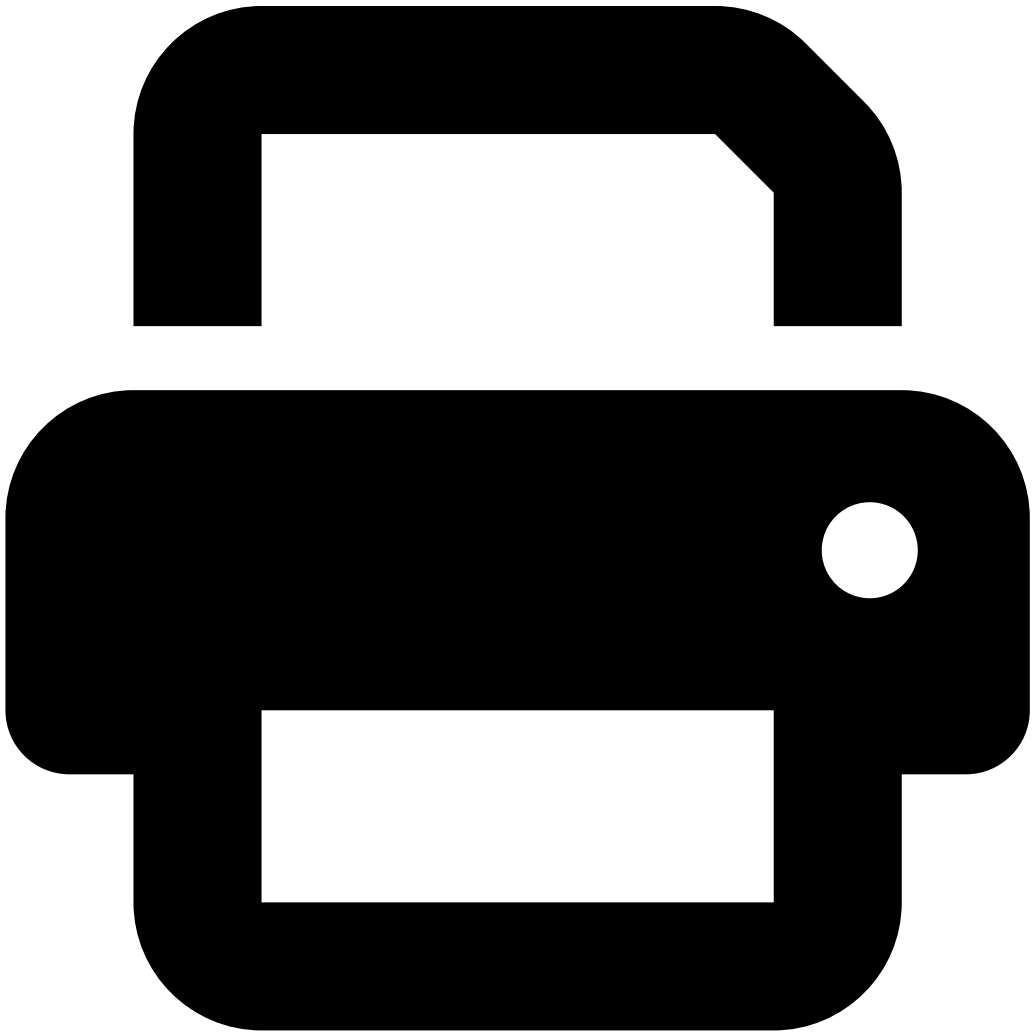
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



This burrata marinara sauce gnocchi recipe has an irresistible creamy consistency made from adding the crème de la crème of fresh mozzarella Buratta, to the marinara sauce.
Add to the richness of the sauce with some gnocchi and you have a match made in heaven. Not to mention the this whole gnocchi recipe is made in one pan in less than 15 minutes!!!

That’s right a complete restaurant quality recipe on your table in 15 minutes, made in 1 pan and a guaranteed winner. All you need is a large covered saute pan and a perp plan, that’s it!!!!

What Is The Prep Plan For This

Burrata Marinara Sauce Gnocchi Recipe?

This Burrata Marinara sauce gnocchi recipe comes together really quick because the marinara sauce is ready and so are the gnocchi.

Whether you use homemade or store-bought marinara sauce marinara sauce is one of those Italian kitchen staples I was have on hand.

In this sauce recipe I used my real easy homemade marinara sauce. If you want to use store bought marinara be sure to use one of good quality.

The same applies to gnocchi in this creamy burrata sauce recipe. You can use my easy ricotta gnocchi recipe or opt for a good quality store bought gnocchi.

And the last tip use what fit’s your lifestyle and taste and please leave me a comment with questions, concerns and successes. I love hearing for you!!!!

Burrata Marinara Sauce Gnocchi Recipe



Pillowy gnocchi is coated in rich marinara with creamy burrata, fresh spinach, basil, and parsley, then finished with Parmesan for a simple, comforting Italian meal.

- 1 lb gnocchi
- 4 cups prepared marinara sauce
- 1 cup water
- 1 medium size Burrata cheese ball about 6 oz.
- 2 cups chopped spinach
- 2 tbsp each chopped Italian parsley and basil
- ½ cup grated parmesan cheese
- Salt and pepper to taste

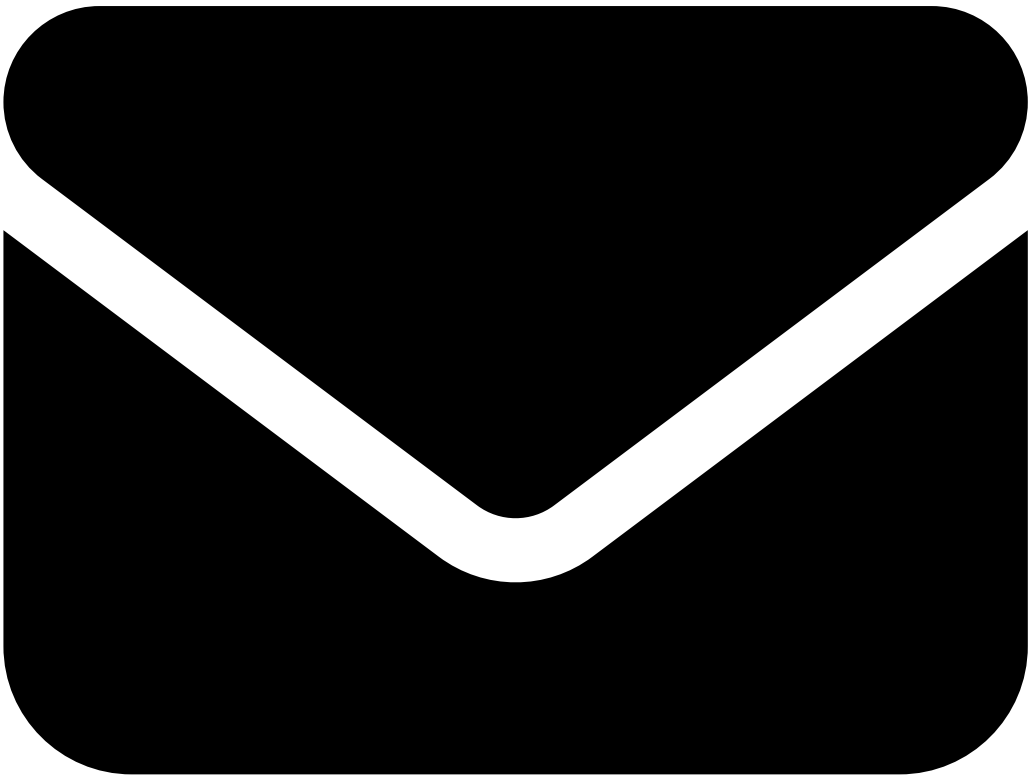
1. In a large Sauté pan bring 4 cups of homemade or store-bought marinara to low simmer
2. Add the burrata cheese add the homemade or store- bought simmer covered 5 minutes
3. Add the spinach and herbs last 2minutes
4. Sprinkle with the parmesan

No Meat Pasta Dish

No Meat Pasta Dish

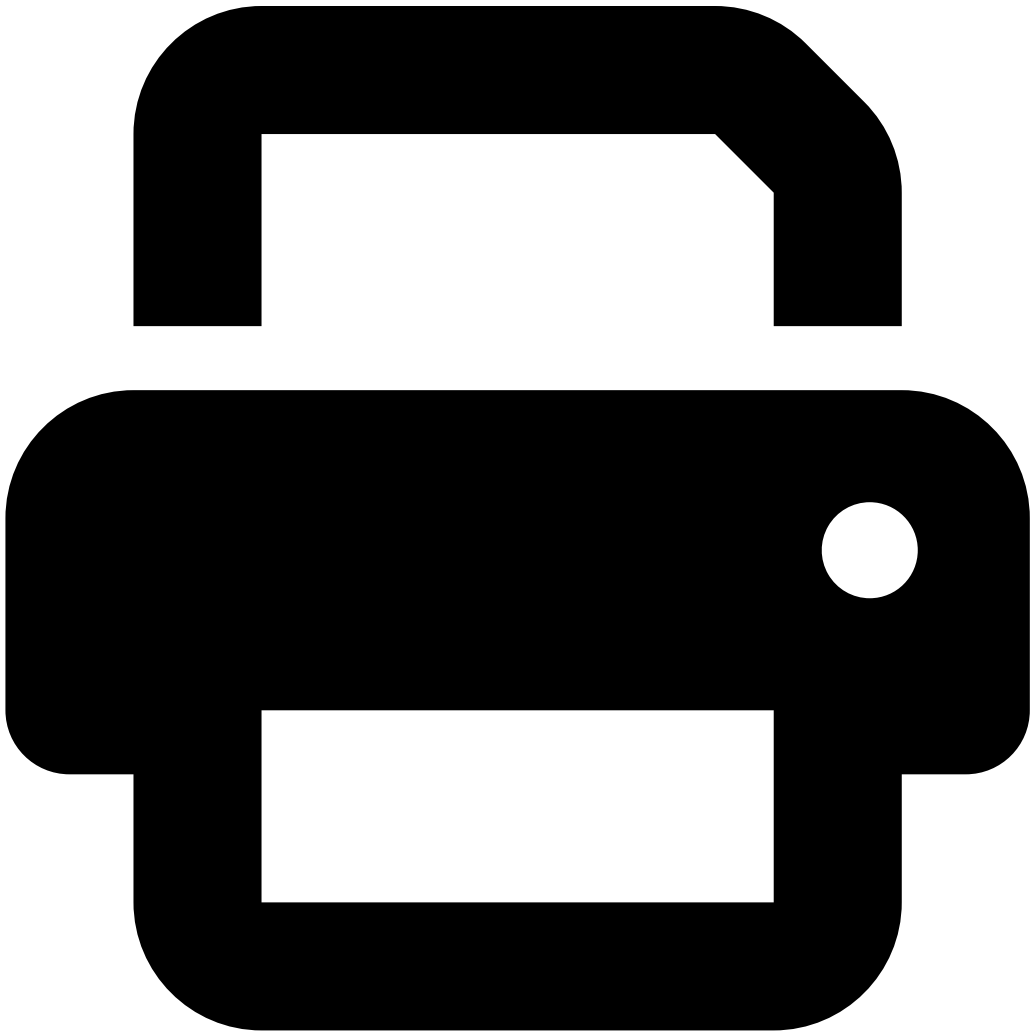
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



This No Meat Pasta Dish is super easy and prefect for weeknight family dinners, it’s ready in 30 minutes, and uses ready available ingredients.
It’s no wonder pasta is so popular, and for good reason. Pasta is easy, versatile, delicious and cheap.

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

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

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

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

Rich and creamy this vegetarian, mushroom 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.

3 Variations For this No Meat Pasta Dish

The first variations in this No Meat Pasta Dish Is drum roll …..add meat. Yes!!if you want more protein add some sliced chicken breast or shrimp.

If your going for the chicken or shrimp options season and saute it first until brown, and cooked through, then set aside and return to the sauce just to heat through.

Second variation in this pasta recipe is, you can pick different pasta shapes and use gluten free, whole wheat or whatever flavor fits your lifestyle and taste.

And the third variation in this No Meat Pasta Dish is, you don’t have to use heavy cream. You can use milk or half and half in this vegetarian pasta recipe, or leave the cream out completely and up the pasta water to 2 cups.

Last if you make this easy restaurant quality No Meat Pasta Dish please leave me a comment. I love hearing from you it’s my favorite part!!!!

No Meat Pasta Dish



Fusilli is tossed with golden cremini mushrooms, spinach, and sun-dried tomatoes in a creamy tomato Parmesan sauce for a hearty vegetarian pasta dish.

- ½ lb Fusilli
- ½ lb sliced cremini mushrooms
- ½ lb chopped spinach
- 1 cup dried sun dried tomatoes
- 14.5 oz can tomato tomato sauce
- 1 cup heavy cream
- 1 cup reserved pasta water
- 1 cup grated parmesan cheese
- 1 tbsp butter
- 2 tbsp olive oil
- ½ chopped yellow onion
- 2 tbsp chopped garlic
- 2 tbsp each chopped Italian Parsley and basil
- Salt and pepper to taste

1. Cook Pasta according to package directions reserving 1 cup of the water before draining
2. Meanwhile in a large saute pan bring the olive and butter to medium heat
3. Sauté the onion and garlic until tender and just beginning to brown
4. Then add the mushrooms salt and pepper now, saute until golden
5. Add the sundried tomatoes saute 5 minutes
6. Add the tomatoes, heavy cream and resevered pasta water

7. Simmer covered 15 minutes
8. Add the Parmesan cheese, spinach and herbs simmer 5 minutes longer
9. Toss pasta in sauce adjust seasonings, sprinkle with additional parmesan and Italian parsley