Honey roasted holiday vegetables

Honey Roasted Holiday Vegetables

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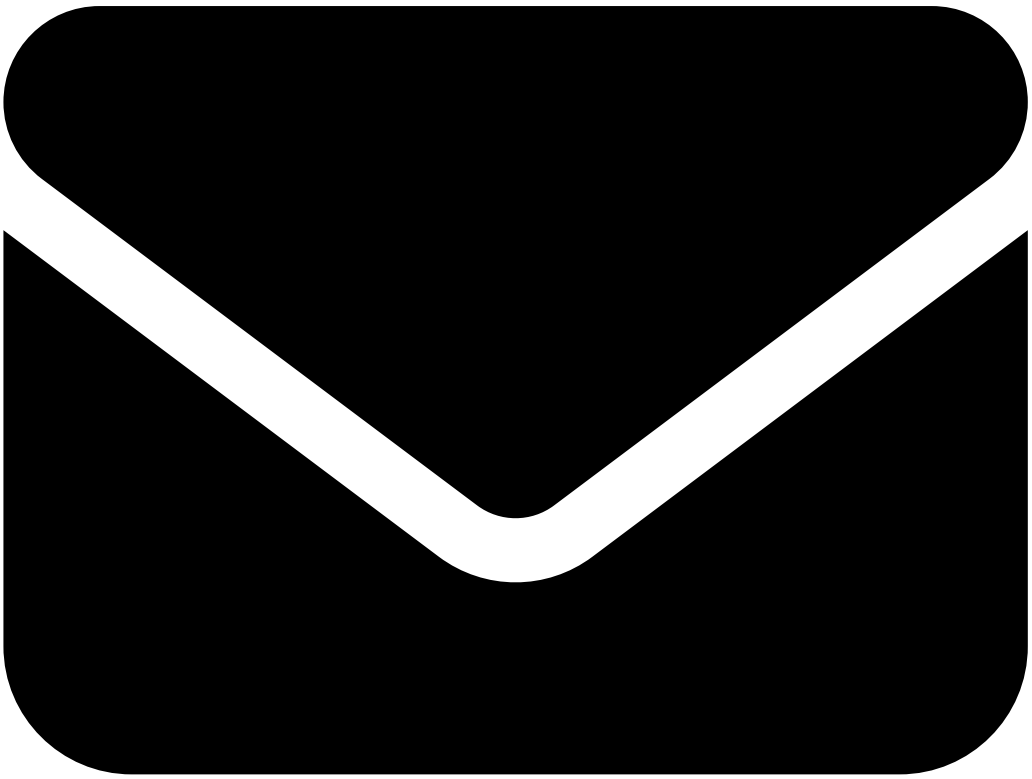




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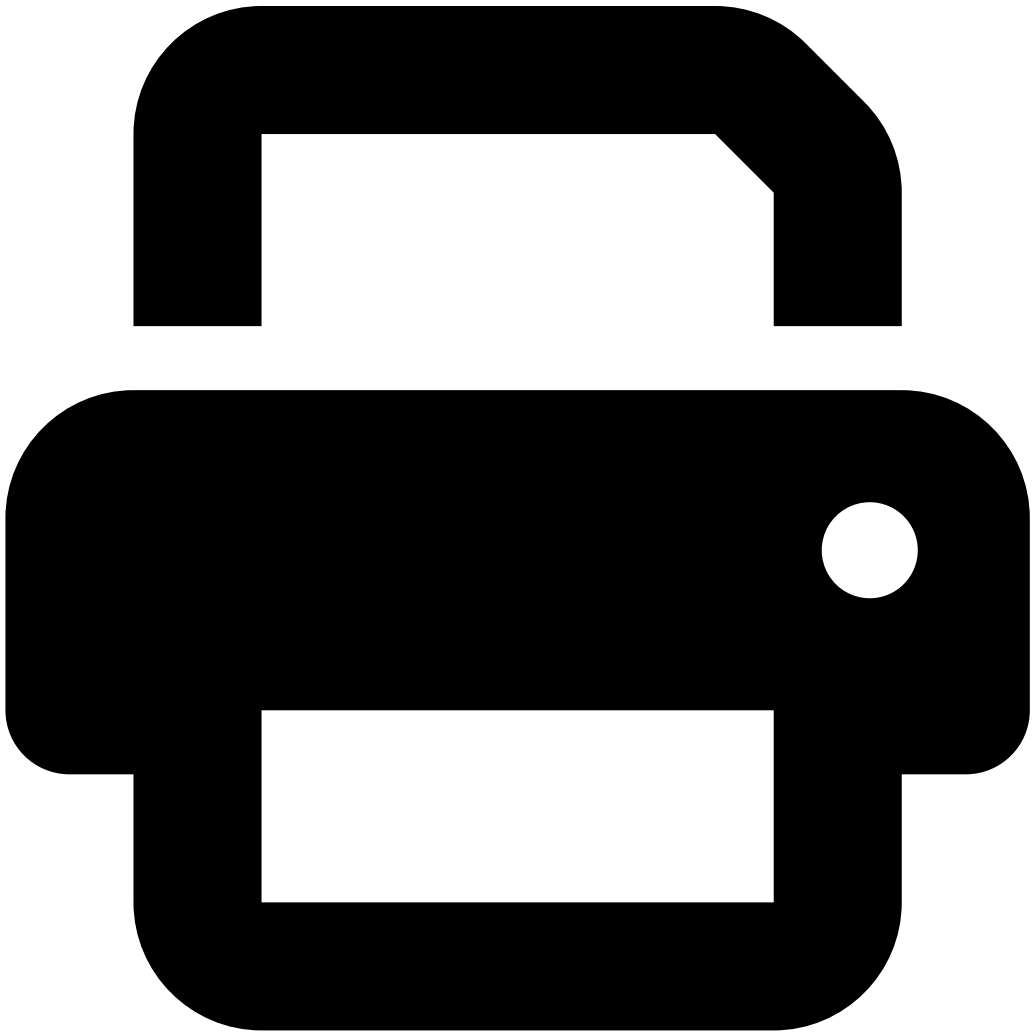

Honey Roasted Holiday Vegetables are a colorful, festive side dish that brings beautiful color and seasonal flavor to your holiday table. A medley of winter vegetables is oven-roasted until tender and caramelized, then finished with honey for a touch of natural sweetness.

Dried cranberries add a sweet-tart contrast, while toasted walnuts bring a delicious crunch. The combination of roasted vegetables, honey, cranberries, and walnuts makes this an easy yet elegant side dish that pairs beautifully with turkey, ham, roast beef, pork, or just about any holiday main course.

Whether you’re planning Thanksgiving dinner, Christmas dinner, or a cozy winter meal, these honey-roasted vegetables are a simple way to add a festive touch to the table.**Things to know about this roasted vegetable recipe**

Customize the vegetables: Use any combination of seasonal

vegetables you enjoy. Carrots, parsnips, sweet potatoes, Brussels sprouts, butternut squash, and other root vegetables all work beautifully in this recipe.

Add citrus zest: A little fresh lemon or orange zest adds brightness and a subtle holiday-inspired flavor that complements the honey and roasted vegetables.

Control the sweetness: If you prefer a less-sweet dish, reduce the amount of honey or add a small splash of balsamic vinegar when tossing the vegetables. The balsamic adds a pleasant tang that balances the natural sweetness.

Honey Roasted Holiday Vegetables bring warmth, beautiful color, and festive flavor to any holiday table.

Storage:
Store leftovers in an airtight container in the refrigerator for up to 4 days.

Reheat:
Reheat in a 375°F oven for 10–15 minutes until warmed through. This helps the vegetables regain some of their roasted texture.

Make Your Holiday Table Delicious

If you're planning a holiday meal, these Honey Roasted Holiday Vegetables are an easy place to start. They pair beautifully with a classic **roast turkey**, **roast chicken**, or my Italian-**style pork roast**.

Kitchen Favorites

A few simple kitchen tools make roasting vegetables even easier. A sturdy **large sheet pan**, **parchment paper mixing bowls**, and **good-quality chef's knife** are essentials I reach for again and again when preparing holiday meals.

Save this recipe for your holiday menu and share it with someone who loves an easy, delicious vegetable side dish!

Honey Roasted Holiday Vegetables



Honey Roasted Holiday Vegetables are a colorful, flavorful side dish featuring tender roasted vegetables caramelized with honey and roasted until golden around the edges. They’re easy enough for a weeknight but special enough for Thanksgiving, Christmas, or any holiday dinner.

- 2 cups medium dice butternut squash
- 1 medium sliced delicate squash
- 4 cups brussel sprouts cut in half
- 2 peeled medium diced sweet potatoes
- 2 cups fresh cranberries
- 1 cup walnuts
- 1 Tbsp. Italian seasoning
- 3 Tbsp. olive oil
- 2 Tbsp. honey
- salt and pepper to taste
- crumbled gorgonzola optional

1. Preheat your oven to 400- degrees. drizzle a baking sheet with olive oil.
2. Add the all the vegetables salt and pepper to taste to a large bowl. Drizzle with the olive oil, sprinkle with

the Italian seasoning. Salt and pepper to taste. Toss to combine

3. Spread the vegetables on the prepared baking sheet. Bake 25-30 -minutes, or until the vegetables are starting to get tender. Turn, add the walnuts and cranberries cook an additional 10 -15 minutes, or until fork tender and beginning to brown.

4. Adjust your seasonings. Sprinkle with gorgonzola crumbles if using

Tip text

Cut all the vegetables into similar-sized pieces so they roast evenly. Don’t overcrowd the pan—spread them out in a single layer so they roast and caramelize instead of steaming. For the best flavor, drizzle the honey over the vegetables during the final 10–15 minutes of roasting to prevent it from becoming too dark.
Cut all the vegetables into similar-sized pieces so they roast evenly. Don’t overcrowd the pan—spread them out in a single layer so they roast and caramelize instead of steaming.
Side Dish
Italian
Roasted Holiday Vegetables

Authentic Italian Pasta e Fagioli

Authentic Italian Pasta e Fagioli

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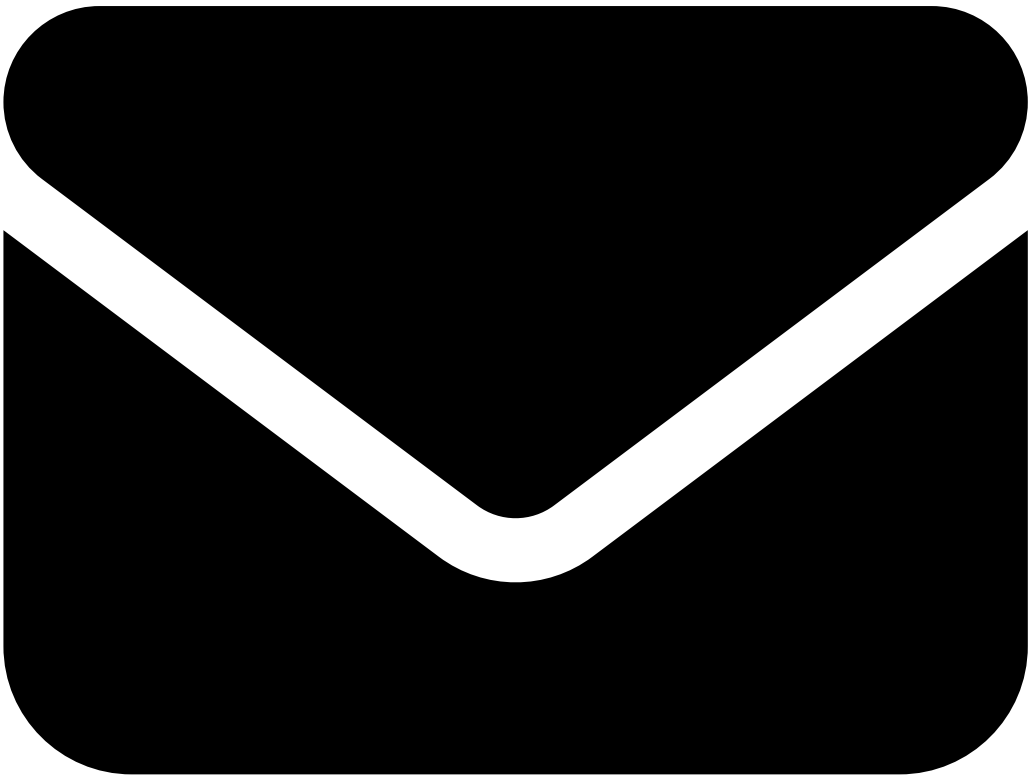




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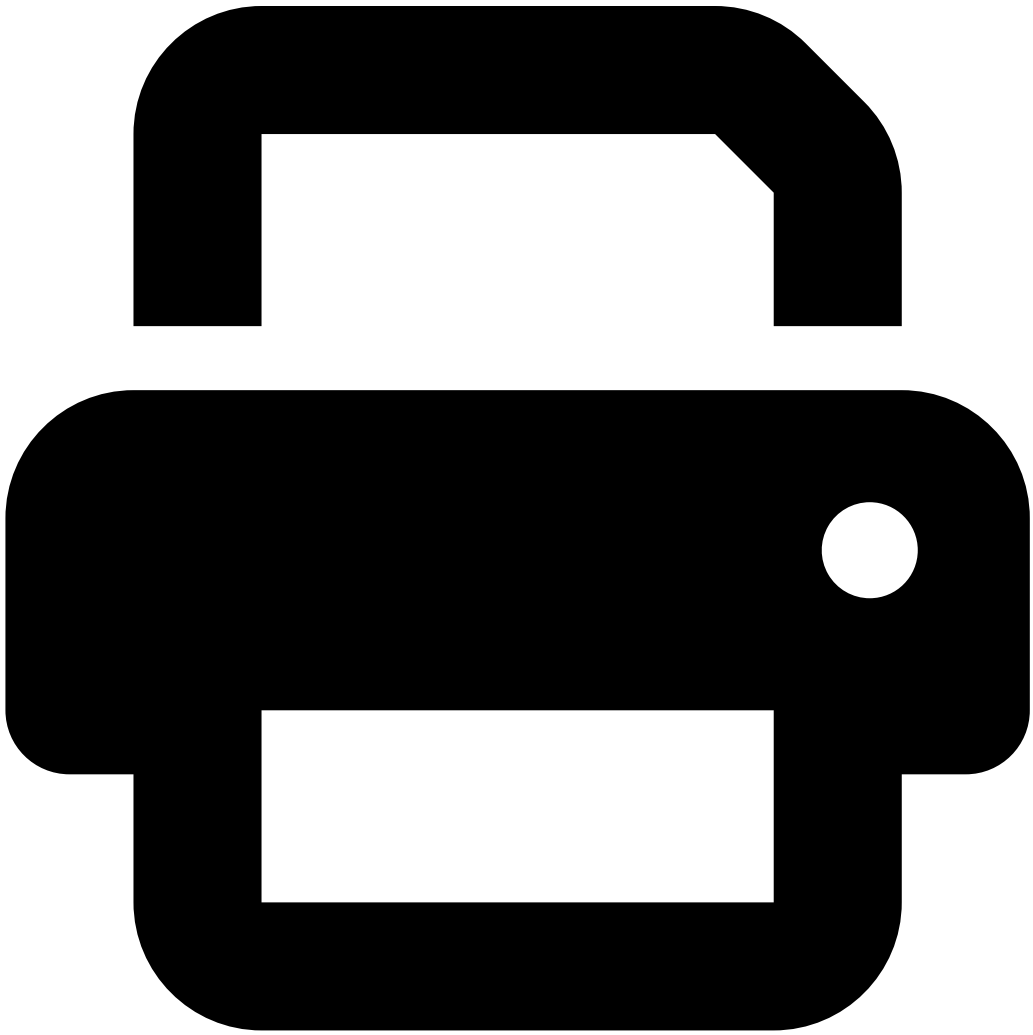

Authentic Italian Pasta e Fagioli is a humble, hearty, and soul-warming dish that brings back vivid childhood memories for me—the comforting aroma of beans, tomatoes, garlic, and herbs simmering together in the kitchen. It’s one of those classic Italian comfort food recipes that proves you don’t need expensive ingredients to make an unforgettable meal.

For many Italian families, Pasta e Fagioli was a simple, affordable dish that could feed the whole family. It’s a beautiful example of **cucina povera**, the traditional Italian style of cooking that turns humble, everyday ingredients into flavorful and satisfying meals.

Tender beans and pasta simmer together in a rich, savory broth, creating a rustic Italian dish that is hearty enough for a main meal and perfect for a chilly day. This is the essence of authentic Italian cooking—simple ingredients, traditional techniques, and plenty of flavor.

Things to know about this Italian pasta e fagioli recipe

This version of **Pasta e Fagioli** stays close to its Italian roots, using classic ingredients and traditional cooking methods. I use dried cannellini beans that are soaked overnight, but you can easily use canned cannellini beans when you need a quicker option. If using canned beans, add them to the tomato sauce about 10 minutes before adding the pasta.

Traditionally, **ditalini or another small pasta shape** is used, but you can experiment with other small pasta varieties depending on what you have in your pantry.

One of my favorite Italian cooking tricks is adding a **Parmesan rind** while the soup simmers. It slowly releases flavor into the broth and adds a wonderful savory richness.

These simple ingredients come together to create a Pasta e Fagioli filled with the traditional Italian flavors and textures I remember from my childhood in Mama’s kitchen. It’s rustic, comforting, and a beautiful example of how simple ingredients can make an unforgettable meal.

More Italian Pasta Favorites

If you love traditional Italian pasta dishes made with simple ingredients, there are plenty more to try. My **Pasta alla Norcina with Mushrooms** is rich and comforting, while **Pasta all’ Ortolana** is packed with fresh vegetables and classic Italian flavor. For a simple, creamy pasta dinner, try my **Creamy Broccoli Pasta Shells**

Kitchen Favorites

A good **large pasta pot** is essential for cooking pasta properly, especially when making hearty dishes like Pasta e

Fagioli. I also love using a **strainer** for draining pasta while saving some of that valuable pasta water to add back into sauces and soups.

Authentic Italian Pasta e Fagioli



Authentic Italian Pasta e Fagioli is a rustic, hearty dish made with tender beans, small pasta, vegetables, and a flavorful Italian broth. This classic comfort food is simple, satisfying, and perfect for a cozy family meal.

- 2 cups short dry pasta
- 4 cups cannellini beans
- 4 Tbsp. olive oil
- 2 Tbsp. minced garlic
- 1 cup chopped onion
- 1 cut chopped celery + 1 cup chopped carrots
- 2 cups crushed tomatoes
- 1 cup tomato sauce
- 2 cups water (vegetable or chicken stock)
- A few bay leaves
- 1/2 cup chopped Italian parsley
- Salt and pepper to taste

1. Start by rinsing and soaking your beans overnight
2. In a dutch oven or stock pot over medium high heat in the olive oil saute the onion and garlic until soft and

fragrant. Add the celery and carrots and cook for a few minutes to soften.

3. Add the tomatoes, tomato sauce, stock or water, bay leaves, and beans. Bring to a simmer, cover, and cook for about 30 minutes, or until the beans are tender.

4. Add the pasta and continue cooking for about 10 minutes, or until the pasta is al dente.

5. Remove the bay leaves and stir in the chopped Italian parsley. Ladle the Pasta e Fagioli into bowls and finish with freshly grated Parmesan cheese.

For the best texture, cook the pasta just until al dente. If you plan to have leftovers, keep in mind that the pasta will continue absorbing the broth as it sits. Save a little extra broth to loosen the soup when reheating.

Main Course
Italian
Italian Pasta e Fagioli

Roasted parmesan broccoli side dish

Roasted Parmesan Broccoli

Side Dish

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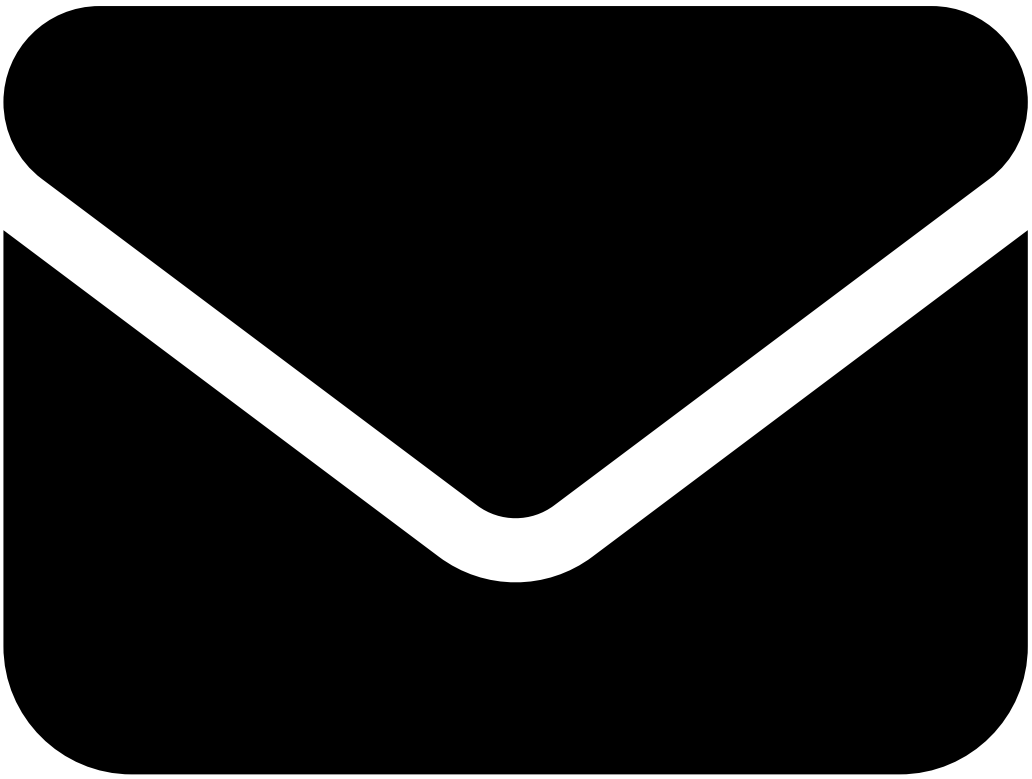




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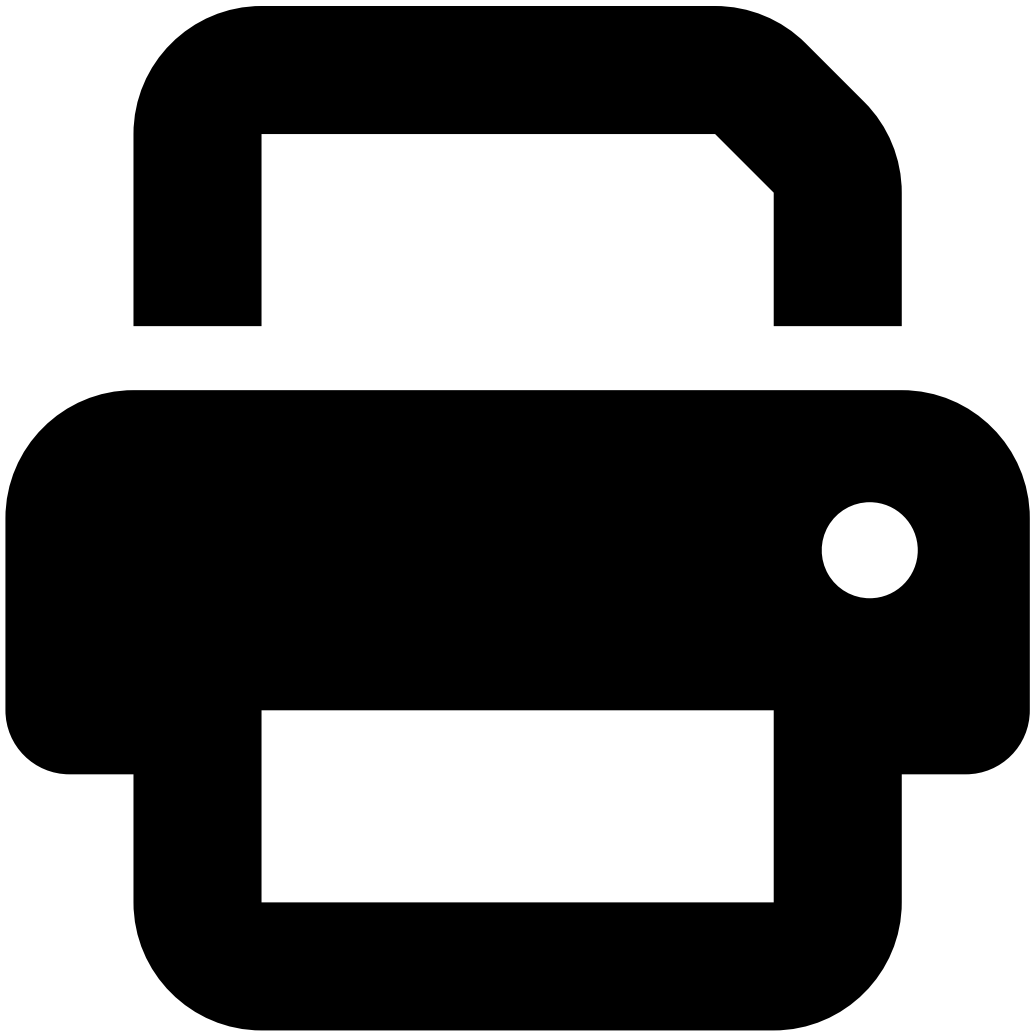

If your looking for a simple yet flavorful side dish that complements almost any meal, look no further than this oven roasted parmesan broccoli side dish. Roasting broccoli brings out it’s natural sweetness and adds a delicious crunch. The high heat caramelizes the edges, making it a far cry from the sometime soggy texture of steamed or boiled broccoli. Once you try roasting broccoli with good quality parmesan, breadcrumbs, and herbs, you’ll wonder why you ever cooked it any other way. It’s a game-changer in the world of side dish. Plus, it’s so easy to make!!!

Why You’ll Love This Roasted Parmesan Broccoli

Quick and easy: This oven-roasted Parmesan broccoli comes together with just a few simple ingredients and minimal prep. Once it’s in the oven, you can focus on preparing the rest of dinner while the broccoli roasts to golden, crispy perfection.

Healthy and delicious: Broccoli is packed with fiber, vitamins, and antioxidants. Roasting it with olive oil, garlic, and freshly grated Parmesan brings out its natural sweetness while adding a delicious savory flavor and crispy edges.

Even picky eaters will love it: If you have a hard time getting everyone to eat their vegetables, this crispy Parmesan broccoli is worth trying. The golden cheese, roasted edges, and delicious garlic flavor make broccoli much more appealing.

A versatile side dish: One of my favorite things about roasted Parmesan broccoli is how easily it pairs with so many meals. I served mine with crispy oven-fried chicken cutlets, and it was the perfect combination. It's also delicious alongside grilled chicken, steak, roasted fish, or your favorite Italian pasta dish.

What to Serve with Parmesan Roasted Broccoli

If you're looking for more easy side dishes to complete your meal, try serving this broccoli with my **Oven-Fried Lemon Chicken Cutlets**, **Italian Roasted Potatoes**, or **Italian peppers and potatoes**. These simple sides make it easy to put together a delicious family dinner without spending hours in the kitchen.

For easy preparation, I recommend using a sturdy **rimmed baking sheet**, a good **chef's knife**, and a **box grater** for freshly grated Parmesan cheese.

If you make this easy Roasted Parmesan Broccoli, please leave me a comment and let me know how it turned out! I love hearing from you, and it's always my favorite part of sharing my recipes. Let me know what you served it with, too!

Roasted Parmesan Broccoli Side Dish



This easy Roasted Parmesan Broccoli is a delicious, healthy side dish made with fresh broccoli, olive oil, garlic, and Parmesan cheese. Oven-roasted until tender with golden, crispy edges, it's an easy way to add flavor to any weeknight dinner and pairs perfectly with chicken, steak, fish, or pasta.

- 2 Lbs. broccoli florets
- 2 Tbsp. extra virgin olive oil
- 1 cup breadcrumbs
- 1 cup grated parmesan cheese
- 2 Tbsp. chopped Italian parsley
- 2 Tbsp. finely minced garlic
- salt and pepper to taste

1. Start by washing and broccoli pat dry with paper towels then cut into equal pieces
2. Place on a cookie sheet drizzle with the olive oil top the broccoli with the breadcrumbs, parmesan cheese, garlic and Italian parsley.
3. Roast in a preheated 400 -degree oven for 20 to 30 minutes, or until beginning to brown with a crust form the breadcrumbs and cheese.

Spread the broccoli in a single layer on a large baking sheet to help it roast rather than steam. Freshly grated Parmesan

adds the best flavor, and roasting at a high temperature helps create delicious golden edges.
Main Course
American, Italian
roasted broccoli recipe,

Tuscan ribollita Italian bean and bread soup

Tuscan Ribollita bean and bread soup

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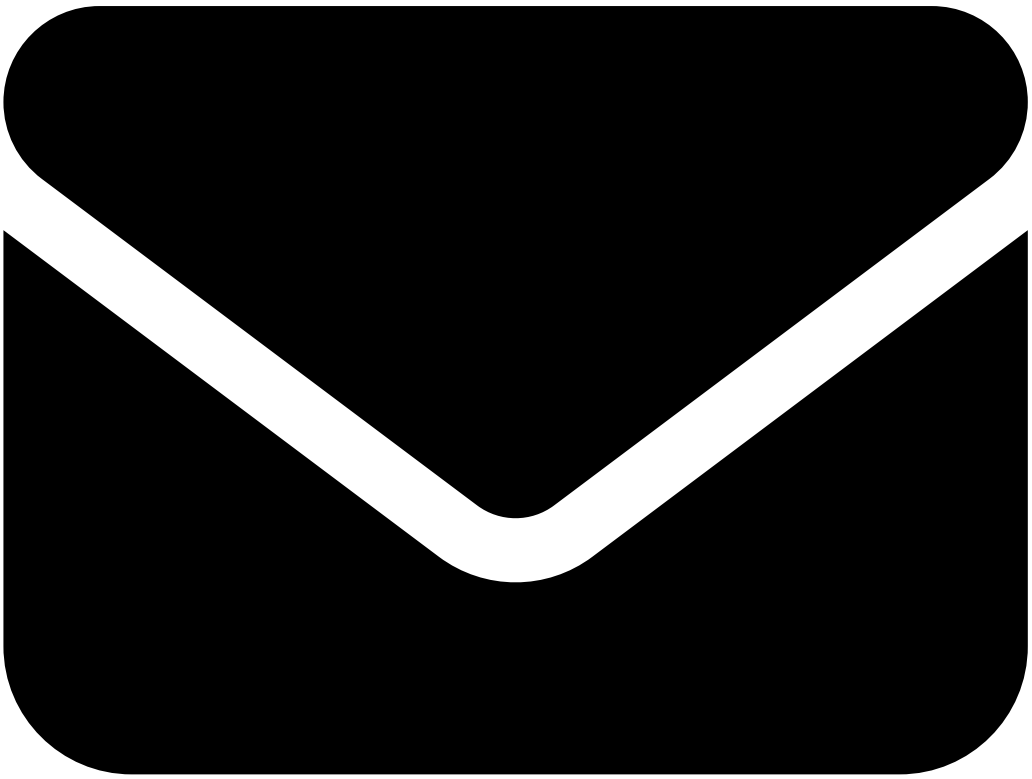




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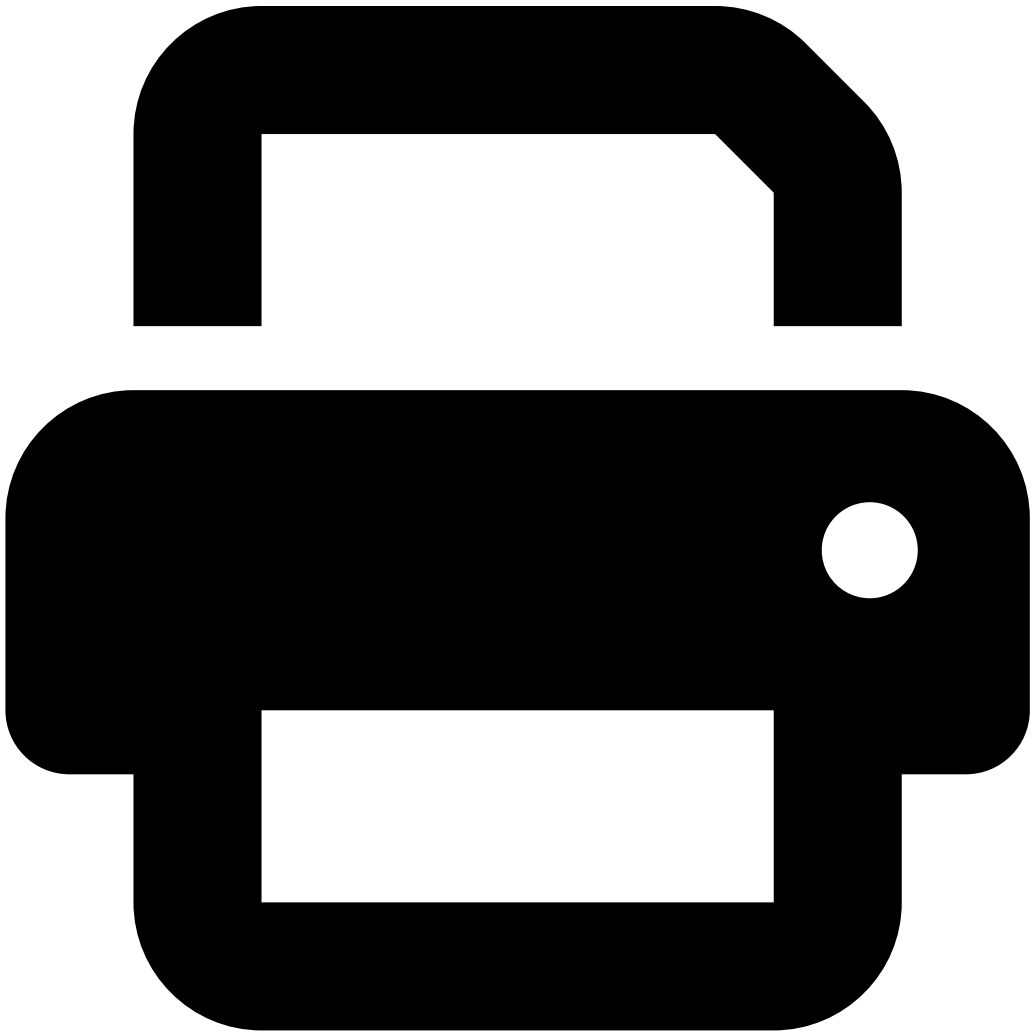

Tuscan Ribollita soup is a traditional Italian bread and bean soup that gets its name from the Italian word meaning “re boiled.” This hearty Tuscan soup is made with cannellini beans, kale, vegetables, and day-old crusty bread, which absorbs the flavorful broth and gives the soup its signature thick, stew-like consistency.

One of the things I love about authentic Ribollita is how versatile it is. You can easily adjust the ingredients to suit your taste, whether you prefer extra beans, more kale, or a little less bread. It’s a rustic Italian soup that makes the most of simple ingredients while delivering plenty of comforting flavor.

Traditionally, Ribollita is even better the next day when it is reheated, or “re boiled,” as its name suggests. As the bread continues to absorb the broth, the soup becomes thicker and heartier, almost like a savory stew. Whether you enjoy it

fresh from the pot or reheated the following day, this classic Tuscan soup is a delicious way to bring a taste of Italy to your table.

Variations and Tips for Tuscan Ribollita Soup

One of the best things about this traditional Tuscan Ribollita soup is how easy it is to customize. This rustic Italian bread and bean soup is made with simple ingredients, so you can adjust the vegetables, choose your favorite beans, and change the consistency to suit your taste.

The Vegetables

Kale is a classic ingredient in Tuscan Ribollita, but you can easily add more or switch things up. Spinach and Swiss chard are delicious alternatives, and you can even combine all three for a hearty vegetable soup. If you want to add more vegetables, diced zucchini is another great option.

The Beans

Cannellini beans are my favorite choice for this Italian bean soup. They have a creamy texture that works beautifully with the vegetables, broth, and bread. You can use cannellini beans for a traditional version, or substitute butter beans for a larger, creamier bean that looks beautiful in the soup. Chickpeas are another delicious option if you want to try something different. You can find chickpeas here.

How to Get the Perfect Ribollita Consistency

Traditional Ribollita is known for its thick, hearty consistency. Day-old crusty Italian bread is the classic choice because it soaks up the broth and helps transform the

soup into a stew-like dish. Add more bread if you prefer a thicker soup, or use less for a brothier consistency.

You can also serve toasted breadcrumbs at the table. Lightly toast a cup or two of breadcrumbs and offer them as a topping, much like grated Parmesan cheese. It’s an easy way to add texture and make the soup even heartier.

Storage and Reheating

Refrigerator: Allow the Tuscan Ribollita soup to cool, then transfer it to an airtight container and refrigerate for 3–4 days. The bread will continue to absorb the broth as the soup sits, making it thicker and allowing the flavors to develop.

Freezer: For the best texture, freeze the soup before adding the bread, if possible. Store it in freezer-safe containers for up to 3 months. Thaw overnight in the refrigerator, reheat on the stovetop, and add fresh bread before serving. If you’ve already added the bread, you can still freeze the soup, but the texture may become softer.

Reheating: Reheat the soup gently on the stovetop, stirring occasionally. If it becomes too thick, add a little water or vegetable stock until it reaches your preferred consistency. Ribollita is especially delicious the next day when the flavors have had more time to develop.

More Italian Soup Recipes to Try

If you love hearty, comforting Italian soups, here are a few more recipes to add to your meal rotation:

- **Italian Wedding Soup** A classic Italian soup with tender meatballs, greens, and a flavorful broth.
- **Italian chicken Pastina Soup:** A comforting bowl of tiny pasta in a rich homemade chicken broth.
- **Pasta e Fagioli:** A traditional Italian pasta and bean

soup made with simple pantry ingredients.
- **Creamy Tortellini Soup with Italian Sausage:** A hearty soup with Italian sausage, cheese tortellini, spinach, and a creamy broth.

Browse my other Italian soup recipes for more comforting dishes to share with family and friends.

If you make this Tuscan Ribollita soup, I'd love to hear how it turned out! Leave a comment and let me know which vegetables or beans you used. Your feedback helps other readers, too, and I always enjoy hearing how you make these recipes your own.

Tuscan Ribollita Italian bean and bread soup



Tuscan Ribollita is a traditional Italian bean and bread soup made with cannellini beans, kale, vegetables, and crusty day-old bread. This hearty Tuscan soup has a rich, rustic flavor and a thick, stew-like consistency. It's even better the next day when reheated, making it a comforting and satisfying meal.

- 4 Tbsp. olive oil
- 2 Tbsp. minced garlic
- 1 Tbsp. red pepper flakes
- 1 cup each chopped onion + celery+ carrots
- 1 cup white wine

- 28 ounce can crushed tomatoes
- 8 cups vegetable or chicken stock
- 2 tsp. each dried thyme and oregano
- a few bay leaves
- parmesan rind
- 2 cups diced potatoes
- 2 15 ounce can drained and rinsed cannellini beans
- 1 bunch of kale de-ribbed and roughly chopped
- 4 cups stale Italian bread
- Parmesan cheese for serving

1. **Sauté the aromatics.** Heat the olive oil in a large soup pot over medium heat. Add the onion, garlic, and red pepper flakes. Sauté until softened and just beginning to brown.

2. **Cook the vegetables.** Add the celery and carrots and continue to sauté until softened.

3. **Add the wine.** Pour in the wine and cook until it has mostly evaporated and been absorbed by the vegetables.

4. **Build the soup.** Stir in the crushed tomatoes, broth, thyme, oregano, bay leaves, and Parmesan rind. Bring the soup to a gentle simmer.

5. **Add the potatoes.** Stir in the potatoes, cover the pot, and simmer until they are fork-tender about 10 minutes

6. **Blend part of the soup.** Remove the Parmesan rind and bay leaves. Transfer 2 cups of the soup and 1 cup of the cannellini beans to a blender. Blend until smooth, then stir the purée back into the pot to thicken the soup.

7. **Add the remaining beans and kale.** Stir in the remaining cannellini beans and kale. Simmer for another 10–15 minutes, until the kale is wilted and tender and the flavors have melded. Taste and adjust the salt and black

pepper as needed.

8. **Serve.** Tear or cut the day-old bread into bite-sized pieces and place a handful in the bottom of each serving bowl. Ladle the hot soup over the bread and finish with a drizzle of extra-virgin olive oil and freshly grated Parmesan cheese. Serve warm.

For the best texture, use day-old crusty Italian bread. Add the bread gradually until the soup reaches your preferred consistency. Ribollita thickens as it sits, so keep extra vegetable broth or water handy when reheating.
Main Course, Soup
Italian
Italian bean and bread soup

Italian Pasta e ceci soup

Italian Pasta e ceci Soup

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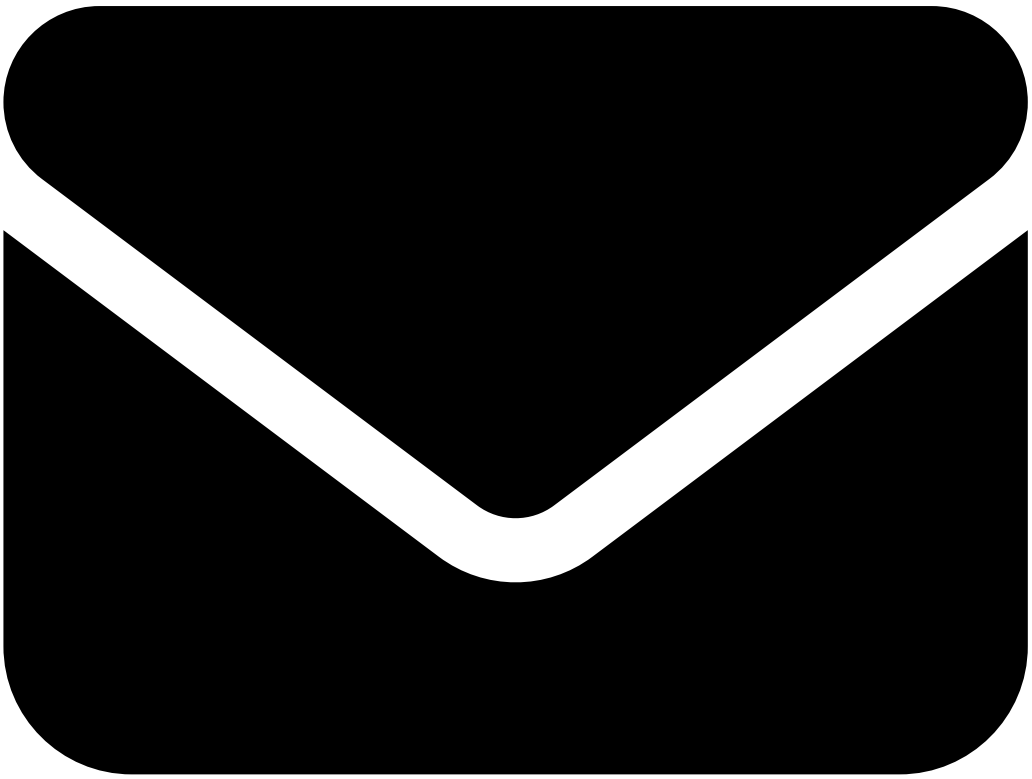




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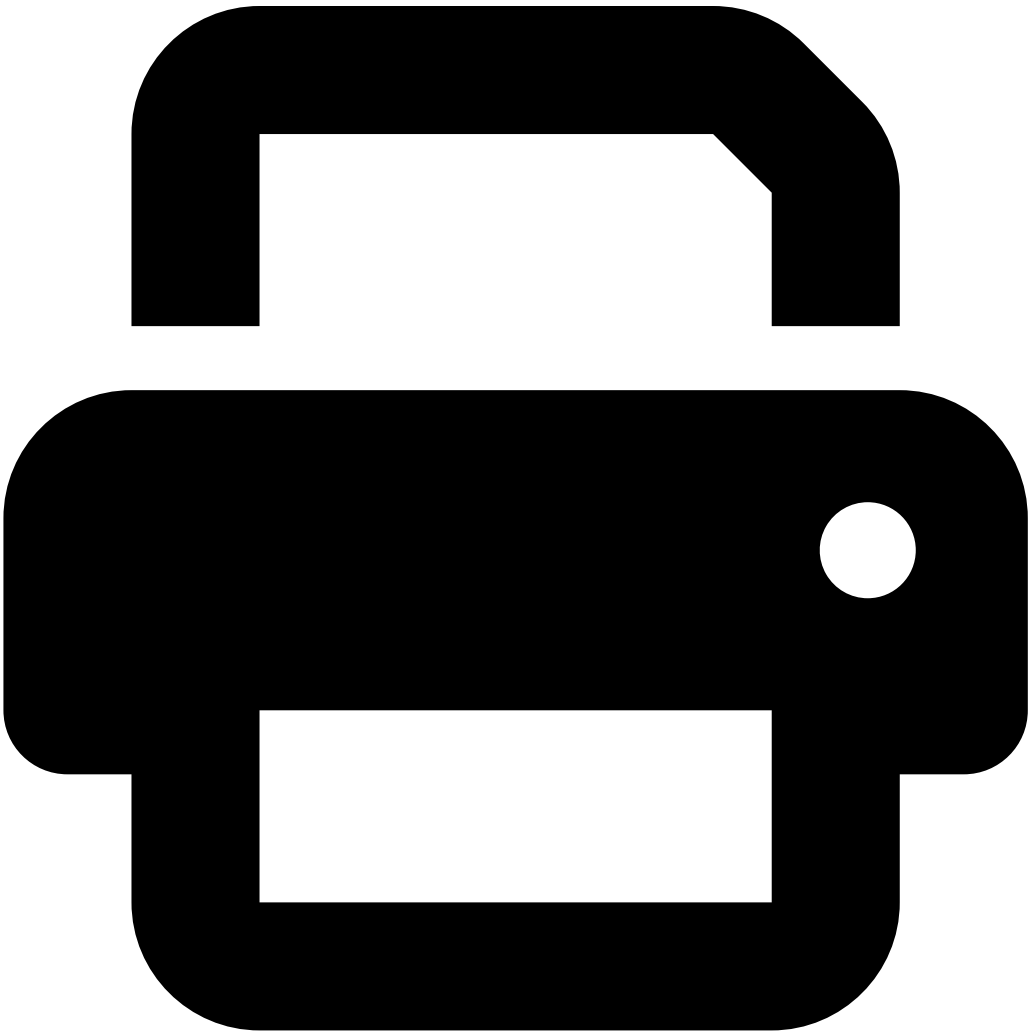

Pasta e Ceci (Italian Chickpea Soup)

Pasta e Ceci is a classic Roman chickpea soup made with pasta, chickpeas, and a rich, flavorful tomato broth. This traditional Italian comfort food comes together in one pot using simple pantry ingredients to create a hearty, satisfying meal that’s both delicious and budget-friendly.

Pasta and chickpeas have long been staples of Italian cooking, especially in traditional cucina povera, or peasant-style cooking, where humble ingredients are transformed into nourishing dishes. Depending on the region and family tradition, Pasta e Ceci can be served as a soup, a thick stew, or a pasta dish with a creamy chickpea sauce.

The consistency is easy to adjust to your liking. Some versions are brothy and soupy, while others are thicker, with the pasta and chickpeas soaking up most of the flavorful sauce. However you serve it, this rustic Italian chickpea and pasta dish is simple, comforting, and full of classic Italian flavor.

Good to Know When Making Italian Pasta e Ceci

Dried or Canned Chickpeas

For this traditional Italian Pasta e Ceci, I like using dried chickpeas that have been soaked ahead of time. They take longer to cook, but they give the dish a wonderful texture and a delicious, homemade flavor. If you're short on time, canned chickpeas are an excellent shortcut and can have this comforting Italian chickpea soup on the table in less than 30 minutes.

How to Get the Perfect Consistency

One of my favorite tricks is to blend some of the cooked chickpeas in a blender or by using an immersion blender before adding the pasta. This helps thicken the broth naturally, creating a creamy, stew-like consistency without adding cream.

Keep in mind that the pasta will absorb quite a bit of liquid as it cooks. Make sure the chickpea broth is loose enough before adding the dried pasta so the dish doesn't become too thick or dry. Add extra broth or water as needed, especially if you prefer a soupier consistency.

Storage and Reheating

Refrigerator: Store leftover Pasta e Ceci in an airtight

container in the refrigerator for 3–4 days. The pasta will continue absorbing the broth as it sits, so the dish will naturally become thicker.

Reheating: Warm leftovers in a saucepan over medium-low heat, stirring occasionally. Add a splash of vegetable broth or water to loosen the consistency and bring back that delicious, saucy texture.

Freezing: For the best results, freeze the chickpea sauce before adding the pasta. Store it in a freezer-safe container for up to 3 months. Thaw overnight in the refrigerator, reheat, and cook fresh pasta directly in the broth before serving. You can freeze leftovers with the pasta, too, but the pasta may become softer when reheated.

What to Serve with Pasta e Ceci

This hearty Italian chickpea soup is delicious on its own, but I love serving it with crusty Italian bread for soaking up every bit of the flavorful broth. A drizzle of extra-virgin olive oil and freshly grated Parmesan cheese make a wonderful finishing touch.

If you enjoy making traditional Italian comfort food, try my **Pasta e Fagioli**, **Tuscan Ribollita Soup**, or **Italian chicken Pastina Soup** next. Each one is filled with simple ingredients and the comforting flavors of a homemade Italian meal.

Italian Pasta e ceci Soup



Italian Pasta e Ceci is a classic Roman chickpea soup made with tender chickpeas, small pasta, tomatoes, and aromatic vegetables. This hearty one-pot Italian soup is simple, comforting, and full of traditional flavor. It can be made with dried or canned chickpeas and adjusted to be either brothy or thick and stew-like.

- 3 cups dry chickpeas
- 4 Tbsp. olive oil
- 1 cup chopped onion
- 2 Tbsp. minced garlic
- 1 cup chopped celery
- 1 cup sliced carrots
- 3 cups chopped tomatoes
- 2 cups vegetable stock
- 2 cups small tubular pasta

1. **Soak the chickpeas.** Place the dried chickpeas in a large bowl and cover with several inches of cold water. Soak overnight, or for at least 8 hours. Drain and rinse well before using.

   If using canned chickpeas: Skip the soaking and cooking steps. Use about **5–6 cups canned chickpeas**, drained and rinsed, and add them later in the recipe when the broth is ready. Since canned chickpeas are already cooked, the soup will come together much faster.

2. **Sauté the vegetables.** Heat the olive oil in a large heavy-bottomed pot or Dutch oven over medium heat. Add

the onion, garlic, celery, carrot, and red pepper flakes. Sauté for 5–7 minutes, until the vegetables are softened and the onion is translucent.

3. **Add the tomato paste.** Stir in the tomato paste and cook for 1–2 minutes, allowing it to caramelize slightly and deepen in flavor.

4. **Cook the chickpeas.** Add the soaked chickpeas, crushed tomatoes, broth, oregano, thyme, bay leaf, and Parmesan rind. Stir well and bring to a boil.

   Reduce the heat to a gentle simmer, cover, and cook for about **40–45 minutes**, or until the chickpeas are tender. Cooking time will vary depending on the age and size of the chickpeas. Check occasionally and add more broth or water if needed. The chickpeas should remain covered with plenty of liquid.

5. **Thicken the soup.** Once the chickpeas are tender, remove about 1 cup of the chickpeas and some of the broth. Transfer to a blender or food processor and blend until mostly smooth. Return the purée to the pot and stir to combine. This creates the creamy, thick consistency that makes Pasta e Ceci so comforting.

6. **Add the pasta.** Bring the soup back to a gentle boil and stir in the pasta. Cook according to the package directions, stirring frequently. Add additional broth or water as needed because the pasta will absorb a considerable amount of liquid as it cooks.

7. **Season the soup.** Remove the bay leaf and Parmesan rind. Taste and season with salt and freshly ground black pepper. If you prefer a soupier Pasta e Ceci, add more broth until it reaches your desired consistency.

8. **Serve.** Ladle the hot Pasta e Ceci into bowls and finish with freshly chopped parsley, freshly grated Parmesan

cheese, and a drizzle of extra-virgin olive oil.

Don’t let the chickpea broth become too thick before adding the pasta. The pasta absorbs a surprising amount of liquid as it cooks. Keep extra broth or water nearby and add it as needed. Pasta e Ceci should be hearty and thick, but still have enough flavorful broth to coat the pasta.
Main Course
Italian
Italian Pasta e Ceci i

Roasted Butternut squash orzo

Roasted butternut squash orzo

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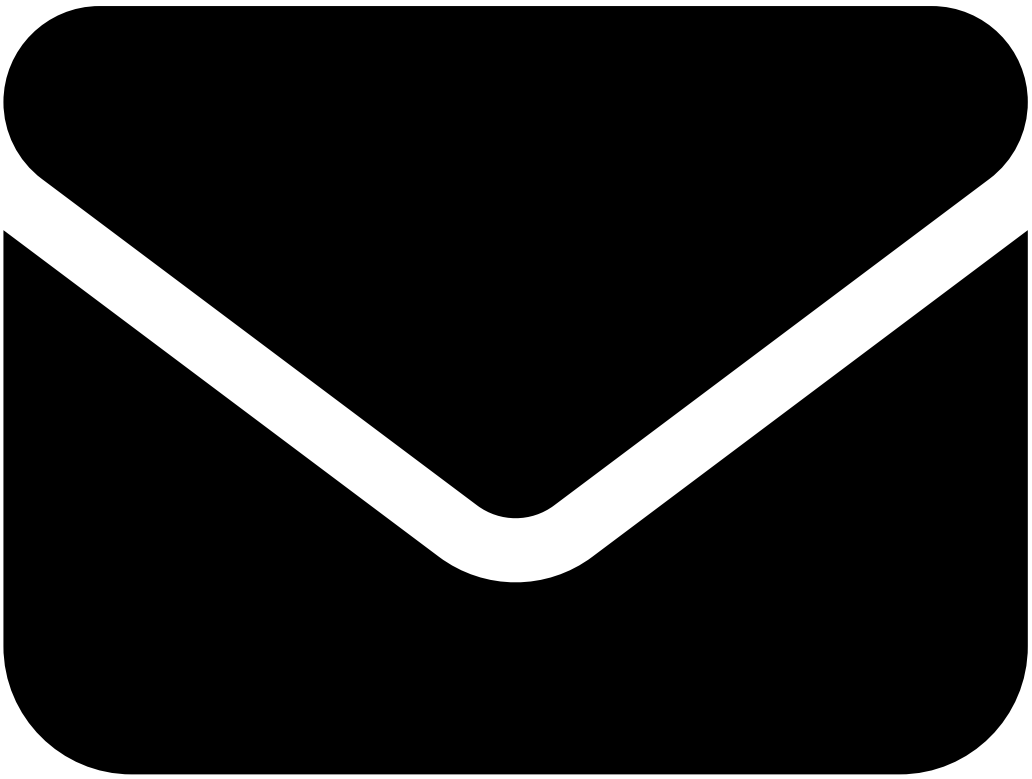




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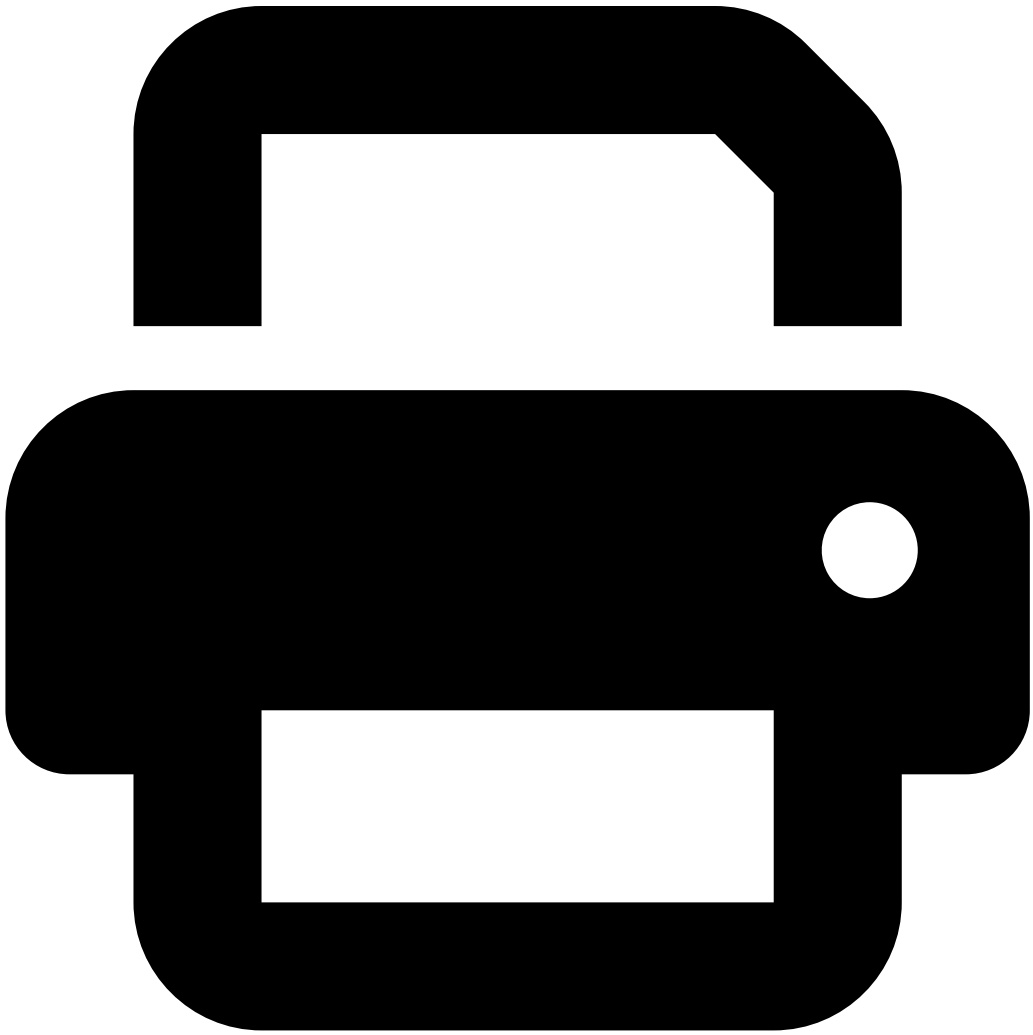

This creamy roasted butternut squash orzo is the perfect cozy fall meal—rich, savory, and surprisingly easy to make. Roasting the butternut squash with fresh sage and garlic brings out its natural sweetness while adding delicious depth and warm fall flavor.

The roasted squash is blended with stock, cream, and Parmesan cheese to create a smooth, velvety sauce that coats every bite of tender orzo pasta. The combination of sweet roasted squash, savory garlic and sage, and nutty Parmesan makes this orzo incredibly flavorful without requiring a long list of ingredients.

Best of all, this creamy butternut squash orzo is simple, affordable, and made with ingredients you may already have in your kitchen. It’s an easy fall dinner that feels special enough for company but is simple enough for a weeknight meal.

Roasted Butternut Squash Orzo Variations

Add protein: This creamy butternut squash orzo is vegetarian as written, but it’s easy to add protein. Sauté mild or spicy Italian sausage with the garlic before adding the sauce. For a lighter option, try chicken apple sausage or turkey sage sausage.

Add more vegetables: Spinach adds color and freshness, but you can easily substitute Swiss chard or kale. You can also add diced zucchini, mushrooms, or another favorite vegetable to make this orzo even heartier.

Make it gluten-free: I use orzo, a small rice-shaped pasta, for this recipe, but you can substitute your favorite pasta shape. For a gluten-free version, simply use gluten-free orzo or pasta.

Make Ahead & Good to Know

I recommend roasting the butternut squash ahead of time. Not only does roasting bring out the squash’s natural sweetness, but preparing it in advance makes this creamy butternut squash orzo much quicker to put together when you’re ready to cook.

You can also make the entire butternut squash sauce a day ahead. Store it in an airtight container in the refrigerator, then gently warm the sauce on the stovetop when you’re ready to serve. Add the orzo and cook until tender, adding a little extra stock if the sauce needs to be loosened.

The prepared sauce can be refrigerated for up to **4 days**. I recommend cooking the orzo fresh when serving for the best texture.

Make It a Meal

If you love cozy Italian-inspired dishes like this creamy roasted butternut squash orzo, you might also enjoy some of my other comforting pasta dishes. Try my **Butternut Squash Gorgonzola Pasta**, **Creamy Tortellini Soup with Italian Sausage**, or **Mushroom Bolognese Bucatini** for more hearty recipes that are perfect for fall and winter.

And if you're looking for more easy Italian dinner ideas, be sure to browse my **Italian pasta recipes** and **comforting Italian recipes**. There's nothing better than a simple homemade meal that brings everyone to the table.

Roasted butternut squash orzo



This creamy roasted butternut squash orzo is a cozy, flavorful fall dish made with roasted butternut squash, sage, garlic, Parmesan, and tender orzo. The roasted squash creates a naturally sweet and savory sauce that is rich, creamy, and comforting. It's an easy vegetarian meal that comes together with simple, affordable ingredients.

- 4 cups peeled and cubed butternut squash
- 4 garlic cloves
- 4 to 5 sage leaves
- 4 Tbsp/ olive oil
- 1 cup heavy cream

- 2 cups vegetable or chicken stock
- 3 cups orzo
- 3 cups chopped spinach
- 1 cup grated parmesan
- 1/2 cup gorgonzola

1. **Roast the butternut squash:** Preheat your oven to 375°F. Peel the butternut squash and cut it into medium-sized cubes. Arrange the squash on a baking sheet with the garlic and sage leaves. Season with salt and pepper to taste, drizzle with olive oil, and toss to coat. Roast for 15–20 minutes, or until the squash is fork-tender.

2. **Cook the orzo:** Transfer the roasted butternut squash, garlic, and sage to a large pan over medium-high heat. Add the cream, stock, and orzo, stirring to combine. Bring to a gentle simmer and cook for about 10 minutes, stirring frequently, until the orzo is al dente. Add a little extra stock if needed to keep the sauce creamy

3. **Add the spinach and Parmesan:** Stir in the spinach and grated Parmesan cheese. Simmer for a few minutes, until the spinach wilts and the cheese melts into the creamy sauce.

4. **Garnish and serve:** Spoon the orzo into serving bowls and finish with crumbled Gorgonzola cheese and freshly chopped Italian parsley. Serve warm.

Roast the butternut squash until the edges are caramelized and lightly browned. Those golden roasted edges add extra depth and sweetness to the finished sauce. You can also roast the squash a day ahead to make this recipe even quicker.
Main Course, Side Dish
Italian
roasted butternut squash orzo

Oven baked Tomatoes oreganata

Oven baked tomatoes Oreganata

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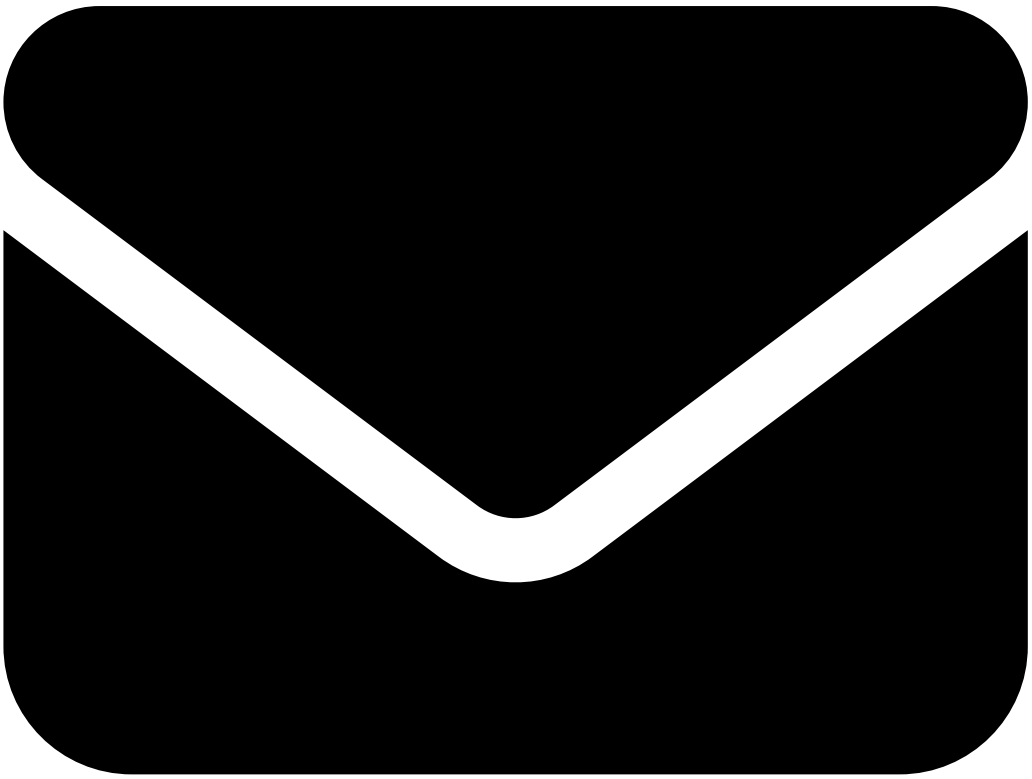




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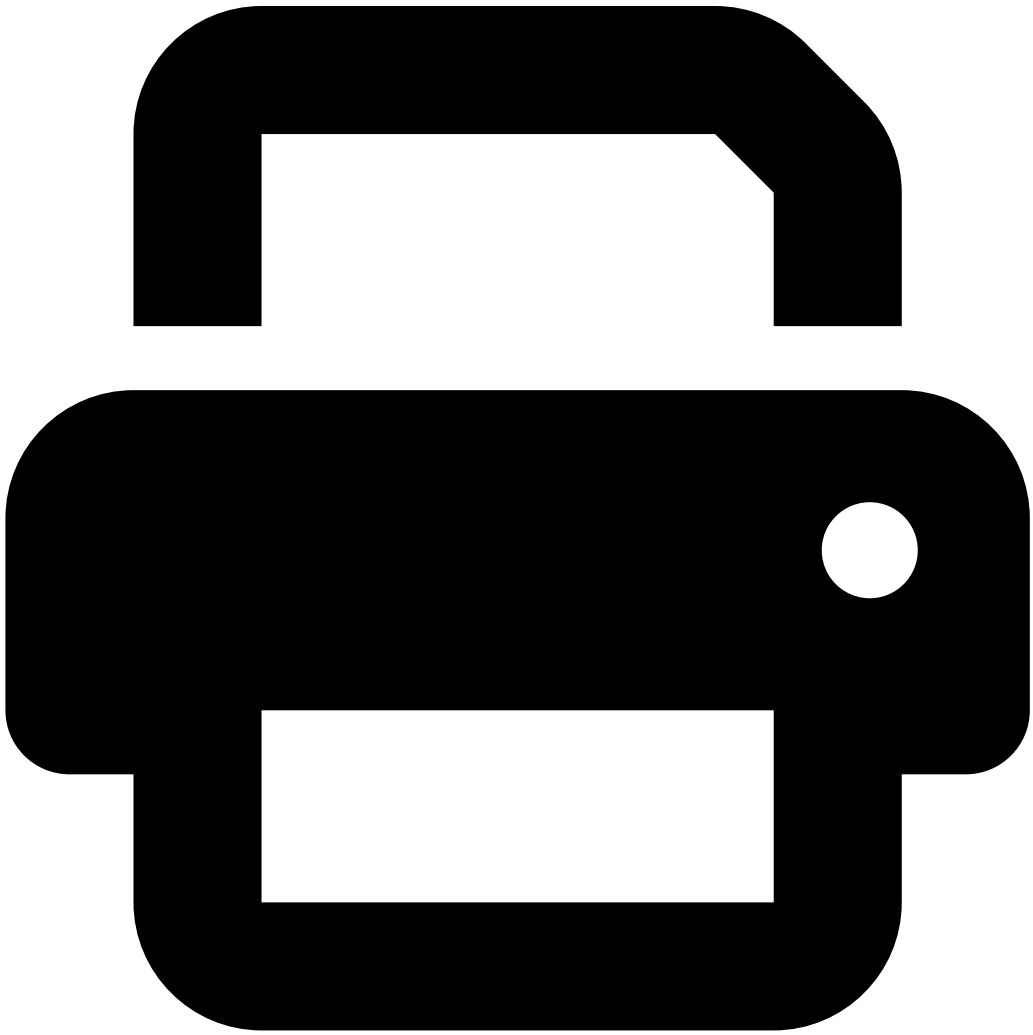

This easy and delicious oven baked tomato oreganata recipe is the perfect way to use up all the rest of those summer tomatoes.

I grew up on a farm in the Tuscan country side, We always had an abundance of summer vegetables, especially beautiful tomatoes of every shape and flavor. My mother severed them in so many different ways, before canning the rest. This baked tomato oreganata was and still is one of my favorite ways to enjoy this summer staple.

Tips about this oven baked Tomato oreganata recipe

Use ripe but firm tomatoes, like roma or plum tomatoes when you make tis oven baked tomato oreganata recipe. They hold their shape better and have less water.

To prepare the the breadcrumbs use fresh breadcrumbs for the best texture. Mix them with the garlic, onion, oregano(fresh if possible) If you don’t have excess to fresh oregano, (I have attached a link for a good quality dry oregano) the grated parmesan cheese and a bit of olive oil. This mixture should be crumbly and slightly moist, so it sticks to the tomatoes.

Pre baking the tomatoes emilites some of the water from the tomatoes for a dryer tomato .

Bake at a moderate heat 375 so the tomatoes soften and the breadcrumbs turn a golden brown and crispy. If you want extra crispness, broil the tomatoes the last few minutes.

Oven baked tomatoes Oreganata



- 5 Lbs. Roma tomatoes
- 4 Tbsp. olive oil
- 1 cup breadcrumbs
- 1 cup grated parmesan
- 2 Tbsp. dry or fresh oregano
- 1 Tbsp. chopped Italian parsley
- 1 Tbsp. garlic powder
- 1 Tbsp. onion powder

1. Start by washing the tomatoes and drying . Cut the tomatoes in half length wise. Sprinkle the tomatoes with the half of oregano. Salt and pepper to taste and

drizzle with half the olive oil. Then roast in a preheated 375-degree oven for 15 minutes.

2. Mean while in a bowl mix the breadcrumbs, grated parmesan parsley, garlic, and onion powder
3. Top the pre roasted tomatoes with the breadcrumb mixture. And re bake for an additional 20 to 30 minutes. top with Italian parsley.

Spicy roasted garlic cheese bread

Spicy roasted garlic cheese bread

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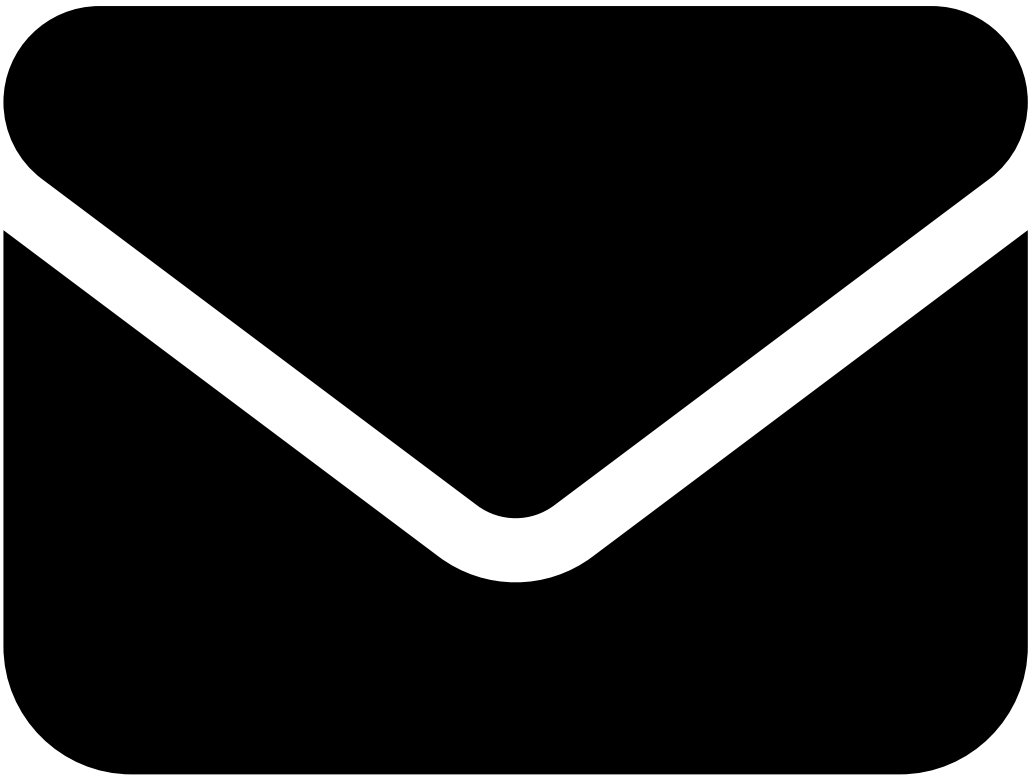




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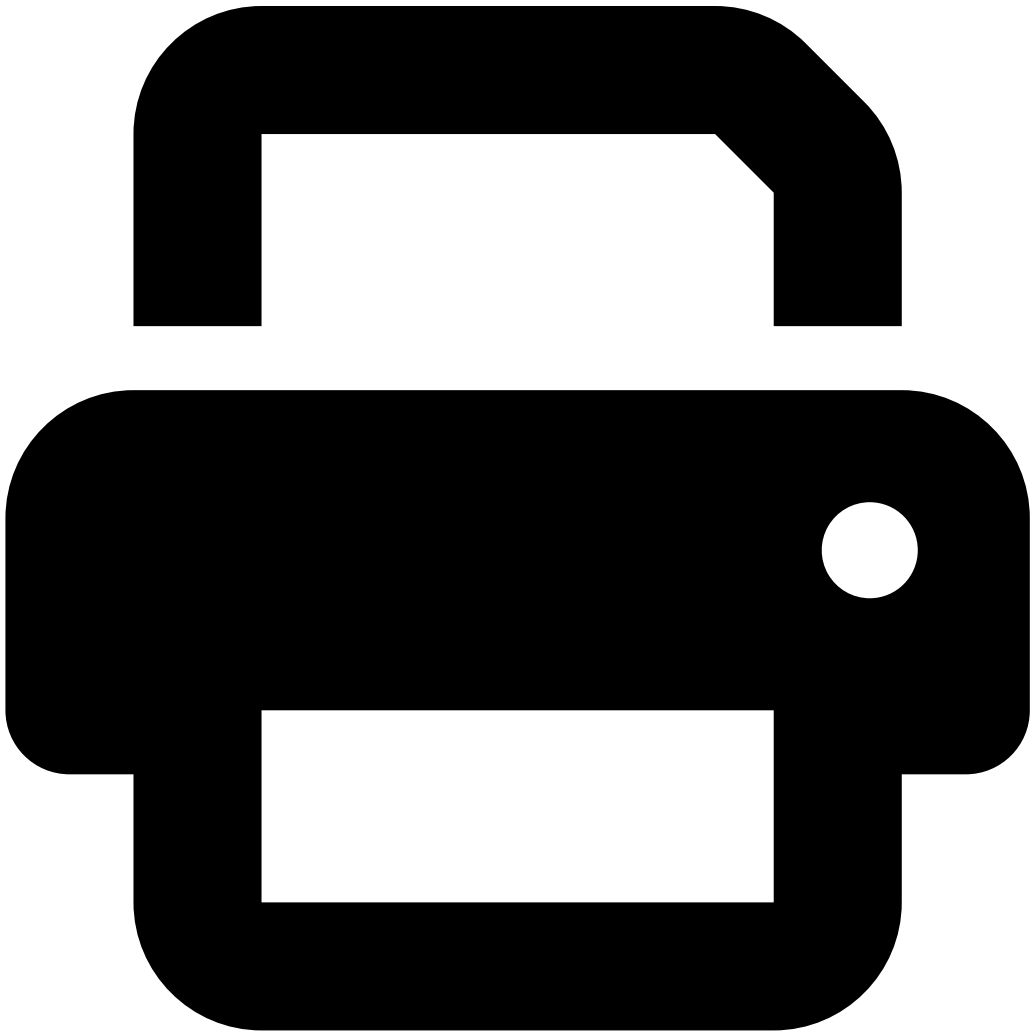

We can all agree that it doesn’t get better then butter, garlic and bread. Wait it does get better if you roast the garlic and add hot sauce you take this Roasted Garlic cheesy garlic bread to a higher level.

This recipe takes the classic garlic bread you know and love topping it with an irresistible blend of cheeses, roasted garlic, hot sauce and a hint of fresh herbs, resulting in a mouth watering creation that’s crispy on the outside and soft on the inside. It’s a prefect accompaniment to pasta nights, soups, salads or any meal that can use the added flavor of garlic.

Things to know about this roasted garlic cheese bread

Roasting the garlic mellows the flavor, you can do this up to 2 days ahead of time. Mash it first it’s easier when the

garlic is still warm from roasting. Use a crusty bread like ciabatta, or sour dough for the best texture. Slice the bread lengthwise and toast before adding the garlic butter and cheese and re baking. This extra step ensures a crispy crust.

You can adjust the spiciness to your taste. Red pepper flakes or even finely chopped chilis can add heat. After spreading the pre toasted bread with the garlic butter and topping with the cheese , bake the bread again in a preheated 375-degree oven for 15 minutes. For an extra crispy top broil for a few minutes. Serve it hot with a side of marinara for dipping.

You are going to love this spicy roasted garlic cheese bread recipe. Not only is it delicious, it’s easy to make and can be made ahead of time and frozen already assembled and then defrosted and baked for the second time when you are ready to serve.

Spicy roasted garlic cheese bread



- 1 loaf medium size Italian bread
- 12 to 15 gloves of fresh peeled garlic
- 1/3 cup extra virgin olive oil
- a few springs of fresh oregano (thyme and rosemary)
- 2 sticks of butter
- Freshly ground black pepper
- 1 cup grated parmesan cheese
- 2 cups freshly grated mozzarella
- 1/2 cup chopped fresh basil

1. Start by adding the garlic, olive oil, fresh herbs to an oven proof ramekin roast in a preheated375-degree oven for 15 to 20 minutes over until the garlic is golden brown and soft

2. Slice the bread in half and toast along with the garlic for 10 minutes before adding the garlic butter.
3. Meanwhile add the room soften butter to a bowl add the parmesan, mozzarella and Italian parsley. Salt and pepper the butter mixture according to taste.
4. removed the herbs from the roasted garlic and mash using a fork. Add the garlic to the butter mixture and mix until well combined.
5. Slice your Italian bread in half spread the roasted garlic butter on bot sides on the bread. top with the shredded mozzarella and more grated parmesan and bake in a 375- degree oven until the cheese is melted and beginning to brown top with freshly chopped Italian parsley.

Pasta All ‘ortolana vegetable pasta sauce

Pasta all Ortolana Vegetable Pasta Sauce

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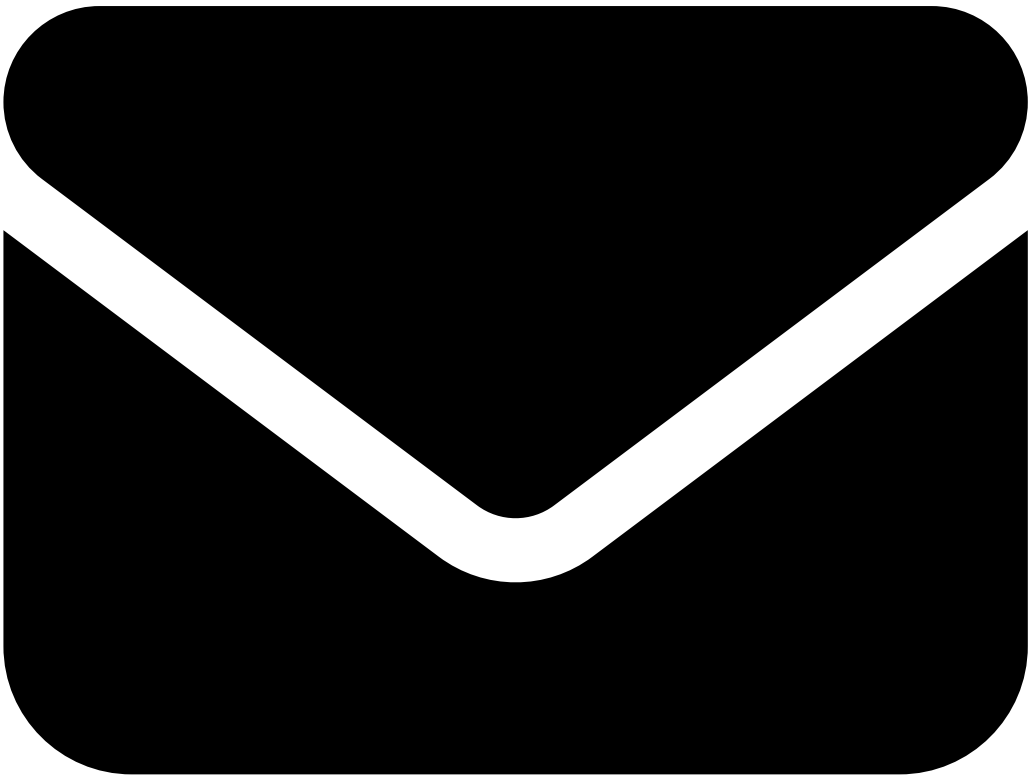




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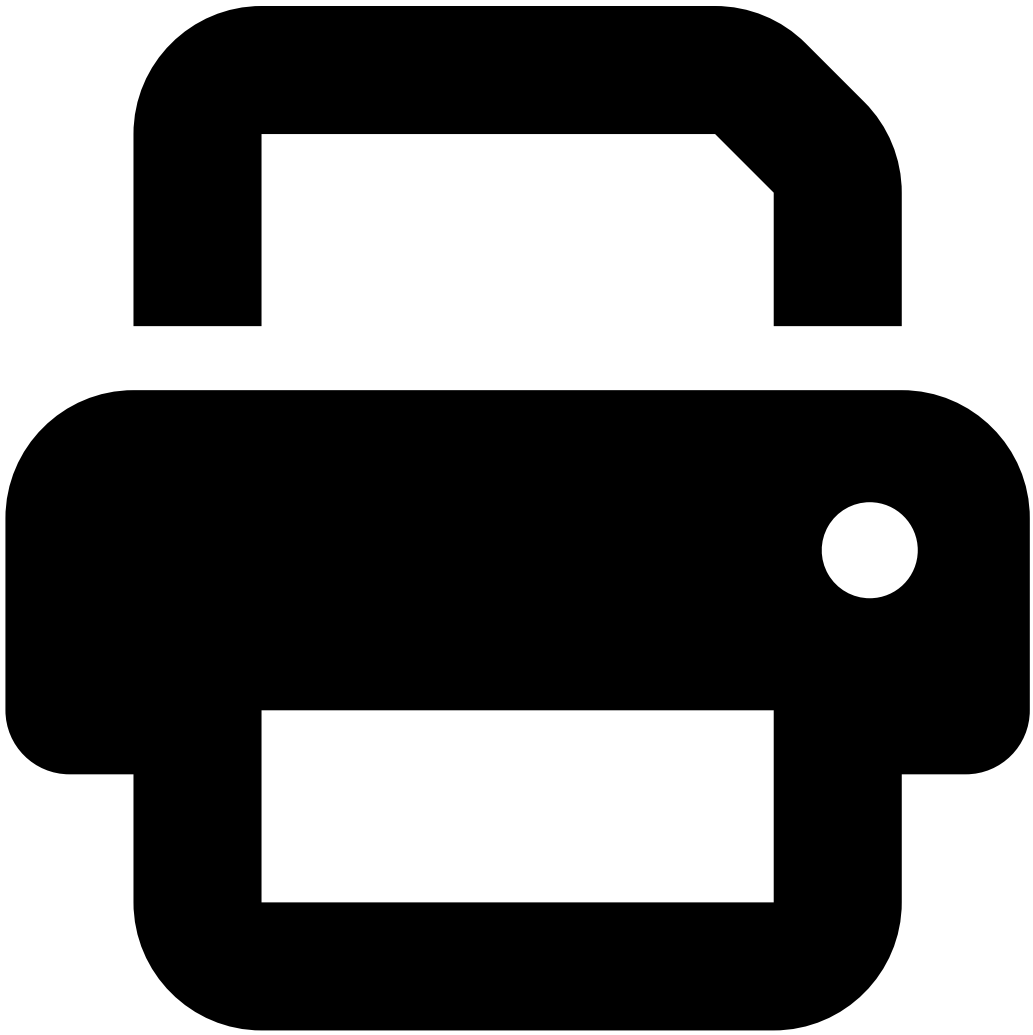

Pasta all Ortolana is an Italian vegetarian pasta dish made with a seasonal summer vegetable sauce that combines garden vegetables, aromatic herbs and tomato sauce to create a comfort sauce packed with flavor. It is easy to prepare and prefect when summer vegetables are in season. The vegetable sauce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

Things to know about this Italian vegetable past sauce

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

This recipe is very customizable, just like my ever changing minestrone soup the vegetables I use are what I have on hand. You can mix and match vegetables that fit your lifestyle or

have on hand. But this vegetarian pasta sauce always starts like this, with a sofritto made with small diced onions, garlic, celery, and carrots. This is an important first step to add flavor and depth of flavor to the dish. Then the rest of the vegetables are added and simmered slowly in a tomato - based sauce. The results are a rich flavorful vegetarian pasta sauce. The sauce can be make ahead of time and used when you are ready to serve, It also freezer friendly. Here is the link for the freezer friendly containers I use.

Pasta All Ortolana Vegetable Pasta Sauce



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

1. Start by cutting all your vegetables. Then in a large saute pan add the olive oil bring to medium high heat add the onion and garlic saute until soft and just beginning to brown.
2. Add the cherry tomatoes and saute until beginning to blister. now add the rest of the vegetables, salt and saute until the vegetables are well combined. then add the tomato sauce rinse out the cans and add one cup of water. Cover and simmer while cooking the pasta in salted water until el dente. Toss the pasta in this delicious vegetarian pasta sauce. Add fresh basil top with grated pecorino.

Classic Italian eggplant Parmesan

Classic Italian Eggplant Parmesan

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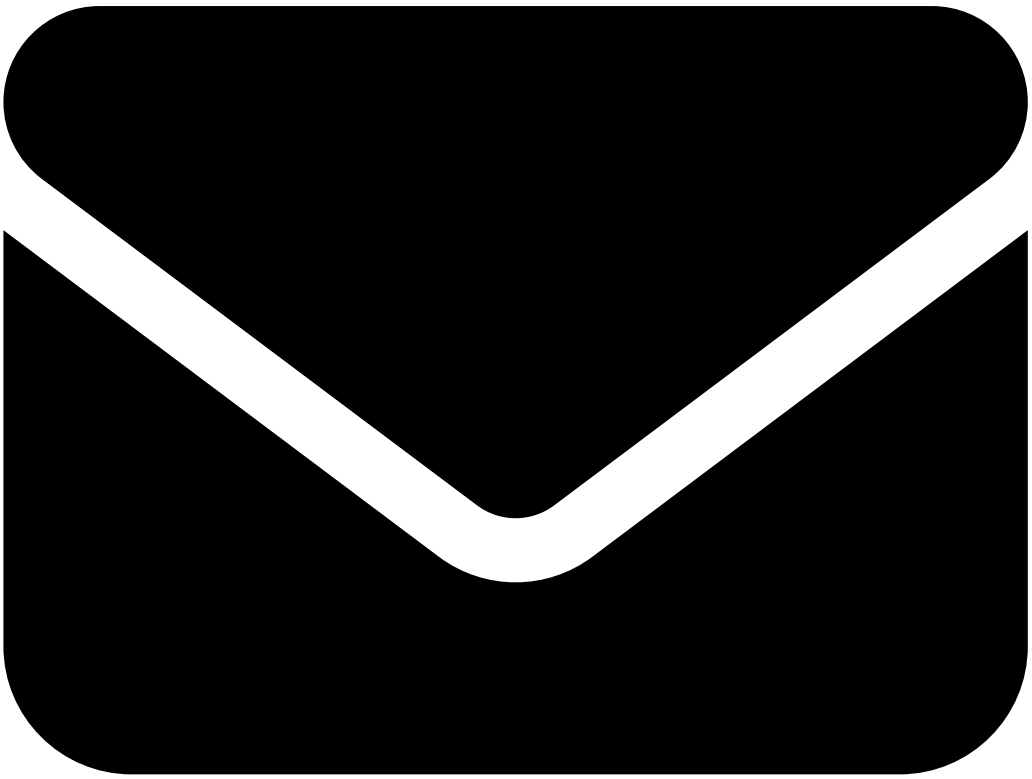




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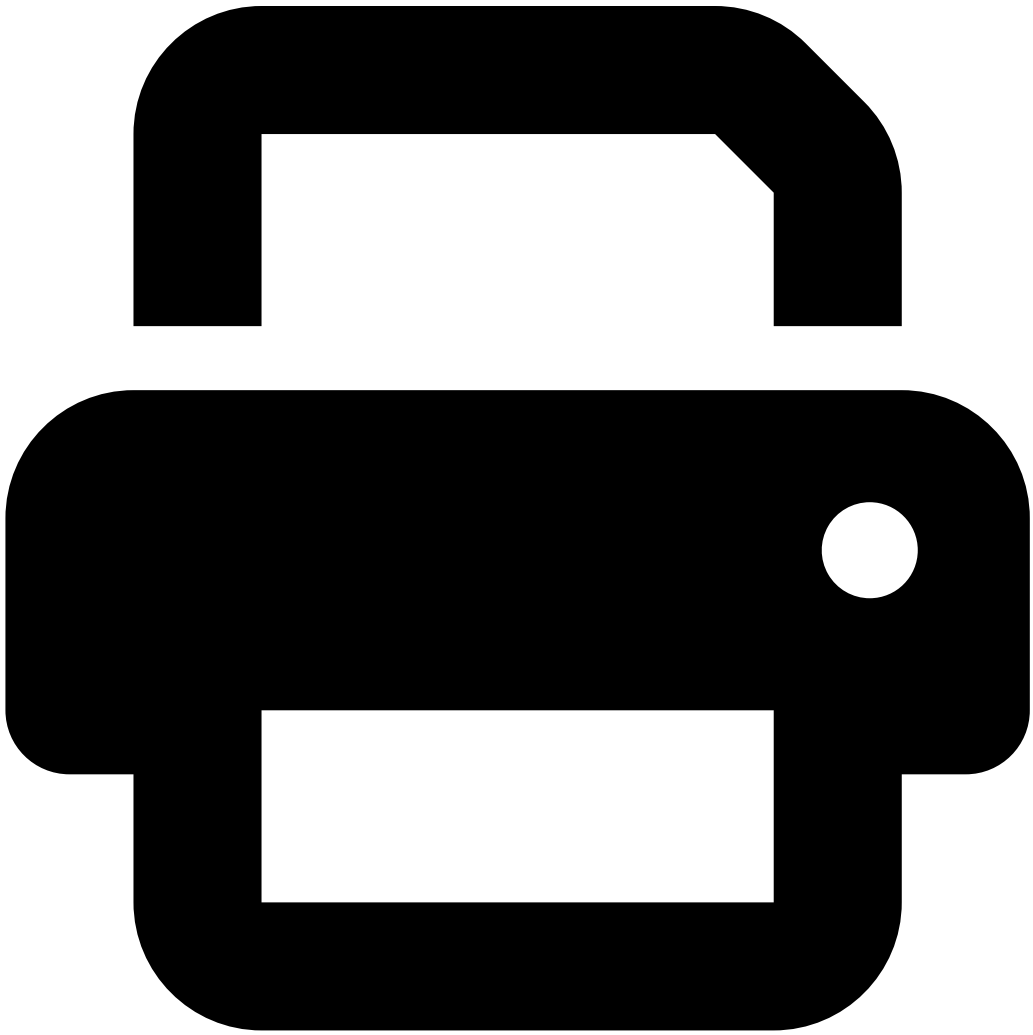

Eggplant parmesan, know as “parmigiana di melanzane” is a classic Italian dish made with layers of fried eggplant then baked with marinara sauce and cheese.
The dish is assembled similarly to lasagna, with alternating layers of eggplant, tomato sauce, mozzarella, and parmesan cheese. The final layer is usually topped with extra cheese which melts and forms a golden bubbly crust in the oven.

Things to know about this classic Italian eggplant parmesan

1. Choose the right eggplant opt for firm, medium – sized eggplants with shiny skin and no soft spots. Smaller eggplants tend to be less bitter and have fewer seeds.
2. Slice the eggplant into even rounds or lengthwise strips to ensure they cook evenly
3. Salt the eggplant and let sit for at least 30- minutes

to reduce bitterness and remove excess moisture. Then rinse and pat dry

4. Dredge the eggplant in flour before frying this helps achieve a crispy exterior when fried.
5. Start with a layer of sauce at the bottom of your baking dish to prevent sticking.
6. Bake covered for the first 30- minutes to prevent the cheese from burning . then uncovered the last 15-minutes to get a rich golden brown crust. I have attached the link to my favorite all around lasagna covered casserole dish.
7. Allow the eggplant parmesan dish to rest for about 10 to 15 minutes to let the layers set.

Storage

Store leftover Eggplant Parmesan in an airtight container or cover the baking dish tightly with foil and refrigerate for up to 4 days. Reheat individual portions in the microwave or reheat the casserole, covered, in a 350°F oven until warmed through.

Freezing

Eggplant Parmesan can be frozen either before or after baking. For the best texture, assemble the casserole, let it cool completely, cover it tightly with plastic wrap and foil, and freeze for up to 3 months. Thaw overnight in the refrigerator, then bake at 375°F until heated through and the cheese is bubbly. If freezing leftovers, portion them into airtight, freezer-safe containers and freeze for up to 3 months.

Classic Italian Eggplant Parmesan



- 2 medium eggplant
- 1 Tbsp. salt
- 3 cups frying olive oil
- 4 cups my easy marinara sauce
- 2 cups shredded mozzarella
- 2 cups fresh mozzarella
- 1 cup grated parmesan
- fresh basil leaves

1. Wash the eggplant and slice it into thin slices. Place the slices in a colander set over a bowl and sprinkle generously with salt. Place a plate or other weight on top to press the eggplant down. Let sit for at least 30 minutes to draw out excess liquid and bitterness.
2. Rinse the eggplant well under cold water and pat completely dry with paper towels.
3. Heat the oil over medium-high heat. Working in batches, fry the eggplant slices for 2–3 minutes per side, or until golden brown and tender. Transfer to a paper towel-lined plate to drain.
4. Preheat the oven to 375°F.
5. In a 7 x 11-inch ovenproof casserole dish, spread a layer of marinara sauce over the bottom. Add a layer of fried eggplant, followed by cheese. Repeat the layers, beginning with marinara and ending with eggplant. Spoon more marinara over the top and finish with a generous layer of cheese.
6. Cover with foil and bake for 30 minutes. Uncover and bake for an additional 15 minutes, or until the cheese

   is melted, bubbly, and lightly browned.
7. Let rest for a 30 minutes before serving.