

Marry me shrimp with orzo

Marry me shrimp with orzo

Marry me shrimp with orzo is a delicious dish featuring succulent shrimp with creamy orzo. The shrimp are seasoned than sauteed to perfection with rich flavor.

Orzo a small rice – shaped pasta is cooked until tender with sundried tomatoes and spinach. Then the shrimp is mixed in creating a delicious meal . It's a satisfying and comforting meal that's both elegant and easy to prepare!!!

A FEW TIPS FOR Success when making Marry me shrimp with orzo

Use large shrimp they are labeled 16 -20 shrimp meaning there are 16 to 20 shrimp per pound season the shrimp generously with the seasonings. Most fish cook quickly shrimp is one of them.

Don't over cook the shrimp leave them a little under cooked to finish when they are return to the pan to heat through. T

Ingredients

- 2 lbs. large shrimp
- 2 tablespoon extra virgin olive oil
- salt and pepper to taste
- 1 Tablespoon powder garlic
- 1 Tablespoon paprika
- 2 tablespoon butter
- 1/3 cup minced shallots
- 2 tablespoon minced garlic
- 3 cups orzo

- 3 cups chicken stock
- 1 cup chopped sundried tomatoes
- 1 cup grated parmesan cheese
- 3 cups chopped spinach

Instructions

1. Clean your shrimp
 2. In a bowl season your shrimp with the olive oil, garlic and paprika, salt and pepper to taste.
 3. In a saute pan over medium high heat saute the shrimp until almost cooked through about 5 minutes, remove
 4. In the same pan add the butter, add the shallots and garlic. Sautee until soft and fragrant. Add the orzo, sundried tomatoes, chicken stock, and the cream.
 5. Simmer until orzo is al dente Add the grated parmesan and spinach and simmer 2 to 3 minutes longer. Return the shrimp back to the pan, just to heat through. ENJOY!!!
-

Creamy mushroom penne pasta recipe

Craving comforting Italian flavors? This **creamy mushroom penne pasta recipe** is the perfect dish to satisfy your pasta cravings. Made with tender penne pasta and sautéed mushrooms, all tossed in a rich and silky garlic-infused cream sauce, this easy pasta recipe brings restaurant-quality Italian comfort food right to your table.

Perfect for weeknight dinners or a cozy weekend meal, this **creamy mushroom pasta** is a crowd-pleaser that feels indulgent yet comes together quickly. The savory mushrooms add a deep

umami flavor that pairs beautifully with the smooth, cheesy sauce, making every bite satisfying and full of flavor.

Whether you're a fan of vegetarian pasta dishes or just looking for a delicious way to enjoy mushrooms, this **Italian-inspired creamy penne pasta** is sure to become a favorite. Serve it with a sprinkle of Parmesan and fresh herbs for an elegant, satisfying meal that's ready in under 30 minutes.

Three tips when making this creamy mushroom penne pasta recipe

First start by sauteing the mushroom in the olive oil and butter mixture until golden brown when you make this creamy mushroom penne pasta recipe, this adds depth of flavor to your mushroom sauce.

Second, build flavors gradually by adding the garlic and shallots letting them saute until soft, before deglazing the the pan with either white wine or chicken stock.

Lastly finish with freshly grated parmesan cheese. Season with fresh chopped Italian parsley. Salt and pepper to taste. Enjoy!! If your looking for more easy vegetarian pasta recipes try my zucchini and tomato pasta shells , a delicious summer pasta dish

Please email or comment with questions. And please don't forget to tag me on Instagram if you make this easy creamy mushroom penne pasta recipe. I love hearing from you. It's my favorite part!!!! If your looking for more easy vegetarian pasta recipes try

Many of you asked about my preferred saute pan.I have linked my favorite .

Ingredients

- 1/2 lb. penne pasta
- 1/2 stick of butter
- 1 Tablespoon extra virgin olive oil
- 2 tablespoon minced garlic
- 3 tablespoon minced shallots
- 1/2 pound sliced cremini mushrooms
- 2 cups white wine or chicken stock
- 2 cups cream
- 1 cup pasta water
- 1 cup grated parmesan
- 1/2 cup chopped Italian parsley

Instructions

1. In the 1/2 stick of butter and the one tablespoon of olive oil saute the shallots and garlic until soft and fragrant
2. Add the mushrooms and saute until brown salt and pepper the mushrooms
3. Deglaze the pan with the white wine or chicken stock simmer until the liquid evaporates. before adding the cream and pasta water.
4. Simmer until sauce thickens about 15 minutes.
5. Add in the parsley, toss in the el dente penne, grate more parmesan cheese over the top. Enjoy!!!

Seared scallop creamy orzo

seared scallop creamy orzo

Just in time for valentine day this restaurant quality seared scallop and creamy orzo is sure to impress your loved ones!!!

This recipe combines the succulence of large perfectly seared scallops with the comforting texture of orzo, creating a taste that elevates this seared scallop creamy orzo to the next level!!!

Three tips for success when making seared scallop creamy orzo

To achieve a perfect sear on the scallops when making this seared scallop creamy orzo be sure to pat the scallops dry with paper towels. And don't crowd the pan, the scallops should not be touching each other. I used a mixture of butter and extra virgin olive oil. I find this combination for seared the scallops works best it produces a beautiful golden sear without the burn. Also I prefer to use a stainless saute pan. In my experience it produces a better sear on the scallops than a non stick pan,

Elevate the orzo by cooking it in a mixture of cream and broth infusing it with rich flavor and a velvety, creamy texture.

Complement the sweetness of scallops with a hint of lemon in the orzo and finish with a sprinkle of fresh chopped Italian parsley.

Lastly be sure to tag me on Instagram if you make this. I love hearing from you. It's my favorite part!!!

Ingredients

- 16 to 20 scallops
- 1/2 stick of butter

- 2 tablespoon extra virgin olive oil
- 2 teaspoon minced garlic
- 4 tablespoon chopped onion
- 2 cups orzo
- 2 cups chicken stock
- 1/2 cup white wine
- 1 cup heavy cream
- 3 cups chopped spinach
- 1 cup grated parmesan cheese
- salt, pepper and paprika

Instructions

1. Start by pulling the mussel off the side of the scallops. Pat dry with paper towels. then seasoning the scallops with salt. pepper and the paprika.
2. In a pan over medium high heat add the butter and the olive oil be sure the pan is hot before adding the scallops
3. Sear the scallops three minutes per side . basting the scallops with the butter while cooking. remove and set aside
4. In the same pan add the garlic and onion saute until soft and fragrant.
5. Add the chicken stock, wine , cream and the orzo. simmer covered for 10 minutes. Add the spinach and parmesan simmer 2 to 3 minutes longer
6. Plate the orzo add the scallops on top and enjoy!!!!

A hearty pasta fagioli recipe

A hearty pasta fagioli recipe

A Hearty pasta fagioli recipe is Italian peasant comfort food.

Indulge in the warmth and richness of a classic Italian pasta dish with my pasta e fagioli recipe with pancetta. This heartwarming soup combines the flavors of pancetta, pasta and beans in a savory tomato broth. I grew up eating this pasta and fagioli. It's a classic delicious Italian recipe that uses few ingredients and comes together quickly , less than 30 minutes!!!

A few Alternatives for this Hearty pasta and fagioli recipe

First in this hearty pasta and fagioli recipe, I added pancetta, I love the add flavors. If you want to keep this soup /pasta dish vegetarian omit the pancetta. but if you want to keep the smokey flavor of pancetta and having a difficult time finding pancetta you can use bacon.

Second am using one of me favorite pasta shapes in this recipe ditalini, a small Italian tubular shaped pasta. In this recipe you can use any small shaped pasta that you like.

Third I used canned cannellini beans you can use dry beans. if you use dry soak them in water for a few hours or overnight. Drain the beans and add them to the past fagioli at the same time as when you add the marinara and chicken stock.

This hearty pasta fagioli recipe is delicious, uses a few ingredients and is make in one pan. I used my white Dutch oven to make this all in one pot.

Ingredients

- 1 tablespoon olive oil
- 1 cup chopped pancetta
- 2 tablespoons minced garlic
- 1/2 cup chopped yellow onions
- 1 cup each chopped celery and carrots
- 2 cups marinara sauce
- 2 cups chicken stock
- 2 cups water
- 2 cups tubular pasta
- 3 cups cannellini beans
- 2 cups chopped spinach
- salt and pepper to taste
- grated parmesan

Instructions

1. Saute the pancetta in the one tablespoon of olive oil over medium high heat until crispy
 2. Add the onion and garlic saute until soft and translucent
 3. Add the celery and carrots saute until soft about ten minutes.
 4. Add the marinara sauce , the chicken stock and the water. cover and simmer for ten minutes. add the beans, spinach and the pasta and simmer five minutes longer
 5. ladle into soup bowls grate parmesan cheese over the top. ENJOY!!!
-

Chicken Meatball Soup Recipe

Chicken Meatball Soup recipe

This Chicken Meatball Soup recipe is a hearty soup filled with nutritious and delicious ingredients. Each slurp is filled with bold Italian flavors, everyone likes.

Tasty and healthy ground chicken meatballs, good for you vegetables, and pasta in a light tomato broth makes this soup is a family favorite. Sometimes it's hard to find a meal everyone likes, this is one of those soup recipes that everyone likes. And you will feel good about serving your family a good for you meal.

Here's 3 Prep Plan Tips When Making This Chicken Meatball Soup Recipe

Don't let the looks of this Chicken Meatball Soup recipe intimidate you. If you have a prep plan this soup recipe can be on your table in 30 minutes.

Start by making the meatballs, you can make them one day ahead of time, or weeks ahead of time and keep them frozen after baking, in freezer friendly containers.

Second I bake the meatballs in my Toaster oven/air fryer for a quicker and more affordable bake, than turning on my large wall ovens.

And third you can make the whole recipe ahead of time and freeze it for ready made meals. In fact purposely double the recipe for during the week lunch reheats.

Just one more thing, please leave me a comment if you make

this recipe and please don't forget to tag me on Instagram. I love hearing from you!!!!

Ingredients For The Meatballs

- 1 lbs. ground chicken breast
- 1 cup Italian seasoned bread crumbs
- 1 cup grated parmesan cheese
- 2 Tablespoons each chopped garlic and Italian parsley
- 1 egg
- 2 tablespoons milk
- salt and pepper to taste
- **For the Soup**
- 1 chopped yellow onion
- 2 Tbs. chopped garlic
- 1 cup chopped celery
- 1 cup sliced carrots
- 2 cups chopped spinach
- 1 14.5 can crushed tomatoes
- 2 cups chicken broth
- 2 cups water
- 2 cups dry small tube pasta
- Salt and pepper to taste
- 1 cup grated parmesan cheese

Instructions

1. Turn oven to 375 degrees
2. Mix all ingredients except the ground chicken well
3. Add the ground chicken mixing until well blended don't over mix
4. With damp hands roll into small size balls
5. Bake in a preheated oven 10 minutes set aside
6. Meanwhile in a medium stock pot saute the onion and garlic until tender and just beginning to brown

7. Add the carrots and celery saute until tender
 8. Add the tomatoes, chicken broth and water
 9. Simmer covered 30 minutes
 10. Return the meatballs to the soup add the pasta and spinach simmer 5 minutes longer
 11. Adjust seasonings sprinkle with parmesan
 12. ENJOY!!!!
-

Spicy Rigatoni Amatriciana

Spicy Rigatoni Amatriciana

This classic spicy rigatoni Amatriciana sauce gets its spiciness from freshly ground black pepper and dried red pepper flakes. This Roman pasta dish is full of Italian flavor that traditionally comes from guanciale, Italian salt cured pork jowl. If you can't find guanciale use pancetta which is more readily available.

Amatriciana sauce is one of the four classic Roman pasta sauce. If you love hearty, flavorful, and spicy pasta sauce you will love this recipe. This tomato and pancetta based spicy rigatoni pasta dish taste like something you would order at your favorite Italian restaurant. And the best part it uses few ingredients and comes together pretty quickly.

Tips for success for this Spicy

Rigatoni Amatriciana

The first tip when you make this spicy rigatoni Amatriciana pasta dish is to saute the pancetta until crispy and all fat rendered.

Second by toasting the red pepper flakes and using freshly ground black pepper you add a restaurant quality element to this simple pasta sauce.

And third to insure a silky creamy sauce add the grated pecorino cheese with the sauce off the fire and cooled ever so slightly to prevent a lumpy sauce.

Lastly I used rigatoni shaped pasta in this Amatriciana sauce you can use any shape you prefer.

If you make this delicious pasta sauce please leave me a comment. I love hearing from you its my favorite part!!!

Ingredients

- 1 Lb. rigatoni
- 4 oz. pancetta
- 1 Tablespoon crushed red pepper flakes
- 2 Teaspoon freshly ground black pepper
- 1 Tablespoon minced garlic
- 1/3 cup chopped onion
- 1 cup white wine or chicken stock
- 1 28 Oz. peeled crushed tomatoes with juices
- 2 cups reserved pasta water
- 1 cup grated pecorino cheese
- 1 Tablespoon chopped Italian parsley
- Salt to taste
- **Instructions**

1. Sauté the pancetta until crispy

2. Add the red pepper flakes and freshly ground black pepper toast until fragrant
3. Then add the garlic and onion saute until just beginning to brown
4. Deglaze the pan with the white wine or chicken stock
5. Add the crushed tomatoes, tomato paste and reserved pasta water bring simmer until sauce thickens 45 minutes
6. Remove from heat add the pecorino cheese stir until well mixed
7. Toss the rigatoni with the all Amatriciana sauce grate more pecorino cheese over the top, sprinkle with Italian parsley. ENJOY!!!

Cacio E Pepe Pasta recipe

Cacio e Pepe Pasta Recipe

This cacio e pepe pasta recipe is a pasta dish from the city of Roma. This Roman pasta dish of spaghetti with Pecorino Roman cheese and black pepper uses just a few ingredients and comes together in less than 30 minutes.

Cacio e pepe translates to cheese and pepper in English. In keeping with its name, the dish contains grated Pecorino cheese and black pepper, I added grated parmesan too. The goal is to create a creamy sauce using the grated cheese, black pepper and pasta water. When the sauce is done right the results are creamy deliciousness!!!

Tips when making this Cacio e pepe pasta recipe

The first and most important tip to insure a creamy sauce when you make this cacio e pepe pasta recipe is not to overheat the cheese.

When this happens instead of a creamy smooth silky pasta sauce the cheese ends up in clumps, not smooth. To prevent this from happening keep the sauce off the heat when you add the pasta water and the cheese stirring continually.

Number two this Cacio e pepe pasta recipe uses just a few ingredients be sure to use good quality cheeses

And third by using whole peppercorns and toasting them this simple pasta recipe becomes a restaurant quality pasta dish. Fancy enough for Saturday night dinner with friends and enough enough for busy family weeknight meals.

Lastly please leave me a comment when you made this Classic Roman pasta dish!!!

Ingredients

- 1 Lbs. spaghetti or bucatini
- 1/2 cup black peppercorns
- Salt to taste
- 2 Tablespoon butter
- 1 Tablespoon extra virgin olive
- 1 cup grated pecorino cheese
- 1 cup grated parmesan
- 2 cups pasta water

Instructions

1. Cook your pasta el Dente reserving 2 cups of the pasta

water

2. Meanwhile in a saute pan over medium heat toast the peppercorns until fragrant. Removed from pan with a mallet between paper towels crush the peppercorns and return to pan.
 3. Add the butter and olive oil cook just until the butter is melted. Turn off the fire add the pasta water and cheeses stirring continuously.
 4. Toss the spaghetti or bucatini with the Cacio e pepe sauce. Sprinkle with more grated pecorino and Italian parsley. ENJOY!!!!
-

Summertime Spaghetti Dish

Bruschetta

Summertime Spaghetti dish

Bruschetta

I love a delicious bowl of pasta full of fresh summer garden ingredients.

My Summertime bruschetta spaghetti dish recipe is flavored with just picked cherry tomatoes, fresh mozzarella, and fresh herbs, these ingredients when combined together produce the most delicious creamy sauce.

Sometimes the best and most delicious recipes are the simplest. The most important ingredients are always to use the best what's in season whether homegrown or store bought!!!!

A few tips when making this Summertime Bruschetta spaghetti dish

The main ingredient in this Summertime Bruschetta spaghetti dish recipe is tomatoes. So whether your using homegrown or store bought it's important the use the best quality you can find.

Just as important as the tomatoes how you start your saute makes a difference In this pasta recipe I use a good quality extra virgin olive oil.

And lastly fresh mozzarella adds the creamy texture and the pasta water is the secret ingredient the brings it all together. I always save more pasta water than the recipes calls for in case the sauce is too dry.

Please leave me a comment when you make this recipe. And please don't forget to tag me on Instagram with your creations. I love hearing from you, it's my favorite part!!!

Ingredients

- 1/2 Lb. spaghetti
- 2 pints heirloom cherry tomatoes sliced
- Small container fresh mozzarella balls
- 1 cup pasta water
- 1/2 cup grated parmesan
- 2 Tbs. extra virgin olive oil
- 1/2 medium chopped onion
- 4 cloves chopped garlic
- 2 Tbs. each chopped basil and Italian parsley
- Salt and pepper to taste

Instructions

1. Cook spaghetti according to package directions reserving 1 cup of the water
 2. Meanwhile bring the olive oil to a light sizzle
 3. Add the chopped onion and garlic saute until tender and just beginning to brown
 4. Add the sliced tomatoes salt and pepper now then saute until the tomatoes begin to blister
 5. Add the reserved pasta water simmer for 10 minutes or until sauce thickens slightly
 6. Add the fresh mozzarella the last 5 minutes
 7. Toss the spaghetti in the sauce add the basil
 8. Top with the grated parmesan and Italian parsley
-

Chicken Piccata Pasta Primavera

Chicken Piccata Pasta Primavera

A light pasta meal, this chicken piccata pasta primavera is a perfect summertime quick family dinner full of classic Italian flavors!!!

Full of lemony freshness this chicken and pasta dish comes together in less than 30 minutes, and your family is going to love it. And you will feel good serving a restaurant quality meal from your kitchen, that's not only delicious, it's

healthy too!!!!

Customize this Chicken piccata pasta primavera

This chicken piccata pasta primavera recipe is easy to customize to fit your lifestyle and taste.

The first and easier way to make this pasta dish your own is to change the pasta shape. The truth is most pasta shapes work well in most pasta dish recipes.

Second if your family hates or loves spinach add more or less to taste. I love spinach and add extra most of the time. Spinach is one of those vegetables that ends up being half of the amount you put in after it's cooked. Pasta dishes are also a good place to hide spinach for those that don't have the same fondness for spinach as I do.

Lastly I used chicken stock. You can use white wine instead in his chicken piccata pasta primavera if that's your preference.

One more thing when making pan sauces the right size saute pan help. My favorite and on sale <https://amzn.to/39XdMRy>

Ingredients

- 2 skinless, boneless chicken breast cut into strips
- 1/2 Lb. Fettuccini
- 1 Tbls each butter and extra virgin olive oil
- 2 Tbls. minced garlic
- 2 cups cherry tomatoes
- 2 cups chopped spinach
- 1/2 cup capers
- 1/3 cup lemon juice
- 1 cup pasta water
- 1 cup chicken stock or white wine

Instructions

1. Cook pasta according to package direction reserving 1 cup of the water before draining
 2. Salt and pepper the chicken
 3. In a medium size saute pan over medium high heat in the butter and olive oil, saute the chicken along with the garlic until slightly brown
 4. Add the tomatoes along with the capers saute for a few minutes
 5. Deglaze the pan with the broth or white wine
 6. Add reserved pasta water, simmer until sauce thickens about 10 minutes, add spinach and 1/2 the parmesan cheese last 5 minutes
 7. Toss pasta in picatta sauce sprinkle with additional parmesan and Italian parsley
 8. Enjoy!!!!!!
-

Rotisserie Chicken Fettuccini Alfredo

Rotisserie Chicken Fettuccini Alfredo

This easy, creamy classic rotisserie **chicken fettuccine alfredo** meal comes together in less than 30 minutes. It's packed with melt in your mouth chicken and tossed in a creamy sauce, your whole family will love.

I like simple recipes, that come together in less than an hour, but from the looks of the meal we can tell our friends it took hours. And recipes with few ingredients is always a winner. I added spinach to add another depth of flavor and sneak in some green, you don't have too.

It's no wonder most Italian restaurants have fettuccini Alfredo on their menus, not only is it a dine out favorite. the alfredo sauce can seem daunting, It's not!!!

Variations for rotisserie chicken fettuccini Alfredo

The first variation in this rotisserie chicken fettuccini alfredo is, you don't have to use chicken. If you want to go the vegetarian route a mixture of your favorite mushrooms is a delicious choice, as well as broccoli.

You can use white wine in place of the chicken stock, because I don't drink I give the non-alcoholic version.

I often use wine when cooking, Am okay with that, but for some who aren't there are alternatives, use what feels and tastes good to you, it doesn't change the flavor enough where people notice. No matter what you use be sure to use the freshest and best ingredients you can find. It takes the recipe from so-so to **WOW!**

Also be sure the saute pan you use is big enough to hold the sauce it's best to use a covered, deep, wide enough saute pan.

Serve it up in pretty white dinner plates add some festive napkins and you have a restaurant quality dinner, that comes together in 30 minutes, is quick and easy for family weekday dinners and just fancy enough for special occasions.

Serve this delicious restaurant inspired dinner with your

favorite bubbly and a crisp green salad for a romantic Saturday night dinner or Holiday meals with family and friends...

Please don't forget to leave me a comment when you make this recipe. And please don't forget to tag me on Instagram with your creations. I love hearing from you, it's my favorite part!!!

Ingredients

- 1 Lbs. Fettuccini
- 2 Tablespoons butter
- 2 cups left over rotisserie chicken
- 1 cup Parmesan cheese
- 1 cup chopped spinach
- 2 cups chicken stock or white wine
- 2 cups heavy cream
- 1 cups reserved pasta water
- 2 Tbs. chopped garlic
- 1/2 cup chopped onion
- 2 Tbs. chopped Italian parsley
- salt and pepper to taste

Instructions

1. Cook pasta according to package directions reserving 1 cup of the water
2. In a large saute pan bring the butter to medium high heat
3. Add onion and garlic saute until tender and just beginning to brown
4. Add chicken stock, cream, and reserved pasta water simmer covered 15 minutes
5. Add the rotisserie chicken, Parmesan cheese and spinach, simmer 5 minutes longer

6. Toss pasta in sauce adjust seasonings to taste. Top with the chopped Italian parsley and additional parmesan cheese. ENJOY!!!!