

Bolognese Baked Gnocchi Recipe

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At the restaurant and sometimes at home Gnocchi's are made by hand. This Bolognese Baked Gnocchi Recipe is my semi-homemade version for the home cook that's craving Italian, but wants easy too !!

If you want to make gnocchi by hand by all means do, here's a Easy Ricotta Gnocchi recipe, or you can use a good quality potato store- bought gnocchi.

Little dumplings, in a hearty, beefy, Bolognese sauce topped with cheesy goodness, and baked to a golden delicious make this gnocchi recipe a family favorite.

3 Questions Answered About This Bolognese Baked Gnocchi Recipe

The answer to this question can this Bolognese Baked Gnocchi recipe be made ahead of time? Is Yes.

In fact you can make this baked gnocchi recipe up to the point of baking and freeze it, defrost and baking it the day you plan on serving it.

Question number 2, Can I substitute the beef? The answer is Yes!! You can use ground chicken or turkey, or leave the meat out completely, if you want to go the vegetarian route!!

And number 3. What size and style casserole dish is best for

baked pasta dishes? A 4 quart good quality casserole dish that goes from oven to table with a lid is a good choice.

I hope you make this delicious Italian inspired Bolognese Baked Gnocchi recipe, it's a family favorite and sure to become one of your family favorites too!!!

And please don't forget to leave me a comment. I love hearing from you!!!

Ingredients

- 1 Lb. homemade or store-bought gnocchi
- 1 Lb. extra lean ground beef
- 1/2 chopped yellow onion
- 2 Tbs. chopped garlic
- 1 Tbs. each butter and olive oil
- 1 grated carrot
- 2 stalks celery
- 1 14.5 can tomato sauce
- 1 14.5 can chopped tomatoes
- 1/2 can water
- 1 cup grated parmesan cheese
- 1 cup grated mozzarella
- Salt and pepper to taste

Instructions

1. Meanwhile in a large saute pan bring the butter and olive oil to medium heat
2. Add the onion and garlic saute until tender and just beginning to brown
3. Add the celery and carrot saute a few minutes
4. Add the ground beef salt and pepper now saute until brown
5. Add the water, tomato sauce and the crushed tomatoes simmer covered on low for 30 minutes add the gnocchi the

last 3 minutes

6. Add 1/2 of the parmesan and mozzarella cheese
 7. Transfer to an oven proof casserole dish top with the remaining cheese bake 15 minutes or until cheese is golden and bubbly
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30 Minute Tortellini Alfredo

30 Minute Tortellini Alfredo

This restaurant quality 30 minute tortellini Alfredo is so easy and quick, you'll want to add it to your weekly meal plan.

Not only is this Italian pasta recipe quick and easy, it's delicious. if that wasn't enough it's made in one pan, with few ingredients.

Now your thinking it doesn't get much better than this, but it does, because it's one of those recipes your whole family will love.

This creamy, store bought tortellini, tossed with crispy prosciutto, cream, peas and a to die for garlic, creamy alfredo sauce is simple, with few bright ingredients.

Italian cooking is usually simple to make, with many dishes having 4 to 8 ingredients. this is one of those recipes.

This is a great go to pasta dish, when you want an easy, healthy, flavorful, Italian meal, the trifecta for dinner success.

3 Tips For Success When Making This 30 minute Tortellini Alfredo

The first tip for success when you make this 30 Minute Tortellini Alfredo is, start with a big enough saute pan to hold all the ingredients plus the paste. Here's a link to a good quality saute pan that you will use often.

The second thing, if your looking for a lighter version of this alfredo tortellini you can substitute the heavy cream with whole milk, or half and half.

And third cream sauces are delicate, they can separate if overheated. Keep an eye on the sauce and keep it a low simmer. If the sauce separates you can bring it back together by adding a couple tablespoons of cold milk or cream.

Please leave me a comment when you make this delicious 30 minute Tortellini Alfredo. And please don't forget to tag me on Instagram with your creations. I love hearing from you !!

Ingredients

- 1 package store bought Cheese tortellini
- 4 slices prosciutto cut in medium dice
- 1 cup frozen petite peas
- 1 cup parmesan cheese
- 2 Tbs. butter
- 1/2 chopped onion
- 2 Tbs. chopped garlic
- 2 cups chicken broth
- 2 cups heavy cream
- 1 Tbs. each chopped Italian parsley and basil
- Pinch of nutmeg
- Salt and pepper to taste

▪ **Instructions**

- Heat butter in a deep saute pan

- Add cut prosciutto saute until crisp
 - Do not drain grease
 - Add onion and garlic Sauté until tender and just beginning to brown
 - Add chicken broth, nutmeg and cream simmer covered 10 minutes
 - Add tortellini simmer 10 minutes longer
 - Add peas last 5 minutes
 - Salt and pepper to taste Top with parmesan and Italian parsley.....
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30-Minute Shrimp Linguine Pasta

30-Minute Shrimp Linguine Pasta

Make this 30 – minute Italian shrimp linguine pasta recipe when you want to make an impression on your family and friends. Easy, quick and delicious this is one recipe you'll want to make often!!

This pasta recipe is not complicated , it doesn't have you stressed and exhausted before dinner is served, causing you to lose your appetite. Easy, quick and delicious this Italian Shrimp Linguine is one recipe you'll want to make often!!!

Succulent large shrimp, flavorful sundried tomatoes and mild tasting spinach in a creamy, garlic sauce full of Italian flavors, toss in some linguini for a delicious restaurant

quality dinner everyone will love.

Make the sauce up to the point of re-adding the shrimp, you don't want to over cook the shrimp.

If you prep your meal up to this point when it's time to sit at the dinner table guess what ????

You get to join your guest and enjoy the meal you cooked and listen to the raves!!!!

Variations and Substitutions in This 30-Minute Shrimp Linguine Pasta

In this Italian Shrimp Linguine pasta recipe I used chicken stock you can substitute the stock for white wine.

Another easy variation in this Italian flavored pasta recipe is the paste shape. If you don't like linguine which is a wider spaghetti, then use whatever paste shape you like.

The heavy cream adds richness to this paste recipe, but if you want to go a with a lighter version use whole milk.

And lastly you can use larger 10-12 or 21-25 per Lb. smaller shrimp depending on your lifestyle and taste by adjust the cooking time slightly, 1 to 2 minutes longer for larger shrimp or 1to 2 minutes shorter for smaller Shrimp.

I hope you try this 30-Minute Shrimp Linguine Pasta recipe and the part I like best....Let me know how you liked it!!!!
If you love shrimp pasta dishes as much as I do try my tomato piccata shrimp bucatini

30-Minute Shrimp Linguine Pasta

Serving 4 total time: 30 minutes

Ingredients

- 1 Lb. Linguine cooked el dente
- 1 Lb. large shrimp
- 4 cups chopped spinach
- 4 oz. sun dried tomatoes
- 1 cup grated parmesan cheese
- 1 cup heavy whipping cream
- 1 cup chicken stock
- 1 cup reserved pasta water
- 2 Tbs. chopped garlic
- 1/2 cup chopped onion
- 1 Tbs. each chopped Italian parsley, basil, and thyme
- 2 Tbs. each olive oil and butter
- Salt and pepper to taste

• **Instruction**

- Cook pasta according to package directions reserving 2 cups of the water before draining
- Salt and pepper shrimp
- Heat oil and butter to medium heat add the shrimp cook 3 to 5 minutes remove and set aside
- Add the onion and garlic saute until tender and just beginning to brown
- Add the sundried tomatoes
- Add heavy whipping cream, chicken stock and 1 cup of the reserved pasta water
- Simmer covered 15 minutes or until sauce begins to thicken
- Add the parmesan and spinach simmer 10 minutes longer
- Return shrimp to sauce just to heat through
- Toss cooked Linguine in sauce
- Top with additional parmesan..... Enjoy!!!!

Creamy Brie Fettuccini

Creamy Brie Fettuccini

This Creamy Brie Fettuccini is a decadent and delicious dinner, that's easy enough for weeknight family meals and fancy enough for Saturday night dinner with friends.

Fettuccini, Creamy Brie, pungent sundried tomatoes and the mild taste of spinach in a creamy, cheesy sauce and on your table in less than 30 minutes that's what dinner dreams are made of!!

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

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

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

3 Things to know When Making Creamy Brie Fettuccini

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

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

adds flavor.

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

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

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

Ingredients

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

Instructions

1. Cook Fettuccini according to package directions reserving 2 cups of the water before draining
2. Meanwhile in a large skillet bring the butter and olive oil to medium heat
3. Add the onion, parsley and garlic

4. Sauté until tender and just beginning to brown
 5. Add the sundried tomatoes saute 5 minutes
 6. Place the brie wedge in the center of the saute pan
 7. Deglaze the pan with pasta water than add the heavy cream
 8. Simmer Covered for 15 minutes
 9. Add the Spinach and parmesan cheese simmer 5 minutes longer
 10. Toss fettuccini in brie sauceENJOY
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Creamy Cavatappi Philly Pasta

Creamy Cavatappi Philly Pasta

This Creamy Cavatappi Philly Pasta is showcasing one of my favorite flavors the Philly Cheese Steak, and one of my favorite pasta Cavatappi shaped pasta.

Corkscrew shaped pasta tossed in a creamy, cheesy sauce of tender sirloin steak, flavorful bell peppers, and mild tasty spinach will have family and friends craving seconds.

Our first eatery was a busy hole in the wall submarine sandwich shop, in a California town that had no idea what a submarine sandwich was, the Philly cheese steak submarine was the top seller. This Creamy Cavatappi Philly Paste recipe was inspired by that sandwich.

Some Ingredients I used To make

This Creamy Cavatappi Philly Paste

I used Cavatappi in this Creamy Cavatappi Philly Paste , it's one of my favorite pasta shape, If that weren't enough there's more.

Cavatappi is a short pasta tube that looks similar to small corkscrews. It's slender, spiral shape makes it great for serving with sauces, the perfect shape to hold this chunky pasta sauce full of Italian flavors.

The bell peppers I used were what I had on hand 1 red and 2 yellow, you can use what you have or what you your taste preference is.

Also in this easy pasta recipe I used my Real Easy Marinara sauce, something I always have on hand, if you don't use your favorite store bought.

One other must have in any Italian kitchen and what I use to saute, is a good olive oil.

It doesn't have to be extra virgin olive oil save that for salads, for sautéing a good quality and less pricy olive oil is good for cooking, unless the main sauce ingredient is olive oil then it's worth the higher cost of using extra virgin olive oil.

One more important thing to use not only in this Creamy Cavatappi Philly Pasta recipe but in everything you saute is the right size saute pan. The right size pan can make all the difference to a meal that's so-so to real recipe success.

One more thing I use is your input to decide on recipes. So please leave me a comment on your experiences with my recipes and please don't forget to tag me on Instagram with your creations. I love hearing for you!!!!

Ingredients

- 1 Lb. Cavatappi pasta
- 1/2 Lb. thinly sliced sirloin steak
- 3 diced small bell peppers
- 2 cups chopped spinach
- 2 Tbs. each olive oil and butter
- 1 chopped yellow onion
- 3 Tbs. chopped garlic
- 1 cup shredded mozzarella
- 1 cup grated parmesan
- 1 cup heavy cream
- 1 cup marinara
- 2 cups reserved pasta water
- 2 Tbs. each chopped Italian parsley and basil
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions reserving 2 cups of the water
2. Meanwhile in a large saute pan bring the butter and oil to moderate heat
3. Add the onions and garlic saute until tender and just beginning to brown
4. Add the bell peppers saute until tender
5. Add the steak salt and pepper now saute until steak is slightly browned
6. Deglaze the pan with the pasta water scraping up the brown bits
7. Add the marinara and cream simmer covered for 20 minutes
8. Add the spinach, herbs, mozzarella and parmesan cheese simmer 5 minutes longer or until cheese is melted and spinach is wilted
9. Toss in the drained pasta adjust seasonings and enjoy

Vegetarian Italian Penne pasta

Vegetarian Italian Penne Pasta

This Vegetarian Penne Pasta is perfect when your craving Italian but want vegetarian too.

Penne pasta coated in a creamy pink sauce, with the tangy flavor of sundried tomatoes mild spinach and cheesy goodness that will liven up any meal.

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

Why I love This Vegetarian Italian Penne Pasta Recipe

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

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

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

All you need is a prep plan and a large enough

covered skillet to hold all the ingredients. By prep plan I

mean it's always to have marinara sauce on hand in Italian kitchens, preferably homemade here is the link to my Real Easy Marinara or you can use a good quality store bought like.

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

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

Ingredients

- 1 Lb. penne pasta
- 2 Tbs. each butter and olive oil
- 1/2 chopped yellow onion
- 2 Tbs. chopped garlic
- 4 cups chopped spinach
- 1 cup chopped sundried tomatoes
- 1 cup heavy cream
- 1 cup prepared marinara sauce
- 1 cup reserved pasta water
- 1 cup grated parmesan cheese
- 2 Tbs. each chopped Italian parsley and basil
- Salt and pepper to taste

Instructions

1. Cook pasta according to package direction saving 1 cup of the water before draining
2. Meanwhile in a large skillet bring butter and olive oil to medium heat
3. Add the onion and garlic saute until tender and just beginning to brown
4. Add the sundried tomatoes mix well
5. Add the reserved pasta water scraping up the brown bits at the bottom of the skillet

6. Add the cream and marinara sauce simmer covered for 15 minutes or until sauce thickens add the spinach, parmesan cheese and herbs last 5 minutes
 7. Toss drained pasta in sauce sprinkle with additional parmesan and Italian parsley ... ENJOY
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Healthy Chicken Goulash

Healthy Chicken Goulash

This Healthy Chicken Goulash is made healthy by using ground chicken in place of the traditional beef, and adding good for you vegetables. A little secret shsssss don't tell my family, I add chopped spinach to a lot of my recipes.

It's a good way to get our picky eaters to eat some greens and a good place to put them is in this goulash.

It's a cozy family meal that comes together quick, is easy and doesn't need a lot of ingredients.

It can be on your table in 30 minutes, not only is it quick and easy it's real good, and that's not even the best part, the best part ONE PAN COOKING!!!

It's a great recipe for those busy night, when commitments are long and time is short, or fancy enough for special meals with friends.

Customize This Healthy Chicken

Goulash

This Healthy Chicken Goulash recipe is easy to customize to fit your lifestyle and taste.

The recipe calls for 2 cups of spinach if your family likes spinach, by all means add more, I do. I used ground chicken you can go the traditional route and use ground beef, or ground turkey if that s what you prefer.

It doesn't matter how much spinach you use, what shaped pasta or what meat you use, this recipe is sure to become a family favorite in your home as it has in mine!!!!

One thing that does matter in this Healthy Chicken Goulash recipe and in any one pan meals is to be sure to use the right size pan to hold all the ingredients. I've linked my favorite.

I hope you try this easy comforting recipe and please leave me a comment when you do. I love hearing from you it's my favorite part!!!

Ingredients

- 1/2 Lbs. shell pasta
- 1/2 Lbs. ground chicken
- 2 cups spinach chopped
- 1 chopped onion
- 2 peeled and chopped carrots
- 2 chopped celery stalks
- 1 chopped bell pepper
- 1 tablespoon chopped garlic
- 1 14.5 oz. can chopped tomatoes
- 1 14.5 oz. con tomato sauce
- 1 cup chicken stock
- 1 cup grated parmesan
- 2 Tbs. paprika
- 1 Tbs. each chopped Italian parsley, basil, and thyme

- 2 Tbs. each olive oil and butter

- **Instruction**

- 1. Heat oil and butter to medium heat add onion and garlic saute until tender and just beginning to brown
 - Add the carrots, bell pepper and celery saute just a few minutes to blend flavors
 - Add ground chicken cook until brown sprinkle with the paprika, salt and pepper to taste
 - Add tomatoes and chicken stock
 - Simmer covered 15 minutes
 - Add pasta simmer 15 minutes longer
 - Add the parmesan cheese, spinach and herbs last 5 minutes
 - Salt and pepper to taste.
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Linguini With Seared Scallop

Linguini With Seared Scallops

This Linguini With Seared Scallop recipe is easy and quick. It can be on your table in 30 minutes, and it's the perfect way to show off what a great "home chef" you are.

Simple yet impressive, this scallop pasta recipe is perfect for a quiet date night at home or a louder time with family and friends.

This scallop dinner looks pretty on any table, served on pretty plates or serve it family style in one bowl it's decadent enough for any celebration dinner.

This recipe was inspired by my love of seafood pasta, one of

my top restaurant' luxury' meals, I simplified the recipe for the "home chef". **Things to Know When Making This Linguini With Seared Scallop Recipe**

First thing to know when you make this Linguini With Seared Scallop Recipe is, to get the perfect sear on scallops you saute the scallops in a mixture of butter and olive oil and you don't over crowd the pan, or you end up with scallops that look boiled.....YIKES!!!!

The butter is the browning agent, the oil keeps the butter from burning, this process produces beautifully seared golden scallops, cooked to perfection.

The second is, Scallops can be expensive, if you add them to pasta, it's an affordable meal you can have on your weekly menu.

Third I don't drink alcohol, so I give you options in all my recipes to use wine or stock, use whatever fits your lifestyle and taste.

One more thing I always have my homemade marinara on hand, if you don't you can use store bought marinara.

And lastly if you make this restaurant quality Linguini With Seared Scallop recipe please leave me a comment and please don't forget to tag me on Instagram. I love hearing from you, it's my favorite part!!

Ingredients

- 1 Lbs. linguine
- 1 lb large scallops
- 2 cups chopped spinach
- 1/2 cup chopped onion
- 2 tablespoons chopped garlic
- 2 tablespoons flour

- 1 cup prepared marinara sauce
 - 1 cup heavy whipping cream
 - 1 cup chicken stock or white wine
 - 1 Tbs. each chopped Italian parsley, basil, and thyme
 - 2 Tbs. each olive oil and butter
 - **Instruction**
 - Cook pasta according to package directions reserving 1 cup of the pasta water
 - Meanwhile salt, pepper and coat scallops lightly with flour
 - Heat oil and butter to medium high
 - Saute scallops until golden about 3 minutes per side
 - Remove scallops set aside
 - In the same pan saute the onion and garlic until tender and just beginning to brown
 - De glaze pan with chicken stock or white wine
 - Add heavy whipping cream, reserved pasta water and marinara sauce
 - Simmer until sauce thickens about 10 minutes
 - Add spinach, , and herbs last 5 minutes
 - Add Scallops just to heat through
 - Drain pasta toss in sauce
 - Top with seared scallops, parmesan and chopped Italian parsley.....ENJOY!!!!
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Bell Pepper Pasta Bake

Bell Pepper Pasta Bake

This creamy bell pepper pasta bake is the ultimate comfort food, when you want Italian and vegetarian too.

Red and green bell peppers, spinach, onions and garlic in a creamy, cheesy rose sauce full of Italian flavors.

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

3 Ways to Customize This Bell Pepper Pasta Bake

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

I always have homemade marinara on hand, if you don't you can use your favorite store bought. One more thing if you prefer one color of pepper over an other use more of what you like.

Ingredients

- 1 lbs. dry pasta
- 1 red and 1 green bell pepper chopped
- 2 cups chopped spinach
- 1 chopped onion
- 2 Tbls. chopped garlic
- 2 Tbs. butter
- 1 Tb. olive oil
- 1 cup reserved pasta water
- 1 cup heavy cream
- 2 cups prepared marinara
- 1 cup shredded mozzarella
- 1 cup grated parmesan

- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions undercooking the pasta al dente reserving 1 cup of the water before draining
 2. In a large skillet bring the butter and oil to moderate heat
 3. Add the onions and garlic saute until tender and just beginning to brown
 4. Add the bell peppers saute until tender
 5. Add the cream, marinara and reserved pasta water
 6. Simmer covered for 15 minutes
 7. Add the cheeses and spinach the last 5 minutes
 8. Toss pasta in sauce
 9. Transfer to a 375 degree oven top with additional mozzarella bake for 45 minutes
 10. Enjoy
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Cheesy broccoli Fusilli

Cheesy Broccoli Fusilli

This Cheesy Broccoli Fusilli is easy and delicious, and the best part it can be on your table in 30 minutes, making it a perfect weeknight family dinner.

Tender good for you broccoli, in a sauce full of cheesy goodness tossed with corkscrew shape pasta make this a family favorite, and makes me happy to serve them a delicious healthy

meal.

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

Customize This Cheesy Broccoli Fusilli recipe in 3 ways

You can customize this Cheesy Broccoli Fusilli recipe in 3 easy ways. 1. I used fusilli I like the way the shape holds the sauce.

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

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

Ingredients

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

Instructions

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