

Cheesy Baked Chicken Spaghetti

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This cheesy Baked Chicken Spaghetti is the ultimate comfort food. Tender chicken breast, crispy bacon, and spinach in a creamy, cheese sauce will have your family wanting seconds.

We had this for dinner than and had the leftovers for lunch during the week. It is equally delicious reheated. This recipe makes a lot of food, it is great for potlucks or when you want to feed a crowd or you can freeze it for ready meals.

All you need is a prep plan and a casserole dish to make this delicious meal your family and friends will love.

3 Ways to Customize This Cheesy baked Chicken Spaghetti recipe

It's easy to customize this Cheesy Baked Chicken Spaghetti recipe. For instance if you don't like bacon you can leave it out.

Or if you really love the smoky goodness of bacon add more. And if you don't like spinach, no worries leave it out.

Although I like using spaghetti in this recipe, you don't have to, you can use whatever shape you like. I do recommend whenever using pasta in a baked dish under cook it a bit, because your going to cook it twice.

Ingredients

- 1 Lb. spaghetti
- 2 cubed skinless boneless chicken breast
- 4 slices diced bacon
- 1 cup each grated parmesan, cheddar and mozzarella
- 1 cup heavy cream
- 1 cup reserved pasta water
- 1 cup chicken broth
- 2 cups chopped spinach
- 1 Tbs. each butter and olive oil
- 2 Tbs. chopped garlic
- 1/2 cup chopped yellow onion
- Salt and Pepper to taste

Instructions

1. Cook Spaghetti according to package under cooking by 3 minutes and reserving 1 cup of the water before draining
2. Preheat oven to 375
3. Meanwhile in a large saute pan bring the butter and oil to medium heat add the diced bacon cook until almost crispy
4. Salt and pepper the chicken add to the saute pan, cook until golden brown
5. Deglaze the pan with the chicken broth scraping up the brown bits at the bottom of the pan
6. Add the heavy cream, pasta water simmer until slightly thicken about 10 minutes
7. Add the spinach and cheeses simmer until melted about 5 minutes
8. Toss the spaghetti with the cheese sauce Add parsley
9. Transfer the spaghetti into an oven proof casserole dish
10. Bake in a preheated oven 45 minutes
11. Sprinkle with additional parsley and parmesan

Spicy Spaghetti Shrimp

Spicy Spaghetti Shrimp

Transform shrimp into a flavorful date- night worthy dinner with this Spicy Spaghetti Shrimp recipe, in less than 30 minutes!!

Chunky with capers, olives and tomatoes this quick tomato sauce taste much like the familiar puttanesca sauce that is usually served over pasta .

In this easy recipe I used this delicious sauce to coat the shrimp as well as the spaghetti to produce a meal that will have family and friends coming back for seconds.

Why I love this Spicy Shrimp Spaghetti recipe

There are more than a few reasons why I love This Spicy Shrimp Spaghetti recipe.

First and most importantly its easy peasy. It really is one of those recipes that comes together in less than 30 minutes but your friends and family will think it took much longer, who doesn't like that?

Not only is this recipe easy, this pretty pasta is one my family loves and I love that they eating a healthy meal. If that isn't enough this recipe is affordable when you serve the

shrimp sauce over pasta.

If you make this easy recipe please leave me a comment and please don't forget to tag me on Instagram with your creations. I love hearing from you!!!

Ingredients

- 1 Lb. large peeled and deveined shrimp
- 1/2 Lb. Spaghetti
- 1 Tbs. each olive oil and butter
- 2 Tbs. minced garlic
- 1 Tbs. dried hot pepper flakes
- 1 14.5 oz. can crushed tomatoes in thick puree
- 2 chopped fresh tomatoes
- 2 Tbs. drained capers
- 1/2 cup pitted chopped black olives
- 1 Tbs. each chopped rosemary, Italian parsley and basil
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions reserving 1 cup of the water before draining
2. Meanwhile in a large nonstick saute pan heat the oil and butter to medium heat
3. Add the shrimp, garlic, red pepper flakes salt and pepper the shrimp now
4. Sautee stirring occasionally until the shrimp are just done about 5 minutes
5. Remove the shrimp with a slotted spoon and set aside
6. Add the fresh tomatoes, canned tomatoes, reserved pasta water, herbs, capers and olives to the saute pan
7. Simmer covered for 15 minutes
8. Return shrimp to saute pan just to heat through

9. Toss the shrimp with the pasta
 10. Sprinkle with additional chopped Italian parsley ...
- ENJOY
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Sausage Cabbage Gnocchi

Sausage Cabbage Gnocchi

This Sausage cabbage gnocchi recipe is so easy when you use store bought potato gnocchi. Gnocchi, who doesn't like them? Anyone ?

These little dumpling of comfort and joy are a favorite in my house, pair them with a delicious sauce of healthier chicken sausage and cabbage in a light tomato sauce and you have a meal everyone will love and you'll feel good about serving it.

3 Tips when making Sausage Cabbage Gnocchi

First be sure to use good quality gnocchi, since that's the main ingredient in this Sausage Cabbage Gnocchi Recipe. Second, I used chicken Italian sausage for a healthier alternative, but you can use any flavor sausage you like, be sure to remove the casings before cooking.

And third be sure the saute pan is big enough to hold all the ingredients and the sauce is simmering and hot before adding the gnocchi, and keep the pan covered.

This Sausage Cabbage Gnocchi recipe is easy, delicious

and it can be on your table in less than 30 minutes.

If you make this recipe please leave me a comment, and don't forget to tag me on Instagram. I love hearing from you, it's my favorite part!!!

Ingredients

- 1 Lb. store bought potato
- 1/2 Lb. shredded red and green cabbage
- 1 lb. chicken Italian sausage
- 1 chopped red onion
- 2 Tbs. chopped garlic
- 2 cups prepared marinara sauce
- 1 cup water
- 1 cup grated parmesan cheese
- 1/4 cup chopped Italian parsley
- 2 Tbs. butter
- Salt and pepper to taste

Instructions

1. In a large saute pan bring the butter to medium heat
2. Add the onion and garlic saute until tender and just beginning to brown
3. Remove casings from sausage add to the saute pan saute until golden breaking up the pieces with a spoon
4. Add the cabbage saute until limp salt and pepper the cabbage
5. Add the prepared marinara and water bring to a simmer add the gnocchi
6. Simmer on low covered for 10 minutes add the Italian parsley and parmesan cheese the last 5 minutes
7. Sprinkle with parmesan ENJOY!!!

Cheesy Fajita Penne

Cheesy Fajita Penne

Hi friends,

Although am not vegetarian it seems like a lot of my pasta recipes are. This Cheesy Fajita Penne vegetarian recipe came about because I had the ingredients on hand and wanted to use them.

If you been following along you know I don't like waste, and often these throw together meals become family favorites, this one did.

Tender peppers, spinach and penne pasta in a creamy, cheesy, light tomato sauce makes this easy recipe one your family will love. If your looking for easy, quick and delicious the trifecta for dinner success make this.

How To Make This Cheesy Fajita Penne

Start making this Cheesy Fajita Penne recipe by cooking the pasta in a medium size stock pot , be sure to save 2 cups of the water before draining. Next while the pasta is cooking start making the sauce in a large enough saute pan to allow the peppers to fry and holds all the ingredients, has a lid and can be used in multiple saute recipes.

This is a delicious, easy recipe that can be on your table in 30 minutes. It's prefect when your craving a meatless meal

with lots of cheesy goodness.

If you make this Cheesy Fajita Penne please leave me a comment and please don't forget to tag me on Instagram. I love hearing from you!!!

Ingredients

- 1 Lb. Penne Pasta
- 1 red and 1 green bell pepper cut into medium dice
- 2 cups chopped spinach
- 1 yellow onion
- 3 Tbs. chopped garlic
- 2 Tbs. each butter and olive oil
- 1 14.5 tomato sauce
- 2 cups reserved pasta water
- 1 cup heavy cream
- 1 cup shredded sharp American cheese
- 1 cup grated parmesan
- 3Tbs. 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 before draining
2. Meanwhile in a large saute pan bring the oil and butter to medium heat
3. Add the onion and garlic saute until tender and just beginning to brown
4. Turn the heat to medium high add the peppers and saute until crisp
5. Add the tomato sauce, cream and reserved pasta water
6. Lower the heat and simmer covered 15 minutes
7. Add the spinach, herbs, cheddar and parmesan cheese simmer 5 minutes longer
8. Toss the Penne in the sauce adjust seasonings ENJOY!!!!

Chicken Breast Cacciatore Pappardelle

Chicken Breast Cacciatore Pappardelle

This Chicken Breast Cacciatore Pappardelle recipe is my lightened up version using skinless, boneless chicken breast. Easy to make and a family favorite, cacciatore means hunter in Italian.

This is a hunter style meal lighten up using chicken breast, The classic recipe uses whole cut chicken or rabbit cut in pieces, it's one of those

recipes easily converted to fit your lifestyle and taste.  It's an easy throw-together meal, with the most delicious sauce full of flavors that wake up your taste buds.

Garlic, onions, carrots, mushrooms, peppers and olives in a rustic sauce with melt in your mouth chicken will have family and friends coming back for seconds


What To Serve With Chicken Breast Cacciatore Pappardella

I serve this Chicken Breast Cacciatore Pappardella over a wide pasta noodle. You can serve it over creamy polenta, garlicky mashed potatoes or pasta, or this cacciatore recipe is delicious on it's own with crusty Italian bread to sop up the sauce.

If there is any left over, it taste better the next day, or

you can freeze it in freezer friendly containers up to three months, for a ready made meal.

This chicken cacciatore can be made a day ahead, cooled, covered, refrigerated, rewarmed over low heat.

Italian comfort food at it's best the smells that fills your home with comfort and warmth, and me with childhood memories of my Mama's chicken cacciatore meals on many Sundays!!! 

Keep it simple, keep it fresh, keep it delicious, and customize to make it your own. Sharing restaurant style recipes, simplified for the home cook...Let me know if you try this recipe that's my favorite part.

Happy Day My Dears...Enjoy!!

Ingredients

- 4 boneless skinless chicken breast
- 1/2 Lb. Pappardelle
- 2 tablespoons each butter and olive oil
- 1 copped yellow onion
- 3 Tbls. chopped garlic
- 2 chopped carrots
- 8 oz. chopped mushrooms
- 1 cup Mediterranean pitted olives
- 1 red and 1 green sliced peppers
- 1 28 oz. can crushed tomatoes
- 1 14.5 oz. can tomato sauce
- 1 cup chicken stock or white wine
- 1 cup reserved pasta water
- 2 tablespoon each chopped Italian parsley, basil, oregano, and red pepper flakes
- 6 sprigs of thyme
- Salt and Pepper to taste
- 1 cup grated parmesan cheese

• **Instructions**

- Cook Pasta according to package directions reserving 1 cup of the pasta water
 - Salt and pepper chicken
 - Heat oil and butter to medium high
 - Add Chicken saute until golden brown
 - Add onion and garlic saute until tender and just beginning to brown
 - Add the peppers saute until tender
 - Add the tomatoes, reserved pasta water and chicken stock or white wine
 - Simmer covered 45 minutes
 - Toss the pasta in the chicken cacciatore sauce
 - Garnish with additional Italian parsley, basil and grated parmesan
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Vegetarian Eggplant Zucchini Fusilli

Vegetarian Eggplant Zucchini fusilli

Good morning, It's meatless Monday in my kitchen today with this Vegetarian Eggplant Zucchini Fusilli. Cork screw shaped pasta, good for you ingredients, in a light tomato pan sauce, will have you making this pasta recipe often.

I usually make this in the summer when my garden is bursting with more eggplants and zucchinis than I have recipes for, but

the eggplant looked beautiful at the store and I was craving Italian but also wanted a lighter meal after heavy holiday eating.

Personalize This Vegetarian Eggplant Zucchini Fusilli Recipe

You can make this Vegetarian Eggplant Zucchini Fusilli recipe your very own, to fit your lifestyle and taste, by changing up a few things.

For instance, the pasta shape if you don't like fusilli use any shape you like. Having said that I have to say, I love short pasta in this recipe verses long, with short pasta you get a taste of all the delicious ingredients in one forkful.

Also the eggplant and zucchini ratio can be changed. If you like zucchini more than eggplant than use more zucchini or vice-verse.

One more thing you can try, if your craving gooey cheese goodness add 1 cup of shredded mozzarella along with the parmesan cheese for a richer pasta dish.

I almost forget, the canned tomatoes can be switched, you can use fresh tomatoes when in season or you can use prepared marinara sauce, the best store bought or my easy homemade marinara.

on a side note, always use the right size pans for ultimate success in your home kitchen. One good basic set of pots and pans is all you need to cook restaurant style recipes at home.

If you make this recipe please leave me a comment and tag

me on Instagram. I love hearing from you!!!

Ingredients

- 1/2 Lbs. Fusilli
- 1 medium eggplant peeled and cut into medium dice
- 2 Tbls. each butter and olive oil
- 1 each green and yellow zucchini cut in medium dice
- 1 chopped yellow onion
- 2 Tbls. chopped garlic
- 1 14.5 can crushed tomatoes
- 2 cups reserved pasta water
- 1 cup grated parmesan cheese
- 1/2 bunch each chopped Italian parsley and basil
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions reserving two cups of the pasta water before draining
2. Mean while in a large saute pan bring the butter and olive oil to medium heat, saute the onions and garlic until tender and just beginning to brown
3. Add the cut eggplant and zucchini salt and pepper now, saute until brown
4. Add the water and tomatoes simmer covered for 25 minutes
5. Add the cheese, herbs and cooked pasta heat through
6. Sprinkle with additional cheese and herbs... ENJOY!!!!!!

Chicken Sausage Farfalle

Pasta

Chicken Sausage Farfalle Pasta

Heading into the New Year with a this new Chicken Sausage Farfalle Pasta recipe. Chicken Italian sausage, crunchy bell peppers and marinara combined with cheesy goodness create a delicious sauce.

This pasta with healthier chicken sausage and peppers is nothing short of amazingness. I couldn't stop eating it. Not shocking I know, because I love pasta, and this Italian girl loves all Italian flavors.

I know I post a lot of pasta recipes, but when am stuck on "what's for dinner" it's pasta to the rescue. Pasta is easy, versatile, and who doesn't love pasta???? You could literally have Pasta every day for a month without repeating the same recipe, that's how versatile pasta is.

Customize This Chicken Sausage Farfalle pasta recipe

This Chicken Sausage Farfalle Pasta recipe is so easy to customize to fit your lifestyle and taste. for instance I used farfalle pasta,

a bow tie shaped pasta. Any shape pasta works with this recipe, although I prefer a short shape you can use any shape you like.

And because I wanted to keep it healthier I used Italian flavored Chicken sausage. If chicken sausage isn't your thing

use any sausage

you like. One more thing I used my homemade marinara sauce in this recipe which I always have on hand, if you don't you can use store bought marinara. I've linked both marinara alternatives.

Ingredients

- 1/2 Lb. Farfalle Pasta
- 2 Tbs. butter
- 1/2 Lb. Chicken Italian sausage
- 1 each chopped red and green bell peppers
- 1 chopped yellow onion
- 2 Tbs. chopped garlic
- 2 cups prepared marinara sauce
- 1 cup reserved pasta water
- 1 cup shredded mozzarella cheese
- 1 cup grated parmesan cheese
- 4 Tbs. each chopped Italian parsley and basil
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions reserving 1 cup of the water before draining
2. Meanwhile in a large saute pan in 2 Tbs. of butter saute the onion, peppers and garlic until tender and just beginning to brown
3. Remove casing from the sausage add to saute pan breaking up large pieces with a spoon saute until golden
4. Add the marinara sauce, reserved pasta water and herbs simmer covered 15 minutes
5. Add the cheeses simmer 10 minutes longer
6. Add the pasta to the sauce adjust salt and pepper to taste
7. Top with additional parsley and parmesan

Arrabiata Lobster Sauce Spaghetti

Arrabiata Lobster Sauce Spaghetti

Happy New Year my friends wishing you a new year with new blessings!!! My first post of 2021 starts with this decant Arrabiata

Lobster Sauce Spaghetti recipe. Arrabiata means angry in Italian, well there's nothing to be angry about with this recipe.

In fact this recipe is going to make you and your family real happy. Succulent lobster meat, in a spicy tomato sauce full of Italian flavors tossed with one of my family's favorite pasta shape spaghetti!!!!

Lobster can be pricy, using it in a sauce makes it more affordable, and that makes this recipe you will want to make often.

Tips when making Arrabiata Lobster Sauce Spaghetti

Tip number one when making this Arrabiata Lobster Sauce Spaghetti recipe since the sauce is mostly tomatoes the tomatoes you use is important.

I found the tomato products from San Marzano the best, not only in this recipe but in all my tomato based sauces.

Secondly, I used four previously frozen Maine Lobster tails unshelled them and cut them into even pieces for even cooking.

And third if you want an alternative to frozen Maine Lobster Tails you can use canned Maine Lobster. One more thing you can adjust the level of heat, if you like less or more spice adjust the hot pepper flakes.

And lastly if you make this delicious Arrabiata Lobster Sauce Spaghetti recipe, please leave me a comment. I love hearing from you it's my favorite part

Ingredients

- 1 lb. spaghetti
- 1 lb. lobster meat
- 2 cups chopped spinach
- 2 14.5 chopped tomatoes
- 1 14.5 tomato sauce
- 1 cup reserved pasta water
- 1 chopped yellow onion
- 3 Tbs. chopped garlic
- 2 Tbs. each olive oil and butter
- 3 Tbs. hot pepper flakes
- 2 bay leaves
- 1/2 bunch each chopped Italian parsley and basil
- Salt and pepper to taste

Instructions

1. Cook spaghetti according to package directions reserving 1 cup of the water before draining
2. Meanwhile in a large deep saute pan bring the oil and butter to medium heat

3. Add the onion and garlic saute until tender and just beginning to brown
 4. Add the red pepper flakes saute until fragrant
 5. Add the tomatoes, water and bay leaves salt and pepper now
 6. Simmer covered for 45 minutes
 7. Add the lobster, chopped spinach and herbs simmer until lobster is cooked through about 5 to 7 minutes
 8. Toss Spaghetti into the sauce adjust seasonings sprinkle with additional Italian parsley and basil
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Baked Unstuffed Shells

Baked Unstuffed Shells

Hi Guys,

It's that week between Christmas and New year when I don't know what day it is, or what time zone am in. This time of year *I need comfort food.*

And the comfort comes in the form of this Baked Unstuffed Shells recipe. Jumbo shells, ground beef, and cheese in my real easy marinara sauce is baked to a golden, cheesy deliciousness family and friends will crave.

Baked pasta dishes are one of the most comforting meals this time of year and this recipe is one of my favorites!!

Why This Baked Unstuffed Shells recipe is one of my favorites

I love this Baked Unstuffed Shells recipe, because first and most importantly it's easy. You don't have to stuff the shells, some stuff themselves when you mix it altogether.

Another reason I like this recipe, it comes together pretty quickly if you have a prep plan in place

Third this Baked Unstuffed Shell recipe can be made ahead of time, kept in the refrigerator and baked the day you plan to serve it. In fact you can make this recipe and freeze it for ready made meals, on busy weeknights.

When you think of this recipe, think pasta casserole and who doesn't love a pasta casserole that can go from freezer to oven to table?

Serve and bake it in a beautiful white casserole dish that goes from oven to table and will look pretty on your table.

If you Make this Baked Unstuffed Shells 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 lb. large shells
- 1 lb. lean ground beef
- 4 cups my real easy marinara sauce
- 1 cup water
- 1 chopped onion
- 2 Tablespoons chopped garlic
- 2 cups shredded mozzarella
- 1 cup grated parmesan

- 1/4 cup each chopped Italian parsley and basil
- Salt and pepper to taste

Instructions

1. Pre heat oven to 375 degrees
 2. In a large saute pan saute the onion and garlic until tender and just beginning to brown
 3. Add the ground beef salt and pepper now saute until brown drain fat
 4. Add my real easy marinara sauce and water
 5. Add the pasta shells simmer for 10 minutes
 6. Add the cheeses and herbs
 7. Transfer to an oven proof casserole dish
 8. Top with additional mozzarella and parmesan
 9. Bake covered for 20 minutes uncover and bake 10 more minutes or until golden brown and bubbly. ENJOY!!!!
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Easy Roasted Lobster

Easy Roasted Lobster

You won't believe how easy this Easy Roasted Lobster recipe is. Few ingredients and few steps will leave you wanting to make it more often.

Sure lobster is a decant meal and can be pricey, but if you want to impress family and friends this is the meal to make this holiday season.

If you want to stretch the lobster further you can serve it along with a side of freshly butter pasta for a unforgettable

meal everyone will love !!!!!

What Kind of Lobster to use In this Easy roasted Lobster Recipe

I used frozen Maine lobsters for this Easy Roasted lobster recipe. There are two main groups of lobsters clawed lobsters and spiny or rock lobster.

The difference between the two??? Maine lobsters are found not only in Maine, but also else where on the cold North Atlantic coast, as well as the Canada coast.

Red lobster buys live Maine lobsters tails, which is how they are almost always sold.

Rock lobsters are found in warmer waters and they don't have large edible claws like the Maine Lobster, but only tiny claws, which don't have any edible meat.

This is why rock lobsters only come in tails.

Red lobster buys Rock lobster tails frozen which is how they are usually purchased. That's what I used in this Easy Roasted Lobster recipe.

This is a restaurant quality recipe that is easy and delicious, if you make it please leave me a comment, and please don't forget to tag me on Instagram with your creations. I love hearing from you!!!!

Ingredients

- 4 5 oz. lobster tails
- 1/4 cup melted butter
- 1 Tablespoon finely chopped garlic
- 2 Tablespoons chopped Italian parsley
- 2 Tablespoons lemon juice

Instructions

1. Defrost Lobster tails if frozen cut in half and pat dry
2. Melt butter mix in the rest of ingredients
3. Brush the lobster tails with the melted butter reserving the left over for dipping
4. Roast the lobster 7 to 10 minutes
5. Serve With lemon wedges and melted butter sprinkle with additional Italian parsley