

**Spinach
Recipe**

Potato

Frittata

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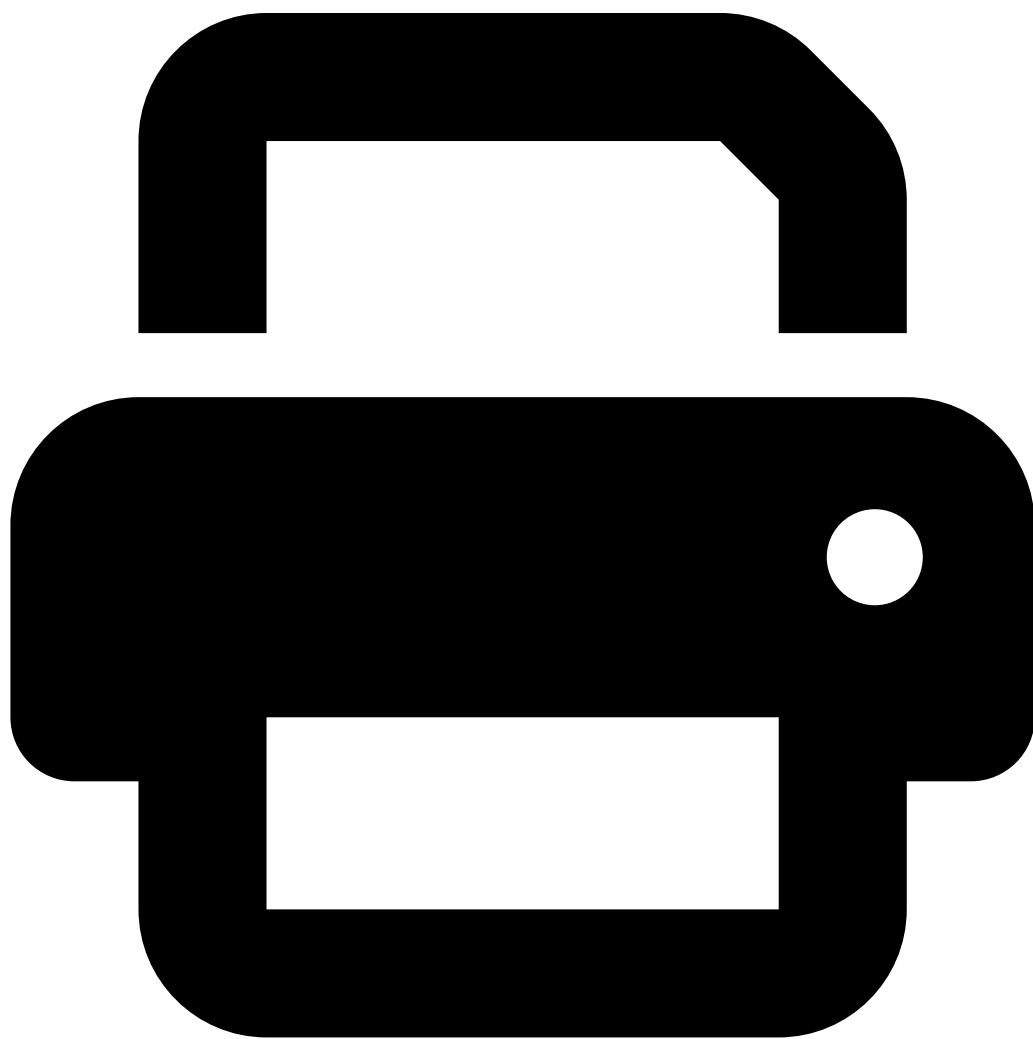
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This Spinach potato Frittata is one of those recipes like minestrone soup, it's never the same twice. The recipe takes advantage of what's in the refrigerator the only must have ingredient is eggs, after eggs than it's pretty much what you have on 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
- $\frac{1}{4}$ 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
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Vegetarian Chickpea Broccoli pasta

Vegetarian Chickpea Broccoli Pasta

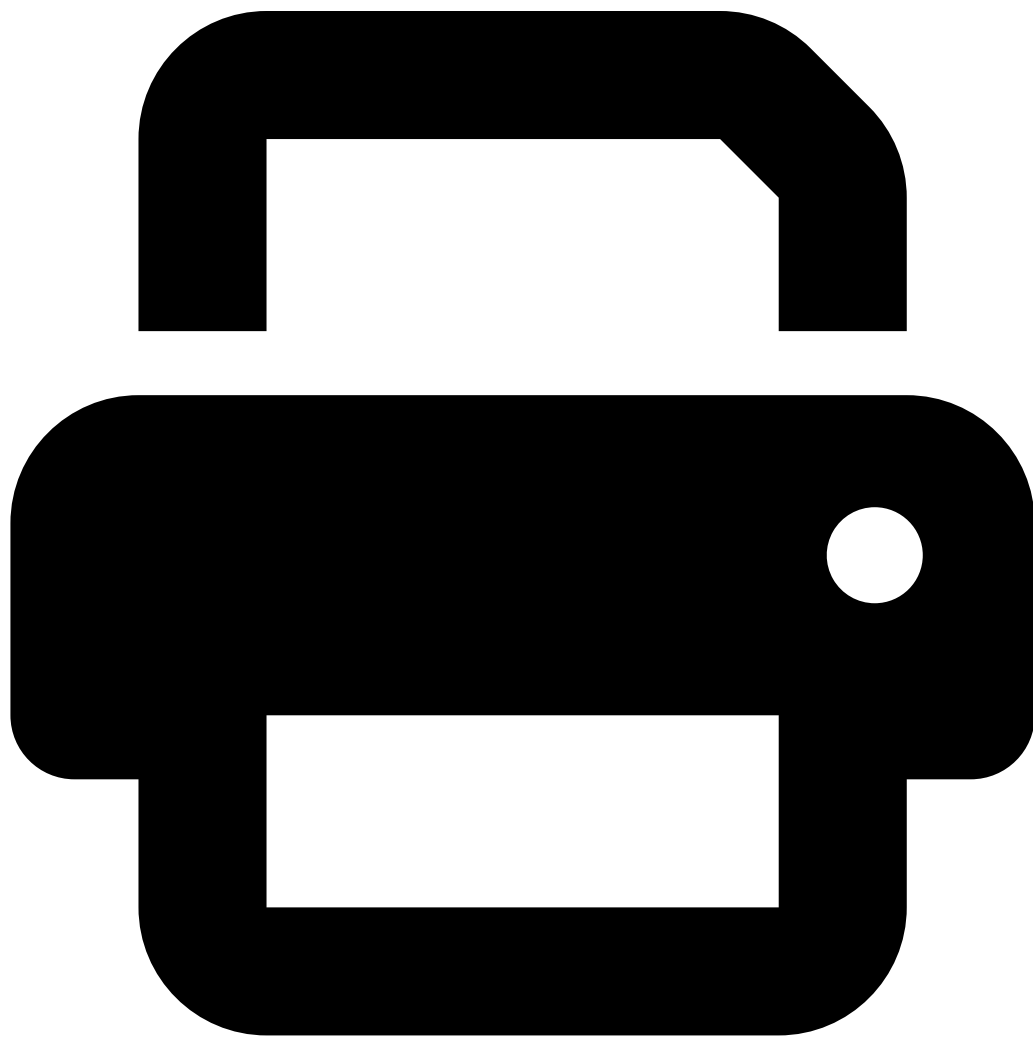
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This vegetarian chickpea broccoli pasta is the best recipe to make when your craving Italian, and want quick and easy too. Pasta, chickpeas and broccoli are tossed in a light creamy, garlicky sauce, full of delicious summer flavors. When you need an easy 30 minute dinner make this vegetarian pasta. It's comfort food with a light and summery taste.

OK, so I know I post a lot of pasta recipes, but pasta is so versatile, you could have hundreds of combinations. At the restaurant on the menu, you pick, your pasta shape, sauce, and any extra add-ins.

By some estimates there are 600 distinct commercial brands of pasta shape, hundreds of sauces, endless vegetables and protein combinations.

That's why I post a lot of pasta recipes, when am stuck for a dinner idea it's Pasta to the rescue.

Things to know about this vegetarian chickpea broccoli pasta recipe

Start by boiling your fettuccine according to package instructions, and toss in the broccoli during the last few minutes of cooking until just tender. Don't forget to reserve at least 2 cups of pasta water before draining—this starchy “liquid gold” helps bring the whole dish together.

Why save pasta water? It's naturally rich in starch, which thickens and binds sauces beautifully, adding flavor and a silky texture—no heavy cream needed. Always save more than you think you'll need!

Sauté the onions and garlic until tender and just beginning to brown before adding the chickpeas , be sure the saute pan is big enough to hold all the ingredients without crowding.

If the saute pan is too small you wouldn't get that beautiful golden color instead the food ends up looking like it was boiled instead of sauteed.

Then put the rest of the ingredients in the pan scraping up all the brown bits, simmer for 10 minutes. The recipe says to reserve 2 cups of water but I know it only calls for 1, that's because I always like to save more than I need in case the sauce is too thick.

The other thing is the chickpeas and broccoli can be roasted then added to the sauce at the same time as the pasta. When I use this method which I do often

I use my Cuisinart toaster/airfryer to a quick and economical alternative to turning on my large wall oven. If you like easy vegetarian pasta recipes try my vegetarian orzo with asparagus and peas a quick recipe made in one pan.

If you make this Vegetarian chickpea broccoli pasta recipe please leave me a comment and don't forget to tag me on Instagram hearing from you is my favorite part.

Vegetarian Chickpea Broccoli Pasta



Tender fettuccine, broccoli, and chickpeas are tossed in a creamy Parmesan sauce with fresh herbs for a wholesome Italian pasta that's rich, comforting, and full of flavor.

- $\frac{1}{2}$ lb Fettuccine
- 2 cups broccoli florets
- 2 cups chick peas
- 2 tbsp each butter and extra virgin olive oil
- 1 cup manufacturing cream
- 1 cup reserved pasta water
- 1 cup grated parmesan cheese
- 1 tbsp minced garlic
- 2 tbsp each Italian parsley, and basil
- pinch of nutmeg
- Salt and pepper to taste

1. Cook fettuccine according to package directions Add broccoli last 5 minutes and reserving two cups of the water before draining
2. Drain and rinse 2 15 oz. cans chick peas
3. In a saute pan bring oil and butter to a medium heat

4. Add onion and garlic saute until tender and just beginning to brown
 5. Add chickpeas saute until golden
 6. Add reserved 1 cup of the reserved pasta water, (always save more than the recipe calls for) cream, parmesan, and herbs
 7. Simmer 10 minutes
 8. Toss, pasta, broccoli, chick peas . If the sauce is too thick add more pasta water to loosen it.
 9. Salt and pepper to taste
 10. Sprinkle with parmesan
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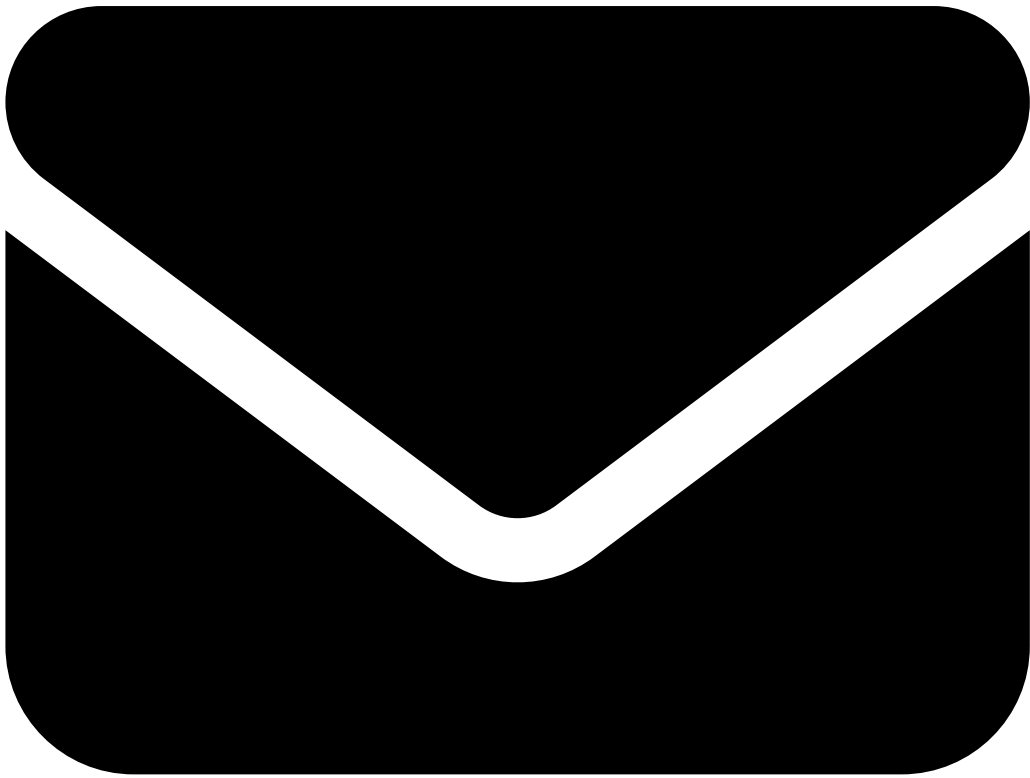
Easy Classic Italian Bruschetta with Tomatoes and Basil

Easy Classic Italian Bruschetta with Tomatoes and Basil

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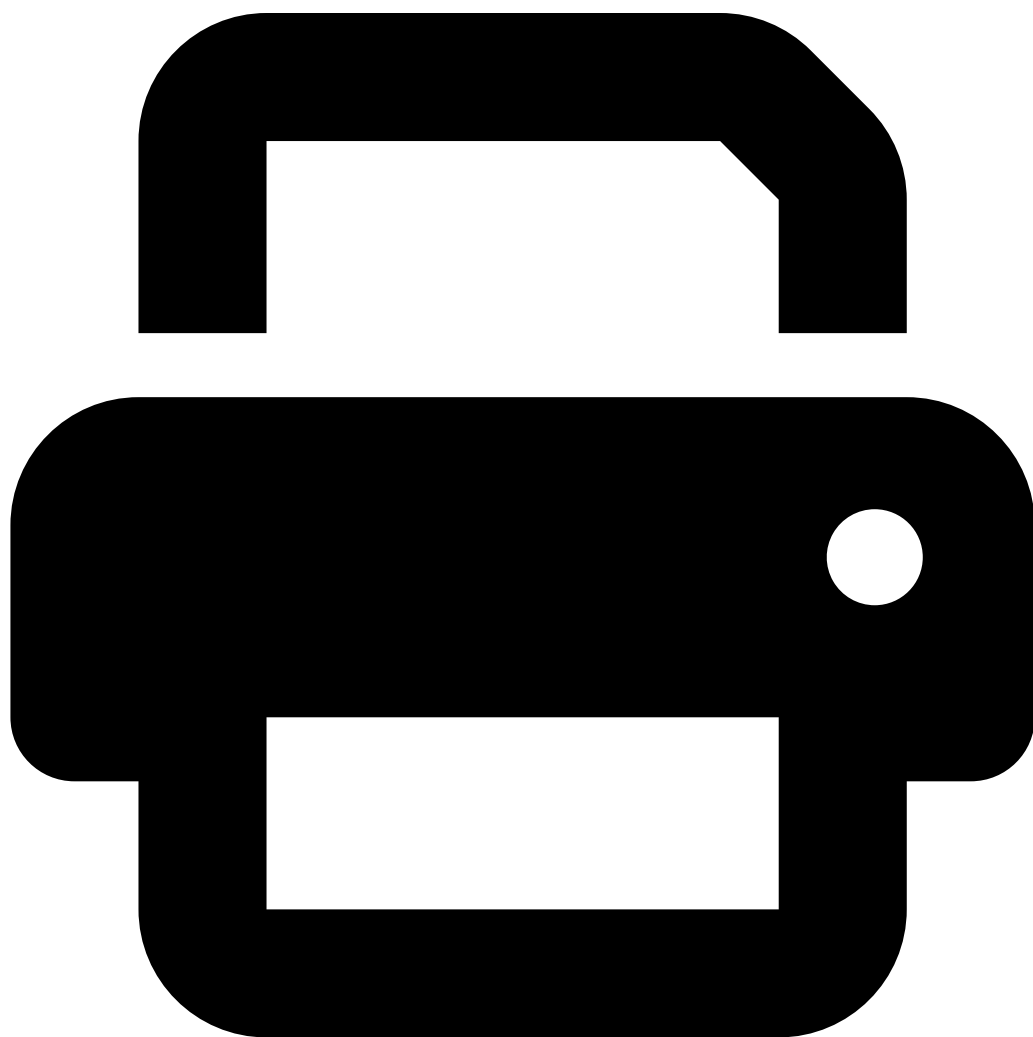
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This Easy Classic Italian Bruschetta with Tomatoes and Basil is one of my favorite Summertime recipes, that will leave you craving more. Is it just me, or do some of you get excited about tomato season?

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 served 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 compromise on the olive oil, use extra virgin to get restaurant quality flavor. Another thing whenever I toast, roast, broil or air fry small quantities 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
- $\frac{1}{2}$ 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
- $\frac{1}{2}$ cup extra virgin olive oil
- $\frac{1}{4}$ cup balsamic vinegar
- Salt and pepper to taste

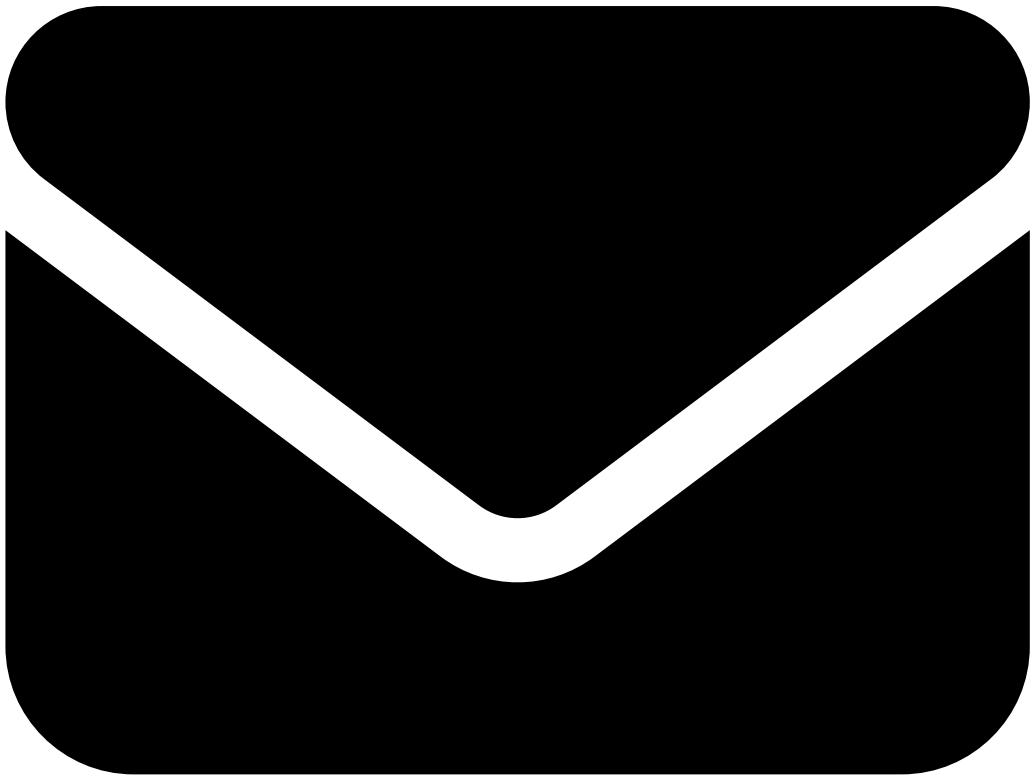
1. Make the dressing mix all the ingredients ending with the oil
2. Spread the bread with the pesto and toast
3. Toss all ingredients together
4. Top pesto toast with tomato salad
5. Sprinkle with additional parmesan and basil

Roasted Garden Pizza

Roasted Garden Pizza

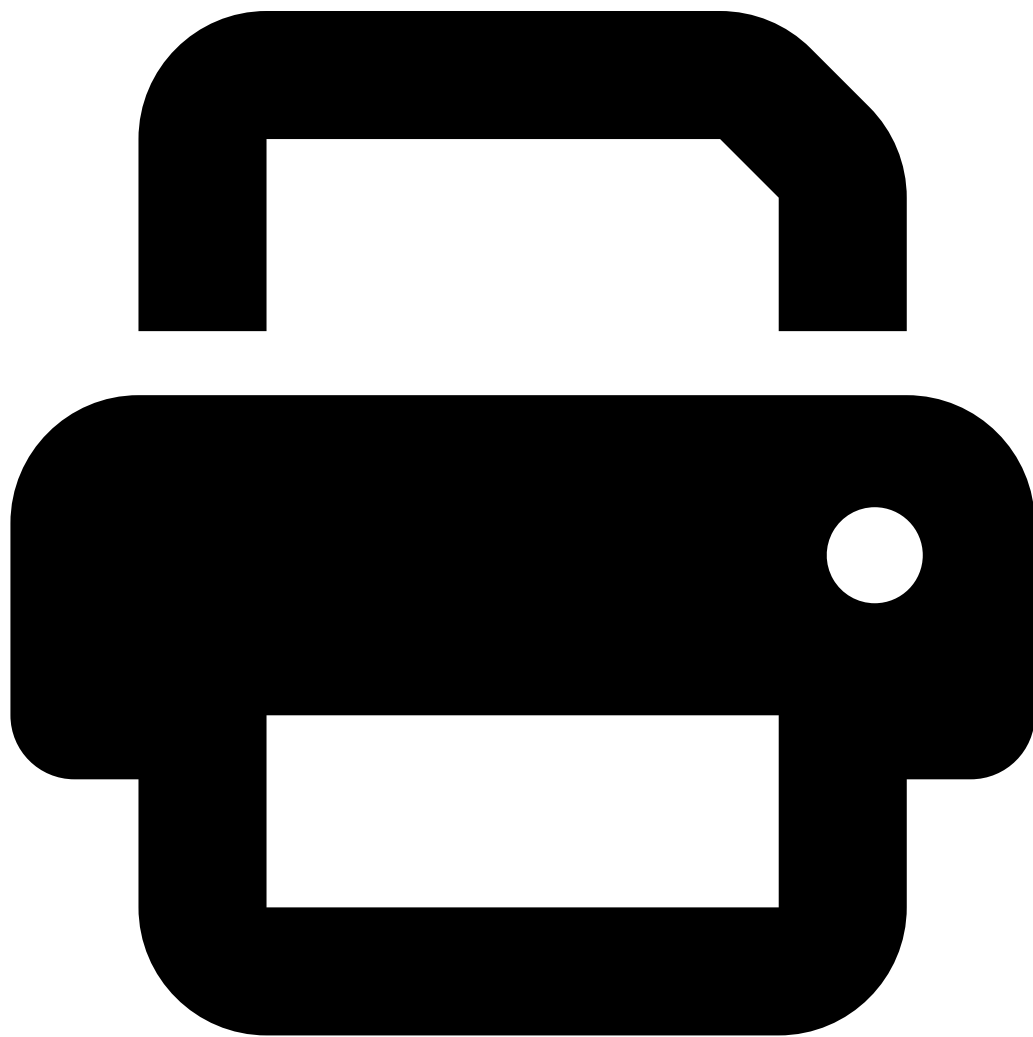
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This Roasted Garden Pizza is so easy to make, when you use store bought pizza dough. If you love pizza like I do, your going to love this vegetarian one .

You won't believe how easy it is. Toasty, cheesy spread with pesto sauce, topped with garden picked vegetables and sprinkled with salty parmesan, piping hot from the oven make this pizza a family favorite.

When I made this pizza the other day, I was craving something colorful and full of garden grown flavors. Anyone that has ever planted even just one zucchini plant knows, from just one you'll have zucchini's all Summer.

How To Made Roasted Garden Pizza

Here's how to make this Roasted Garden Pizza: Start by kneading the dough just a few times on a lightly floured broad , then gather it in a ball and let it rest covered 30

minutes.

Preheat the oven to 400. I like to prebake my pizza crust before topping them, and then returning them to the oven for the final bake. It's especially important to prebake the crust in this recipe, the vegetables contain a lot of water.

If you skip this important step you end up with a wet soggy pizza crust, that's not good. Another thing to remember is that the oven needs to be hot. I actually cooked this pizza in my Cuisinart toaster oven/fryer that's big enough for small bakes like this one, and saves me from heating up my large kitchen oven, and it's quicker too!!!

If you make this please leave me a comment and don't forget to tag me on Instagram, Hearing from you is my favorite part.

Roasted Garden Pizza



Roasted garden vegetables, melty mozzarella, Parmesan, and pesto come together on a crisp homemade pizza crust for a fresh, colorful Italian-inspired meal bursting with flavor.

- 1 lb store bought pizza dough
- 1 cup prepared pizza sauce
- 1 zucchini sliced in rounds
- 1 cup fresh corn
- 1 cup chopped spinach
- 1 cup sliced tomatoes

- 1 cup parmesan cheese
- 1 cup shredded mozzarella
- 1 tbsp each chopped garlic and Italian parsley
- 1 tbsp olive oil
- Salt and pepper to taste

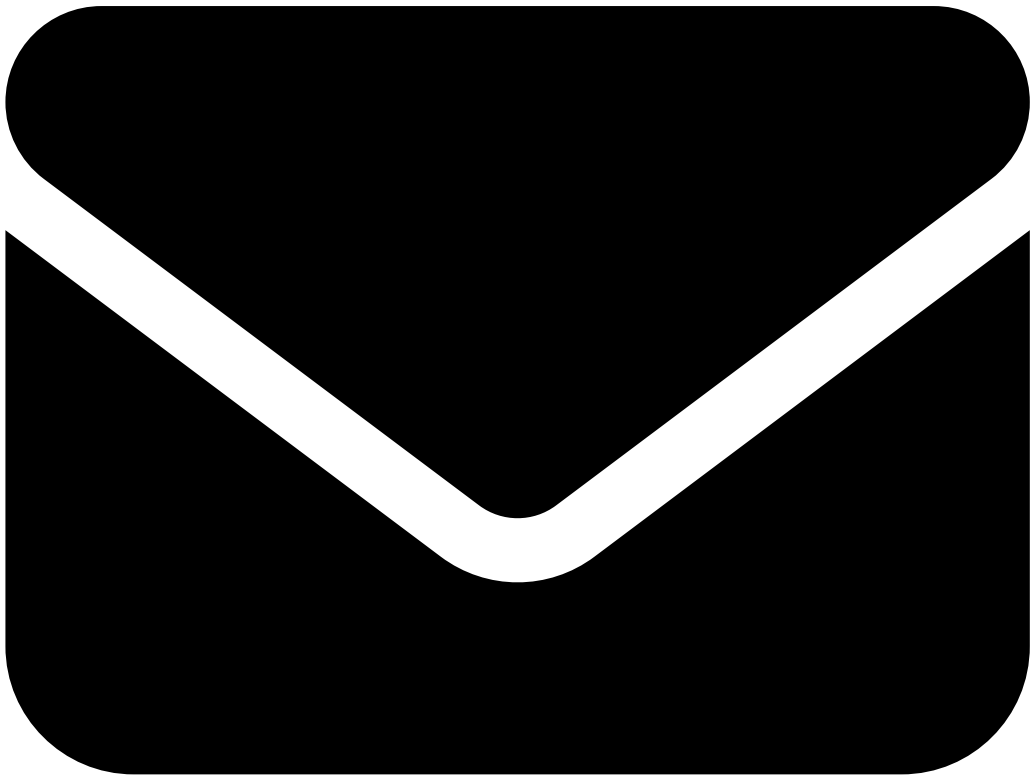
1. Preheat oven to 400
2. Form dough into a ball kneading lightly let rest 30 minutes covered
3. Drizzle vegetables with olive oil, herbs, salt and pepper
4. Roast for 10 minutes
5. Mean while stretch dough into a 10 x 12 square
6. Brush the pizza dough with olive oil
7. Prebake the pizza crust for 10 minutes
8. Top prebaked crust with pesto sauce and roasted vegetables, mozzarella and parmesan cheese
9. Bake at 400 for 15 minutes lower

Peppers And Pasta

Peppers And Pasta

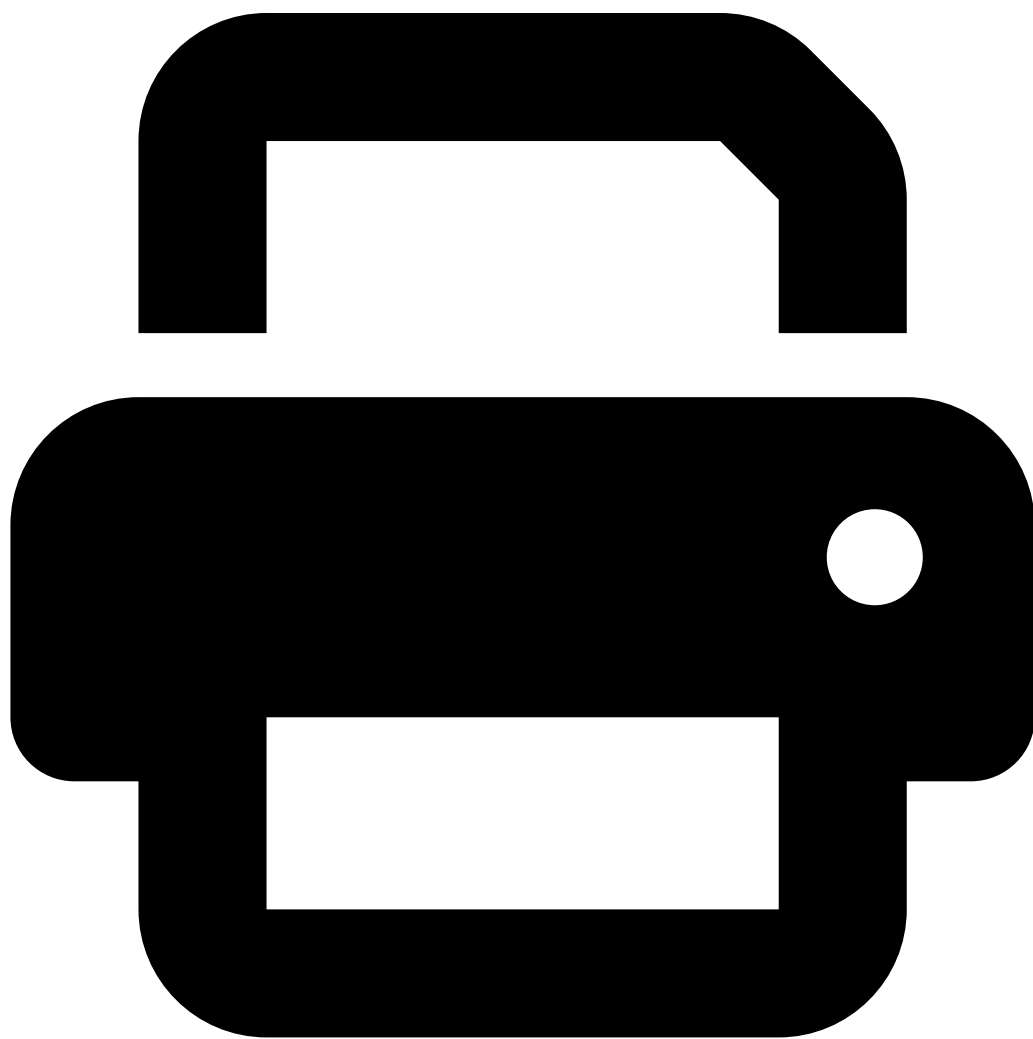
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This Peppers and pasta is a perfect definition of a comforting family meal everyone will love. It's a beautiful, vegetarian delicious pasta bowl with a trilogy of beautiful garden peppers, and onions tossed in a delicious creamy sauce full of Italian flavors.

It's a easy recipe that comes together in less than 30 minutes and the best part you can customize it to fit your tastes.

In case you haven't notice I love pasta. It's my favorite go to ingredient, when am stuck for dinner ideas it's pasta to the rescue. Italians truly love pasta so much so that it ranks first in pasta consumption, with Americans close behind. Really what's not to love? Pasta is versatile, quick, easy, delicious. And with all the shapes and flavors you could have pasta often without repeating the same meal for awhile.

I love recipes that come together quick, like this one. While the pasta is cooking on the back burner the sauce is coming together on the front burner. Recipes like this are ones

you'll fall back again and again, when you want Italian and easy too.

Customize Peppers and Pasta

This Peppers And Pasta recipe works well with chicken and shrimp too. If you use shrimp saute them 3 minutes per side then remove them from the pan to prevent overcooking, adding them back in at the end just to heat through.

And of course you can use steak and make it a true Philly steak pasta meal. If you keep following along pretty soon you wouldn't be looking at recipes as often, you'll be able to add and subtract ingredients to fit your lifestyle and taste.

Whatever ingredients you use keep it simple and fresh, and remember when sauteing large quantities the saute pan needs to be deep enough to hold the ingredients. One pan of this size is all you need. This is the one I use from Target, it's the perfect size for one pan cooking and not too expensive.

One more good thing about this recipe, it stays fresh in the fridge for 2 to 3 days, for quick meal reheats and it's freezer friendly for ready made meals.

Let me know if you made this recipe. Please leave me a comment and don't forget to tag me on Instagram, I love hearing from you !!!!

Peppers and Pasta



Sweet bell peppers, spinach, and penne are tossed in a creamy tomato Parmesan sauce for a simple Italian pasta that's colorful, comforting, and full of fresh flavor.

- ½ lb penne rigata
- 2 tbsp olive oil
- 1 yellow onion chopped
- 1 each red, yellow and green pepper cut in thin strips
- 2 cups spinach chopped
- 2 cups milk
- 1 tbsp flour
- 1 cup prepared marinara sauce
- 1 cup water or vegetable stock
- 1 cup grated parmesan cheese
- 1 tbsp each chopped Italian parsley, basil, and thyme
- Salt and pepper to taste

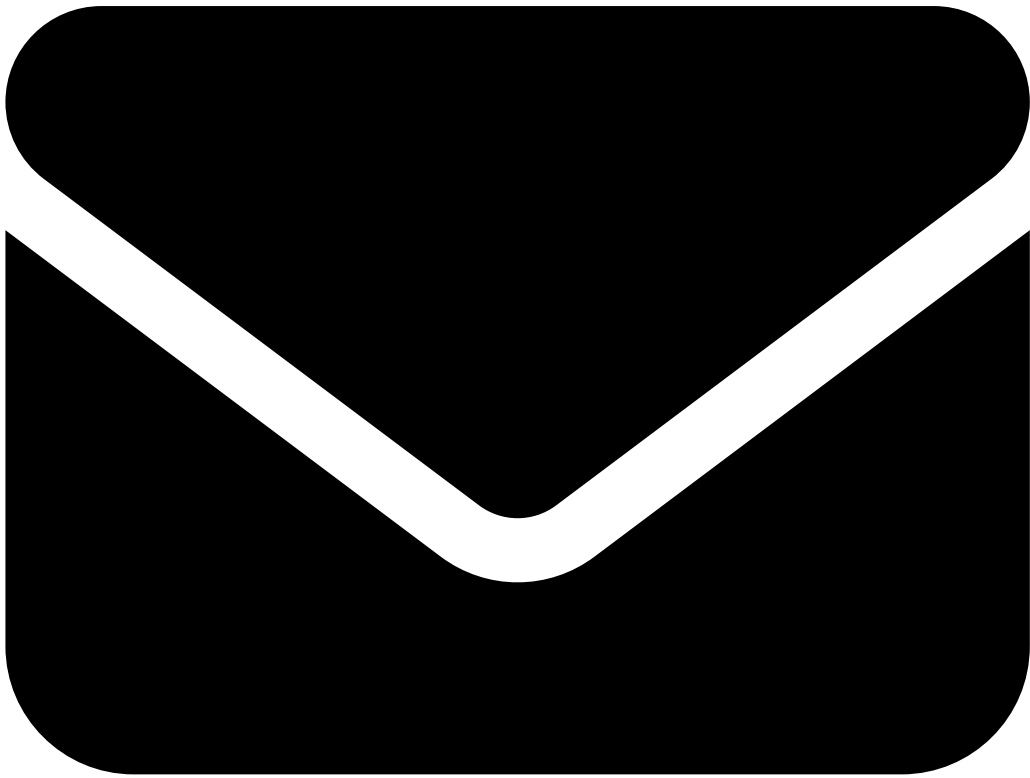
1. Heat oil add onion and saute until tender
 2. Add peppers and saute until crisp tender about 15 minutes add garlic last 5 minutes
 3. Sprinkle 1 Tablespoon flour over peppers Salt and Pepper Now
 4. Add the milk, marinara sauce, water or vegetable shock
 5. Simmer until sauce thickens about 15 minutes
 6. Add spinach and parmesan Simmer 5 minutes more.....
Enjoy!!!!
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One Pan Spaghetti Primavera

One Pan Spaghetti Primavera

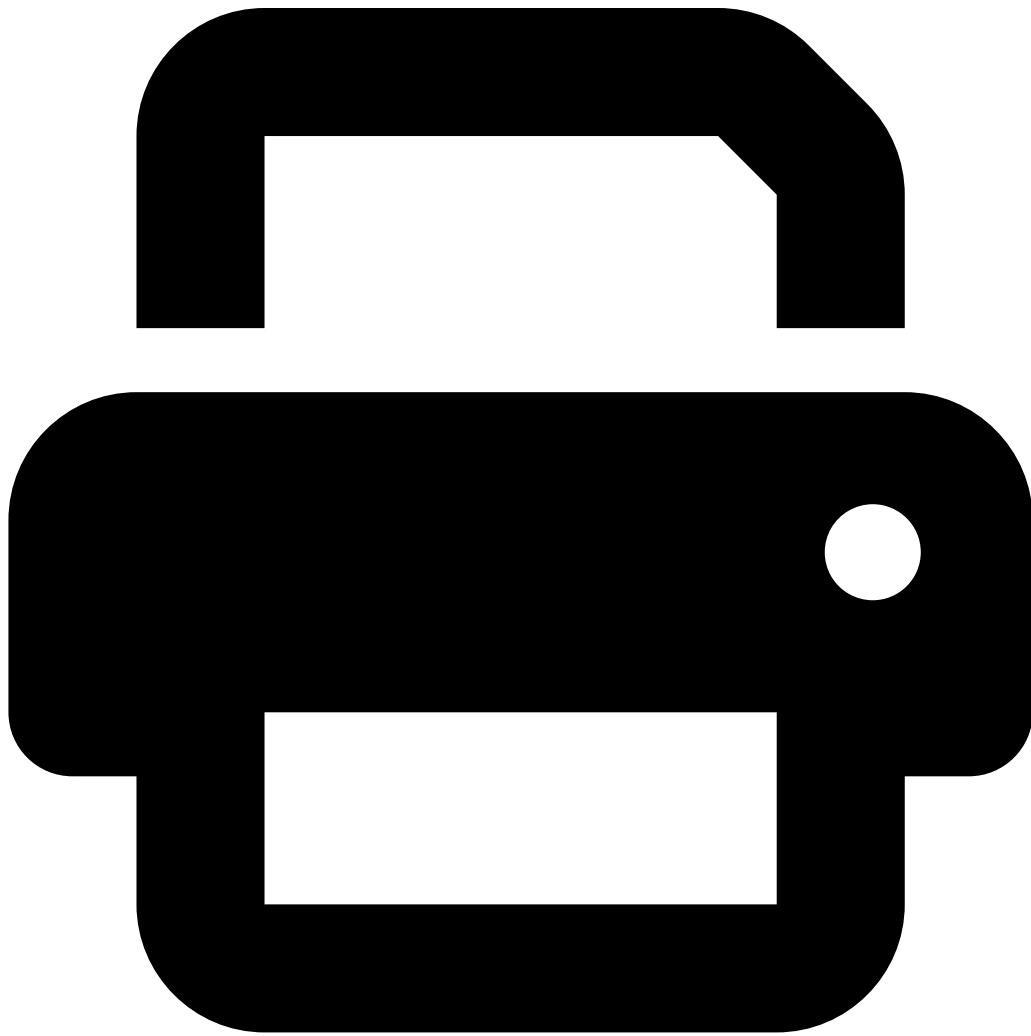
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This One Pan Spaghetti Permavera is a prefect definition of a comforting family meal everyone will love. It's a beautiful, vegetarian delicious pasta bowl of mushroom, asparagus, broccoli, and tomatoes tossed in a delicious creamy sauce full of Italian flavors, It's a easy recipe that comes together in less than 30 minutes and the best part you only need one pan.

In case you haven't notice I love pasta. It's my favorite go to ingredient, when am stuck for dinner ideas it's pasta to the rescue. Italians truly love pasta so much so that it ranks first pasta consumption, with Americans close behind. Really what's not to love? Pasta is versatile, quick, easy, delicious. And with all the shapes and flavors you could have pasta often without repeating the same meal for awhile.

I love one pan meals just about as much as pasta, put those two things together and it's a Win-Win. Add to that that it's a vegetarian meal, prefect any night of the week, even

Saturday night dinner with friends.

Three Tips when making One pan Spaghetti Primavera

Number one....if the sauce is too liquid coat a pat of butter with flour and throw it into the sauce to thicken it more. if it's too dry add more liquid. another tip if you want crisper vegetables you can add them in stages depending on your taste. Also important is the size saute pan you use when cooking pasta in one pan meals.

This is where size matters, you can find my favorite large saute pan here. A well functioning kitchen should at the very least have three different size saute pans large, medium and small.

One more thing add salt and pepper to the vegetables in the saute pan, salt brings out the flavor in food, but use it sparsely you can add more to adjust flavors according to your taste.

This is a great satisfying vegetarian pasta recipe if you make it please leave me a comment and don't forget to tag me on Instagram, I love hearing from you, that's my favorite part!!

One Pan Spaghetti Primavera



Fresh vegetables, tender spaghetti, and Parmesan are cooked together in a creamy one-pan sauce for a light, colorful Italian pasta that's simple, comforting, and full of fresh flavor.

- $\frac{1}{2}$ lb spaghetti
- $\frac{1}{2}$ lb broccoli florets
- 2 cups trimmed asparagus
- 2 cups sliced mushrooms
- 2 cups cherry tomatoes
- 2 cups water or vegetable stock
- 1 cup heavy cream
- 1 cup parmesan cheese
- $\frac{1}{2}$ cup chopped onion
- 2 tbsp chopped garlic
- 2 tbsp each Italian Parsley, basil and thyme
- 2 tbsp olive oil
- Salt and pepper to taste

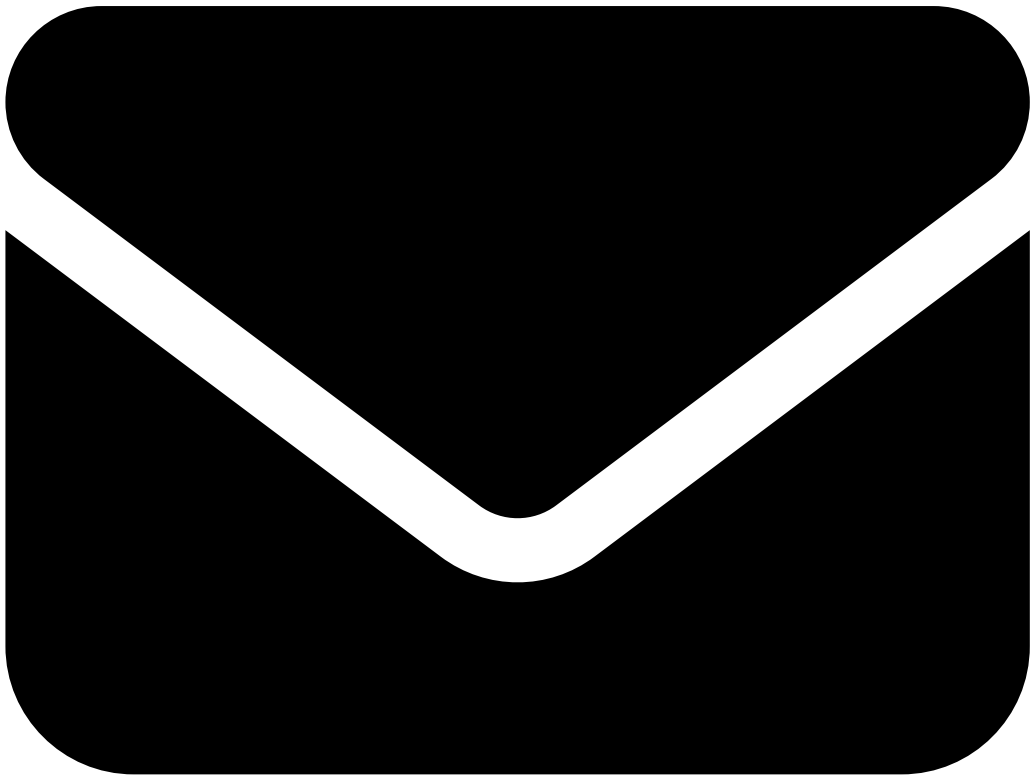
1. In a large deep saute pan heat the oil to medium
2. Add the onion and garlic saute until tender and just beginning to brown
3. Add The water or vegetable stock and cream
4. Break the spaghetti in half and add to the pan
5. Add the broccoli, mushrooms, tomatoes and asparagus salt and pepper to taste
6. Simmer covered 10 minutes
7. Add the parmesan cheese and herbs simmer 5 minutes longer
8. Mix well top with more parmesan cheese and herbs

Summer Tomato Zucchini Bake

Summer Tomato Zucchini Bake

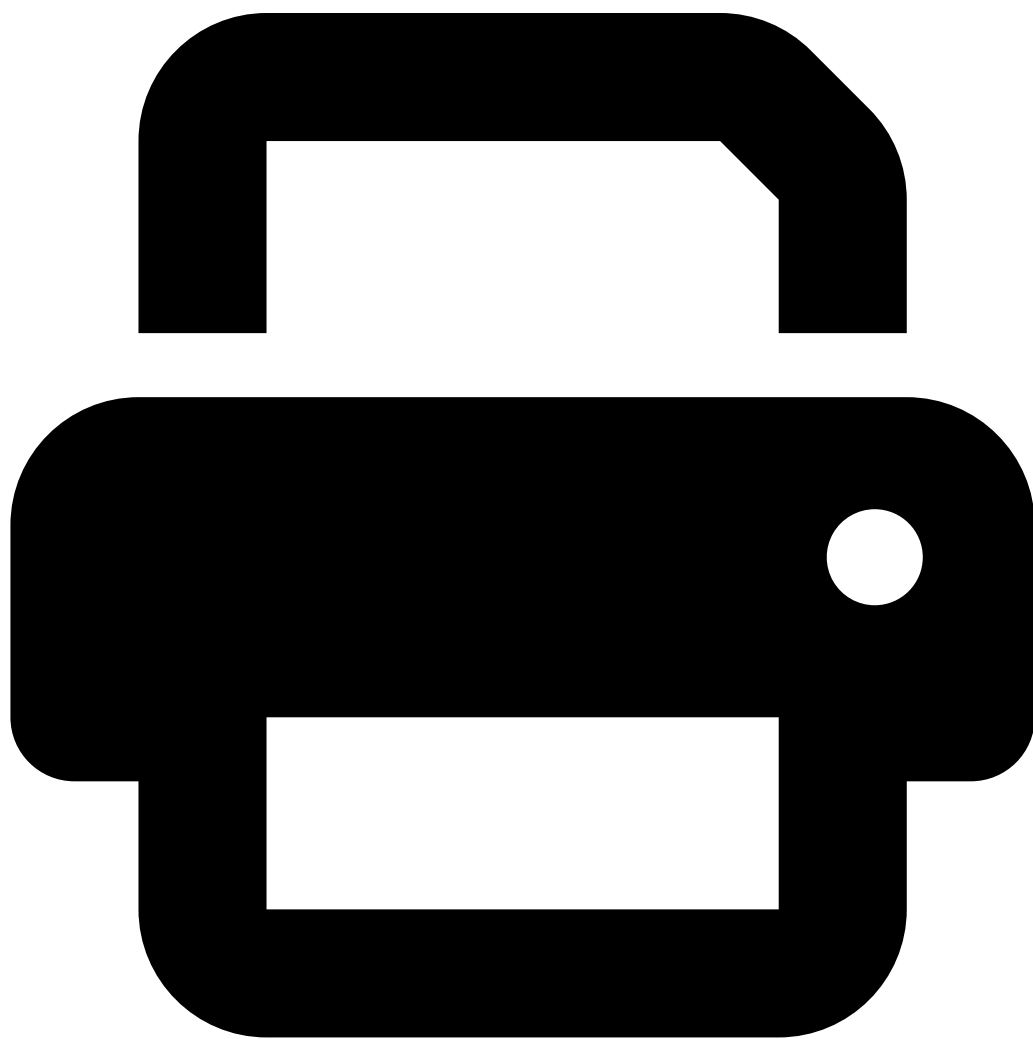
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Here we are it's the middle of June and my garden is starting to buzz not only with bees, but with zucchini and tomatoes, so at this time of year Am always thinking of new ways to use them.

Introducing Summer Tomato Zucchini Bake, layered with cheese, marinara and just picked ingredients from the garden. It's easy to plant and grow the ingredients for this easy recipe, but if you don't have a garden store bought works.

I love the idea of being able to go in the garden and pick a tomato or herbs for a recipe. In all the restaurants we always found a spot for herbs, even if they were mixed in with the red geraniums.

Okay, so back to the recipe it's an easy recipe that uses few ingredients, is prefect for this time of year when the tomatoes and zucchini are at they're peak, and your family and friends are going to love it!!!

How To Make Summer Tomato Zucchini Bake

Making this Summer Tomato Zucchini Bake is easy and the prep is super quick. Start by washing and slicing the tomatoes and zucchini, I sliced the zucchini in round shapes about 1/2 inch thick you can slice them length wise if the shape fits your casserole dish better.

If your using store bought zucchini bigger is not necessarily better, the bigger ones tend to have more seeds and less flavor, choose small to medium size ones with a shiny unblemished skin.

Layer the ingredients in the same way you would a lasagna, beginning with the marinara and ending with the cheese.

I used my homemade marinara you can use whatever you like, but if you would like to make your own, here's how, in a large pot with 2 tablespoons each of butter and olive oil saute 1 bunch of chopped Italian parsley, 1 onion and 2 tablespoons of garlic until tender and just beginning to brown then add 2 15 oz. cans chopped tomatoes, 2 cans tomato sauce and 1 can of water simmer covered 2 hours add 1 bunch chopped basil last 15 minutes.

This marinara sauce was a staple in the restaurants and now in my home kitchen this one sauce is the beautiful beginning of many delicious recipes. Both the marinara and the Tomato Zucchini Bake can be frozen for ready made meals.

If you make these recipes please leave me a comment and don't forget to tag me on Instagram, hearing for you is my favorite part!!!

Summer Tomato Zucchini Bake



Layers of fresh zucchini, ripe tomatoes, and melty Parmesan are baked until tender and golden for a simple Italian side dish that's fresh, comforting, and full of garden flavor.

- 1 green and yellow zucchini
- 2 tomatoes
- $\frac{1}{2}$ onion finely chopped
- 2 cups prepared marinara
- 1 cup shredded mozzarella
- 1 cup grated parmesan
- 2 tbsp olive oil
- 1 tbsp each garlic, Italian parsley, thyme and oregano
- Salt and pepper to taste

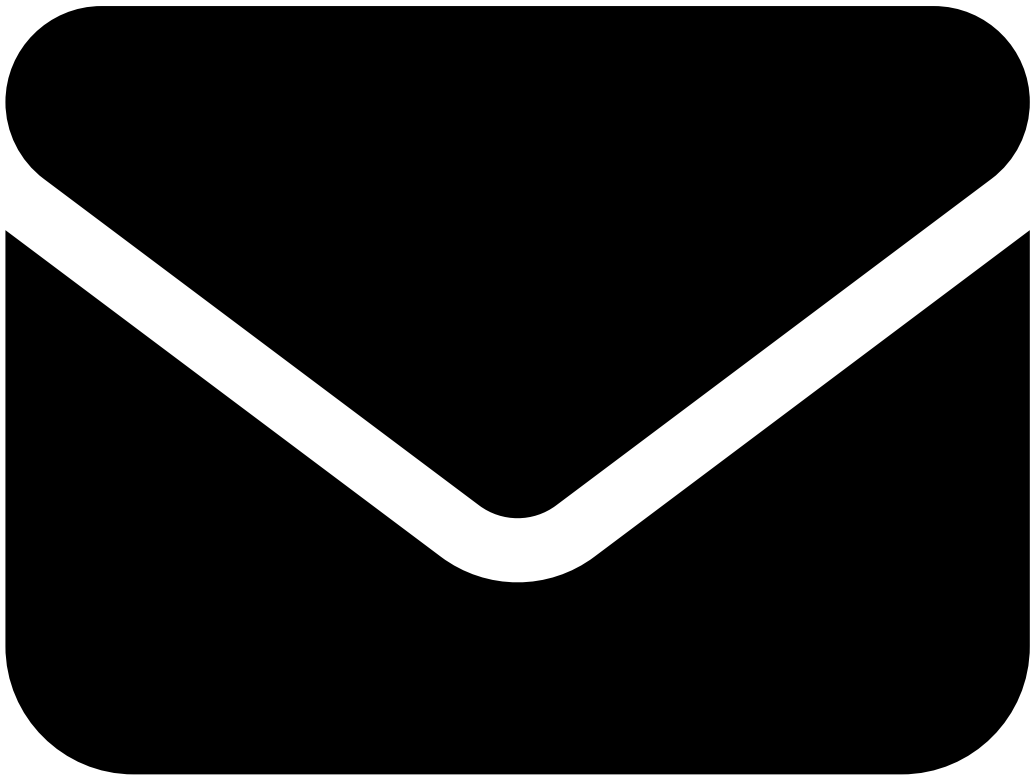
1. Slice the zucchini in medium thick rounds
2. Slice the tomatoes
3. In a bowl mix the herbs with the onion, salt, pepper, olive oil and $\frac{1}{3}$ cup of the parmesan
4. Toss the tomatoes and zucchini in the olive oil mixture
5. In a small casserole dish (8 x 8) beginning layer the tomatoes, zucchini, cheeses and marinara sauce, beginning and ending with the marinara sauce
6. Bake covered at 375 for 30 minutes uncover and bake an additional 15 minutes

Italian Tortellini Summer Salad

Italian Tortellini Summer Salad

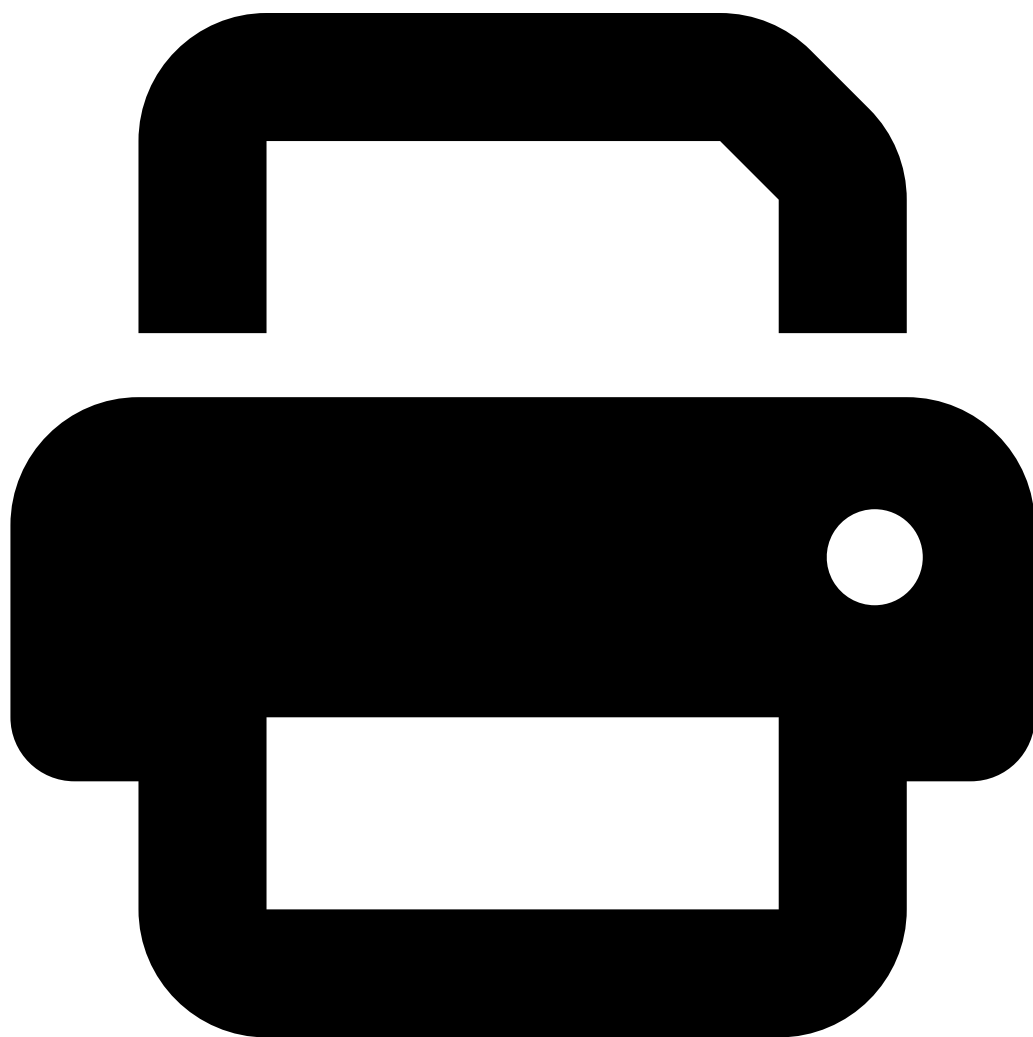
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Italian tortellini summer salad is not your run of the mill pasta salad. This recipe takes classic pasta salad and kicks it up a few notches, with an Italian inspired twist.

Made with store bought cheese tortellini, loaded with from the garden summer ingredients and topped with a made in the bowl tangy Italian dressing this Italian tortellini pasta salad is sure to be a hit at your next potluck or party.

I prefer to cover and chill the pasta salad for at least an hour before serving, to bring out the vibrant flavors of the dressing.

You can make this recipe ahead of the time you plan to serve it, just be sure to give it a good re-toss before serving.

Things to know about this Italian Tortellini summer Salad

Three things to remember when making Italian Tortellini Salad...

First don't over cook the tortellini, stop the cooking process by running the pasta under cold water.

Second it's best if the tortellini are cold before mixing with the rest of the ingredients, in fact you can cook the tortellini the day before, then mix with rest of ingredients the morning of the day you plan to serve it.

Third the Tortellini pasta salad taste better if it's refrigerated for a few hours before serving.

And lastly 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 your looking for more summer salad recipes try my quick Italian bread salad (panzanella) or my personal favorite watermelon cucumber feta salad. ENJOY!!!

Italian Tortellini Summer Salad



Cheese tortellini, fresh mozzarella, crisp vegetables, and a tangy Italian dressing come together in this colorful pasta salad that's fresh, flavorful, and perfect for summer gatherings.

- 10 oz package store bought cheese tortellini (the fresh refrigerated ones)
 - 8 oz cherry tomatoes cut in half
 - 1 each chopped red and green bell pepper
 - 1 cup kalamata olives
 - 1 cucumber peeled and sliced
 - 1 cup marinated artichokes
 - 1 sliced red onion
 - 12 oz fresh mozzarella buccconcini
 - 1 cup parmesan cheese
 - 1 cup pasta water
 - 1 cup extra virgin olive oil
 - $\frac{1}{3}$ cup red wine vinegar
 - 1 tbs each, chopped garlic, Italian parsley, basil, thyme, oregano, and thyme
 - Salt and pepper to taste
1. Cook tortellini according to package directions reserve 1 cup pasta water then run the tortellini under cold water
 2. In a bowl whisk the oil, vinegar, herbs, salt and pepper
 3. Add rest of ingredients
 4. Now add the tortellini
 5. Chill until ready to serve

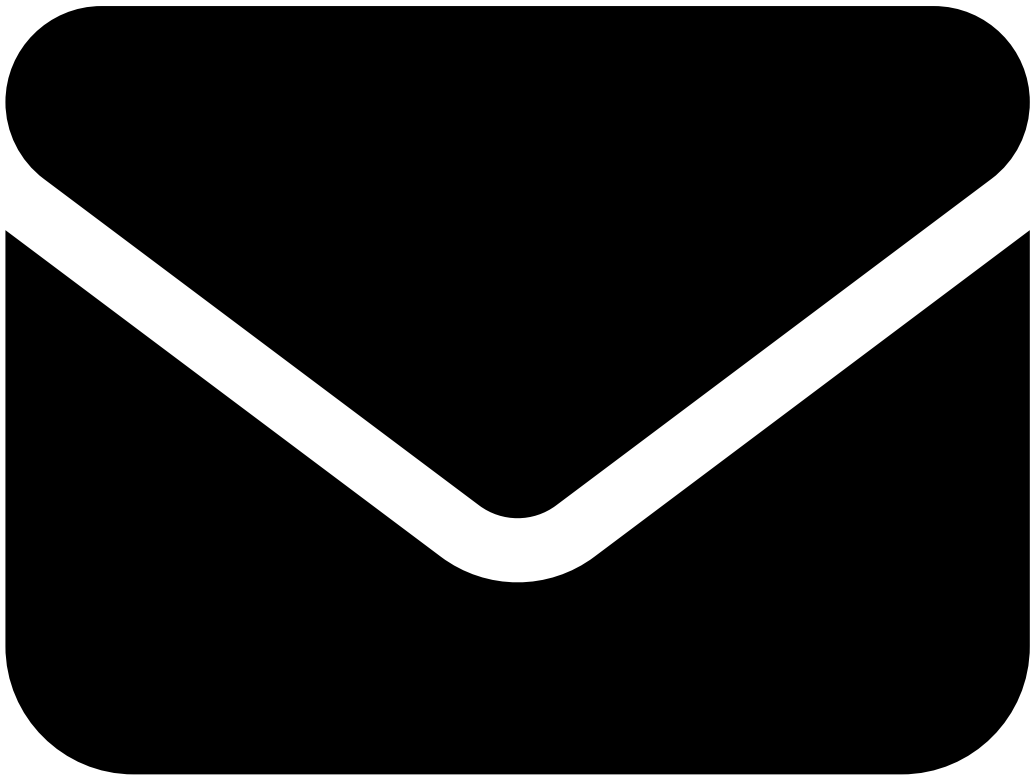
Greens and Beans Spaghetti

Pasta

Greens and Beans Spaghetti Pasta

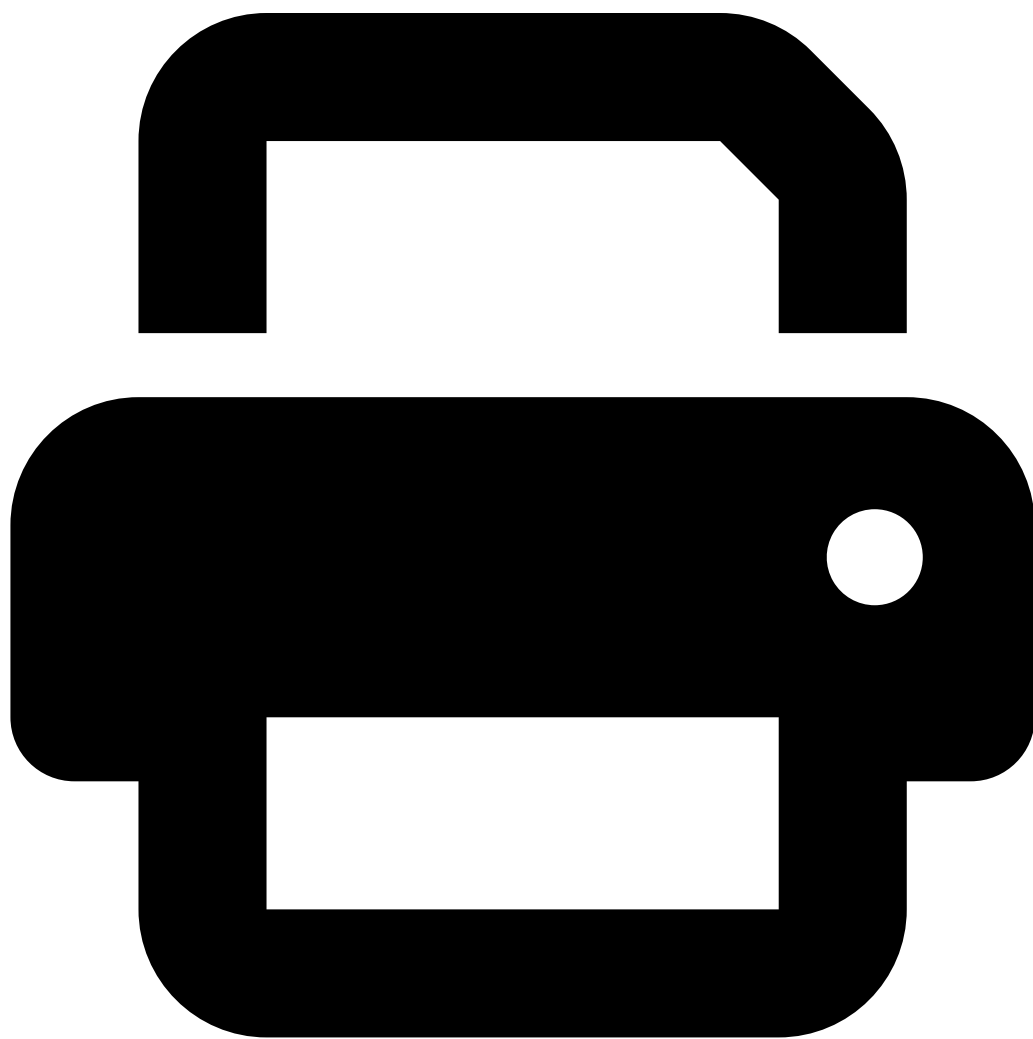
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This Greens and Beans Spaghetti pasta is a perfect definition of a comforting family meal everyone will love. It's a beautiful bowl of lemony, spinach, broccoli, vegetarian pasta that comes together quickly.

While the sauce is being made on the front burner the pasta is cooking on the back burner. In case you haven't noticed I love pasta. It's my favorite go-to ingredient, when I'm stuck for dinner ideas it's pasta to the rescue. Italians truly love pasta so much so that it ranks first in pasta consumption, with Americans close behind.

Really what's not to love? Pasta is versatile, quick, easy, delicious and with all the shapes and flavors you could have pasta often without repeating the same meal.

A few Tips about this Greens and Beans Spaghetti pasta

When making Greens and Beans spaghetti be sure to save some of the pasta water. It's a step that can be easily missed if you drain the pasta before reserving a cup or two of this starchy water.

This water is key to create a pan sauce that sticks to the pasta. I always reserve a little extra just in case the sauce reduces too much. Another tip...

If the sauce is too liquid coat a pat of butter with flour and throw it into the sauce to thicken it more. Tip number 3 add the broccoli to the pasta water just a few minutes before you drain the pasta.

One more thing...if you like me and cook in the morning for dinner stop the cooking process so the pasta remains *al dente* by running it and the broccoli under cold water. Then at dinner time reheat the sauce, add the pasta and broccoli just to heat through.

One more thing add salt and pepper to the vegetables in the saute pan, salt brings out the flavor in food, but use it sparsely you can add more to adjust flavors according to your taste.

This is a great satisfying vegetarian pasta recipe. If you make it please leave me a comment and don't forget to tag me on Instagram, I love hearing from you, that's my favorite part. if you like easy vegetarian pasta recipes try my summer lemon ricotta pasta and peas or my personal favorite vegetarian zucchini and tomato pasta.

Greens and Beans Spaghetti Pasta



Tender broccoli, spinach, cannellini beans, and pesto are tossed with spaghetti for a fresh, lemony pasta that's wholesome, comforting, and full of vibrant Italian flavor.

- $\frac{1}{2}$ lb spaghetti
 - 2 cups chopped spinach
 - 2 cups broccoli florets
 - 15 oz can cannelloni beans
 - $\frac{1}{2}$ chopped onion
 - 2 tbsp chopped garlic
 - 2 tbsp lemon zest
 - $\frac{1}{4}$ cup fresh lemon juice
 - 1 cup my walnut pesto sauce or your favorite store bought pesto
 - 2 cups reserved pasta water
 - 1 cup parmesan
 - $\frac{1}{4}$ cup chopped Italian parsley and basil
 - Salt and pepper to taste
1. Cook pasta according to package directions add the broccoli last 5 minutes reserve 2 cups of pasta water
 2. In a large saute pan cook the onion and garlic until tender and just beginning to brown
 3. Add the, reserved pasta water, drained, rinsed beans and prepared pesto sauce

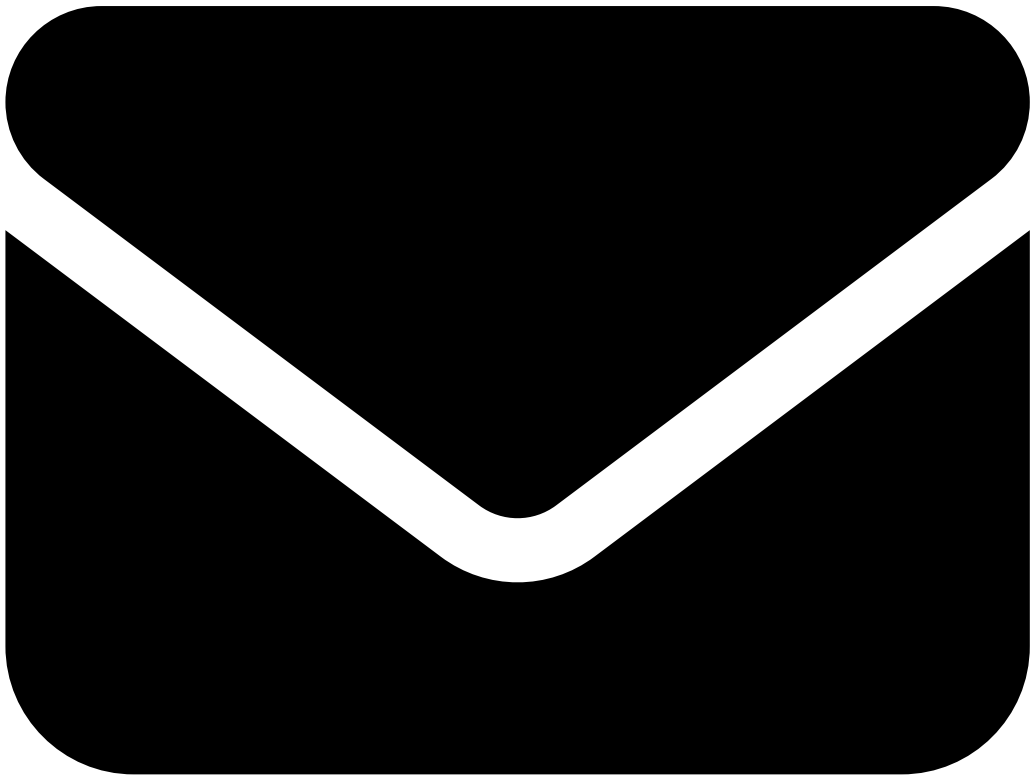
4. Simmer 15 minutes add spinach last 5 minutes
 5. Toss pasta into green and bean sauce
 6. Add the herbs and Parmesan Cheese
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Pesto Braid Bread

Pesto Braid Bread

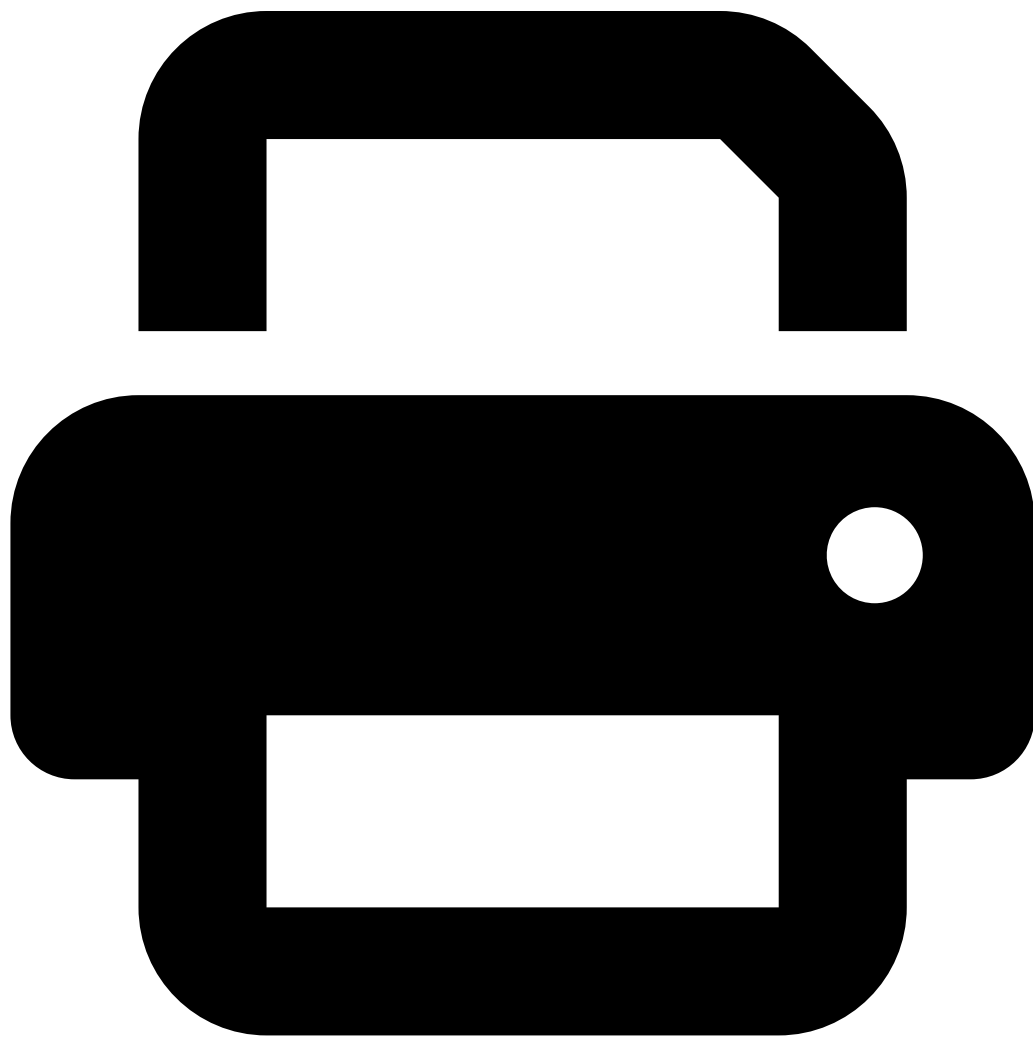
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This Pesto Braid Bread is so easy to make, when you use store bought pizza dough. If you love bread like I do, your going to love this cheesy one. You won't believe how easy it is.

I don't eat bread by itself often, but when I do this is the one I crave. Toasty, cheesy spread with pesto sauce and sprinkled with salty parmesan, piping hot from the oven make this bread a family favorite.

Pesto Braid Bread is basically pull apart bread in the shape of a braid. You pull apart pieces so you can eat with your hands. Stuffed bread like this makes a great appetizer for any party, and it's also prefect as a side dish for family dinners.

Serving it with a side of marinara for dipping, makes this straight up a restaurant quality appetizer. I use my homemade marinara and pesto sauce two staples in my kitchen, you can use whatever you like.

How To Make Pesto Braid Bread

Here's how to make this Pesto Braid Bread: Start by kneading the dough just a few times on a lightly floured broad , then gather it in a ball and let it rest covered 30 minutes. Then cut it into three equal parts.

Flatten the logs and first spread with pesto then top with the parmesan and shredded mozzarella, now pinch together to seal in the filling. Now shape the logs into a braid on a cookie sheet put additional pesto and cheese in the braid twists, spread with pesto, dust with parmesan cover and let rest 30 minutes. Preheat the oven to 400 bake 15 minutes at 400 lower the heat to 350 and bake 15 minutes longer.

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Pesto Braid Bread



Soft homemade bread is braided around a cheesy pesto filling, then baked until golden for a savory loaf that's perfect for sharing alongside pasta, soup, or your favorite Italian meal.

- 1 lb store bought pizza dough
- 1 cup prepared pesto sauce

- 1 cup parmesan cheese
- 1 cup shredded mozzarella
- 1 tbsp each chopped garlic and Italian parsley
- 1 tbsp olive oil
- Salt and pepper to taste

1. Preheat oven to 400
2. Form dough into a ball kneading lightly let rest 30 minutes covered
3. Divide dough into 3 equal parts roll into 10 inch flat log, on lightly floured board
4. Spread each log with pesto then the cheeses
5. Now roll the flat logs around the filling
6. Form the three logs into a tight braid
7. Brush with olive oil, pesto, garlic, parmesan, salt and pepper
8. Bake at 400 for 15 minutes lower heat to 350 and bake 15 minutes longer