Creamy Brie Fettuccini

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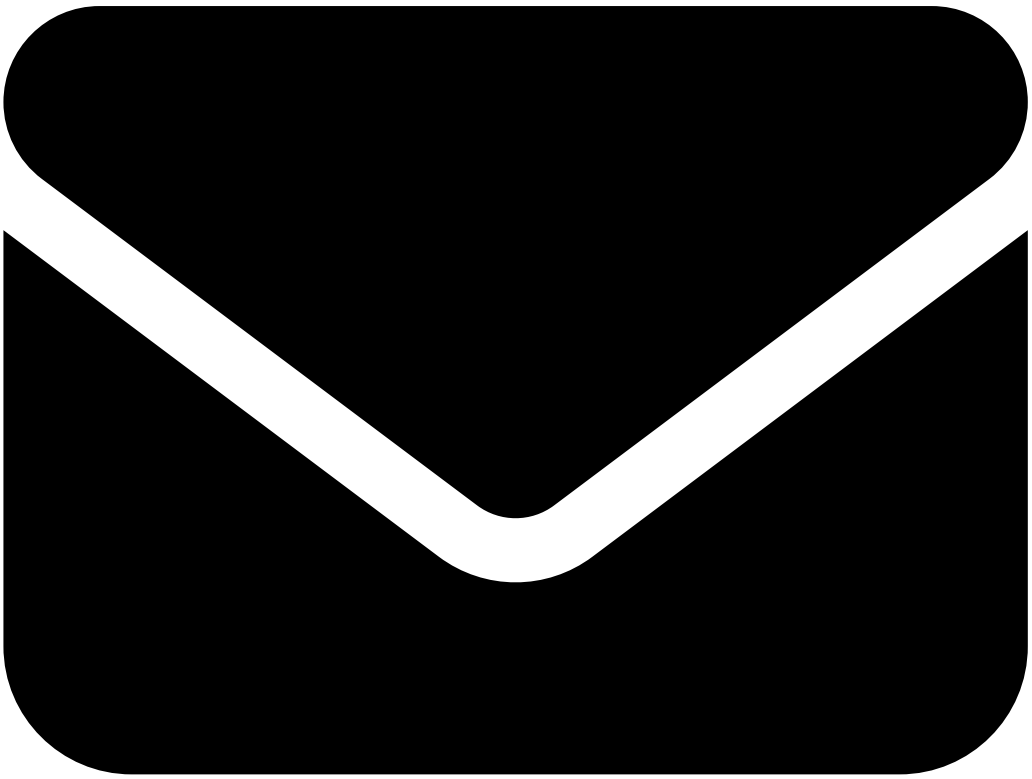




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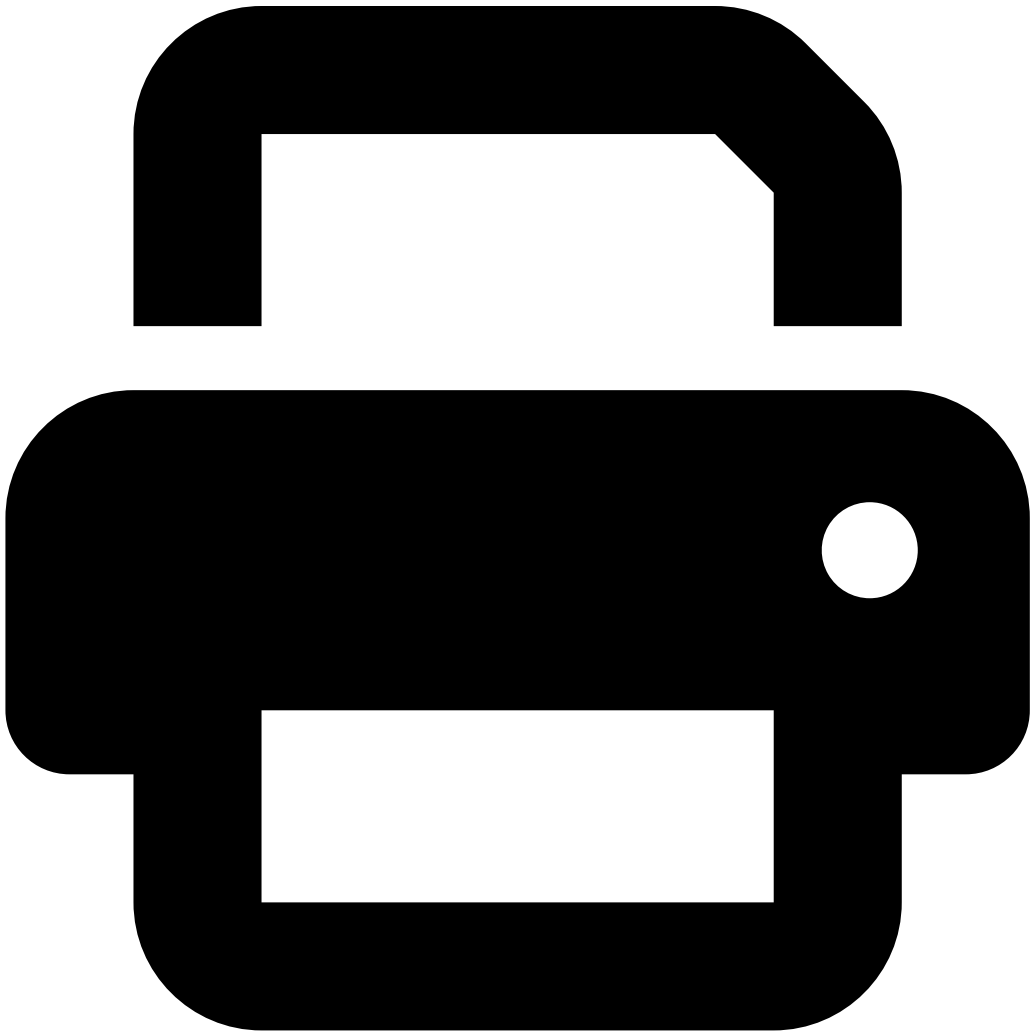

This Creamy Brie Fettuccini is a decadent and delicious dinner, that’s easy enough for weeknight family meals and fancy enough for Saturday night dinner with friends.
Fettuccini, Creamy Brie, pungent sundried tomatoes and the mild taste of spinach in a creamy, cheesy sauce and on your table in less than 30 minutes that’s what dinner dreams are made of!!

When you want decadent comfort food and vegetarian too this is the paste recipe to make.

I know I post a lot of pasta recipes, but if am stuck for dinner ideas, it’s pasta to the rescue.

This recipe was inspired just like that. I had a wedge of brie cheese and no recipe. But I did have and always have, pasta, in many shapes and sizes. And that is how this Creamy Brie Fettuccini recipe was created, just like that.

3 Things to know When Making Creamy Brie Fettuccini

The first thing to know when making this Creamy Brie Fettuccini is to be sure to save the pasta water.

This step is very important and one that can be easily missed. Pasta water is the magical ingredient that thickens sauces and adds flavor.

Second undercook the pasta by 2 to 3 minutes to retain a el dente bite to the pasta. The pasta continues to cook after draining, under cooking by a few minutes prevents this.

And Third, the right size saute pan is always important when cooking. The right size pan that holds all the ingredients is a must have in any kitchen, it is the different between so-so meals and level upped dinners.

Last, please if you made this delicious restaurant quality recipe please leave me a comment. I love hearing from you, it’s my favorite part!!!!

Creamy Brie Fettuccini



Fettuccini is coated in a creamy Brie sauce with spinach, sun-dried tomatoes, Parmesan, and fresh parsley for a rich, comforting vegetarian pasta dish.

- ½ lb Fettuccini
- 8 oz brie
- 4 cups chopped spinach
- 1 cup chopped sundried tomatoes
- 1 tbsp each butter and olive oil
- ½ bunch chopped Italian parsley
- ½ chopped yellow onion
- 1 tbsp chopped garlic
- 2 cups reserved pasta water
- 1 cup heavy cream
- ½ cup parmesan cheese
- Salt and pepper to taste

1. Cook Fettuccini according to package directions reserving 2 cups of the water before draining
2. Meanwhile in a large skillet bring the butter and olive oil to medium heat
3. Add the onion, parsley and garlic
4. Sauté until tender and just beginning to brown
5. Add the sundried tomatoes saute 5 minutes
6. Place the brie wedge in the center of the saute pan
7. Deglaze the pan with pasta water than add the heavy cream
8. Simmer Covered for 15 minutes
9. Add the Spinach and parmesan cheese simmer 5 minutes longer
10. Toss fettuccini in brie sauce

Main Course
Italian

Vegetarian Italian Penne Pasta

Vegetarian Italian Penne Pasta

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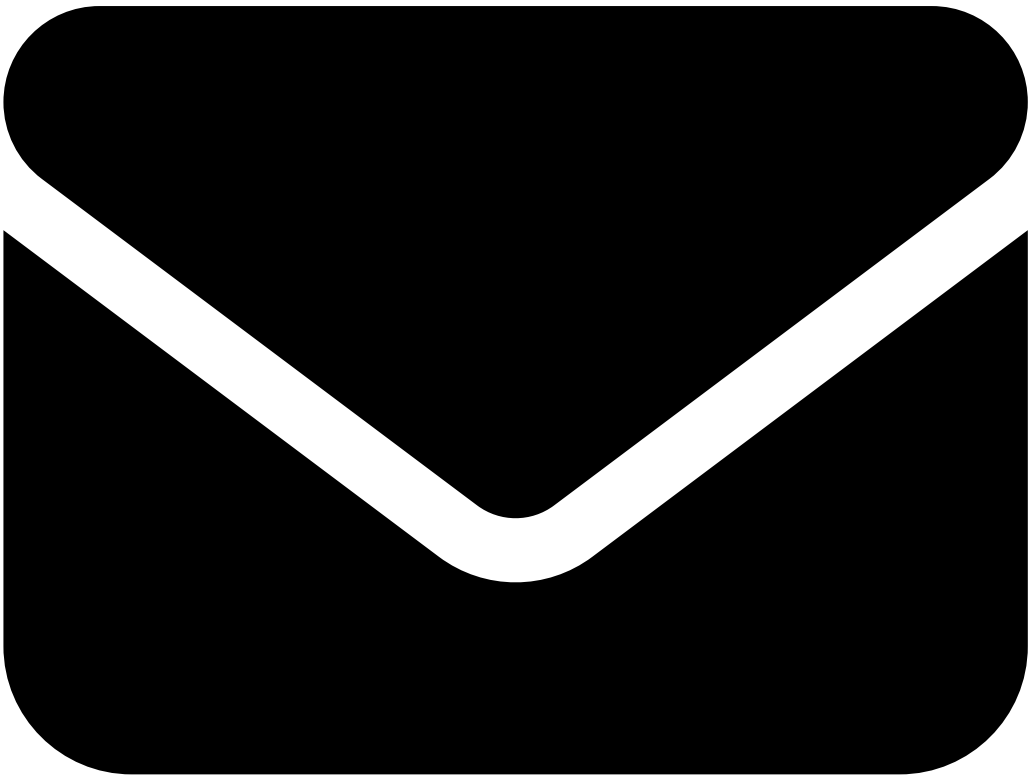




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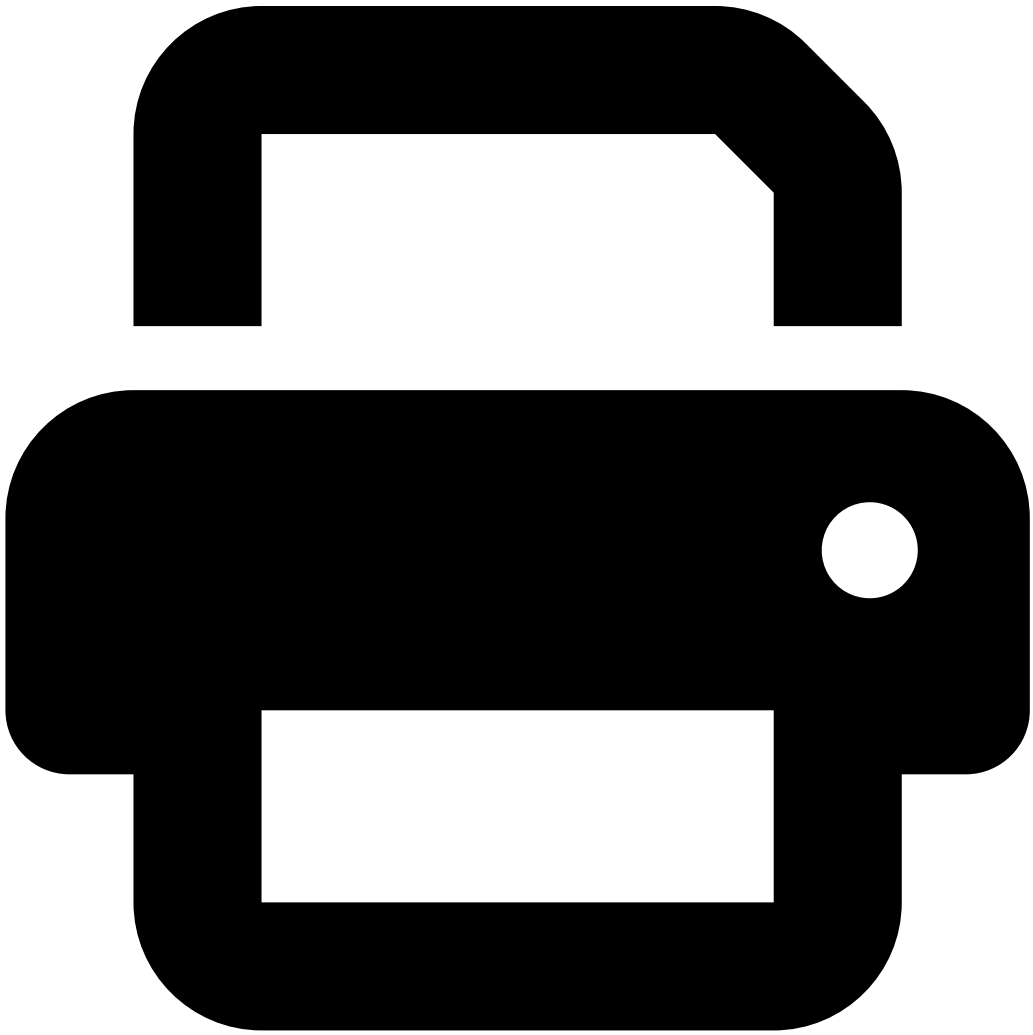

This Vegetarian Penne Pasta is prefect when your craving Italian but want vegetarian too.
Penne pasta coated in a creamy pink sauce, with the tangy flavor of sundried tomatoes mild spinach and cheesy goodness that will liven up any meal.

Your family and friends won’t miss the meat in this easy vegetarian pasta recipe, full of Italian flavors.

Why I love This Vegetarian Italian Penne Pasta Recipe

The first and one of my top priorities for recipe success is it has to be easy.

Well it doesn’t get much easier than this Vegetarian Italian Penne Pasta.

Not only is this recipe easy it comes together in less than 30 minutes, uses few ingredients and who doesn’t love pasta.

All you need is a prep plan and a large enough

covered skillet to hold all the ingredients. By prep plan I mean it’s always to have marinara sauce on hand in Italian kitchens, preferably homemade here is the link to my Real Easy Marinara or you can use a good quality store bought like.

I know I post a lot of pasta recipe, but with so many different shapes and endless combinations of ingredients, when Am stuck for dinner ideas it’s pasta to the rescue.

If you made this easy and delicious vegetarian Italian penne pasta please leave a comment. I love gearing from you!!!

Vegetarian Italian Penne Pasta



Penne pasta is tossed in a creamy marinara sauce with spinach, sun-dried tomatoes, Parmesan, and fresh herbs for a rich, flavorful vegetarian meal.

- 1 lb penne pasta
- 2 tbsp each butter and olive oil
- ½ chopped yellow onion
- 2 tbsp chopped garlic
- 4 cups chopped spinach
- 1 cup chopped sundried tomatoes
- 1 cup heavy cream

- 1 cup prepared marinara sauce
- 1 cup reserved pasta water
- 1 cup grated parmesan cheese
- 2 tbsp each chopped Italian parsley and basil
- Salt and pepper to taste

1. Cook pasta according to package direction saving 1 cup of the water before draining
2. Meanwhile in a large skillet bring butter and olive oil to medium heat
3. Add the onion and garlic saute until tender and just beginning to brown
4. Add the sundried tomatoes mix well
5. Add the reserved pasta water scraping up the brown bits at the bottom of the skillet
6. Add the cream and marinara sauce simmer covered for 15 minutes or until sauce thickens add the spinach, parmesan cheese and herbs last 5 minutes
7. Toss drained pasta in sauce sprinkle with additional parmesan and Italian parsley

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Bell Pepper Pasta Bake

Bell Pepper Pasta Bake

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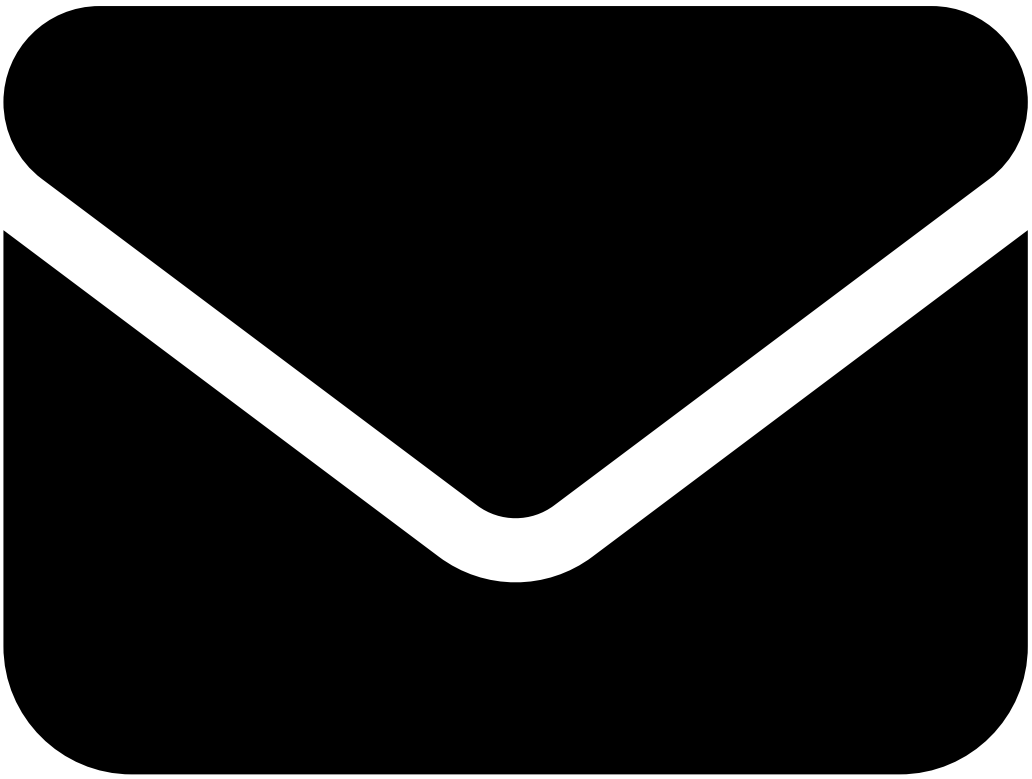




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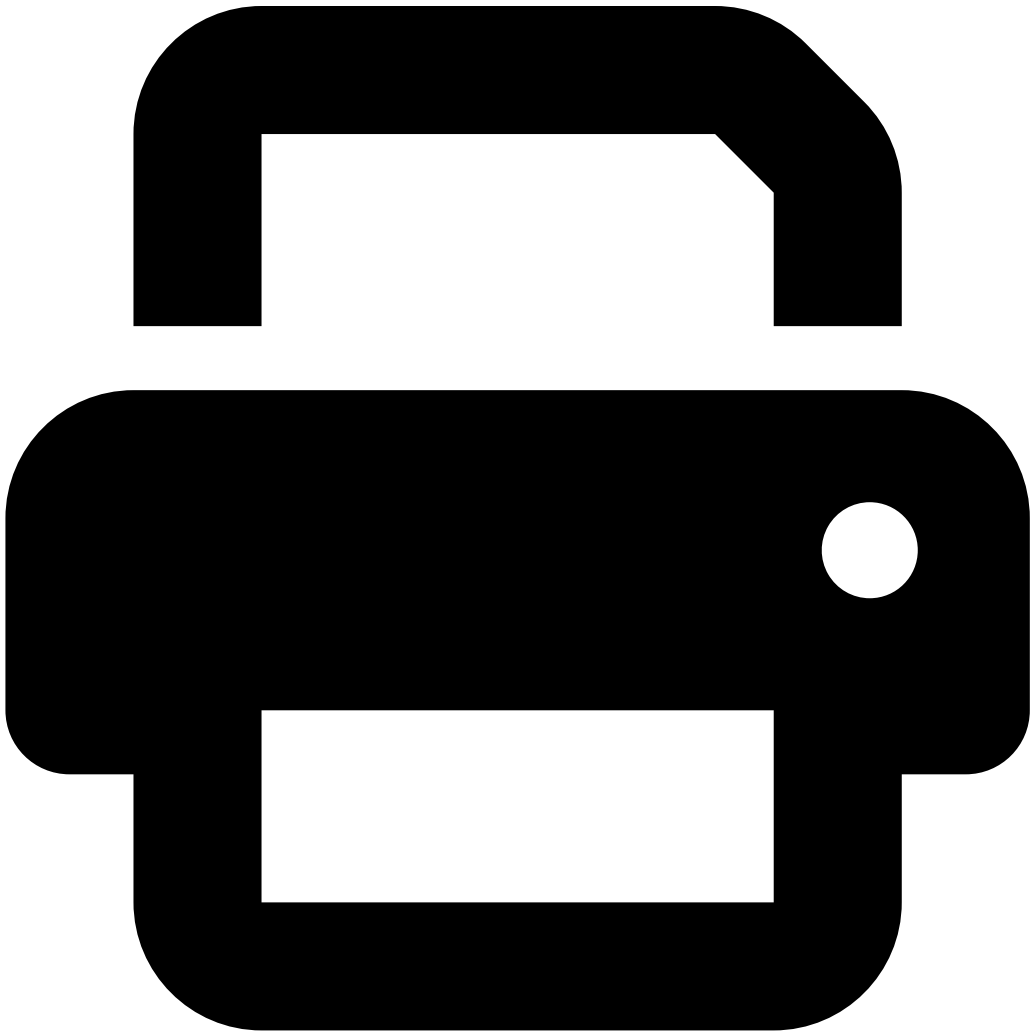

This creamy bell pepper pasta bake is the ultimate comfort food, when you want Italian and vegetarian too.
Red and green bell peppers, spinach, onions and garlic in a creamy, cheesy rose sauce full of Italian flavors.

This baked pasta meal is easy to make, if you have a prep plan. If you have the vegetables cut before hand and have marinara sauce on hand, this recipe seems effortless!!!

3 Ways to Customize This Bell Pepper Pasta Bake

The first and easiest way to customize this Bell Pepper Pasta Bake recipe is to use whatever pasta shape you like . I used a short rigatoni shape pasta, you can use any shape pasta you like.

I always have homemade marinara on hand, if you don’t you can

use your favorite store bought. One more thing if you prefer one color of pepper over an other use more of want you like.

Bell Pepper Pasta Bake



Pasta is baked in a creamy marinara sauce with colorful peppers, spinach, mozzarella, and Parmesan for a hearty, cheesy vegetarian casserole.

- 1 lb dry pasta
- 1 red and 1 green bell pepper chopped
- 2 cups chopped spinach
- 1 chopped onion
- 2 tbsp chopped garlic
- 2 tbsp butter
- 1 tbsp olive oil
- 1 cup reserved pasta water
- 1 cup heavy cream
- 2 cups prepared marinara
- 1 cup shredded mozzarella
- 1 cup grated parmesan
- Salt and pepper to taste

1. Cook pasta according to package directions undercooking the pasta el dente resevering 1 cup of the water before draining
2. In a large skillet bring the butter and oil to moderate heat

3. Add the onions and garlic saute until tender and just beginning to brown
4. Add the bell peppers saute until tender
5. Add the cream, marinara and reserved pasta water
6. Simmer covered for 15 minutes
7. Add the cheeses and spinach the last 5 minutes
8. Toss pasta in sauce
9. Transfer to a 375 degree oven top with additional mozzarella bake for 45 minutes

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Roasted Grape Pizza

Roasted Grape Pizza

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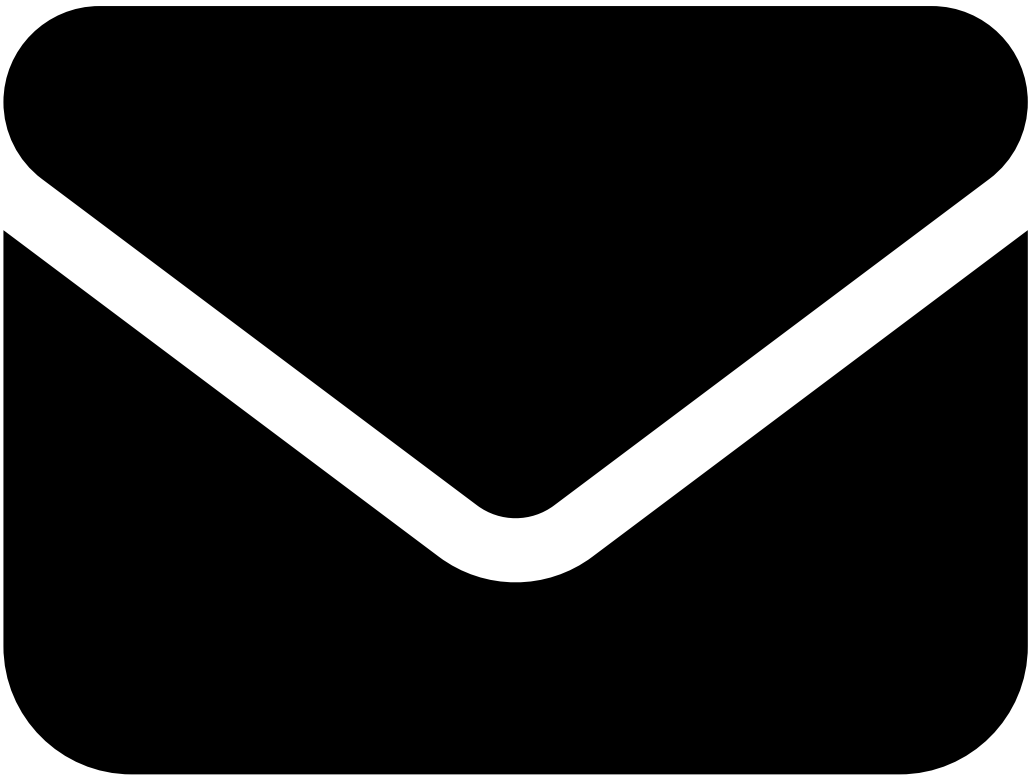




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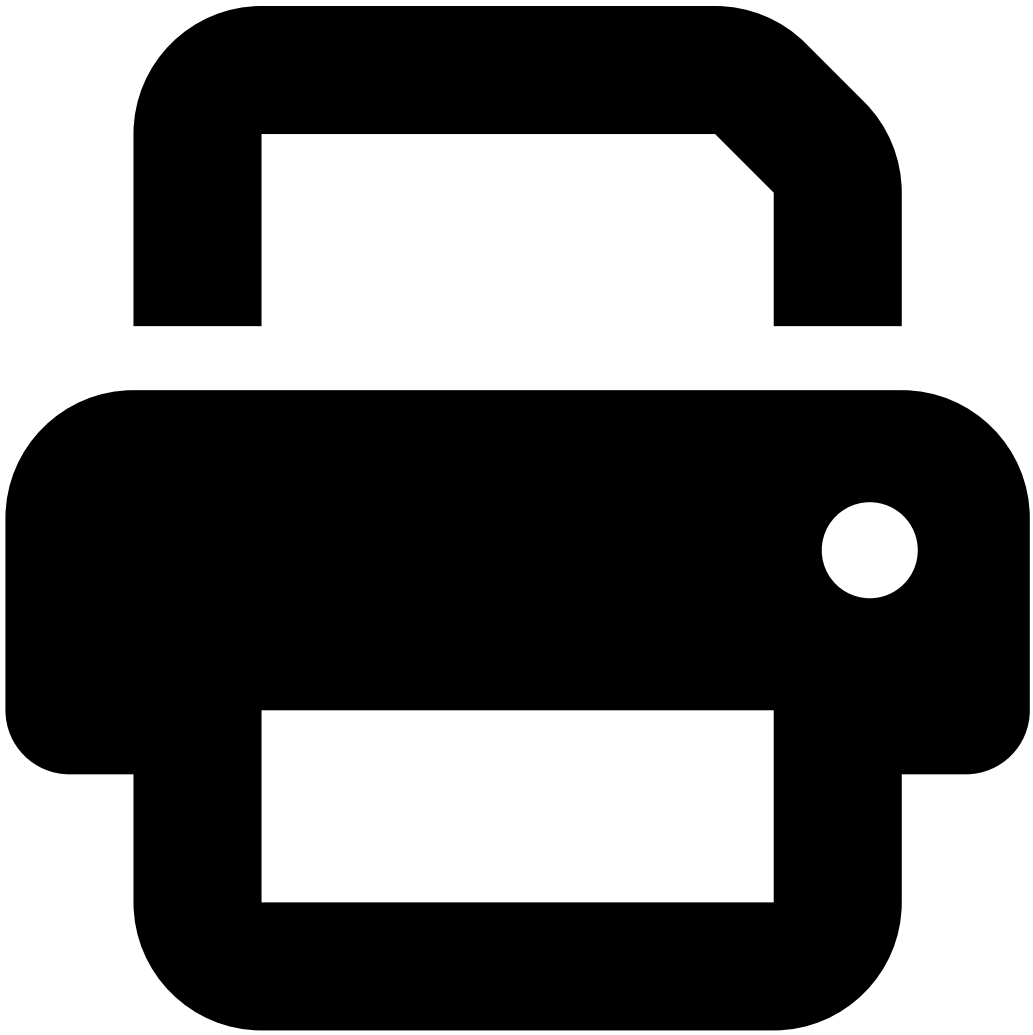

Pizza has came a long way since our days in the Pizza business. Back then Canadian bacon and pineapple toppings on pizza were a novelty.
Now there are as many different pizza toppings and combinations as there are people who love pizza.

This Roasted Grape Pizza may sound like an unusually mix of ingredients but it all comes together with the most delicious flavor.

Roasting the grapes sweetens them and releases their juices producing a sweet, syrupy pizza sauce. Mix the sharp bite of the gorgonzola with the mild taste of grapes, honey and thyme, add crunchy walnuts and you a recipe for delicious results.

3 things to know About this Roasted

Grape Pizza Recipe

The first thing to know about this Roasted Grape Pizza is I used The pizza dough from Trader Joe's you can use any pizza dough you like.

Second any grape works with this recipe, I've used white and it was just as delicious as using the red grapes. Third and one step not to miss is to prebake the crust, so you don't end up with a soggy crust. One more thing I baked this this pizza in my Cuisinart Toaster Oven/ Air fryer my most used small appliance.

And lastly please leave me a comment if you make this Roasted Grape Pizza and please don't forget to tag me on Instagram with your creations.

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

Roasted Grape Pizza



Roasted grapes, creamy Gorgonzola, Parmesan, walnuts, and honey top a crisp pizza crust for a deliciously sweet and savory Italian-inspired pizza.

- 1 lb prepared pizza dough
- 3 cups red grapes
- 2 cups gorgonzola cheese
- 1 cup grated parmesan

- 2 cups coarsely chopped walnuts
- 2 tbsp thyme leaves
- 4 tbsp honey
- 3 tbsp olive oil
- Salt and pepper to taste

1. Preheat oven to 400°
2. Stretch dough into thin 12 inch circle let rise for 15 minutes
3. Meanwhile drizzle cleaned and separated whole grapes and walnuts with olive oil, salt and thyme
4. Roast grapes and walnuts on a small cookie sheet in the preheated oven for 15 minutes set aside
5. Brush the crust with olive oil Pre bake the pizza crust for ten minutes or until crust is lightly golden
6. Top pre baked pizza crust with the roasted undrained grapes, gorgonzola and parmesan
7. Return to oven and bake 15 minutes or until cheese is melted

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Cheesy Broccoli Fusilli

Cheesy Broccoli Fusilli

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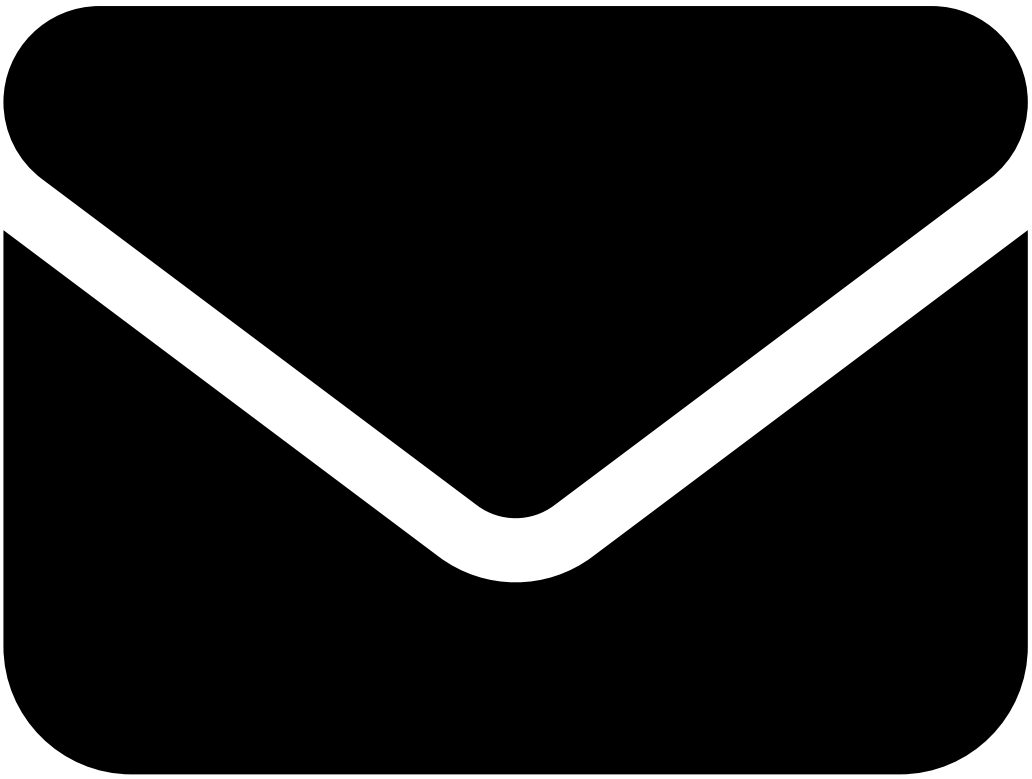




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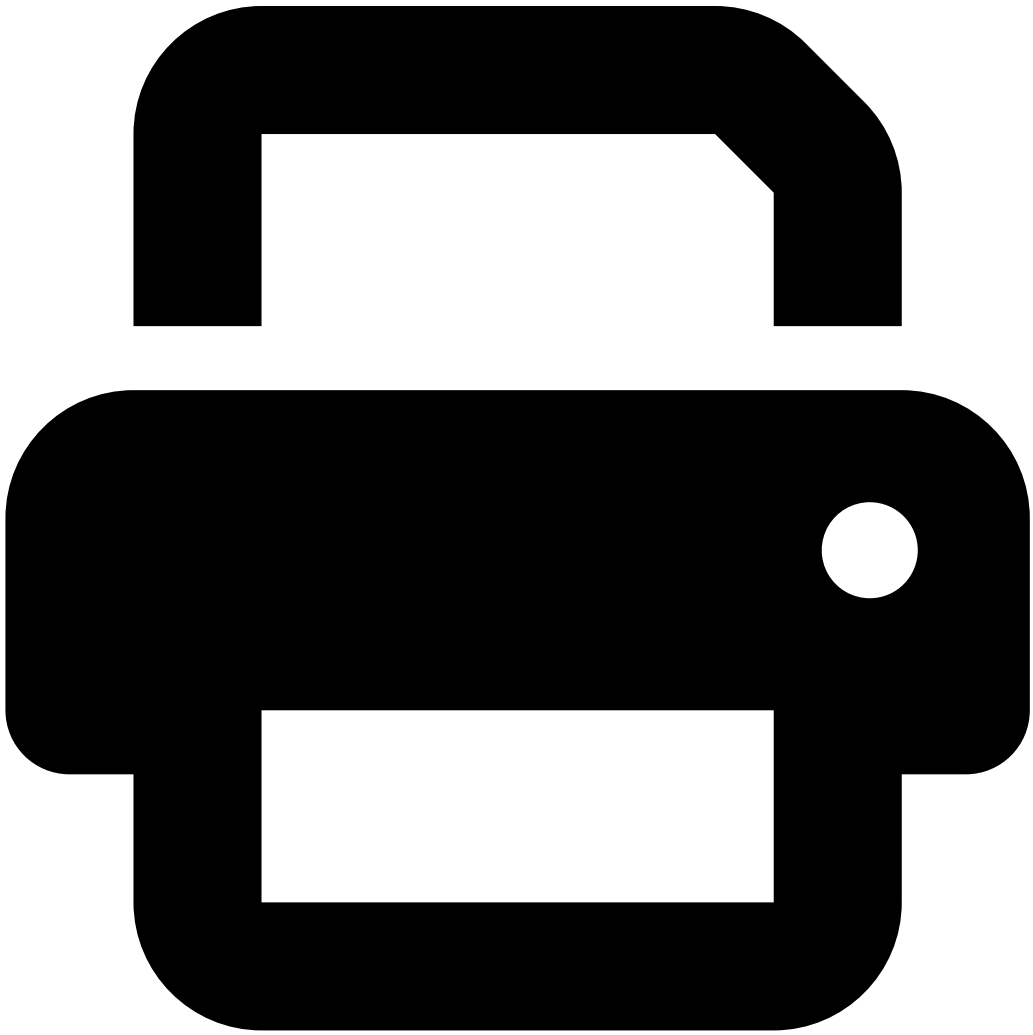

This Cheesy Broccoli Fusilli is easy and delicious, and the best part it can be on your table in 30 minutes, making it a prefect weeknight family dinner.
Tender good for you broccoli, in a sauce full of cheesy goodness tossed with corkscrew shape pasta make this a family favorite, and makes me happy to serve them a delicious healthy meal.

I know I post a lot of pasta recipes, but when am stuck for dinner ideas, pasta is my go to ingredient. Pasta is easy, versatile and affordable, and almost everyone loves pasta in one from or another!!

Customize This Cheesy Broccoli Fusilli recipe in 3 ways

You can customize this Cheesy Broccoli Fusilli recipe in 3

easy ways. 1. I used fusilli I like the way the shape holds the sauce.

You can use any pasta shape you like or have on hand, in this recipe. 2. If you like one type of cheese more than other, use more of what you like.

And 3. If you love broccoli but hate spinach leave the spinach out, and extra broccoli. One more thing, be sure to use a large enough saute pan to hold all the ingredients.

Cheesy Broccoli Fusilli



Fusilli is tossed with tender broccoli, spinach, and three melted cheeses in a creamy sauce for a rich, comforting vegetarian pasta dish.

- 1 lb Fusilli
- 1 lb broccoli flowerets
- 2 cups chopped spinach
- 2 cups heavy cream
- 2 cups reserved pasta water
- 1 cup each shredded sharp cheddar (mozzarella and parmesan)
- 2 tbsp each butter and olive oil
- 1 chopped yellow onion
- 2 tbsp chopped garlic
- 2 tbsp chopped Italian parsley
- Salt and pepper to taste

1. Cook pasta according to package directions resevering 2 cups of the water before draining
2. Meanwhile in a large saute pan bring the butter and oil to medium heat
3. Add the onion and garlic saute until tender and just beginning to brown
4. Add the broccoli salt and pepper the broccoli now mixing well with the onions and garlic mixture
5. Add the cream and reserved pasta water simmer covered for 10 minutes
6. Add the cheeses simmer 10 minutes longer until cheese is melted and sauce is thick
7. Toss the pasta in the cheesy broccoli sauce adjust seasonings Add the Italian parsley
8. Sprinkle with additional parmesan

Cheesy Italian Penne Pasta with Peppers

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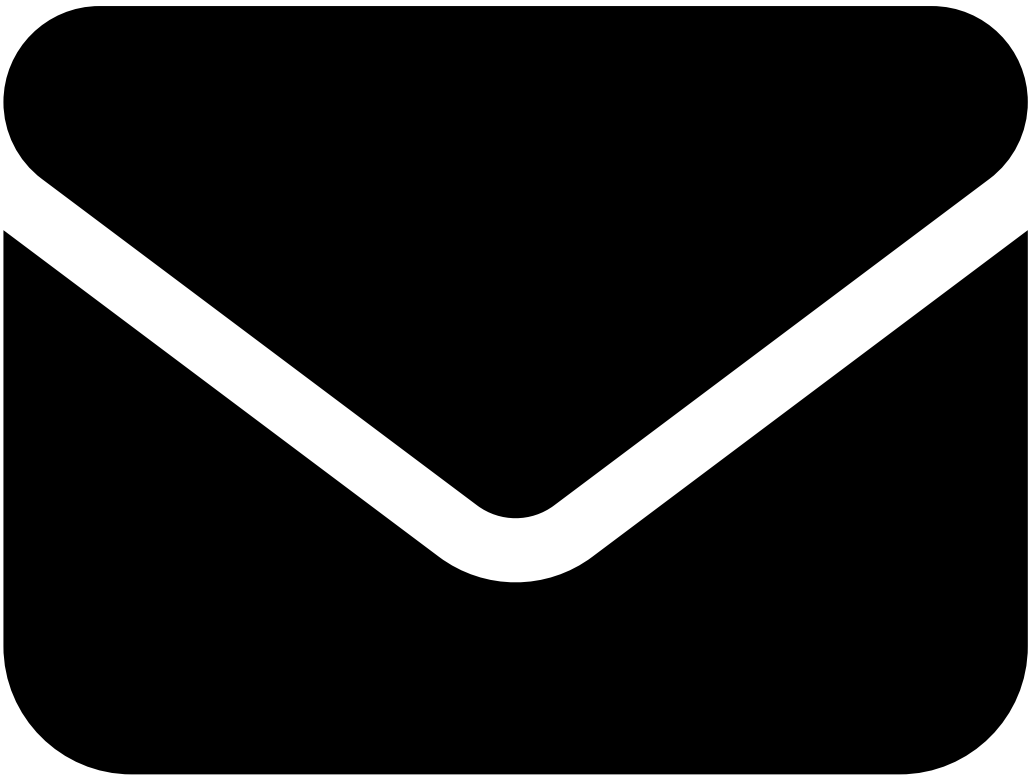




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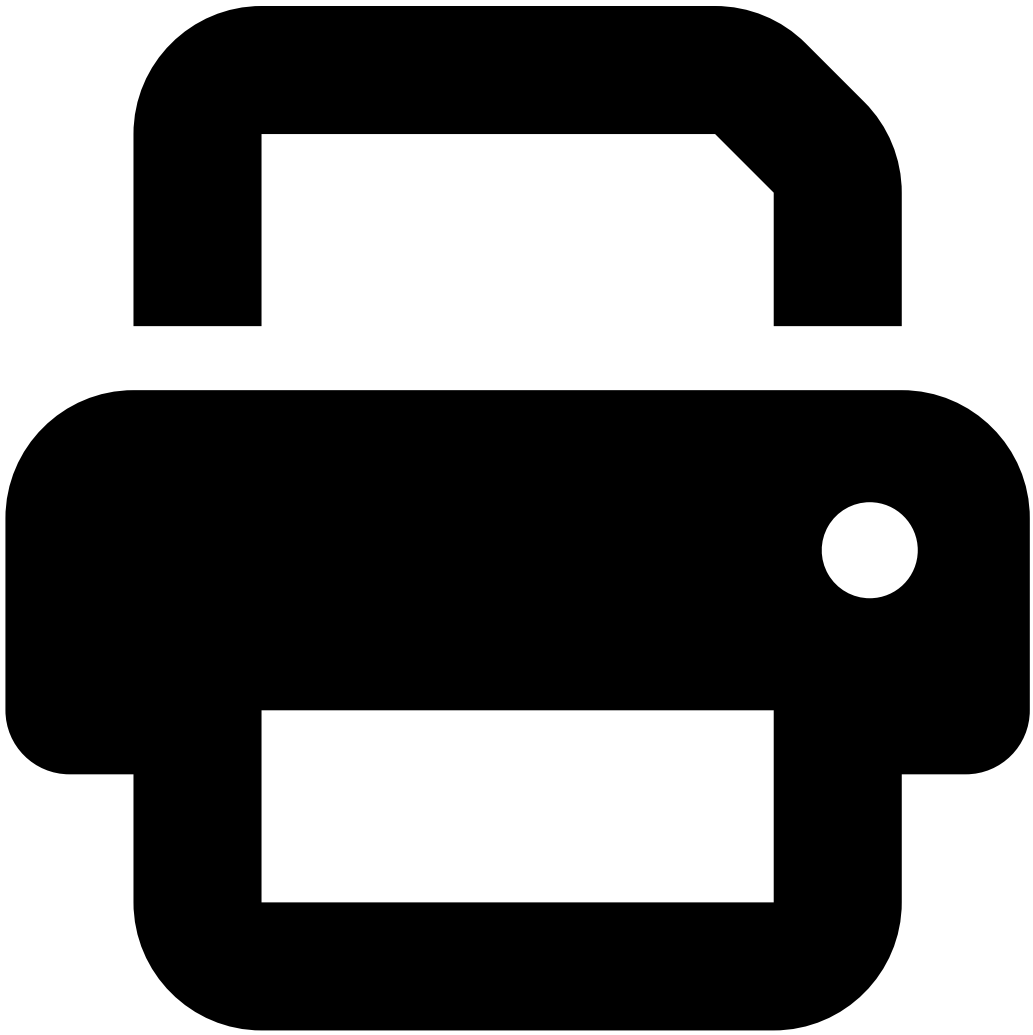

Although I’m not vegetarian, I’ve noticed that quite a few of my pasta recipes happen to be meatless. This **Cheesy Italian Penne Pasta with Peppers** came about when I had a few ingredients on hand and wanted to use them up rather than let them go to waste.

If you’ve been following along, you know I don’t like wasting food. Some of my favorite meals come together by using what I already have in the refrigerator, and this easy vegetarian pasta recipe turned out to be a family favorite!

Tender bell peppers, fresh spinach, and penne pasta are tossed in a creamy, cheesy tomato sauce for a comforting Italian-inspired dinner. The combination of vegetables, melted cheese, and a light tomato sauce makes this pasta flavorful without being too heavy.

What I love most about this cheesy penne pasta is how easy it

is to prepare. You don’t need complicated ingredients or hours in the kitchen to get a delicious dinner on the table.

If you’re looking for an easy vegetarian pasta recipe that’s quick, satisfying, and packed with flavor, this Cheesy Italian Penne with Peppers checks all the boxes. It’s a wonderful meatless dinner for busy weeknights, and you might just find yourself making it whenever you have extra vegetables to use up!

Good to Know

- **Cook the pasta al dente:** The penne will continue to absorb sauce once everything is combined, so avoid overcooking it.
- **Save the pasta water:** Starchy pasta water helps loosen the sauce and allows it to cling to the penne. You may not need the full 2 cups, so add it gradually.
- **Cut the peppers evenly:** This helps them cook at the same rate and makes every bite delicious.
- **Adjust the cheese to your taste:** Use your favorite Italian cheeses, and add them gradually for a smooth, creamy sauce.
- **Make it your own:** This is a great recipe for using up vegetables. Mushrooms or zucchini would also work well with the peppers and spinach.

What to Serve with Cheesy Italian Penne

This cheesy vegetarian penne is satisfying on its own, but you can round out the meal with a simple side dish.

- **Homemade Italian Baguettes** – Perfect for soaking up any leftover tomato and cheese sauce.
- **Roasted Parmesan Broccoli** – An easy vegetable side to serve alongside pasta.

Storage and Reheating

Refrigerator: Allow the pasta to cool slightly and store it in an airtight container in the refrigerator within 2 hours of cooking. Enjoy within 3–4 days.

Reheating: Reheat leftovers in a skillet over medium-low heat with a splash of water or vegetable broth to loosen the sauce. You can also microwave individual portions, stirring halfway through. Add a little extra cheese if desired.

Freezing: You can freeze this pasta, although creamy cheese sauces may change texture after thawing. For the best quality, freeze in airtight, freezer-safe containers for up to 2 months. Thaw overnight in the refrigerator and reheat gently, adding a little liquid to help bring the sauce back together.

Make-ahead tip: You can chop the peppers and prepare the other vegetables ahead of time. When you're ready for dinner, cook the pasta and sauce fresh for the best texture.

More Easy Pasta Recipes to Try

If you love simple pasta dinners, here are a few more recipes to add to your meal rotation:

- **Creamy Tortellini Soup with Italian Sausage** – A cozy soup with cheese tortellini and a creamy broth.
- **Gnocchi in Tomato Burrata Sauce** – Tender gnocchi in a rich tomato sauce finished with creamy burrata.
- **Easy Authentic Spaghetti Carbonara** – A classic Italian pasta made with a few simple ingredients.

Let's Make This Cheesy Italian

Penne!

If you make this Cheesy Italian Penne with Peppers, please leave me a comment and let me know what you think. And don’t forget to tag me on Instagram when you make it! I love seeing your creations and hearing from you. Your comments and reviews also help other readers discover recipes they’ll love.

Cheesy Italian Penne pasta with Peppers



Cheesy Italian Penne with Peppers is an easy vegetarian pasta recipe made with tender penne, colorful bell peppers, spinach, and a creamy, cheesy tomato sauce. Ready in about 30 minutes, it's a delicious meatless dinner for busy weeknights.

- 1 lb Penne Pasta
- 1 red bell pepper cut into medium dice
- 1 green bell pepper cut into medium dice
- 2 cups chopped spinach
- 1 yellow onion
- 3 tbsp chopped garlic
- 2 tbsp each butter and olive oil
- 14.5 oz tomato sauce
- 1 cup reserved pasta water
- 1 cup heavy cream
- 1 cup shredded mozzarella cheese

- 1 cup grated parmesan
- 2 tbsp chopped Italian parsley
- 2 chopped basil
- Salt and pepper to taste

1. Cook pasta according to package directions reserving 2 cups of the water before draining
2. Meanwhile in a large saute pan bring the oil and butter to medium heat
3. Add the onion and garlic saute until tender and just beginning to brown
4. Turn the heat to medium high add the peppers and saute until crisp
5. Add the tomato sauce, cream and reserved pasta water
6. Lower the heat and simmer covered 15 minutes
7. Add the spinach, herbs, add the mozzarella and parmesan cheese simmer 5 minutes longer
8. Toss the Penne in the sauce adjust seasonings add more freshly grated parmesan before serving

Cook the penne al dente so it holds its shape when tossed with the sauce. Reserve the pasta water before draining, and add it gradually to create a smooth, creamy sauce that clings to the pasta. Cut the peppers into evenly sized pieces for consistent cooking, and stir in the cheese gradually until melted. Adjust the sauce’s consistency with a little more pasta water as needed before serving.
Main Course, pasta
Italian
Italian Penne pasta with Peppers

One Pan Ravioli Recipe

One Pan Ravioli Recipe

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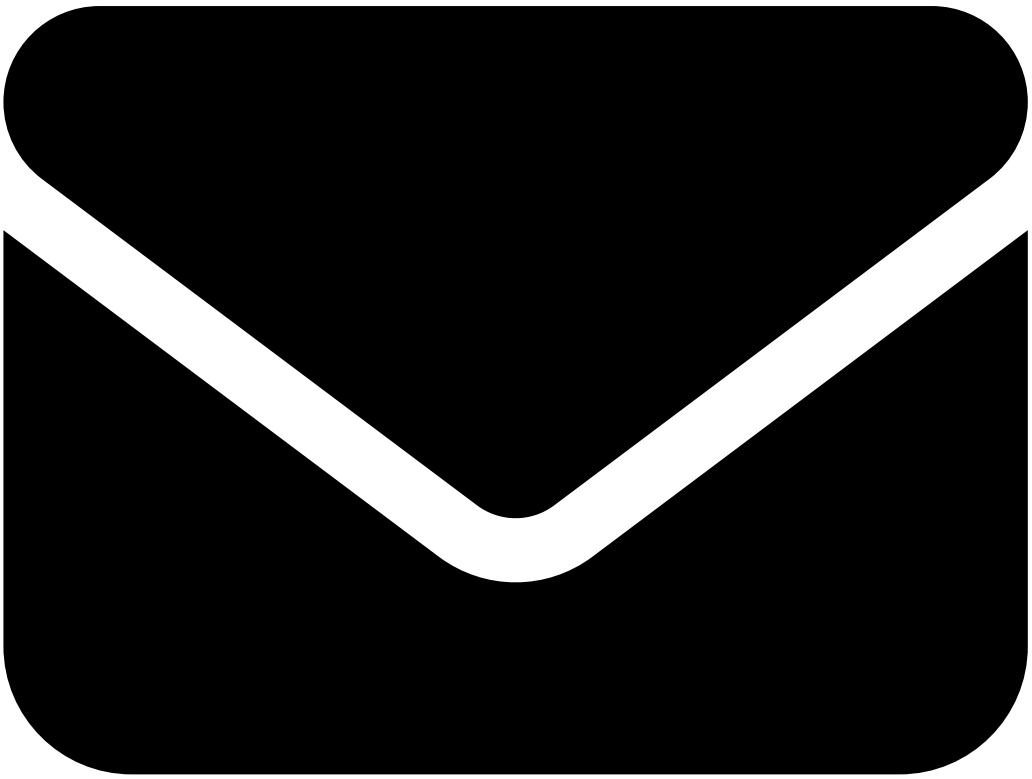




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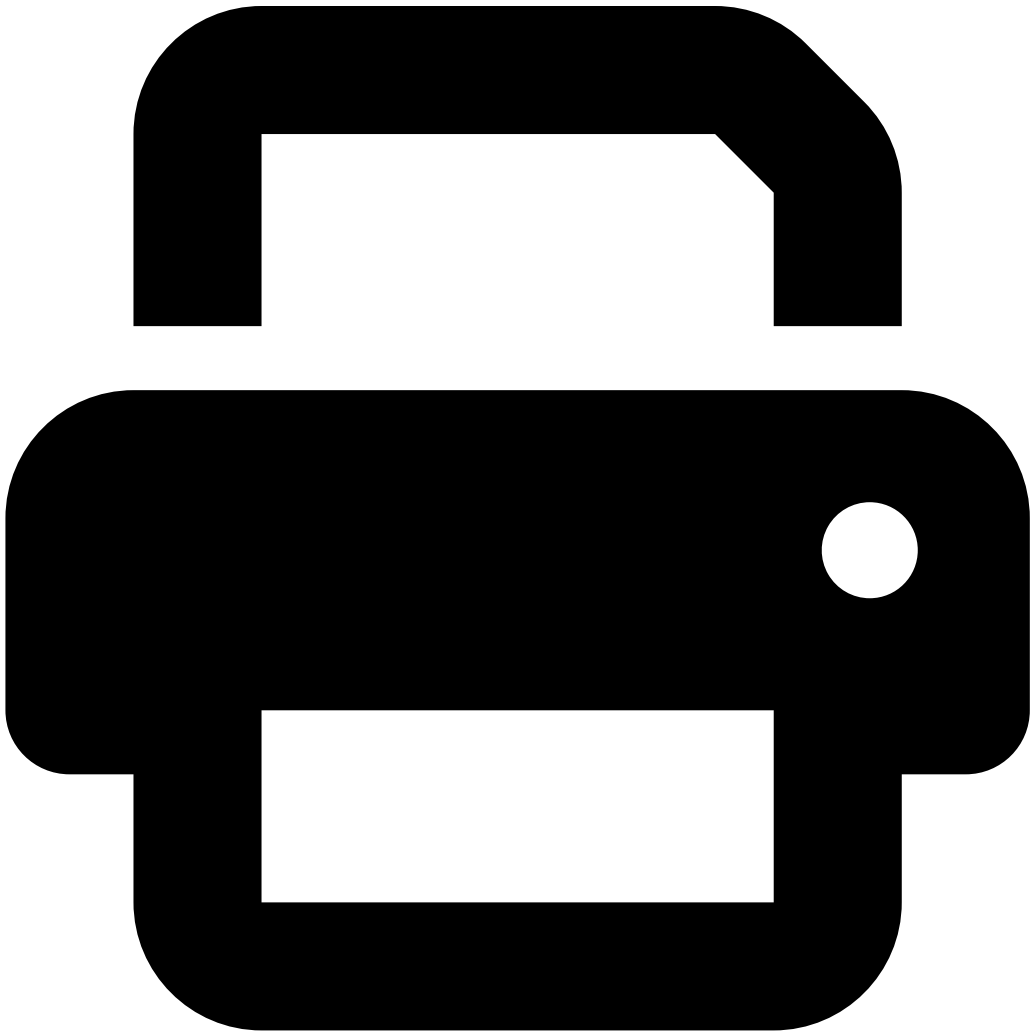

This One Pan Ravioli recipe is so easy when you use store bought ravioli. Sure there’s nothing better than homemade, but if your craving Italian and also want quick and easy, than store bought is the way to go.There are so many varieties and good quality commercial ravioli brands you won’t have have problem finding a brand that fits your lifestyle and taste.
What could be easier than a delicious Italian dinner that comes together in less than 30 minutes? Oh I know what’s even better it’s all made in one pan!!!!

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

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

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

One Pan Ravioli Recipe



Cheese and spinach ravioli simmer in a creamy Parmesan sauce with golden mushrooms, spinach, garlic, and herbs for an easy, comforting one-pan meal.

- 1 package store bought cheese and spinach ravioli
- 2 cups vegetable stock
- 2 cups heavy cream
- 2 cups chopped spinach
- 8 oz sliced cremini mushrooms
- 1 cup grated parmesan cheese
- 2 tbsp butter
- 2 tbsp chopped garlic
- ½ chopped onion
- 2 tbsp chopped Italian parsley
- Salt and pepper to taste

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

minutes

6. Add the raviolis and spinach cook 10 minutes longer
7. Sprinkle with additional parmesan and Italian parsley

Saucy Pesto Pasta with Sun-Dried Tomatoes and Spinach,

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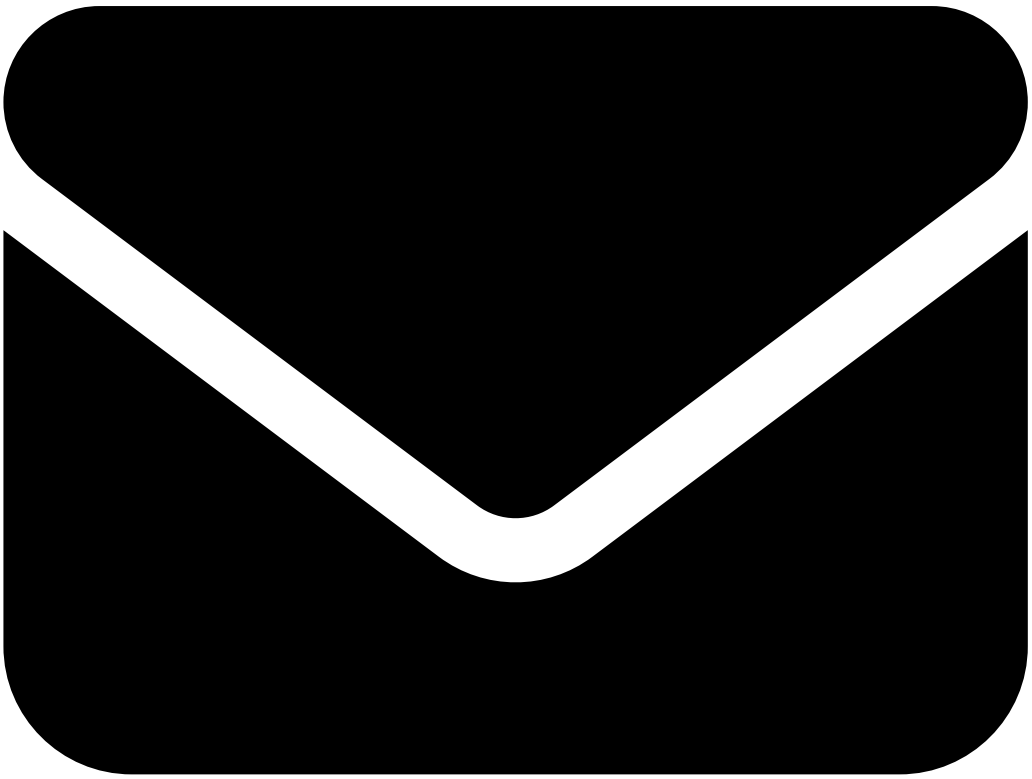




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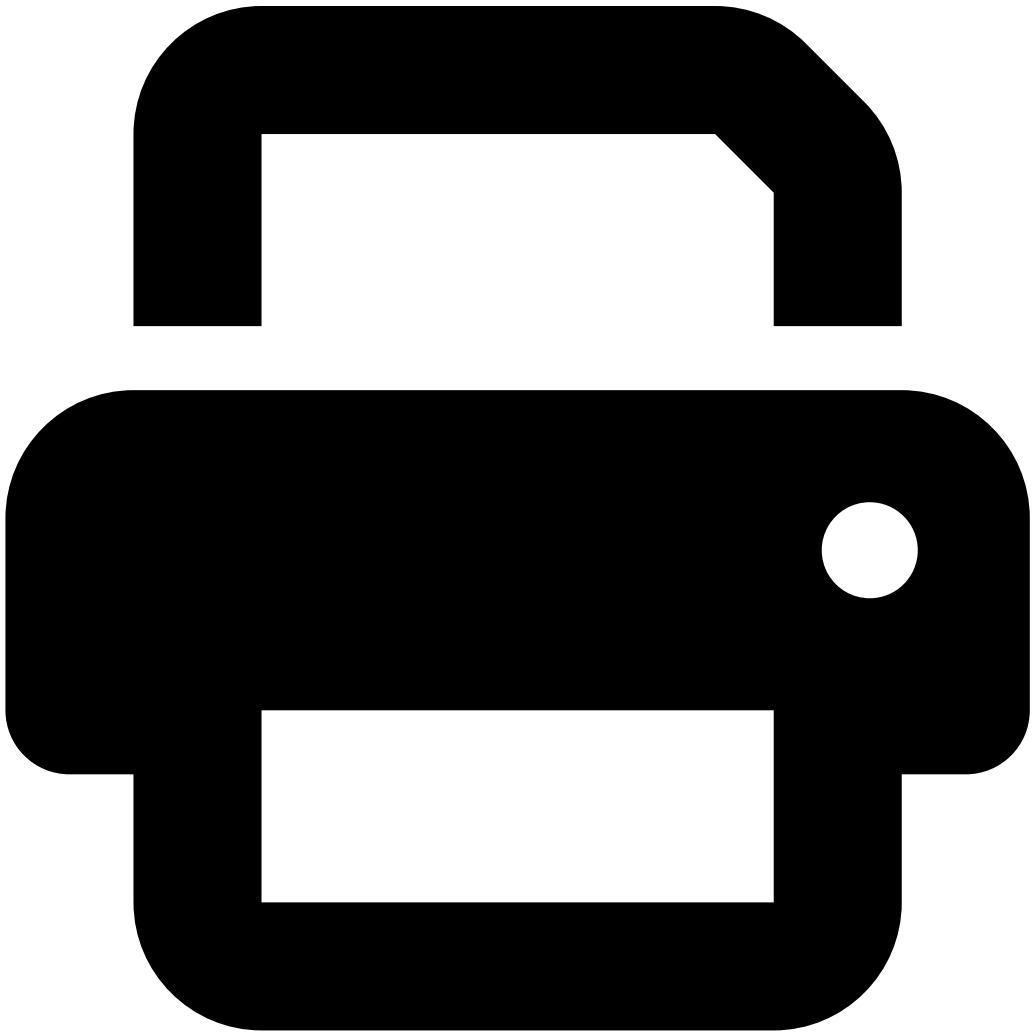

This 30-minute creamy pesto pasta with sun-dried tomatoes and spinach is an easy, flavorful dinner for those nights when you're craving Italian food but want something meat-free. Tossed in a creamy basil pesto sauce with sweet sun-dried tomatoes and fresh spinach, this pasta dish comes together quickly with simple ingredients and plenty of flavor.

I've said it before, and I'll say it again: I'm not a vegetarian, but I find that we eat meat-free meals three to four times a week. Pasta is one of my favorite ways to do that because it's so versatile. You can make it with meat, seafood, or vegetables, and there are endless ways to change up the flavors.

I know I share a lot of pasta recipes, but there's a reason for that! Pasta is easy to make, endlessly adaptable, and always delicious. From creamy sauces to simple tomato-based dishes, there's a pasta recipe for just about every craving.

And really, who doesn’t love pasta?

The secret to this Saucy Pesto Pasta is a flavorful basil pesto sauce that brings together fresh basil, garlic, Parmesan cheese, and extra-virgin olive oil. I love making homemade pesto because it’s fresh, easy to prepare, and adds so much flavor to pasta. You can use store-bought pesto to save time, but if you have a few extra minutes, homemade is always worth it!

How to Make Homemade Basil Pesto

Making your own basil pesto is so easy! In a food processor, combine 4 cups of fresh basil, 2 tablespoons of garlic, 1 cup of pine nuts, and 1 cup of Parmesan cheese. Process until everything is finely blended.

With the food processor running, slowly drizzle in 2 cups of extra-virgin olive oil until the pesto is well combined. That’s it! Homemade basil pesto, ready to use in this pasta or save for another meal.

A few tips: You can make the pesto ahead of time and refrigerate it in an airtight container, or freeze extra portions for later. It’s delicious tossed with pasta, spread on sandwiches, or added to roasted vegetables.

If you love easy Italian pasta dinners, be sure to check out my other pasta recipes.

How to Store and Reheat Saucy Pesto Pasta

Refrigerator: Store leftover saucy pesto pasta in an airtight container in the refrigerator for up to 3–4 days.

Reheating: Reheat gently in a skillet over medium-low heat with a splash of cream, milk, or chicken or vegetable broth to loosen the pesto sauce and bring back its creamy consistency. You can also reheat individual portions in the microwave,

stirring halfway through.

Freezing: I don’t recommend freezing the finished pasta, since the creamy pesto sauce may separate and the spinach can become watery. If you want to get ahead, make the pesto sauce separately and freeze it for up to 3 months. Thaw it in the refrigerator before using.

If you make this Saucy Pesto Pasta, please tag me on Instagram with your creations! And don’t forget to leave me a comment. I love hearing from you—it’s my favorite part!

Saucy Pesto Pasta with Sun-Dried Tomatoes and Spinach,



This creamy Saucy Pesto Pasta with sun-dried tomatoes and spinach is an easy 30-minute Italian-inspired dinner. Tossed in a rich basil pesto cream sauce with Parmesan cheese and tender spinach, this flavorful vegetarian pasta is perfect for busy weeknights when you want a comforting meal without the meat.

- 1 lbs penne pasta
- 1 cup sundried tomatoes chopped
- 2 cups chopped spinach
- 2 cups reserved pasta water
- 2 cups heavy cream
- 2 cups prepared pesto

- 1 cup grated parmesan cheese
- ½ chopped onion
- 2 tbsp chopped garlic
- 2 tbsp each olive oil and butter

1. Cook pasta according to package directions reserving 1 cup of the pasta water
2. In a large sauté pan heat the oil and butter to medium
3. Add the onion and garlic sauté until tender and just beginning to brown
4. Add the sundried tomatoes sauté 5 minutes longer
5. Add the cream and 1 cup of the resevered pasta water simmer covered on low for 15 minutes or until sauce thickens.
6. Add the spinach, pesto sauce and parmesan cheese simmer 10 minutes longer
7. Toss the drained penne with the sauce sprinkle with additional parmesan and fresh chopped Italian Parsley

Reserve a cup of pasta water before draining the pasta. Add a splash to the pesto cream sauce as needed to help it cling to the pasta and create a silky consistency. Use freshly grated Parmesan for the best flavor.
Main Course
Italian
Pesto Pasta

Spinach Potato Frittata Recipe

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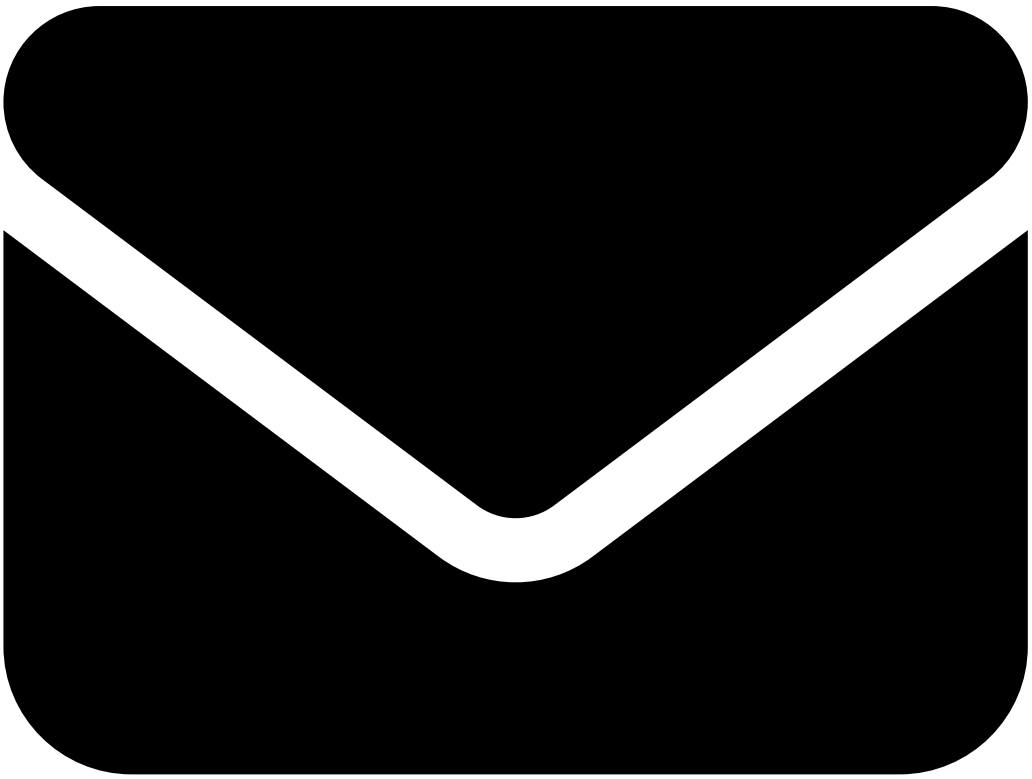




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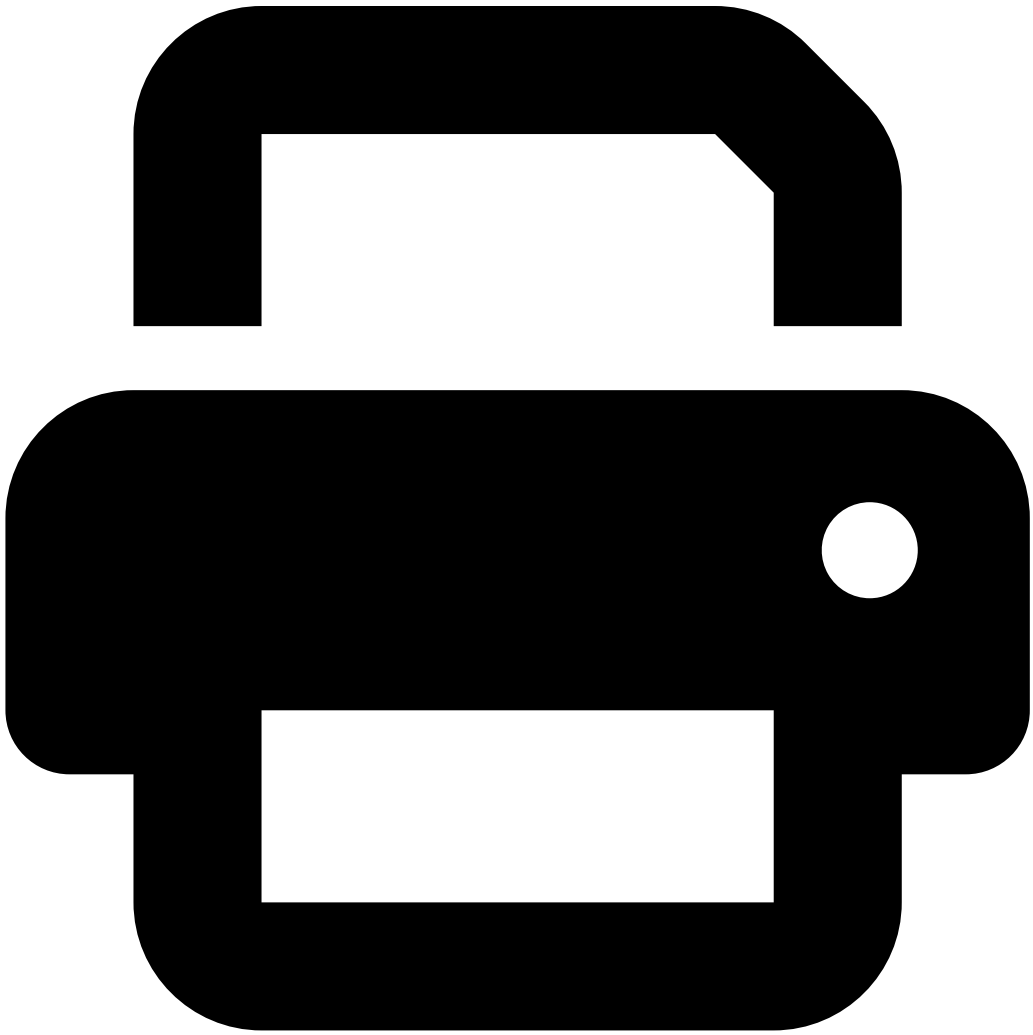

This Spinach potato Frittata is one of those recipes like minestrone soup, it’s never the same twice. The recipe takes advantage of what’s in the refrigerator the only must have ingredient is eggs, after eggs than it’s pretty much what you have on hand. That’s one of the best things about frittatas, you can make them different depending on your life style and taste.

Growing up Frittata was a staple. It was what my mother made for us and any gathering where a food was required. And food is required at every Italian gathering. It was called Frittata of the Day on the menu, and that’s just what it meant, I did have my favorites though, and this combination of eggs, spinach, potatoes and parmesan cheese was and still is one of my absolute favorites.

Things to know about this Spinach Potato Frittata recipe

This Spinach Potato Frittata is an egg- based Italian dish, similar to an omelet or crust less quiche. Growing up this Spinach Potato Frittata was a staple.

I have to admit am not a fan of runny yolks, I like my eggs scrambled. frittatta are like scrambled eggs, enriched with added ingredients, like meat, cheese, or vegetables.

A frittata is is like an unfolded omelet, It is cooked slowly over low heat, while an omelet is cooked quickly over higher heat. One important thing the right size pan is important when your cooking a frittata or an omelet.

Here is a link to a beautiful 10 inch saute pan prefect for an omelet or for this Spinach potato Frittata recipe, now back to the difference between frittata and omelets.

Whereas omelets are served straight from the stove hot, frittata’s are often times served at room temperature. Making them prefect to make ahead for bunches, gatherings, picnics or anytime you want quick, easy and delicious. If you like frittatas Try my easy garden frittata

If you make this recipe please leave me a comment and please don’t forget to tag me on Instagram. I love hearing from you, it’s my favorite part.

Spinach Potato Frittata



Tender potatoes, fresh spinach, Parmesan, and herbs are folded into fluffy eggs for a hearty Italian frittata that's wholesome, comforting, and full of savory flavor.

- 8 eggs
- 1 cup parmesan cheese
- 2 tbsp butter
- 2 cups small cubed Yukon gold potatoes
- 2 cups chopped spinach
- ¼ cup cream or milk
- 1 tbsp chopped garlic
- 2 tbsp each chopped Italian parsley, sage and thyme
- Salt and pepper to taste

1. In a 10 inch nonstick saute pan melt the butter
2. Add the potatoes saute until golden brown salt and pepper
3. Add the onion and garlic saute until tender and just beginning to brown
4. Add 1/2 cup water cover and simmer for 10 minutes add the spinach the last 5 minutes
5. Beat the eggs until light
6. Add the parmesan, herbs, salt and pepper to egg mixture
7. Add egg mixture to medium heat pan cook covered 5 minutes lower heat and continuing cooking 10 minutes

8. Turn the flame off while placing a plate over the saute pan invert on to plate slide the fritatta back into pan cook covered on low heat 10 to 15 minutes
9. Sprinkle with additional Italian parsley and parmesan

Easy Classic Italian Bruschetta with Tomatoes and Basil

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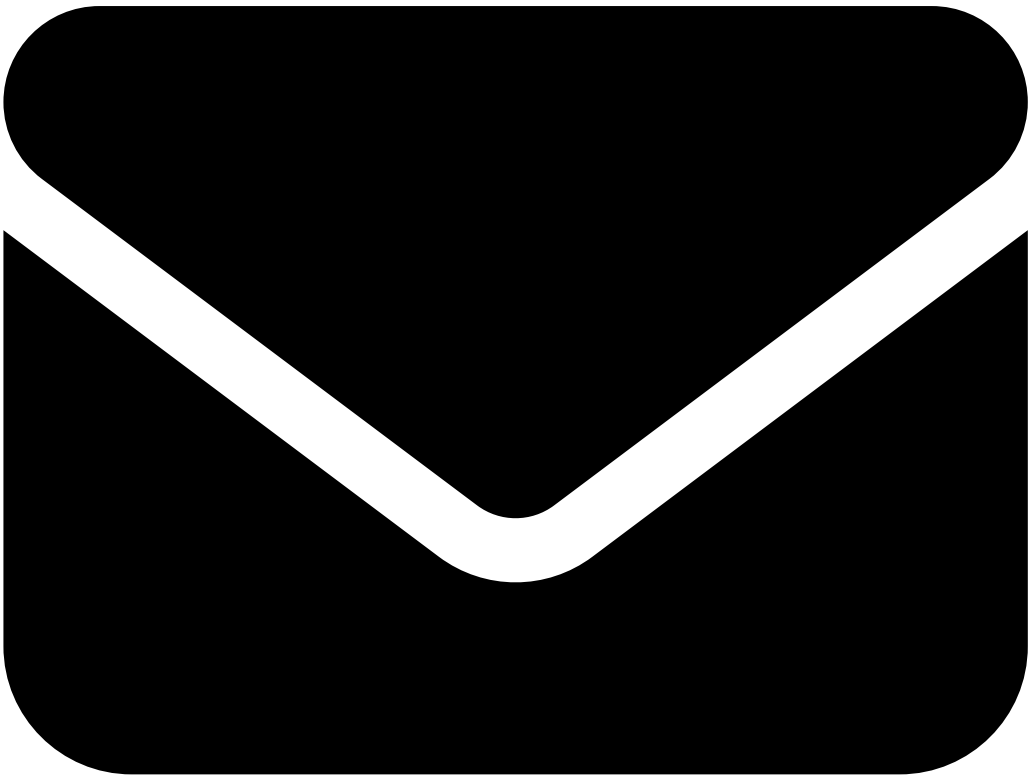




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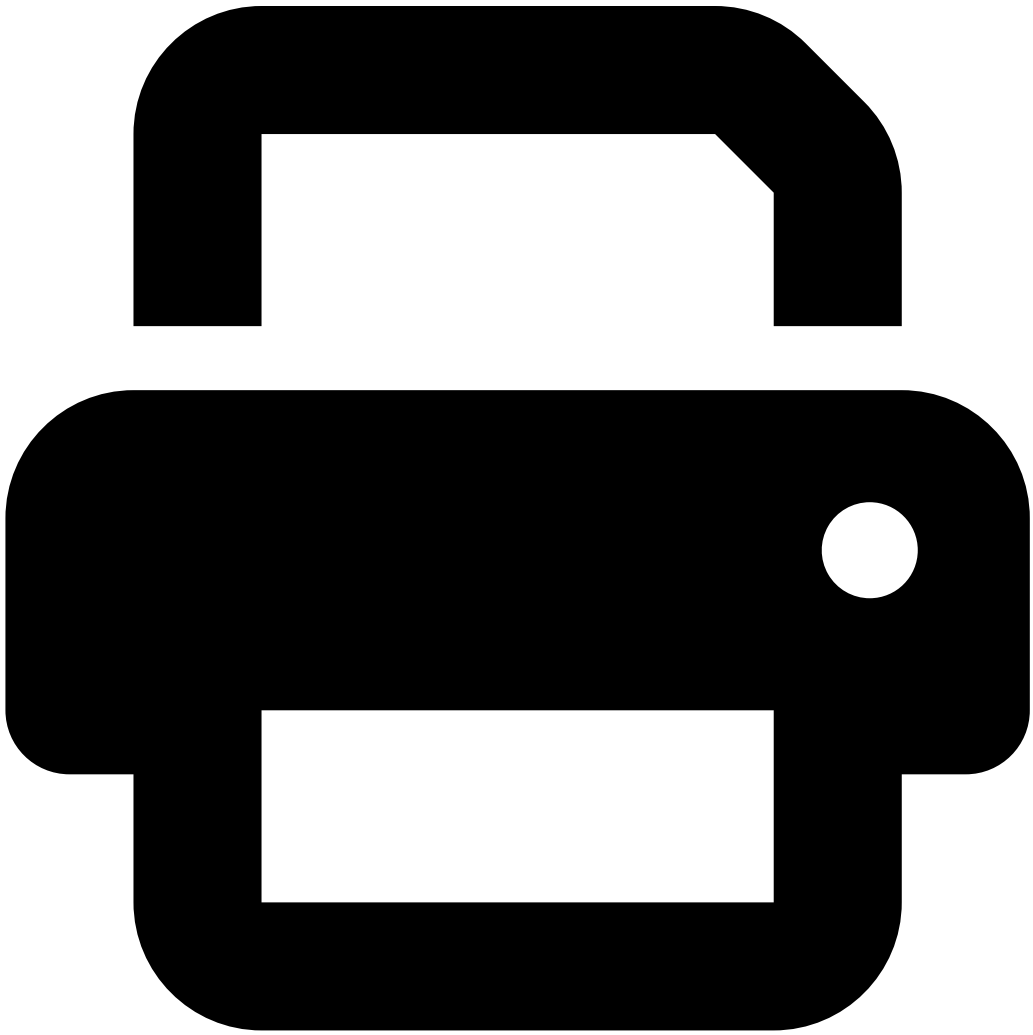

This Easy Classic Italian Bruschetta with Tomatoes and Basil is one of my favorite Summertime recipes, that will leave you craving more. Is it just me, or do some of you get excited about tomato season?
This year am really excited, we had all our grass removed, on one side we put in an outdoor kitchen on the other raised vegetable beds. I planted different varieties of tomatoes, herbs, squash and assorted lettuces, so when I see flowers turn into tomatoes, I start thinking about tomato recipes.

This tomato salad topped toast is without a doubt my favorite go to summer appetizer, top it with chopped grilled chicken or shrimp and you have lunch or dinner severed on toast, how easy is that.

I used crusty Italian sour dough, but most breads work well with this, except for sweet bread. I've made it with gluten free bread, it was delicious. you can't go wrong with the

combination of heirloom tomatoes, garlic and basil, make it when it’s tomato season and a simple dish is Bon Appetite magazine worthy.

Tips when making Easy Classic Italian Bruschetta with Tomatoes and Basil

First, and the most important of the three, since this recipe consists of mainly tomatoes use the best you can find.

Second, the other main ingredient is the bread, so although this recipe works well with other breads, my absolute favorite is Crusty!!! And third don’t comprise on the olive oil, use extra virgin to get restaurant quality flavor. Another thing whenever I toast, roast, broil or air fry small qualities of food I use my Cuisinart toaster/fryer oven, it saves time and energy, in fact I use it more than my wall ovens.

One more thing if you make this recipe please leave me a comment and don’t forget to tag me on Instagram. Hearing from you is my favorite part!!! And if you need more easy appetizer recipes try my spicy roasted garlic bread

Easy Classic Italian Bruschetta with Tomatoes and Basil



Juicy tomatoes, fresh basil, mozzarella, and Parmesan are tossed in a flavorful vinaigrette and piled onto crisp pesto toast for a fresh, classic Italian appetizer.

- 4 cups mixed chopped tomatoes
- 1 cup shredded mozzarella
- 8 slices toasted crusty bread
- ½ cup pesto
- 1 cup parmesan
- 1 cup fresh chopped basil
- 2 tbsp chopped garlic
- Salt and pepper to taste
- 1 tbsp each chopped thyme and oregano
- ½ cup extra virgin olive oil
- ¼ cup balsamic vinegar
- Salt and pepper to taste

1. Make the dressing mix all the ingredients ending with the oil
2. Spread the bread with the pesto and toast
3. Toss all ingredients together
4. Top pesto toast with tomato salad
5. Sprinkle with additional parmesan and basil