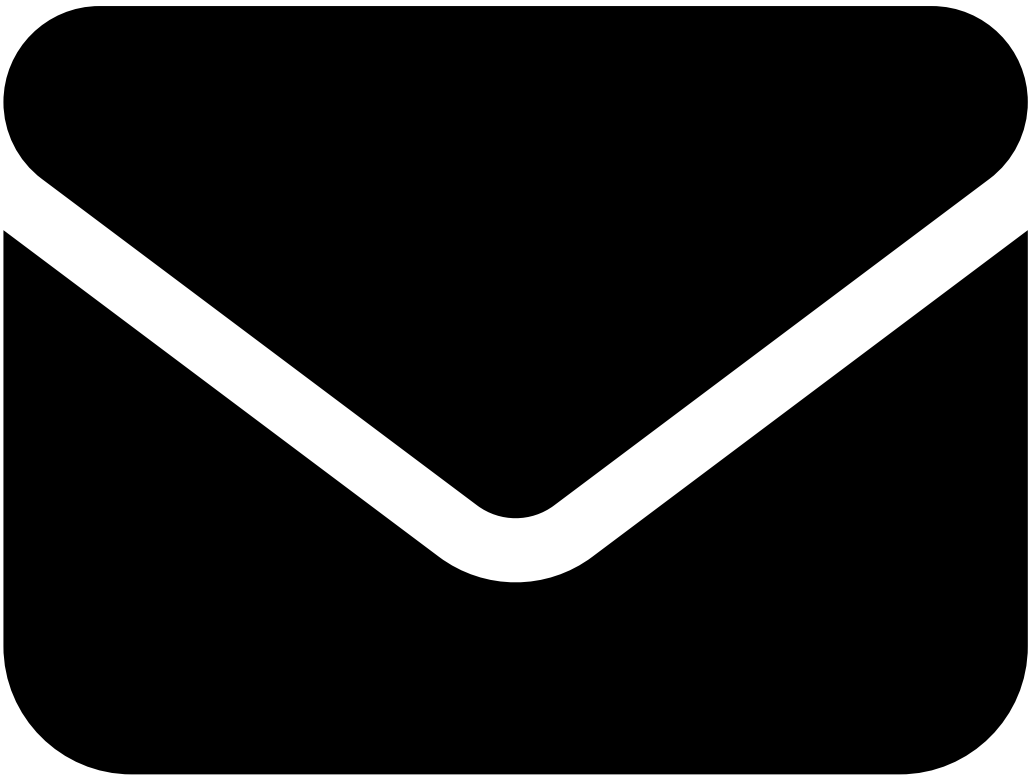
Pasta de Santo Giuseppe

Pasta de Santo Giuseppe

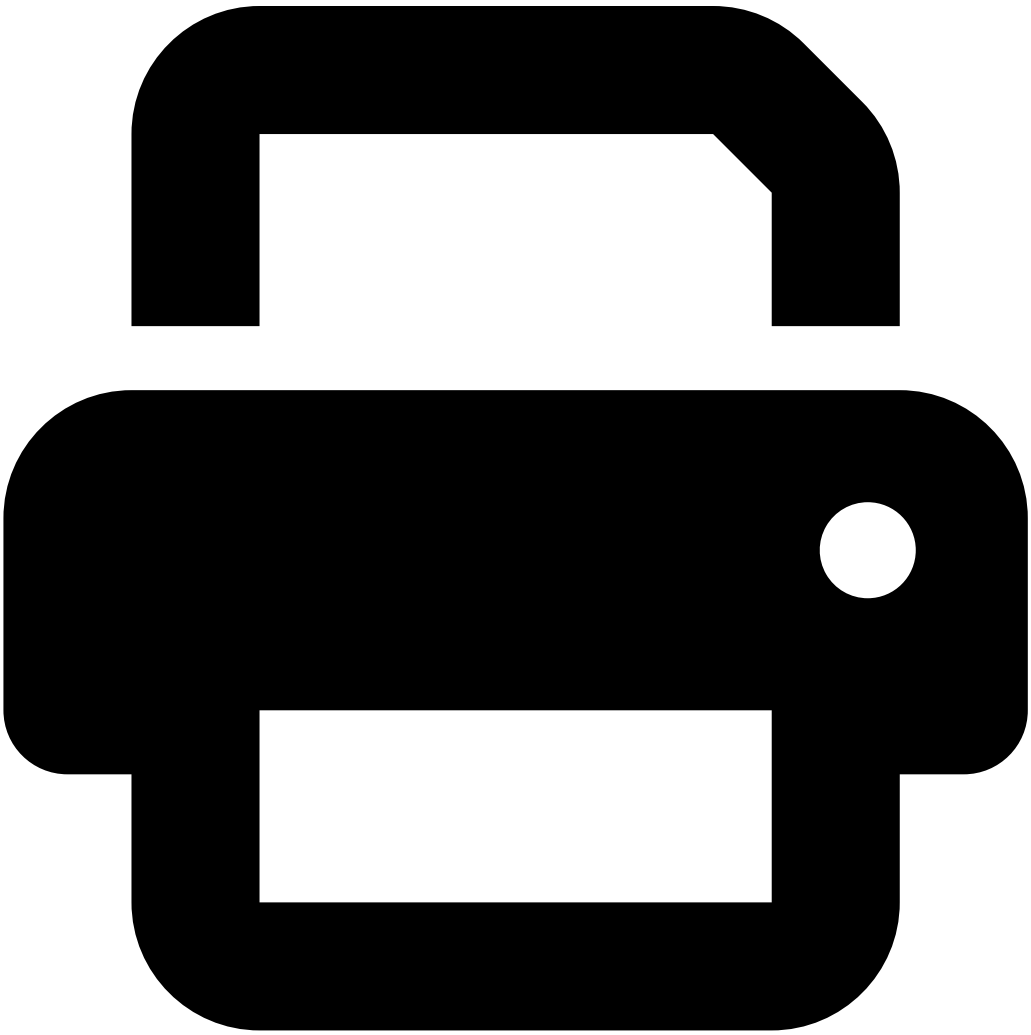
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



Pasta di San Giuseppe has as many variations as there are regions in Italy, with each area adding its own traditional touch. One ingredient, however, remains essential: toasted breadcrumbs instead of grated cheese. The breadcrumbs represent the sawdust from Saint Joseph’s carpentry workshop, honoring him as a humble and hardworking carpenter.

This simple and delicious Italian pasta can be enjoyed year-round, but it holds special significance on March 19, when Italians celebrate La Festa di San Giuseppe, or Saint Joseph’s Day. While much of the world celebrates St. Patrick’s Day on March 17, Italians honor Saint Joseph, the patron saint of fathers, workers, and those in need. Because the feast traditionally falls during Lent, meatless dishes are often served.

The toasted breadcrumbs sprinkled over the pasta symbolize the sawdust of Saint Joseph’s workshop and serve as a reminder of

his humble life and devotion. In many parts of Italy, families also prepare elaborate St. Joseph's altars, filled with breads, fava beans, pastries, and other symbolic foods as an offering of gratitude for his protection and provision.

Three Variations of Pasta di San Giuseppe

Sicilian Sweet and Savory:
This traditional Sicilian variation combines pasta with anchovies, garlic, and wild fennel, then finishes it with toasted breadcrumbs sautéed in olive oil. The combination of savory anchovies, aromatic fennel, and crunchy breadcrumbs creates the distinctive sweet-and-savory flavor Sicily is known for.

Southern Italian Tomato-Based – My Version:
In parts of Southern Italy, Pasta di San Giuseppe is prepared with a light tomato sauce made with crushed San Marzano tomatoes, onions, and garlic. This version has a slightly richer flavor while still keeping the traditional toasted breadcrumb topping. It's the version I make and the one I'm sharing here.

Vegetarian Lentil and Fava Bean:
As a nod to Saint Joseph's role as a protector of the poor, some families incorporate lentils or fava beans into the dish. Both are traditional symbols of abundance and good fortune. The legumes add protein and a hearty texture, making this a satisfying meatless meal.

More Than Just a Pasta Dish

Pasta di San Giuseppe is more than just a dish—it's a symbol of Italian heritage, faith, and gratitude. Whether prepared with anchovies, tomatoes, lentils, or fava beans, the humble toasted breadcrumbs remain a constant, symbolizing the sawdust of Saint Joseph's carpentry workshop and reminding us of his

humility and hard work.

On March 19, families across Italy gather to celebrate his legacy, honoring tradition through food, family, and faith. No matter which variation you choose, this humble pasta is a delicious way to connect with Italy’s deep-rooted culinary and cultural traditions.

Pasta de Santo Giuseppe



Pasta di San Giuseppe is a traditional Italian dish served for Saint Joseph’s Day on March 19. This Southern Italian version features pasta tossed in a light tomato sauce with garlic and onion, then finished with toasted breadcrumbs in place of cheese. Simple, rustic, and flavorful, it’s a delicious meatless pasta rooted in Italian tradition.

- 12 oz. spaghetti
- 2 cups bread crumbs
- 1 cup grated parmesan cheese
- 2 Tbsp. chopped Italian parsley
- 2 Tbsp. butter
- 2 Tbsp. olive oil
- 4 anchovy fillets
- 2 Tbsp (hot red pepper flakes)

- 2 cups cherry tomatoes
- 2 cups my easy marinara sauce
- 1 cup pasta water

1. In a large pot of salted rapidly boiling water cook the spaghetti al dente.

2. In a saute pan in 1 Tbsp. of butter and 1 tbsp. of olive saute 1 Tbsp. of minced garlic until soft and the bread crumbs and cook until the breadcrumbs are toasted and golden, remove from the fire add in the grated parmesan and 2 Tbsp. of freshly chopped Italian parsley and set aside,
3. In the same pan add the remaining 1 tbsp. of butter and olive oil add the remaining 1 tbsp. of minced garlic cook until soft and translucent, then add the cherry tomatoes cook until the tomatoes burst.
4. Add in the marinara and pasta water simmer until the sauce thickens about 15 minutes. Add some fresh torn basil leaves, then toss the spaghetti in the sauce.
5. Plate top with the breadcrumb mixture.

Main Course
Italian
Pasta di San Giuseppe, Saint Joseph’s Day pasta

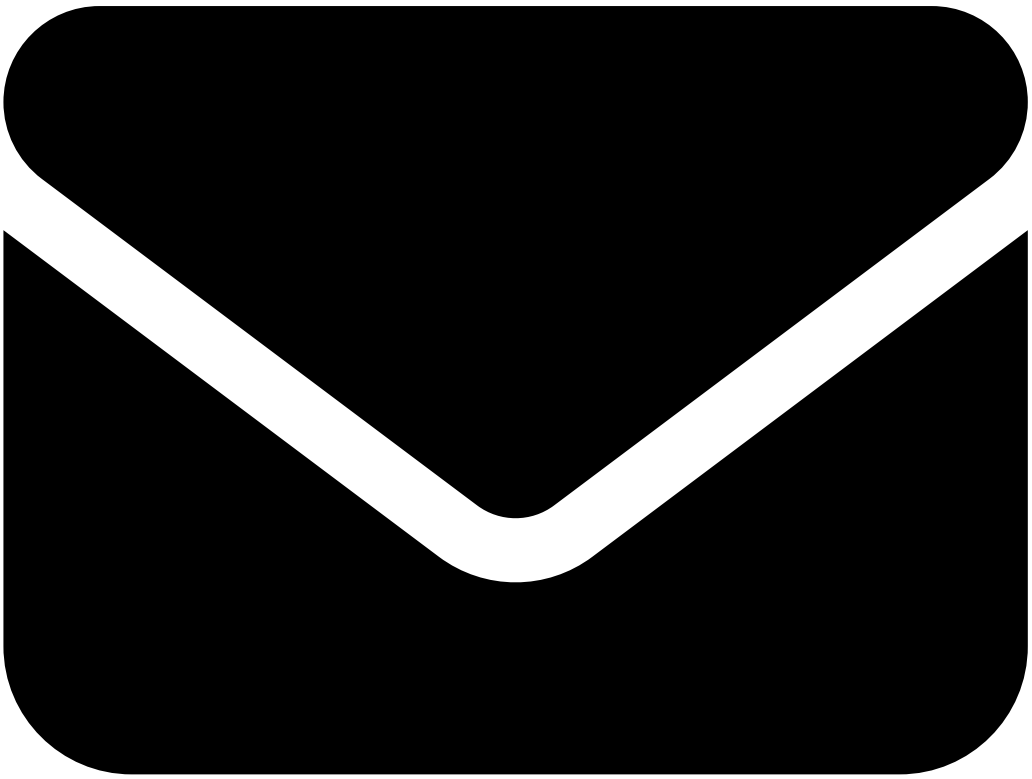
Spicy eggs in Purgatory

Spicy Eggs in Purgatory

This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a

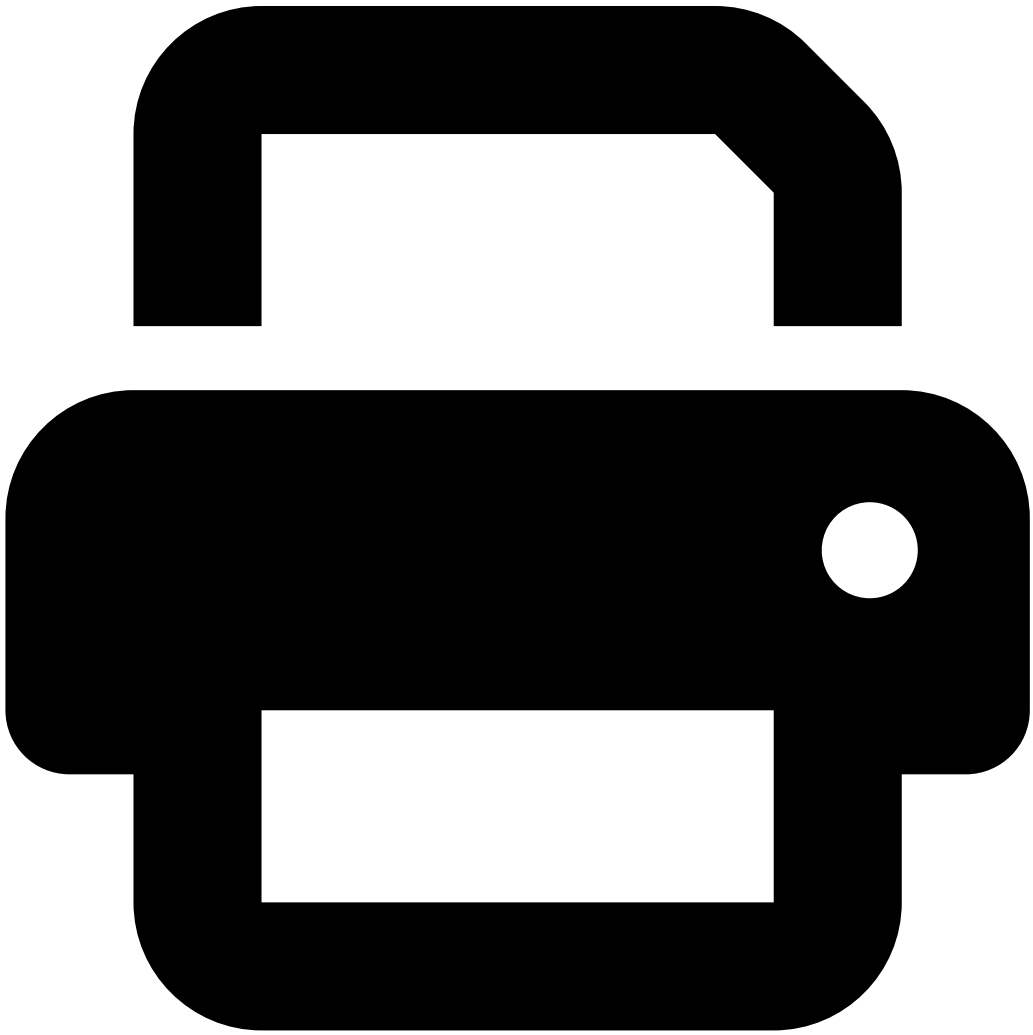
commission—at no cost to you. For more information read my disclosure policy.








SMS



Spicy eggs in purgatory is a dish that perfectly balances simplicity and bold flavors. This traditional Italian recipe features eggs poached in a rich, garlicky tomato sauce with a touch of heat. It’s an easy one- pan meal that’s perfect for breakfast, brunch or even a light dinner.

The origins of eggs in purgatory are deeply rooted in Italian cuisine, particularly in the southern regions like Campania. The name Uova in Purgatorio is said to symbolize the fiery tomato sauce as purgatory and the delicate eggs as souls within it. Similar to the Middle Eastern shakshuka, this dish showcases the universal love for eggs cooked in a flavorful sauce.

Tips for the best spicy eggs in purgatory

1. Adjust the spice to your liking by increasing or

reducing the red pepper flakes.
2. Use my easy marinara sauce for a rich and flavorful sauce.
3. Don’t overcook the eggs if you prefer runny yolks, keep an eye on them as they set.
4. Add extra toppings like crumbled feta, olives or cooked Italian sausage or pancetta.

Spicy eggs in purgatory is one of those magical dishes that delivers big flavors with minimal effort. Whether you’re enjoying it for breakfast or dinner, this dish is sure to become a staple in your kitchen.

Have you tried making Eggs in Purgatory? Let me know your favorite variations in the comments below. I love hearing from you. It’s my favorite part and it helps others.

Spicy Eggs in Purgatory



Spicy Eggs in Purgatory is a simple Italian-inspired dish of eggs gently cooked in a rich, spicy tomato sauce with garlic and herbs. Perfect for breakfast, brunch, or an easy meatless dinner, especially with crusty bread for soaking up the sauce.

- 2 Tbsp. olive oil
- 2 cups sliced mixed color bell peppers
- 1 cup chopped onions
- 1 Tbsp. minced garlic

- 1 Tbsp. hot pepper flakes
- 3 cups my easy marinara sauce
- 4 eggs
- 1 Tbsp. each chopped basil and Italian parsley

1. Start by cleaning your bell peppers and cutting into thin strips
2. In a saute pan over medium high heat in the olive oil saute the bell peppers, red pepper flakes, onions and garlic until soft and translucent
3. Then add in the marinara sauce and simmer for 10 minutes.
4. Make 4 indentations with the back of a spoon in the sauce and drop the eggs into them. Simmer covered until the eggs reach your preferred doneness. Top with the basil and Italian parsley.
5. Serve with toasted bread.

Simmer the tomato sauce until slightly thickened before adding the eggs so the eggs cook gently without becoming watery.

Breakfast, Main Course
Italian
spicy eggs in purgatory,

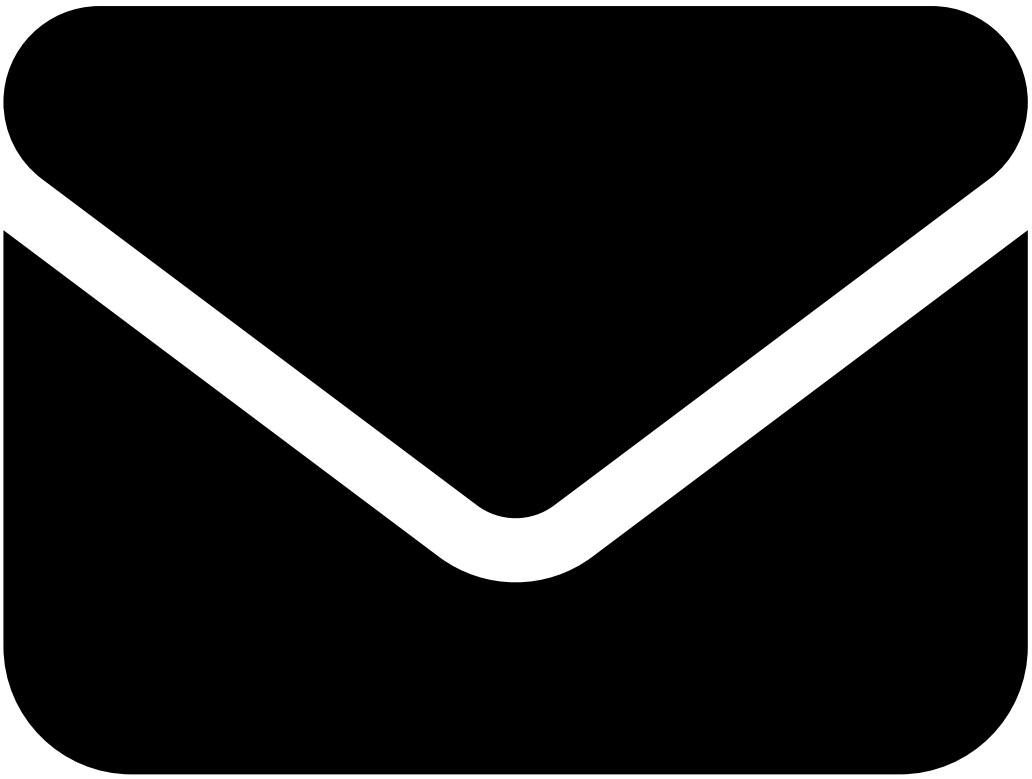
Italian Cauliflower pasta alfredo

Italian Cauliflower Pasta Alfredo

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.

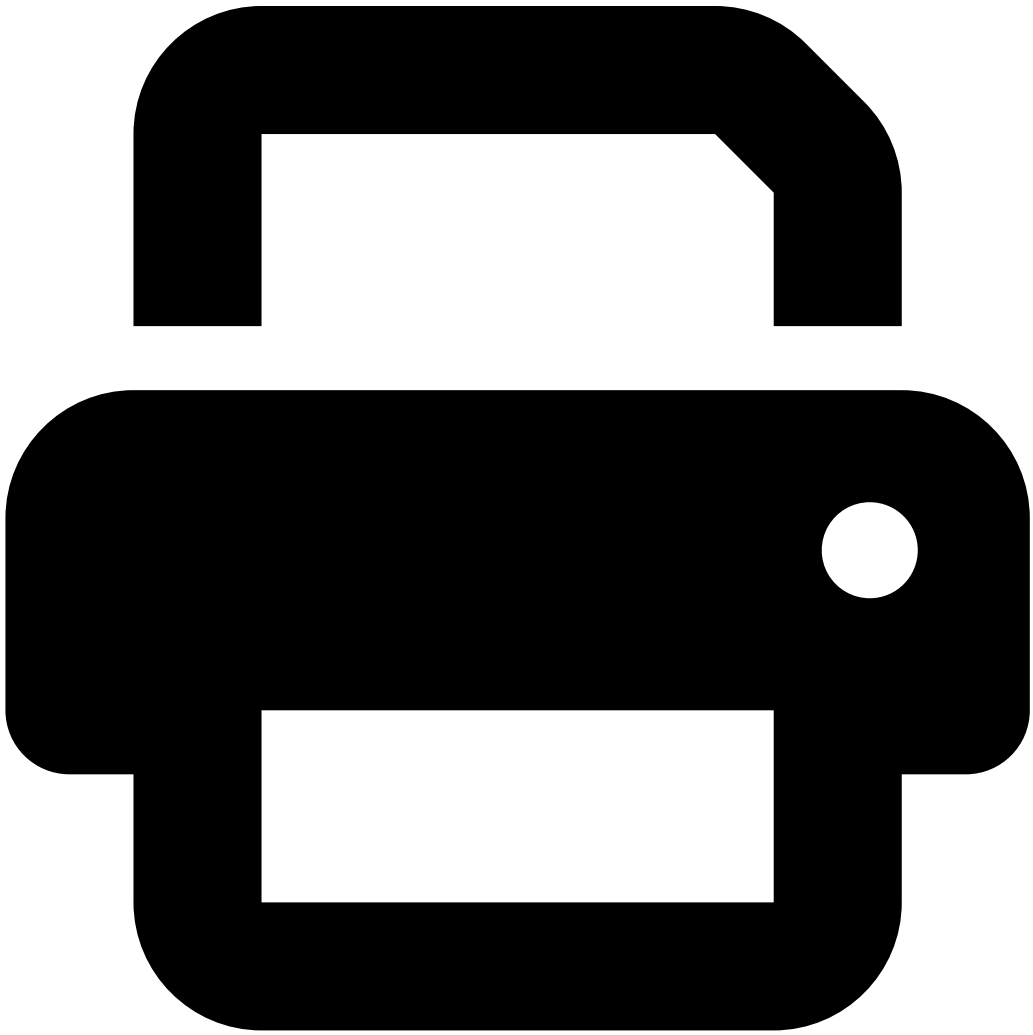









SMS



This creamy Italian cauliflower pasta alfredo is a lighter twist on the classic alfredo sauce while still full of rich flavor. Instead of heavy cream , this dish uses pureed cauliflower and milk to create a luscious sauce that coats every strand of pasta. It’s the perfect way to sneak in some extra vegetables without sacrificing flavor. This recipe is proof you don’t need heavy cream for a comforting past dish. Plus, It’s so easy to make!!!

Why you’ll love this Italian cauliflower pasta alfredo

Traditional alfredo sauce relies on lots of butter and cheese, this version gets its creaminess from cauliflower.

This pasta dish has all the comforting flavors of a classic alfredo but with a healthier twist.

This cauliflower sauce can be used over vegetables, chicken or even as a dipping sauce for bread.

This Italian Cauliflower pasta alfredo dish comes together in about the same time it takes to cook the pasta, making it an easy and delicious option for a quick weeknight dinner.

Italian Cauliflower Pasta Alfredo



Italian Cauliflower Pasta Alfredo is a creamy, comforting pasta dish that combines tender cauliflower with a rich Parmesan Alfredo sauce. It's an easy Italian-inspired meal that delivers plenty of flavor while adding wholesome cauliflower to every bite.

- 1/2 Lb. fusilli.
- 4 cups cauliflower florets
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 1 Tbsp. minced garlic
- 1/2 cup chopped onions
- 2 cups milk
- 1 cup pasta water
- 1 cup parmesan cheese
- 1 Tbsp. chopped Italian parsley
- Salt and pepper to taste

1. Start by cleaning the cauliflower and cutting into

florets. Then boil the cauliflower in salted water until soft.

2. Remove the cauliflower and mash into a puree set aside while you make the sauce and cook the pasta according to package directions
3. In a saute pan over medium high heat in the olive oil and butter saute the onion and garlic until soft and translucent.
4. Add the milk and pasta water, return the mashed cauliflower back to the pan and cook an additional 5 minutes. Then add in the grated parmesan cheese.
5. Adjust your seasonings (salt and pepper) to fit your taste.
6. Plate, top with more cheese and chopped Italian parsley.

Reserve some of the pasta water before draining. Adding a little to the sauce helps create a smooth, creamy consistency and allows the sauce to cling beautifully to the pasta.

Main Course
Italian
Italian cauliflower pasta Alfredo,

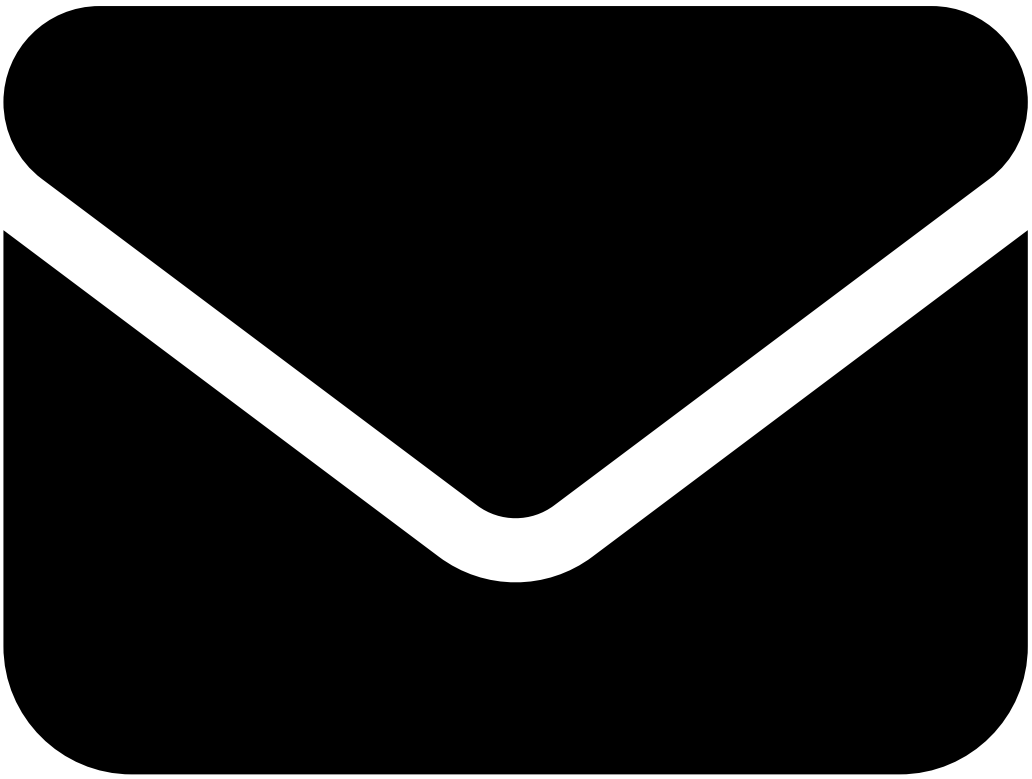
Creamy vegetarian broccoli pasta shells

Creamy Vegetarian Broccoli

Pasta Shells

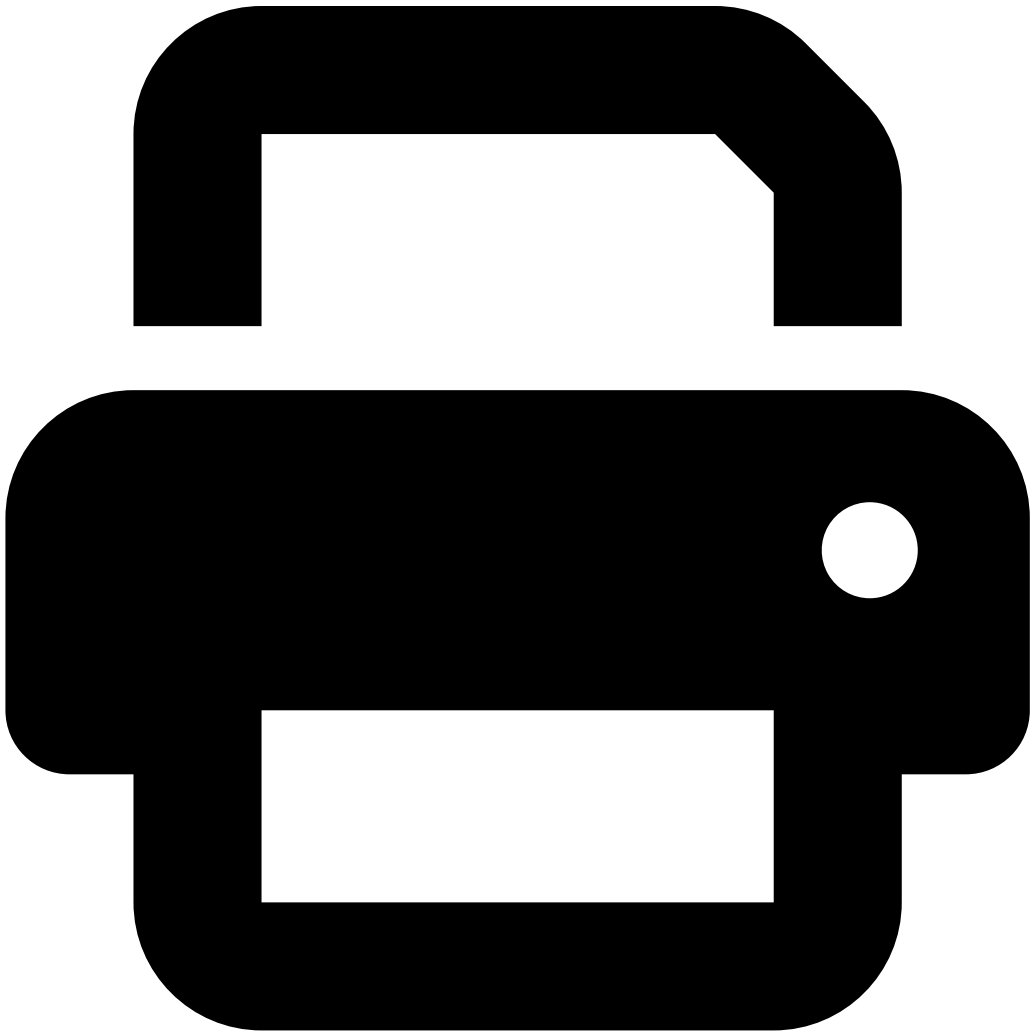
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



This creamy broccoli pasta shells recipe is not only healthy but also quick and easy to make. The mix of soft broccoli , tasty pasta and gooey cheese is a hit with everyone. Pasta and broccoli are a great combination for your health. Pasta gives you energy and broccoli is full of vitamins and fiber. Together, they make a meal that’s good for you and taste delicious. It’s a perfect blend of comforting flavors and wholesome ingredients, ideal for a satisfying weeknight dinner.

What’s great about this recipe is how versatile it is. You can switch out the pasta shape , adjust the cheesiness, or even add a protein like grilled chicken breast or shrimp for a heartier meal. This creamy broccoli pasta shell will undoubtedly become a family favorite for it’s simplicity and delicious taste.

If you love easy pasta dinners like this, be sure to check out my other pasta and broccoli pasta recipes for more delicious inspiration. 30 minute broccolini and sausage pasta or

my creamy Italian sausage and broccoli pasta.

Why You'll love this creamy vegetarian broccoli pasta shells recipe

Quick and easy: This recipe is perfect for busy weeknight family meals, taking just 30 minutes from start to finish. With simple ingredients and straightforward steps.

Healthy and delicious: Packed with nutrient – rich broccoli, this dish provides a good source of fiber and vitamins, making a wholesome meal for the whole family.

Customizable: Whether you're looking to add protein, swap the milk for cream for a creamer option , or experiment with different pasta shapes, this recipe is incredibly versatile to suit your lifestyle and tastes.

Creamy Vegetarian Broccoli Pasta Shells



Creamy Vegetarian Broccoli Pasta Shells is a simple, comforting Italian-inspired pasta made with tender broccoli and pasta shells tossed in a creamy Parmesan sauce. The shells catch the sauce beautifully, while the broccoli adds color, texture, and plenty of flavor. It's an easy meatless dinner

that comes together quickly and is perfect for a weeknight meal.

- 4 cups washed and trimmed broccoli
- 1/2 lb. medium size shells
- 2 Tbsp. olive oil
- 4 Tbsp. butter
- 1 small shallot minced
- 2 Tbsp. flour
- 3 cups milk
- 1 cup chicken or vegetable stock
- 2 cups freshly grated sharp cheddar cheese
- 1 cup four cheese blend
- pinch of nutmeg

1. Start by cooking the broccoli in a large stock pot in salted water until soft, remove use a potato masher to mash the broccoli and set aside

2. In the save water as you cooked the broccoli cook the pasta shells el dente
3. While the pasta is cooking make the sauce. In a saute pan in the olive oil cook the shallots until soft and translucent. Add the butter once the butter is melted add the flour and cook for 1- 2 minutes.
4. Then slowly pour in the milk and stock. Bring to a boil lower the heat and add the cheeses and nutmeg.
5. Simmer the sauce until the cheese melts and the sauce thickens.
6. Add in the broccoli and the el dente cooked pasta shells. Cook just for a few minutes just to combine the flavors and ingredients.
7. ladle into pasta bowls top with additional grated parmesan cheese and freshly chopped Italian parsley.

Save some of the pasta water before draining. Adding a little to the sauce helps loosen the cream and Parmesan while

creating a silky sauce that coats every shell. Add it gradually until the pasta reaches the consistency you like.

Chef’s tip: Don’t overcook the broccoli. You want it tender enough to blend into the creamy sauce but still have a little texture.

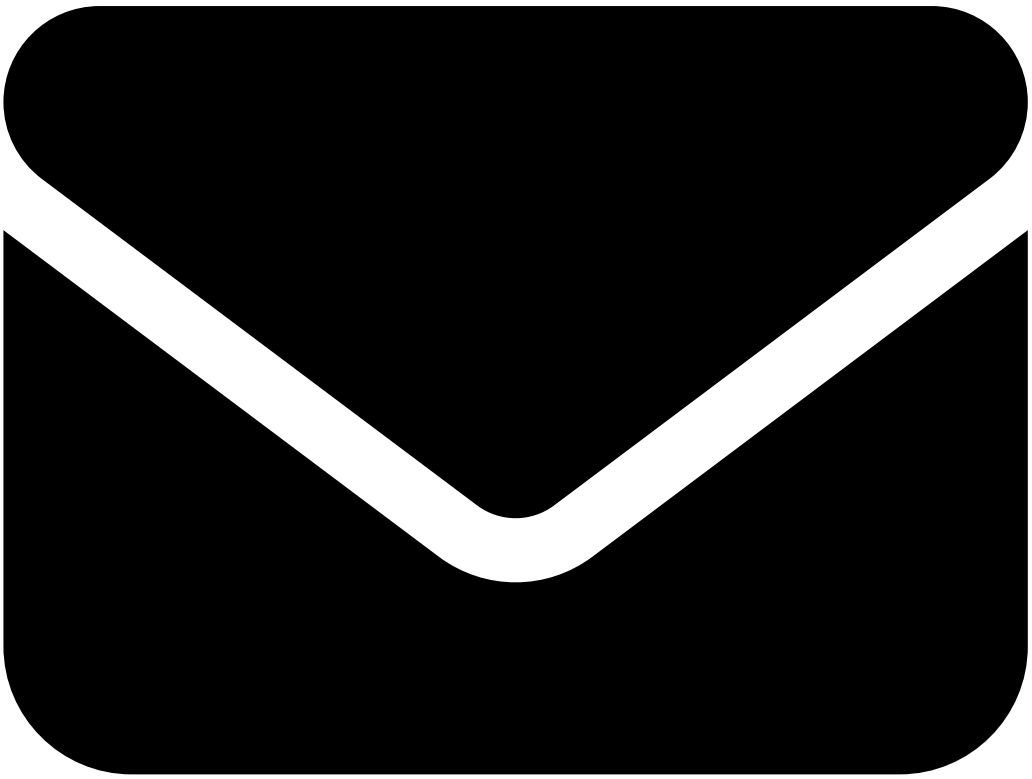
Main Course, pasta
Italian
creamy vegetarian broccoli pasta shells

Easy spinach Ricotta ball recipe

Easy Spinach Ricotta Ball Recipe

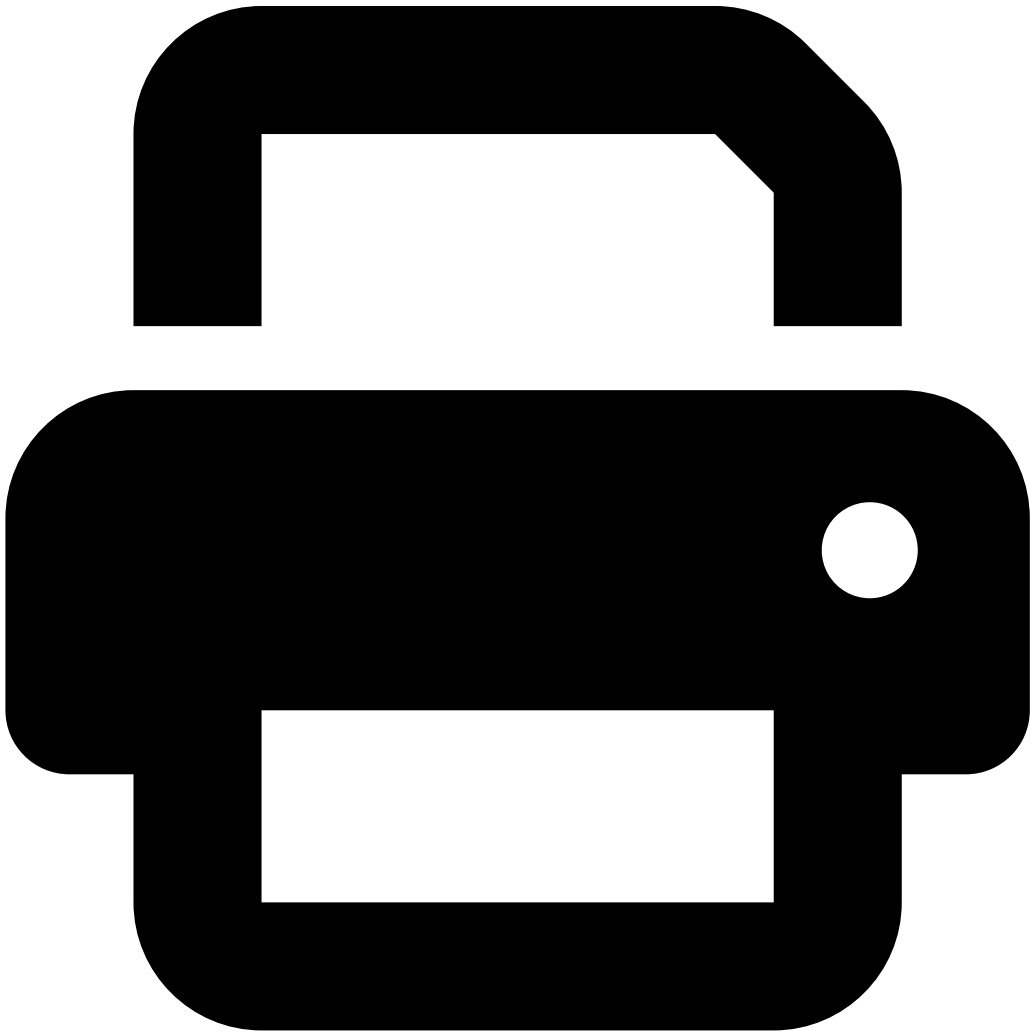
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



If your looking for a vegetarian Italian recipe that doesn’t compromise on flavor or tradition, this easy spinach ricotta ball recipe is the perfect choice.
These tender cheesy bites are packed with savory flavors of spinach, ricotta, parmesan and fresh herbs all rolled together and baked before being simmered in my easy marinara sauce. They pair deliciously with marinara sauce, a simple salad or a loaf of crusty bread. Plus , they’re versatile enough to be made ahead of time, making them a perfect choice for busy weeknight meals or family and friend gatherings.

Trust me , this is one vegetarian dish meat-lovers included - will love.

Why I love this easy spinach

ricotta ball recipe

Healthy and delicious: These spinach balls are packed with nutrients from the spinach and cheese making it a healthy meal that’s also full of flavor.

Easy to make: This spinach ricotta ball recipe requires just a few ingredients and is simple to prepare , making it perfect for all cooks of all skill levels.

Versatile: You can serve these spinach ricotta balls as an appetizer, snack, side dish or paired with a salad and crusty bread for a complete meal. They’re perfect for parties, family dinners or meal prep. They can be make ahead of time and are freezer friendly.

Baked not fried: baking these easy spinach ricotta balls instead of frying them still gives them a crispy exterior with less oil, making them a lighter, healthier option.

These spinach ricotta balls prove that vegetarian dishes can be just as satisfying and full of flavor as their meat- based counterparts. With their tender texture and cheesy goodness, they are a true celebration of simple, classic Italian ingredients.

Easy Spinach Ricotta Ball Recipe



These Easy Spinach Ricotta Balls are tender, light, and

flavorful Italian-style dumplings made with creamy ricotta, spinach, Parmesan, and a few simple ingredients. They’re gently cooked until they become soft and delicate, then served with your favorite sauce or simply finished with melted butter and Parmesan. A wonderful meatless Italian recipe for a comforting lunch or dinner.

- 1 Lb. ricotta
- 2 cups steamed and chopped
- 1/2 cup grated parmesan
- 1/2 cup breadcrumbs
- 1/2 cup flour
- 1 egg
- Salt and pepper to taste
- 4 cups my easy marinara sauce

1. Steam the spinach and squeeze out as much of the water as possible

2. In a bowl mix all the ingredients.
3. Form into golf size balls bake in a preheated 375-degree oven for 10- 15 minutes
4. bring the marinara sauce to a slow simmer. Add the spinach ricotta balls and simmer for 10 minutes.
5. Top with grated parmesan cheese.

Tip text

Tip text

Drain the ricotta and spinach really well. Excess moisture is the biggest reason ricotta balls can fall apart while cooking. If using frozen spinach, squeeze it very dry before adding it to the mixture. For extra insurance, refrigerate the shaped balls for about 15–20 minutes before cooking. Chef’s tip: Cook one ricotta ball first as a test. If it starts to fall apart, add a little more Parmesan or flour to the mixture before cooking the rest.

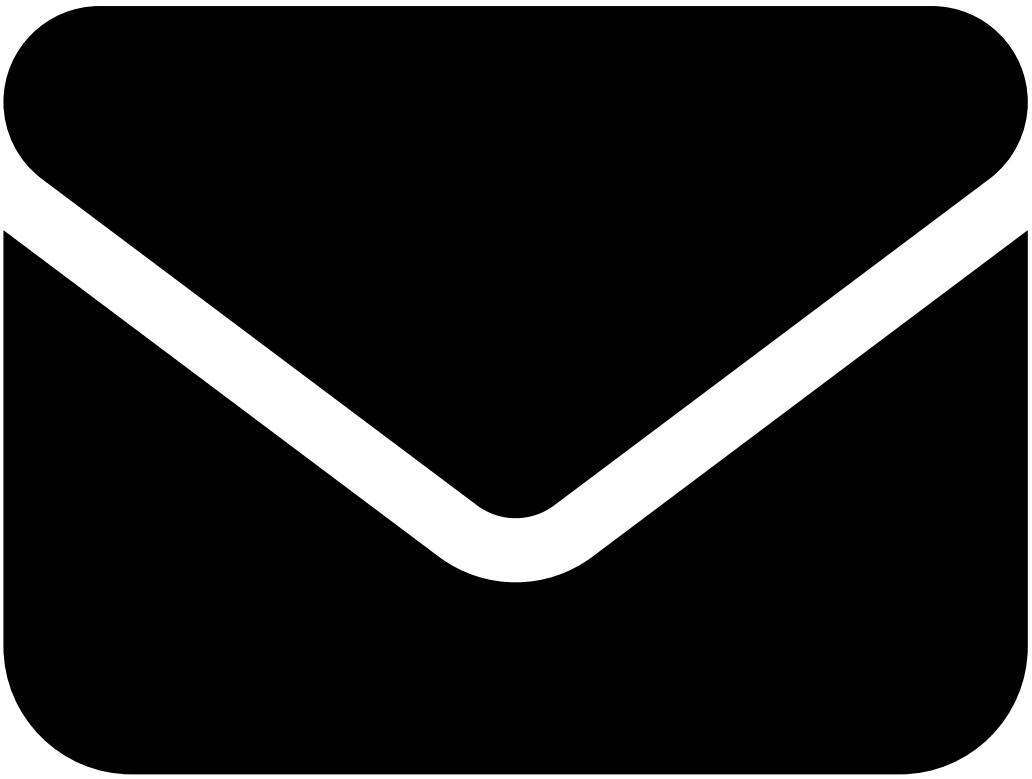
Appetizer, Main Course, Side Dish
Italian
easy spinach ricotta ball recipe

Vegetarian stuffed eggplant rollatini

Vegetarian Stuffed Eggplant Rollatini

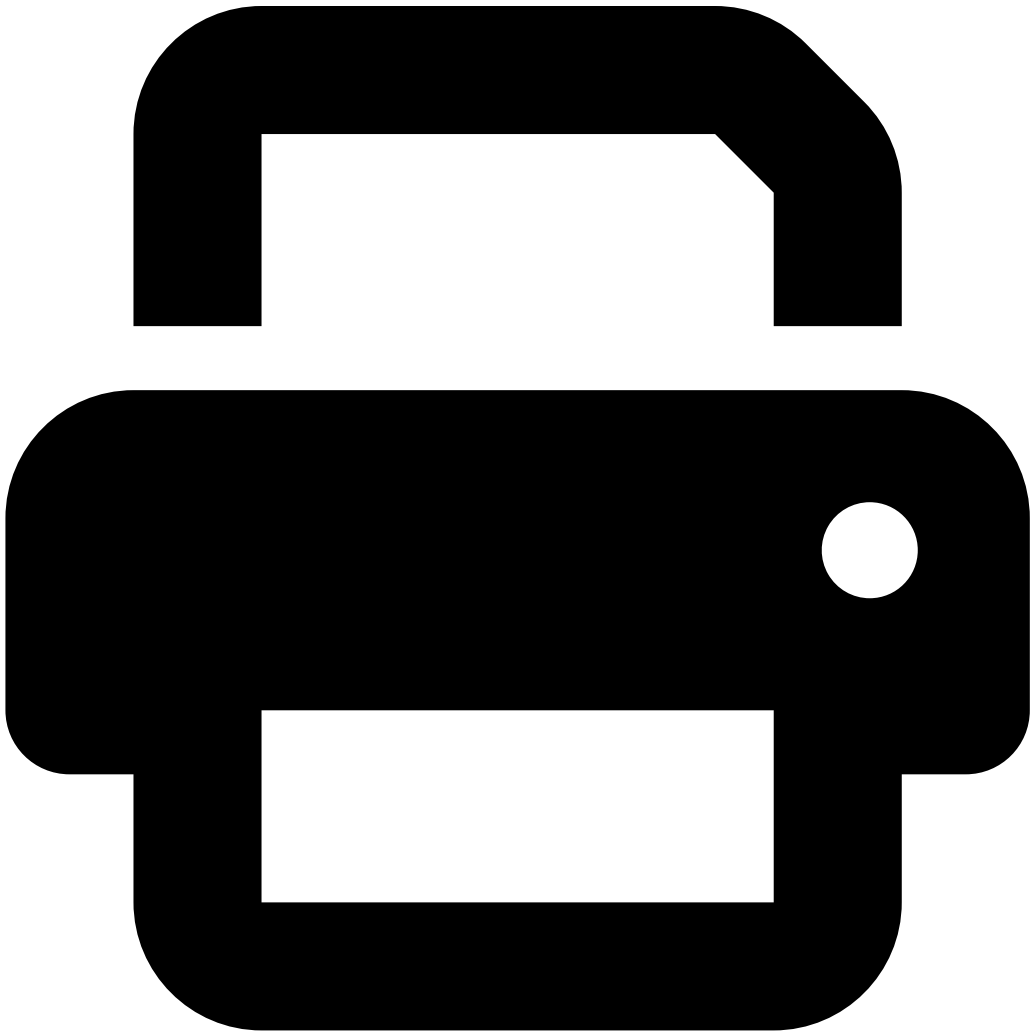
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



Vegetarian stuffed eggplant rollatini is a delicious dish that marries tender slices of roasted eggplant with a creamy ricotta filling, then baked to perfection in my marinara tomato sauce.
This Italian -inspired recipe is as satisfying as it is beautiful, with its rolled presentation and layers of flavor. It’s a great option for vegetarians or anyone looking for a lighter twist .

The filling is typically make with a rich blend of ricotta, spinach, egg and parmesan and seasoned with simple Italian herbs. Once stuffed and rolled, the eggplant rollatini are nestled into a marinara sauce lined casserole baking dish topped with more sauce and parmesan and baked. this dish is perfect for dinner parties, family meals or part of an Italian -inspired spread.

Why you will love this vegetarian stuffed eggplant rollatini

It’s a lighter comfort food:. This vegetarian stuffed eggplant rollatini recipe has all the flavors of classic Italian comfort dishes, but with a lighter twist. By using eggplant instead of pasta , you get a meal that’s satisfying without being heavy. It’s the perfect way to enjoy rich flavors while keeping it vegetarian.

Versatile: Whether you’re serving vegetarians or experimenting with meatless Mondays, or simply looking to change up your dinner routine this dish is surefire hit. The customizable filling options means you can make this recipe to fit your lifestyle and taste.

Packed with Italian flavors: Every bite bursts with the best of Italian food- creamy ricotta, fragrant herbs, tangy marinara, and just the right amount of cheese. It’s a dish that brings the comfort of a classic Italian kitchen straight to your table.

It can be made ahead of time: Vegetarian stuffed eggplant rollatini is an excellent make-ahead dish, perfect for busy weeknights, or feeding a crowd. You can prepare the entire recipe in advance by assembling the rolls, layering them in the sauce, and covering the dish with foil before storing in the refrigerator for up to two days, then baking when you are ready to serve. It’s also freezer friendly!!!!

Storage

Refrigerator: Store cooled rollatini in an airtight container or covered baking dish for **up to 4 days**. Reheat in a 350°F oven until hot and bubbly.

Freezer: Assemble the rollatini without baking and freeze tightly covered for **up to 3 months**. Thaw overnight in the refrigerator, then bake as directed, adding a few extra minutes if needed.

More Italian Vegetarian Recipes

Looking for more meatless Italian favorites? Try my Moms **Italian Stuffed Eggplant**, **Pasta alla Nerano**, and **Zucchini Lasagna**. You can also browse my **Vegetarian Recipes** for more comforting Italian-inspired meals.

Vegetarian Stuffed Eggplant Rollatini



Tender slices of eggplant rolled around a creamy Italian cheese filling and baked in a savory tomato sauce until bubbling and golden. This vegetarian eggplant rollatini is comforting, flavorful, and makes a delicious meatless Italian-inspired dinner.

- 2 medium size eggplant
- 4 cups ricotta cheese
- 1 cup grated parmesan cheese
- 2 cups finely chopped spinach
- 2 Tbsp. chopped Italian parsley

- 1 egg
- salt and pepper to taste
- 4 cups my easy marinara sauce

1. Start by cleaning the eggplant then cut on the long side into thin slices

2. Salt and pepper the eggplant drizzle with olive oil and bake in a 375- degree preheated oven for 10- 15 minutes to soften .
3. In the meantime make the filling in a bowl add the ricotta, parmesan, spinach, parsley, egg, salt and pepper and mix until well combined.
4. Then place 2 tbsp. of the filling in the center of each eggplant slice and roll jelly roll style.
5. In an oven proof casserole dish spread haft of the marinara sauce place the eggplant rollatini in the casserole dish seam side down. Top with the remaining marinara, additional parmesan and bake in a 375-degree preheated oven for 45 minutes. Top with fresh basil

Salt the eggplant before cooking. This helps draw out excess moisture and gives you tender slices that are easier to roll without becoming watery. Don’t overfill the eggplant—about 2 tablespoons of filling per slice is usually enough for a neat roll.

Main Course
Italian
vegetarian stuffed eggplant rollatini

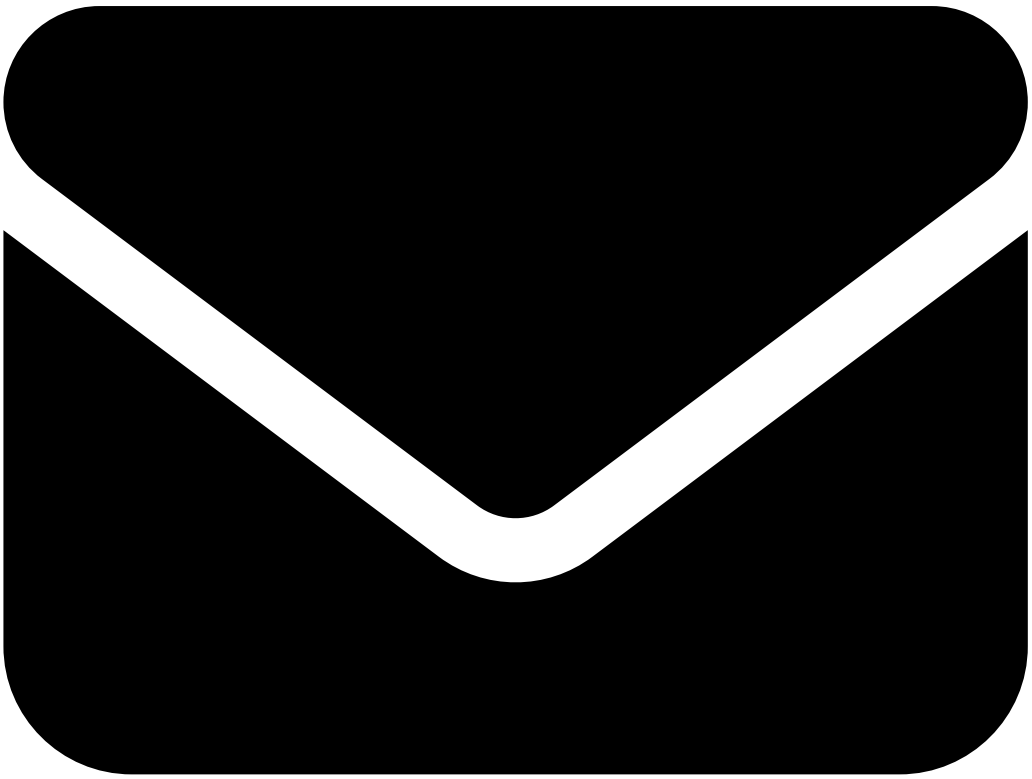
Fuyu persimmon walnut salad

Fuyu Persimmon Walnut Salad

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.

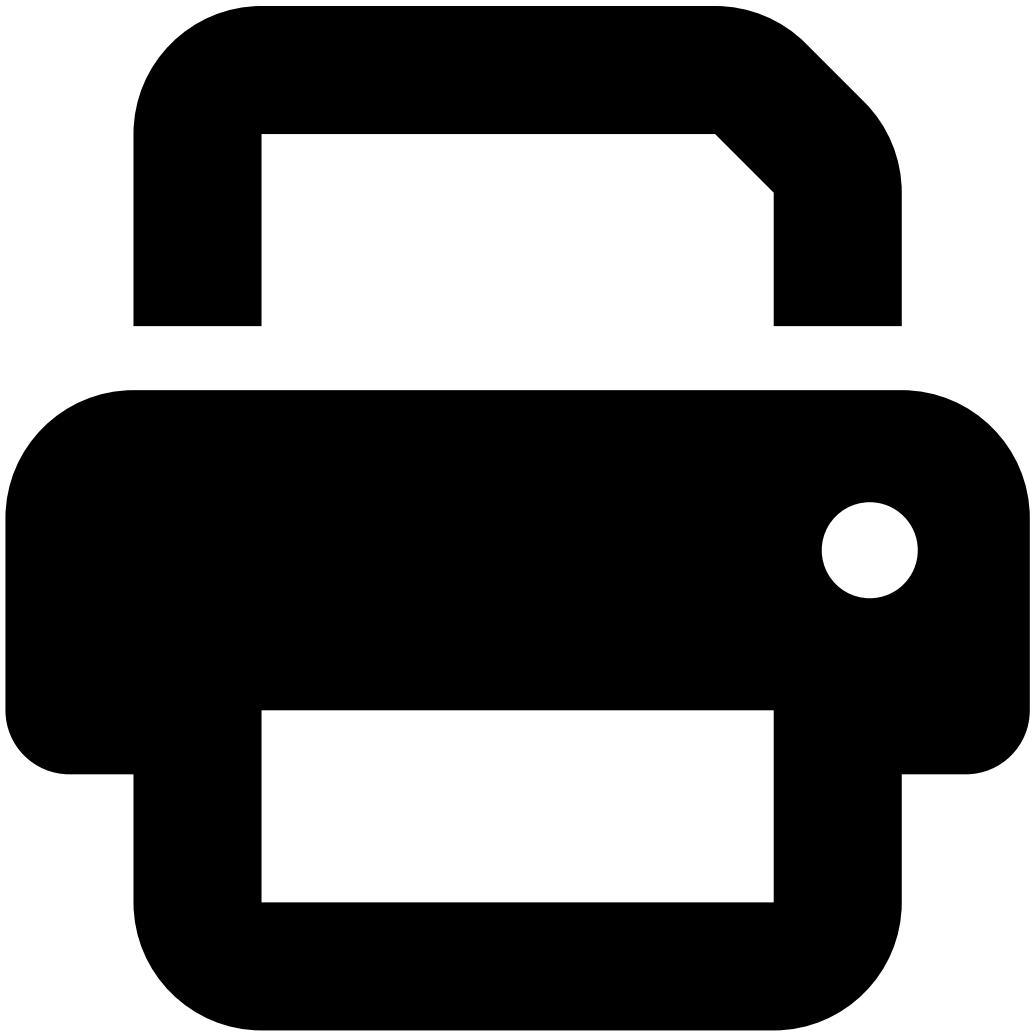









SMS



This Fuyu Persimmon salad with toasted walnuts and grilled halloumi cheese is vibrant and a bright winter salad that combines the sweetness of ripe fuyu persimmons, the nuttiness of toasted walnuts, and the salty richness of grilled halloumi cheese. Persimmons are one of winters underrated gems. Their natural sweetness and velvety texture make them a star ingredients in both savory and sweet dishes. For this salad we use Fuyu persimmons, which are crisp and perfect for slicing. Paired with toasted walnuts, they bring a warm nutty crunch that contrasts deliciously with the juicy fruit.
This salad also has peppery mixed greens, salty halloumi and a citrusy vinaigrette that ties everything together.

Why this Fuyu persimmon walnut salad belongs on your table

This fuyu persimmon walnut salad is versatile enough for any occasion. It’s light yet satisfying, making it an excellent

start to a holiday dinner or a refreshing side dish to roasted meats. The vibrant orange color of the persimmons and the ruby red pomegranate seeds add a festive touch to your winter table.

Growing up, persimmons were a wintertime treat in my household. My family would slice them up and enjoy them as a simple snack, but since then I've discovered how delicious they are paired with savory ingredients.

If your looking to impress family and friends or simple treat yourself to a seasonal delight this Fuyu persimmon walnut salad is the answer. Please don't forget to snap a photo before diving in- the colors alone are worth celebrating.

Fuyu persimmons have a naturally sweet, crisp texture that pairs especially well with **peppery greens, crunchy walnuts, and a tangy dressing**. You can prepare the dressing ahead of time and toss the salad just before serving.

Storage

Store the salad and dressing separately in the refrigerator. Once dressed, the salad is best enjoyed the same day. Undressed salad ingredients can generally be refrigerated for up to **2 days**.

What to Serve With It

This salad would be especially good alongside:

- Roast chicken
- Pork tenderloin
- Roast turkey
- Italian sausage dishes
- Baked pasta

A simple soup and crusty Italian bread

Fuyu persimmons have a naturally sweet, crisp texture that pairs especially well with **peppery greens, crunchy walnuts, and a tangy dressing**. You can prepare the dressing ahead of time and toss the salad just before serving.

Storage

Store the salad and dressing separately in the refrigerator. Once dressed, the salad is best enjoyed the same day. Undressed salad ingredients can generally be refrigerated for up to **2 days**.

What to Serve With It

This salad would be especially good alongside:

- Roast chicken
- Pork tenderloin
- Roast turkey
- Italian sausage dishes

Baked pasta

More Salad Recipes

- **Tomato Salad** – a simple fresh tomato salad that's perfect for summer.
- **Italian Garden Salad** – an easy everyday salad with Italian-inspired flavors.
- **Easy roasted zucchini Salad** with feta – a delicious healthy salad that works well as a side or light meal.
- **Easy Sicilian potato salad** – tender potatoes tossed with olive oil, capers, red onion, and fresh herbs instead of heavy mayonnaise.

Fuyu Persimmon Walnut Salad



A fresh and colorful fall salad made with sweet Fuyu persimmons, crunchy walnuts, greens, and a simple homemade dressing. This easy salad brings together sweet, savory, and nutty flavors and makes a beautiful side dish for holidays or everyday meals.

- 3 thinly sliced Fuyu persimmon
- 4 cups mixed greens
- 1 cup toasted walnuts
- 4 oz. halloumi cheese sliced medium thick
- 1/2 cup pomegranate seeds
- Dressing
- 1 cup extra virgin olive oil
- 1/3 cup white wine vinegar
- 1 Tbsp. dijon mustard
- 2 Tbsp. honey or maple syrup
- salt and pepper to taste

1. In a saute pan over medium high heat in 1 Tbsp. of olive oil cook the cheese until golden on all sides. Remove and in the same pan toast the walnuts until fragrant.
2. Make the dressing in a bowl or jar whisk together the oil, vinegar, mustard, seasoning, salt and pepper. Adjust your seasonings to taste
3. Assemble the salad arrange mixed greens on a platter, top with the persimmon slices, toasted walnuts and

pomegranate seeds. Place the grilled cheese slices on top. Drizzle with the dressing.

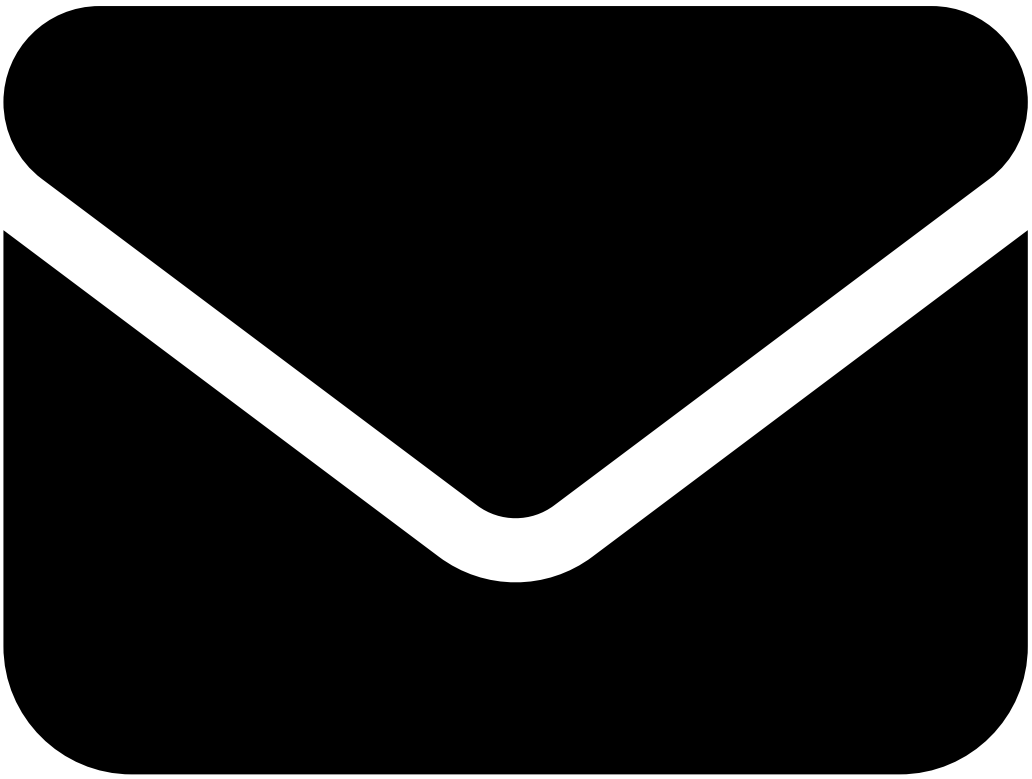
Choose Fuyu persimmons that are firm but slightly soft to the touch. Unlike Hachiya persimmons, Fuyus can be eaten while still firm, making them perfect for slicing into salads.
Side Dish, Soup
Italian, Mediterranean
persimmon walnut salad, fall salad,

Easy Savory mushroom gravy

Easy Savory Mushroom Gravy

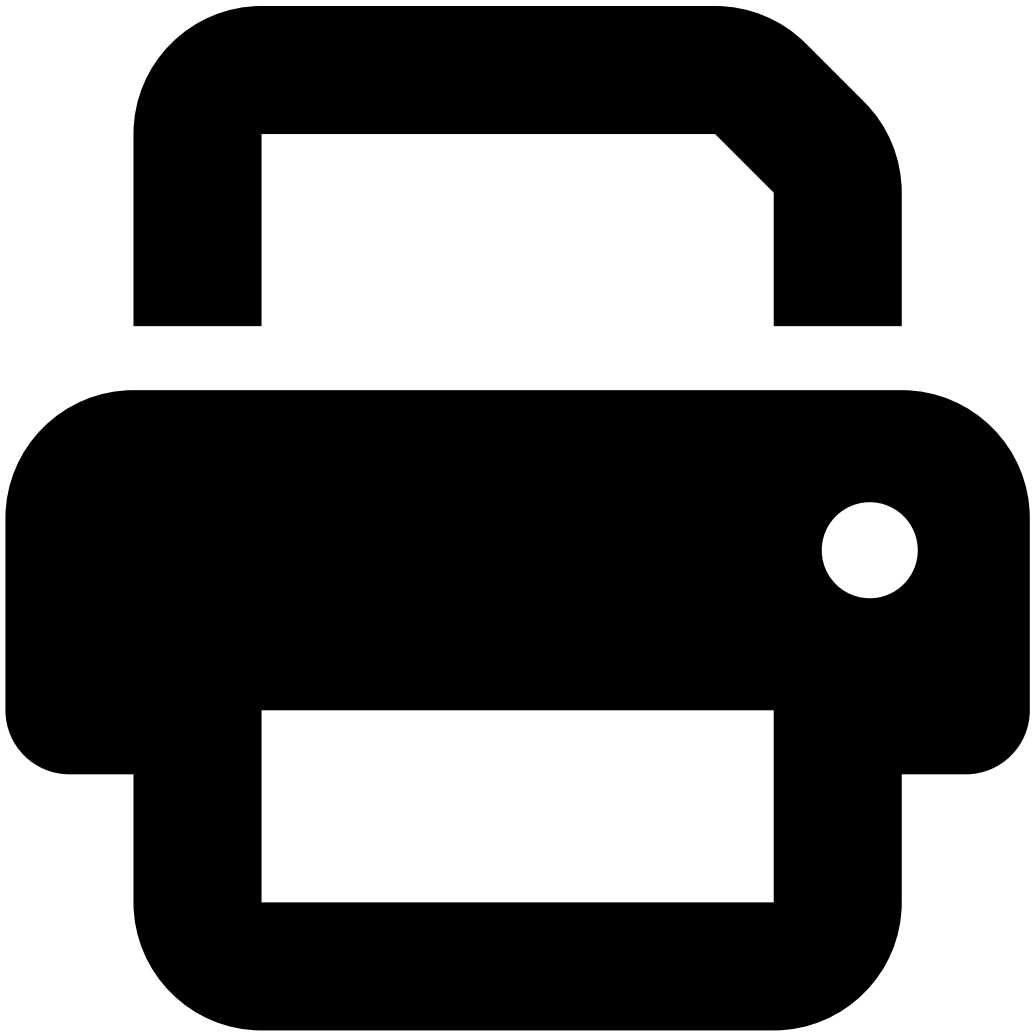
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



When it comes to comfort food, a rich and savory mushroom gravy can transform a simple meal into something special. Made with tender, golden mushrooms and a flavorful, velvety gravy, this easy recipe is packed with earthy flavor and comes together without a lot of fuss.

Serve it generously over creamy mashed potatoes, roasted meats, chicken, pork, or your favorite stuffing. It’s just as welcome on a holiday table as it is alongside a cozy weeknight dinner. Once you make this easy savory mushroom gravy from scratch, you’ll find plenty of delicious ways to serve it.

Why I love this easy savory mushroom gravy recipe

This easy savory mushroom gravy recipe is a perfect blend of simplicity and rich flavor, making it a stand out addition to

any meal. Here’s why I love this recipe:

1. Minimal ingredients : It uses just a handful of pantry ingredients and fresh mushrooms, making it accessible and budget friendly.

2: Quick prep time: Ready in under 30 minutes, it’s perfect for busy weeknights or last minute addition to holiday meals.

3: Versatile: It’s earthy packed flavor complements mashed potatoes, turkey, stuffing and even roasted vegetables.

4: Customizable: you can use any combination of mushrooms that fits your lifestyle . You can also add a splash of red wine or a touch of cream for a different taste.

Storage

Store leftover mushroom gravy in an airtight container in the refrigerator for up to **4 days**.

Reheating

Reheat gently in a saucepan over medium-low heat, whisking occasionally. Add a splash of broth or water if the gravy has thickened too much.

Freezing

The gravy can be frozen for up to **3 months**. Thaw overnight in the refrigerator and reheat gently, adding a little broth as needed.

Make a batch of this easy savory mushroom gravy, and don’t forget to save a little extra—you’ll be surprised how many meals it can turn into something special!

What’s not to love about a recipe that’s as comforting as it is easy and delicious. Rich, flavorful and easy to make, it’s a versatile addition to your recipe cards that will impress

family and friends. Give it a try and enjoy!!!

Looking for more comforting recipes to serve alongside this mushroom gravy? Try it with creamy mashed potatoes, or my Italian pork roast, or roasted lemon chicken for a cozy, satisfying meal the whole family will love. And if you're looking for more homemade sauces and classic Italian-inspired recipes, be sure to browse the rest of my and recipes.

Easy Savory Mushroom Gravy



Easy Savory Mushroom Gravy is a rich, flavorful homemade gravy made with sautéed mushrooms, butter, broth, and simple seasonings. It comes together quickly and is perfect spooned over mashed potatoes, roasted meats, chicken, pork, or vegetables.

- 4 oz. cremini mushrooms sliced
- 4 oz white button mushrooms sliced
- 2 Tbsp. butter
- 2 Tbsp. of flour
- 4 cups chicken stock
- 1 few sprigs of thyme

1. Start by wiping your mushrooms clean with a paper towel then thinly slice

2. Add the mushrooms to a dry saute pan over medium high heat and cook until the mushrooms are a golden brown. about 10 minutes

3. Remove the mushrooms from the pan. Then in the same pan add the butter and the garlic and cook until the garlic is soft and translucent
4. add the flour and cook for a few minutes, stirring continuously. Then while still stirring slowly add in the chicken stock. Add in the thyme sprigs and simmer for 10 minutes or until sauce thickens.
5. Return the mushrooms back to the pan just to heat through.

For the deepest mushroom flavor, let the mushrooms cook undisturbed for a few minutes so they develop a golden-brown color before stirring. If the gravy becomes too thick, simply whisk in a little extra broth until you reach the consistency you like.
Side Dish
American, Italian
Easy Savory Mushroom Gravy

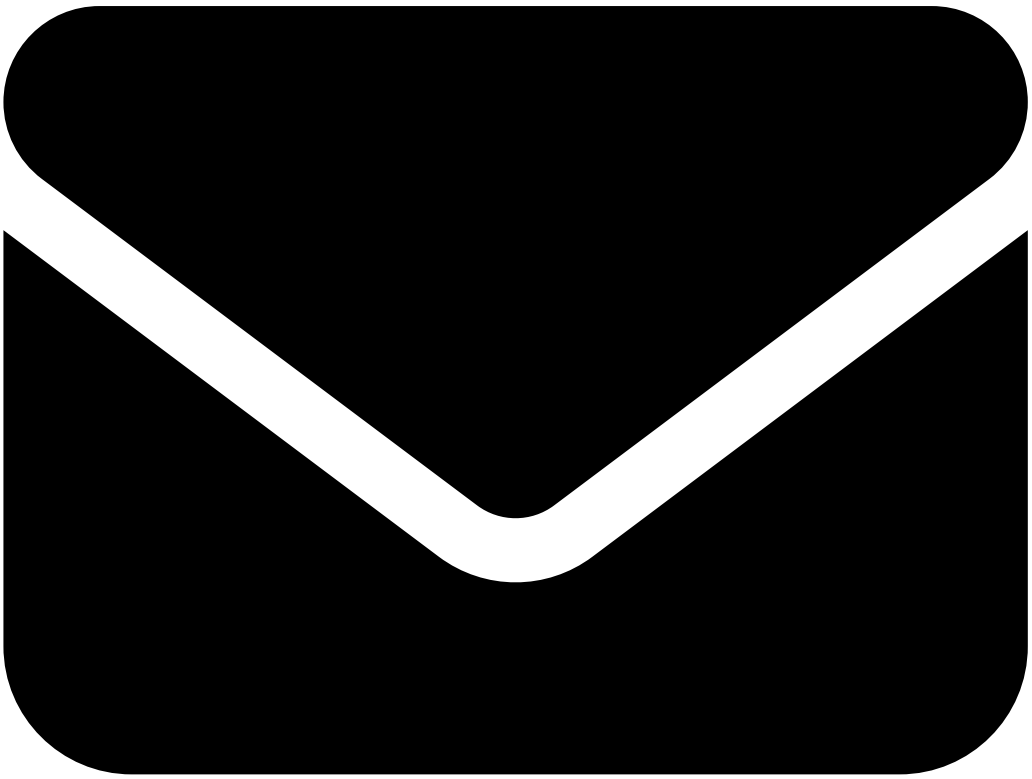
Vegetarian Mushroom Bolognese Bucatini

Vegetarian Mushroom Bolognese

Bucatini

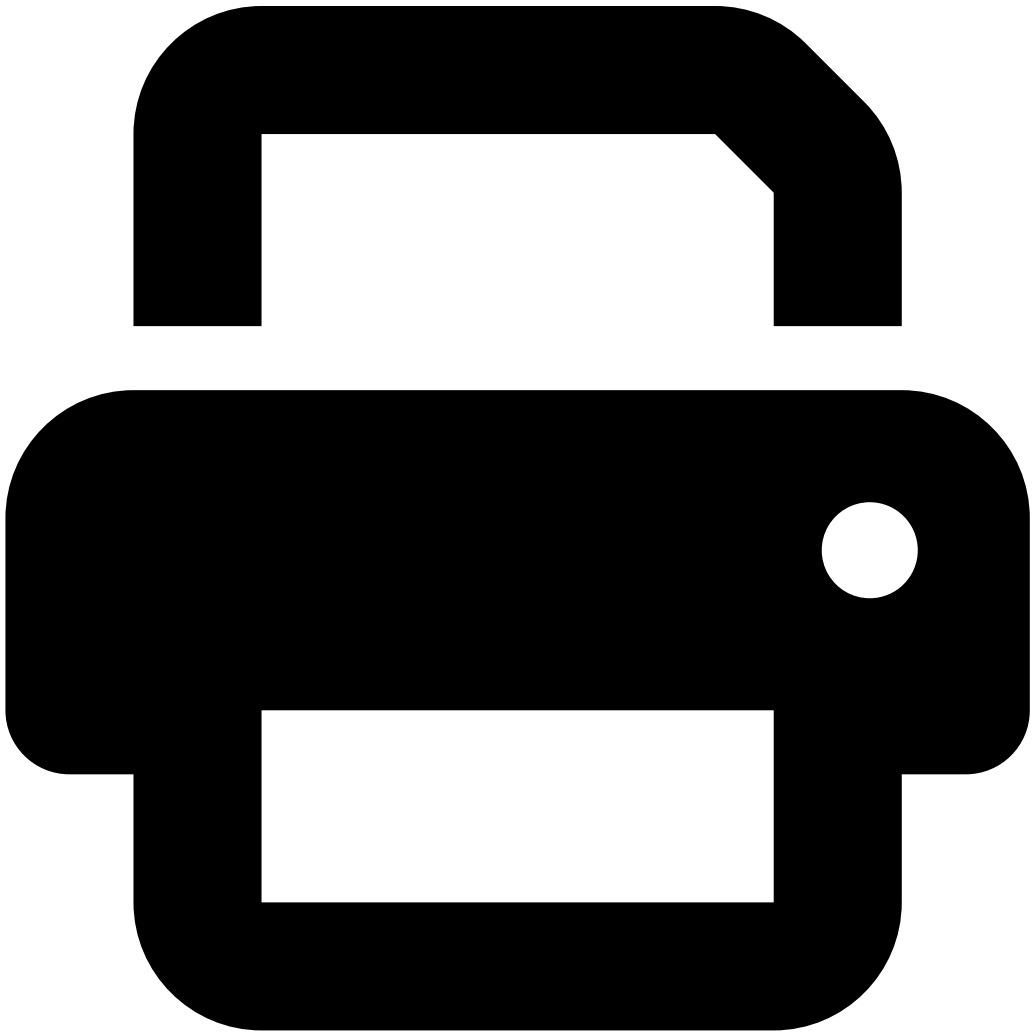
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



Mushrooms are the star of this hearty vegetarian recipe. Their meaty texture and savory flavor make them an excellent substitute for ground beef, creating a rich and satisfying meatless Bolognese sauce. For this recipe, I use a combination of cremini and baby bella mushrooms to give the sauce plenty of depth and a robust, hearty texture.

The mushrooms are combined with a classic Italian vegetable soffritto, red wine, and good-quality tomatoes, creating layers of flavor as the sauce slowly simmers. You can easily use your favorite combination of mushrooms depending on what you have available or what you enjoy most.

I love serving this vegetarian mushroom Bolognese with bucatini because its hollow center captures the rich sauce in every bite. If you don’t have bucatini, spaghetti, fettuccine, or another sturdy pasta works beautifully, too.

This Vegetarian Mushroom Bolognese Bucatini proves that comfort food doesn't need meat to be rich, satisfying, and delicious. Whether you're a lifelong vegetarian, trying to add more meatless meals to your table, or simply craving a hearty bowl of Italian pasta, this recipe delivers all the comforting flavors of a classic Bolognese with a delicious vegetarian twist.

What to Know About This Vegetarian Mushroom Bolognese Bucatini Recipe

- **Brown the mushrooms well.** This is one of the most important steps in the recipe. Allow the mushrooms to release their moisture and develop some color before adding the wine. This concentrates their flavor and gives the sauce a heartier texture.
- **Don't skip the soffritto.** The combination of onion, carrot, celery, and garlic creates the aromatic foundation of the sauce and adds another layer of flavor to the mushrooms and tomatoes.
- **Use good-quality tomatoes.** Since tomatoes are an important part of the sauce, choosing good-quality canned tomatoes makes a noticeable difference in the finished Bolognese.
- **The red wine adds depth.** Let the wine cook down completely before adding the tomatoes. This allows the alcohol to evaporate while leaving behind its rich flavor.
- **Give the sauce time to simmer.** A slow, gentle simmer allows the mushrooms, vegetables, and tomatoes to come together into a rich and flavorful vegetarian Bolognese.
- **Save your pasta water.** The starchy pasta water is perfect for loosening the sauce and helping it cling to the bucatini. Add it a little at a time until the sauce reaches the consistency you like.
- **Bucatini isn't your only option.** I love bucatini because its hollow center holds onto the sauce, but spaghetti,

fettuccine, rigatoni, or another sturdy pasta can be used instead.

- **Finish with Pecorino Romano.** Freshly grated Pecorino Romano adds a salty, savory finish that complements the earthy mushroom sauce beautifully.

More Italian Comfort Food to Try

If you love hearty Italian pasta recipes, there's plenty more to make! Try my **Creamy Broccoli Pasta Shells**, **classic vegetarian minestrone soup**, or **Pasta all'Ortolana** for more comforting meatless and vegetable-forward pasta dishes.

For this recipe, a few good kitchen essentials make preparation even easier. A **large Dutch oven** or **heavy-bottomed skillet** is ideal for slowly simmering the mushroom Bolognese, while a **pasta pot** makes cooking and draining the bucatini simple. Finish each plate with freshly grated Pecorino Romano using a **fine cheese grater**

If you're looking for more homemade Italian recipes, be sure to explore my **Pasta Recipes** collection for classic favorites, comforting sauces, and easy weeknight dishes.

Vegetarian Mushroom Bolognese Bucatini



Vegetarian Mushroom Bolognese Bucatini is a hearty meatless pasta made with finely chopped mushrooms, aromatic vegetables, tomatoes, and Italian herbs simmered into a rich, savory sauce. Tossed with thick, chewy bucatini and finished with Parmesan, it’s a comforting Italian-inspired meal that’s full of flavor.

- 1/2 Lb. Bucatini pasta
- 2 Tbsp. olive oil
- 1 cup each chopped onion+ celery+ carrots
- 2 Tbsp. minced garlic
- 4 cups sliced mushrooms
- 1 cup red wine
- 2 cups tomato sauce
- 2 cups crushed tomatoes
- 2 Tbsp. fresh chopped Italian parsley
- Grated pecorino Romano

1. **Sauté the vegetables:** Heat the olive oil in a large skillet or Dutch oven over medium heat. Add the onion, carrots, celery, and garlic. Sauté until the vegetables are soft and fragrant, about 5–7 minutes.
2. **Cook the mushrooms:** Add the mushrooms and cook until they release their moisture and begin to brown, about 10 minutes. Allowing the mushrooms to brown well will give the sauce a deeper, more savory flavor.
3. **Deglaze with wine:** Pour in the red wine and stir, scraping up any browned bits from the bottom of the pan.

Let the wine simmer until it has completely evaporated.

4. **Add the tomatoes:** Stir in the tomatoes, then cover and reduce the heat to low. Simmer gently for about 1 hour, stirring occasionally, until the sauce is rich and flavorful.

5. **Cook the pasta:** While the sauce simmers, bring a large pot of salted water to a boil. Cook the bucatini until **al dente**, according to the package directions. Reserve about 1 cup of pasta water before draining.

6. **Toss the pasta:** Add the cooked bucatini to the mushroom Bolognese. Toss well to coat, adding a little reserved pasta water if the sauce is too thick.

7. **Finish and serve:** Stir in the Italian parsley. Plate the pasta and finish generously with freshly grated Pecorino Romano. Serve immediately.



For the best mushroom Bolognese, don’t rush the mushrooms. Cook them until their moisture has evaporated and they begin to brown. This concentrates their flavor and gives the sauce a deeper, more savory taste. Finely chopping the mushrooms also gives the sauce a texture similar to traditional Bolognese.
Main Course
Italian
Vegetarian Mushroom Bolognese pasta sauce

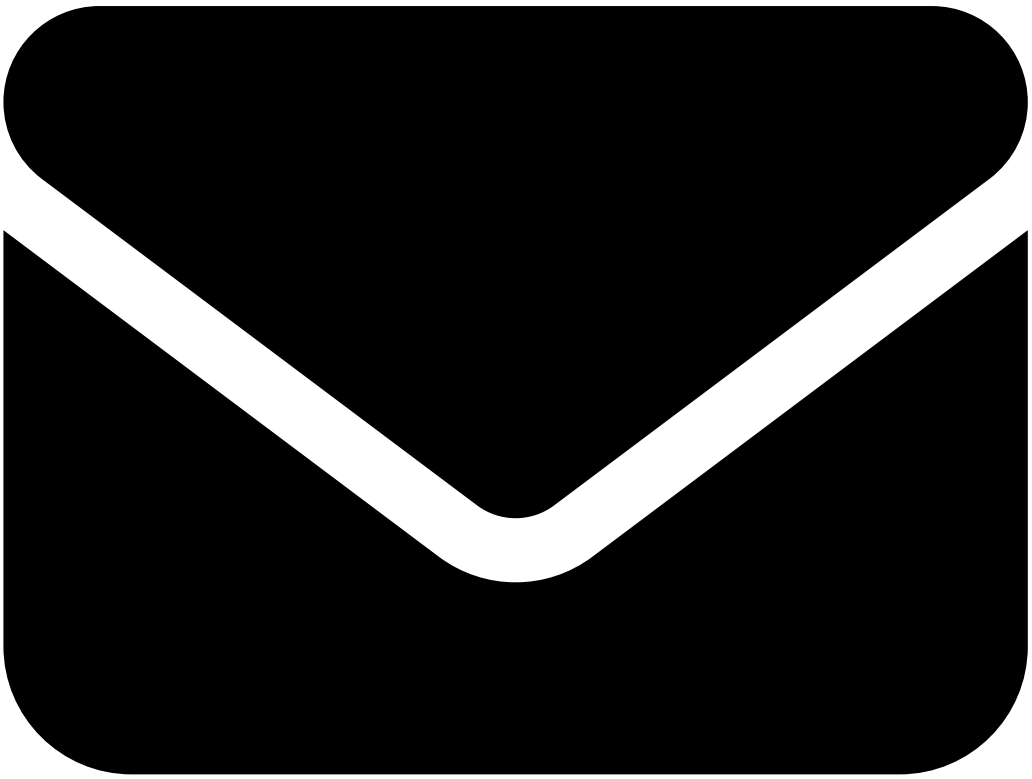
Creamy butternut squash

gorgonzola pasta

Creamy Butternut Squash Gorgonzola Pasta

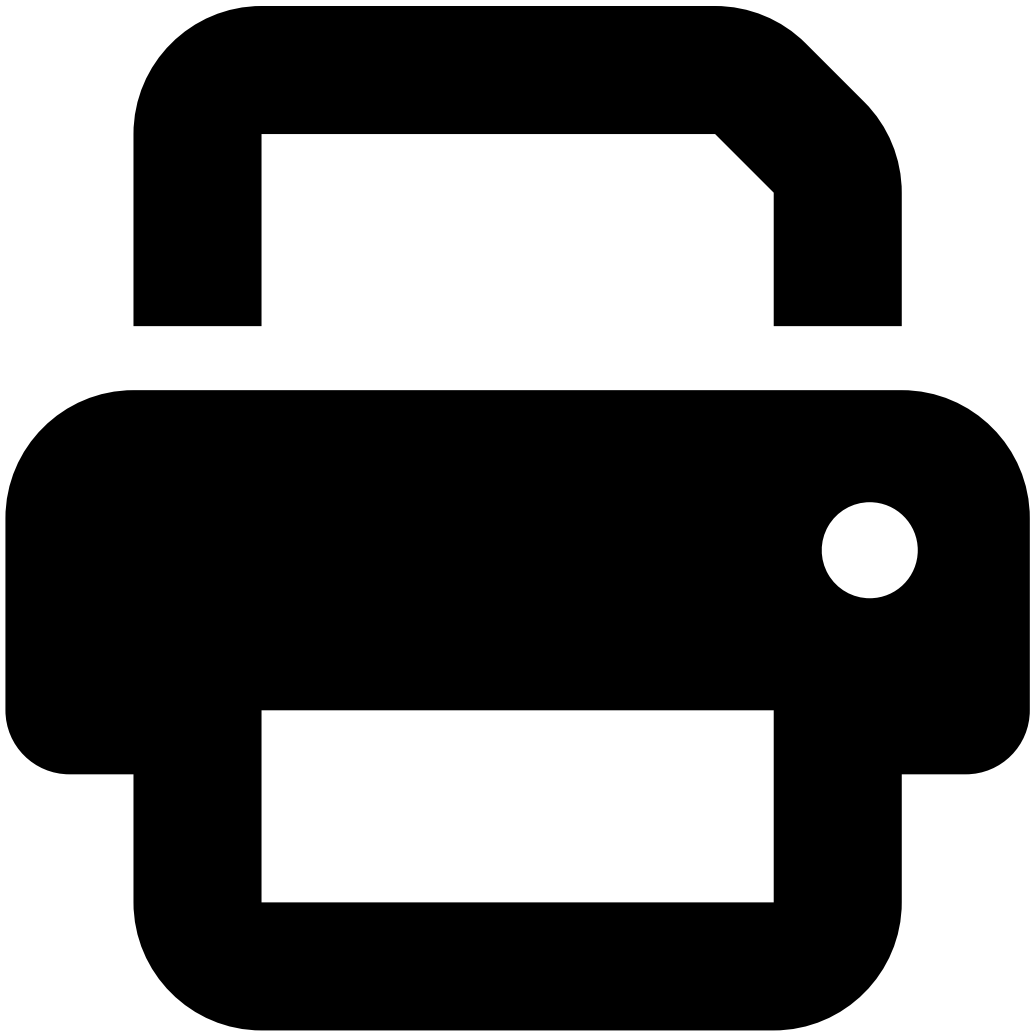
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



This Creamy Butternut Squash Gorgonzola Pasta is a cozy cold-weather dish that combines roasted butternut squash, creamy Gorgonzola cheese, roasted garlic, and fresh sage into a rich and silky pasta sauce. The natural sweetness of the roasted squash pairs beautifully with the bold, savory flavor of Gorgonzola, creating a perfectly balanced vegetarian pasta dish.

Roasting the butternut squash, garlic, and onion brings out their natural sweetness and adds incredible depth to the sauce. Once blended, the roasted vegetables create a smooth, creamy base that coats every bite of pasta. Crispy sage and toasted walnuts add texture and even more flavor, while the Gorgonzola gives the dish its irresistible cheesy finish.

If you’re looking for an easy vegetarian pasta recipe that feels special enough for a holiday meal but simple enough for a cozy weeknight dinner, this butternut squash pasta is just

the recipe. It’s hearty, comforting, and filled with the flavors of fall—making it a delicious way to enjoy seasonal ingredients.

Things to Know About This Creamy Butternut Squash Gorgonzola Pasta Recipe

Roast the squash until caramelized. Don’t just roast the butternut squash until it’s tender. Let it develop some golden-brown edges. This brings out its natural sweetness and gives the sauce a deeper, more complex flavor.

Pasta water creates the creamy sauce. Once the squash, roasted garlic, and onion are blended, add reserved pasta water to create a smooth, velvety sauce. The starch from the pasta water helps the sauce cling to the pasta. You can also use vegetable or chicken stock for additional flavor, or add a splash of cream if you prefer a richer sauce.

Season the squash well. Butternut squash has a naturally sweet flavor, so proper seasoning is important. Taste the sauce before adding the Gorgonzola and adjust the salt and pepper as needed.

Balance the sweetness. Gorgonzola brings a wonderful tangy, savory flavor that balances the sweetness of the butternut squash. If you prefer more acidity, add a squeeze of fresh lemon juice or a splash of dry white wine to brighten the sauce.

The sage and walnuts matter. Crispy sage adds an earthy, aromatic flavor, while toasted walnuts provide a delicious crunch against the creamy pasta. They also complement both the squash and Gorgonzola beautifully.

Use the pasta you love. This creamy butternut squash sauce works with many types of pasta. I especially love it with long pasta, but rigatoni, penne, or other shapes that hold onto a

creamy sauce work just as well.

This **creamy butternut squash Gorgonzola pasta** is all about balance—the sweetness of roasted squash, the tang of Gorgonzola, the earthiness of sage, and the crunch of toasted walnuts. It's a comforting vegetarian pasta recipe that feels special enough for entertaining but is easy enough to make for a cozy dinner at home.

Make Ahead

The butternut squash can be roasted a day ahead and refrigerated. Prepare the sauce when you're ready to cook the pasta for the best texture.

Storage

Store leftovers in an airtight container in the refrigerator for up to **3 days**.

Reheating

Reheat gently in a skillet over medium-low heat. Add a splash of milk, cream, broth, or reserved pasta water to loosen the sauce as it warms.

Freezing

Because of the dairy-based sauce, freezing is not recommended for the best texture. This pasta is best enjoyed fresh or within a few days of making it.

More Cozy Italian Pasta Recipes

If you love comforting pasta recipes, be sure to try some of my other favorites, including **Vegetarian Mushroom Bolognese Bucatini**, **Creamy chicken fettucine alfredo** and **Pasta alla Genovese meat pasta sauce**. Each one brings something different to the table while keeping that delicious homemade Italian

flavor.

A few simple kitchen essentials can also make this recipe even easier. A **large baking sheet** is perfect for roasting the squash, garlic, and onions, while a **food processor** makes creating that silky-smooth butternut squash sauce quick and easy. For serving, I love using a **large pasta serving bowl** and finishing the dish with freshly grated Gorgonzola and toasted walnuts.

Looking for more comforting recipes for fall and winter? Explore my **Pasta Recipes** collection for more hearty, homemade dishes the whole family will enjoy.

Creamy Butternut Squash Gorgonzola Pasta



Creamy Butternut Squash Gorgonzola Pasta combines sweet, roasted butternut squash with rich Gorgonzola cheese for a silky, savory pasta sauce. Finished with Parmesan and a touch of fresh sage, this comforting Italian-inspired pasta is perfect for fall, holidays, or an easy weeknight dinner.

- 1/2 lb. short pasta
- 4 cups peeled cleaned and seeded butternut squash cut into medium dice

- 1 whole garlic bulb cut in half
- 1 medium peeled onion quartered
- 2 Tbsp. olive oil
- 5-6 sage leaves
- 2 cups walnuts
- 2 cups pasta water
- 2 cups gorgonzola crumbles
- salt and pepper to taste

1. **Roast the butternut squash:** Preheat the oven to 400°F. Arrange the butternut cleaned squash, garlic bulbs, and onions on a baking sheet. Drizzle with extra virgin olive oil and season with salt and pepper. Roast for about 35 -45 minutes, or until the squash is tender and beginning to caramelize and the onions and garlic are soft.

Cook the pasta: While the vegetables roast, bring a large pot of generously salted water to a boil. Cook the pasta until al dente, following the package directions. Before draining, reserve 2 cups of the pasta water.

1. **Toast the sage and walnuts:** Heat 2 tablespoons of olive oil in a large sauté pan over medium heat. Add the fresh sage leaves and walnuts. Cook until the sage is crisp and the walnuts are lightly toasted. Remove a few sage leaves and walnuts for garnish, if desired.

2. **Toast the sage and walnuts:** Heat 2 tablespoons of olive oil in a large sauté pan over medium heat. Add the fresh sage leaves and walnuts. Cook until the sage is crisp and the walnuts are lightly toasted. Remove a few sage leaves and walnuts for garnish, if desired.

3. **Make the butternut squash sauce:** Transfer the roasted butternut squash, onions, and roasted garlic to a food

processor. Add 1 cup of the reserved pasta water and blend until completely smooth and creamy.

4. **Finish the Gorgonzola sauce:** Pour the butternut squash purée into the sauté pan with the sage and walnuts. Add the Gorgonzola and the remaining 1 cup of reserved pasta water. Stir well and simmer gently for about 5 minutes, or until the Gorgonzola has melted and the sauce is smooth and creamy.

5. **Toss the pasta:** Add the cooked pasta to the creamy butternut squash Gorgonzola sauce. Toss well, allowing the sauce to coat every strand. If needed, add another splash of pasta water to reach your desired consistency.

6. **Serve:** Divide the pasta among serving plates and finish with additional crumbled Gorgonzola, toasted walnuts, and crispy sage leaves. Serve immediately.



For the best flavor, roast the butternut squash until caramelized and lightly browned. Those golden edges add a deeper sweetness that balances the tangy Gorgonzola. When tossing the pasta, add the reserved pasta water a little at a time to create a smooth, creamy sauce.

Main Course

Italian

Butternut Squash Gorgonzola Pasta