

# Easy Bolognese Sauce


So what is Easy Bolognese sauce?

Easy Bolognese Sauce is a chunky sauce made with minced beef, garlic, carrots, herbs and enough tomatoes for flavor.

It's a hearty sauce when you want stick to your ribs comfort food. It's delicious, versatile and easy to make you'll want to have it on hand, for ready make meals.

I used ground turkey, you can use any ground meat and pasta, that fits your taste. The recipe calls for pappardelle pasta, but you can use this same Bolognese sauce when you want a heartier lasagna too!!!

It's not too often that you find a recipe that your whole family likes. when you do WIN- WIN.

Not only is it a family favorite it's a crowd pleasing meal on a budget add a salad, some  crusty french bread and you have dinner special enough for weekend get togethers and easy enough for weeknight family meals. Why I love Easy Bolognese Sauce

This is a great go to meat sauce when you want, easy, healthy, flavorful Italian meals, the trifecta for dinner success.

I make this hearty meat sauce in my cast iron dutch oven, sometimes, if I want carefree cooking, I start it on the stove top, and finish it off in a 375 degree oven for one hour.

You can double or triple the recipe, it keeps in your refrigerator up to 4 days, you can freeze it for ready made meals, that's what I do when I make it.

The link below will take you to a the cast iron dutch oven I use, not only for this recipe, but for recipes the require longer cooking time.

It is also the Dutch oven I use to bake my sour dough bread, the recipe for the sourdough bread is posted below. My Dutch oven <https://amzn.to/2XlrfIJ>

Happy day my dears and always cook happy!!!! **Ingredients**

1 Lbs. papperdelle

1 Lbs. ground turkey

1 chopped onion

2 carrots grated

2 Tablespoons chopped garlic

2 15 oz. cans crushed tomatoes

2 cup waters

1 cup chicken stock

1 Tbs. each chopped Italian parsley, basil, and thyme

2 Tbs. each olive oil and butter

## **Instruction**

1. Cook pasta according to package directions
2. Heat oil and butter in a deep saute pan
3. Add onion, garlic and carrots
4. Saute until tender and just beginning to brown
5. Add ground turkey brown breaking into small pieces with wooden spoon
6. Salt and pepper to taste
7. Drain fat
8. Add tomatoes, chicken stock, and herbs
9. Simmer covered 45 minutes

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# Easy Shrimp Fettuccine

## Easy Shrimp Fettuccine

What could be more perfect for a quick light dinner than a meal that comes together in 30 minutes and a family favorite?

I like quick recipes for family dinners that doesn't have me running to the store for ingredients only used in one or two recipes.

This Easy Shrimp Fettuccine recipe is one of my favorites, not only does it have a lot of my favorite flavors it's super easy.

It's similar to the old classic shrimp fettuccine in marinara, using fresh garden tomatoes as the main sauce ingredient, for a fresh light Summer meal, that's perfect any day of the week.

## A few Tips When Making Easy Shrimp Fettuccine

When cooking the pasta for this Easy Shrimp Fettuccine salt the water before bringing the water to a boil. The water should be boiling rapidly before dropping the pasta.

I used Fettuccine , you can use any shape pasta or flavor

pasta you like, and don't forget to save the pasta water, an important step that's easy to forget. It's also easier if the pasta water pan is on the back burner and the saute pan on the front one.

I like this 8 quart stock pot for pasta and soups. Use a large enough saute pan so you don't crowd the fish, if your sauteing the shrimp

In the restaurant we precooked our pasta halfway and ran it under cold water to stop the cooking process,

when we had an order we put the pasta in a strainer, dropped in boiling water, it taste like it was just cooked .

You can use the same process at home, if you cooked to much it stays fresh for 1 to 2 days.

The whole idea behind food and creating recipes is to experiment and have fun doing it....!!!!!!Happy day

If you make this recipe let me know your experience, comments, feedback whatever you feel like talking about.

That's my favorite part and please don't forget to tag me on Instagram.....

## Ingredients

- 1 Lbs. Fettuccine
- I Lbs large shrimp cleaned
- 1 lb garden tomatoes
- 2 cups chopped spinach
- 1 cup reserved pasta water

- 1 cup cream
- 1 cup parmesan cheese
- 2 Tbls. olive oil
- 2 Tbls chopped garlic
- 1/2 chopped onion
- 1/2 cup each Italian parsley and basil
- Salt and pepper to taste

### ▪ **Instruction**

- 1. Cook pasta according to package directions saving 2 cups of the water before draining
- 2. Meanwhile in a large saute pan on medium high heat salt and saute the shrimp until pink remove and set aside
- 3. Add the onion and garlic saute until tender and just beginning to brown
- 4. Add the tomatoes saute until tomatoes are blistered and soft
- 5. Add the heavy cream and reserved pasta water simmer until thickens about 15 minutes add spinach and herbs last 5 minutes
- 6. Return shrimp to pan just to heat through
- Toss cooked Buctani in sauce Top with additional parmesan and ENJOY!!!

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## **Pancetta Mushroom Rigatoni**

## **Pancetta Mushroom Rigatoni**

This Pancetta Mushroom Rigatoni is a restaurant quality meal you can make in your home kitchen in less than 30 minutes.

Ever wonder why most Italian restaurant's menu are more than 50% pasta ? Well the answer may be it's too imitating for the home cook, **IT'S NOT !!!** If you have the right kitchen equipment, basic set of pots, pans and a good

set of knives and you can learn to cook like a pro. You need dinner quick, on those busy weeknights, you have unexpected guests coming **Pasta** to the rescue.

Pasta is delicious plain and simple, think olive oil, garlic, parmesan and some herbs, add some pancetta and mushrooms and you have a guaranteed crowd pleaser!!!!

That's all it takes, adding pancetta and mushrooms to this pasta recipe, to make a meal that is cause for celebration.

## **Customize Pancetta Mushroom Pasta**

This Pancetta Mushroom Rigatoni recipe calls for ingredients you probably already have on hand, butter, garlic, cream, mushrooms, which together create a creamy, saucy Italian flavored dinner.

If you don't have all the ingredients you can substitute the pancetta, which is uncured Italian bacon for bacon. And if you don't have mushrooms you can use broccoli.

I used rigatoni you can use any shape pasta you like or have. One more thing, I give you options in all my recipes to use wine or stock, use whatever fits your lifestyle and taste.

This is a restaurant quality meal that can be on your table in less than 30 minutes and you can make it your own.

If you Make this 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 rigatoni
- 2 tablespoons olive oil
- 1/2 lbs. crimini mushrooms
- 1 cup pancetta cut in large dice
- 1 cup parmesan cheese
- 1 small chopped onion
- 2 tablespoons chopped garlic
- 1 cup heavy whipping cream
- 1 cup chicken stock or white wine
- 2 cups reserved pasta water
- 1 Tbs. each chopped Italian parsley, basil, and thyme

# Instructions

1. Cook pasta according to package directions
2. Mean while heat butter in large saute pan
3. Add pancetta render until crispy
4. Saute onion and garlic until opaque in pancetta fat
5. Add Mushrooms saute until golden brown
6. Add tomatoes
7. Salt and pepper to taste
8. De glaze pan with chicken stock or white wine
9. Add heavy whipping cream and reserved pasta water
10. Simmer until sauce thickens about 10 minutes
11. Add parmesan cheese and herbs last 5 minute
12. Toss drained pasta in the sauce
13. Top with additional parmesan....ENJOY!!!!

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# **Vegetarian Chickpea Broccoli pasta**

## **Vegetarian Chickpea Broccoli pasta**

This vegetarian chickpea broccoli pasta is the best recipe to make when your craving Italian, and want quick and easy too. Pasta, chickpeas and broccoli are tossed in a light creamy, garlicky sauce, full of delicious summer flavors. When you need an easy 30 minute dinner make this vegetarian pasta. It's comfort food with a light and summery taste.

OK, so I know I post a lot of pasta recipes, but pasta is so versatile, you could have hundreds of combinations. At the restaurant on the menu, you pick, your pasta shape, sauce, and any extra add-ins.

By some estimates there are 600 distinct commercial brands of pasta shape, hundreds of sauces, endless vegetables and protein combinations.

That's why I post a lot of pasta recipes, when am stuck for a dinner idea it's Pasta to the rescue.

### **Things to know about this vegetarian chickpea broccoli pasta recipe**

Start by boiling your fettuccine according to package instructions, and toss in the broccoli during the last few minutes of cooking until just tender. Don't forget to reserve

at least 2 cups of pasta water before draining—this starchy “liquid gold” helps bring the whole dish together.

Why save pasta water? It’s naturally rich in starch, which thickens and binds sauces beautifully, adding flavor and a silky texture—no heavy cream needed. Always save more than you think you’ll need!

Sauté the onions and garlic until tender and just beginning to brown before adding the chickpeas , be sure the saute pan is big enough to hold all the ingredients without crowding.

If the saute pan is too small you wouldn’t get that beautiful golden color instead the food ends up looking like it was boiled instead of sauteed.

Then put the rest of the ingredients in the pan scraping up all the brown bits, simmer for 10 minutes. The recipe says to reserve 2 cups of water but I know it only calls for 1, that’s because I always like to save more than I need in case the sauce is too thick.

The other thing is the chickpeas and broccoli can be roasted then added to the sauce at the same time as the pasta. When I use this method which I do often

I use my Cuisinart toaster/airfryer as a quick and economical alternative to turning on my large wall oven. If you like easy vegetarian pasta recipes try my vegetarian orzo with asparagus and peas a quick recipe made in one pan.

If you make this Vegetarian chickpea broccoli pasta recipe please leave me a comment and don’t forget to tag me on Instagram hearing from you is my favorite part.

## Ingredients

- 1/2 Lbs. Fettuccine
- 2 cups broccoli florets

- 2 cups chick peas
- 2 Tbs. each butter and extra virgin olive oil
- 1 cup manufacturing cream
- 1 cup reserved pasta water
- 1 cup grated parmesan cheese
- 1 Tbs. minced garlic
- 2 Tbs. each Italian parsley, and basil
- pinch of nutmeg
- Salt and pepper to taste

## Instructions

1. Cook fettuccine according to package directions Add broccoli last 5 minutes and reserving two cups of the water before draining
  2. Drain and rinse 2 15 oz. cans chick peas
  3. In a saute pan bring oil and butter to a medium heat
  4. Add onion and garlic saute until tender and just beginning to brown
  5. Add chickpeas saute until golden
  6. Add reserved 1 cup of the reserved pasta water, (always save more than the recipe calls for) cream, parmesan, and herbs
  7. Simmer 10 minutes
  8. Toss, pasta, broccoli, chick peas . If the sauce is too thick add more pasta water to loosen it.
  9. Salt and pepper to taste
  10. sprinkle with parmesan and ENJOY!!!
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# Cabbage Beef Rigatoni

## Cabbage Beef Rigatoni

This Cabbage Beef Rigatoni is a simple recipe that comes together in about thirty minutes and it's versatile too. It can work with different combinations of ingredients

For instance if you don't like beef you can use chicken and if you hate cabbage you can use spinach . You can also use chicken or vegetable broth for a another depth of flavor, customize the ingredients to fit your life style and taste.

My favorite has always been the combination of cabbage and beef. Ground beef in a simply garlicky, tomato olive oil sauce, then tossed with rigatoni makes this a recipe everyone will love.

Think of stuffed cabbage rolls, those are the flavors you'll find in this pasta meal. And actually that's how this recipe came about.

When I make stuffed cabbage there are those just to small to stuff leaves, so because my family loves pasta, this recipe was created. It's a easy, delicious recipe prefect for busy weeknight family meals and fancy enough for Saturday night dinner with friends.

## Three Tips When making Cabbage Beef Rigatoni

First, when sauteing the beef for this Italian Cabbage Beef the pan and oil need to be smoking hot, you need to hear the sizzle.

Two, save some of the pasta water it is a flavor and thickening agent, because of its starch content. This is an important step that can be easily missed. I like to save more than I need, just in case

Three it's important to have the right saute pan, you don't need a lot of pans, but you do need the right sized ones. To have a well functioning kitchen

you need the right equipment just like in a commercial kitchen it's the most important part. Here's a link to a complete set of pans, or if you want to start with one and build from there here's a good all around saute pan.

Just one more thing, everyone has different taste buds, that is why I don't give you measurements for salt and pepper. I personally don't like a lot of salt and I am of the mind set that you can always add more but it's difficult to correct over salting. It can be done in soups and other foods that have a liquid base.

If you make this please leave me a comment and don't forget to tag me on Instagram I love seeing your creations and hearing your experience , It's my favor

## Ingredients

- 1/2 lb rigatoni
- 1/2 lb ground beef
- 1/2 head chopped cabbage
- 1 chopped onion
- 3 Tablespoons chopped garlic
- 1 15 oz. can tomato sauce
- 1 15 oz. can chopped tomatoes
- 1 cup reserved pasta water
- 2 Tablespoons each Italian parsley, basil and thyme

- 1/2 cup parmesan
- Salt and pepper to taste

## Instructions

1. Cook Pasta according to package directions reserving 1 cup of the water before draining
  2. In a large saute pan with 2 tablespoons each of butter and olive oil on medium high heat saute the onion and garlic until tender and just beginning to brown
  3. Add ground beef and ground beef saute until beef is golden brown Now is the time to salt and pepper the meat and cabbage
  4. Add the tomatoes, and reserved pasta water
  5. Simmer covered 20 minutes
  6. Toss the rigatoni with the cabbage beef sauce
  7. Sprinkle with the grated Parmesan
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## Chicken And Sausage Pasta

### Chicken And Sausage Pasta

If you love pasta your going to love this Chicken And Sausage Pasta recipe. Penne pasta tossed in a creamy pesto sauce, with chunks of juicy chicken breast and Italian sausage, make this a restaurant quality dinner.

In most Italian kitchens pasta is a staple, it was in my house growing up and it still is today. Growing up most of the pasta was made by hand. I can still see my Mom rolling out the dough by hand, on a wooden board my father made for her.

There's no doubt homemade pasta is the best, but with so many

delicious commercial brands store bought is a good alternative. Pasta is still one of my go to staples when I need dinner quick, or I have unexpected company. it's quick, easy, and so versatile it's easy to please the pickiest eater.

Ever wonder why most restaurants have pasta on the menu?? Well the answer may be it's too imitating for the home cook, **IT'S NOT** . You need dinner quick, on those busy weeknights, you have unexpected guests coming **Pasta** to the rescue.

Pasta is delicious plain and simple. Think olive oil, garlic, parmesan, cream, herbs, chicken and sausage and you have a meal fancy enough for weekend dinners with friends. **Customize Chicken And Sausage Pasta**

This Chicken And Sausage Pasta recipe calls for easy ingredients you probably already have on hand, butter, garlic, cream, tomatoes, chicken and Italian chicken sausage which together create a creamy, saucy Italian flavored dinner. And the best part is that you can mix and match ingredients to customize this recipe to your tastes.

You can substitute the chicken for tofu if your going the vegetarian route, using the same process. You don't like chicken or sausage? Then use shrimp adding it the last 5 minutes of cooking.

If your gluten free there are a lot of good gluten free pastas too. Use ingredients that fit your lifestyle and taste. I used my homemade pesto sauce, you don't have too, store bought works just as well.

**Here is the recipe to make basil pesto, combine one bunch of basil, 1 cup parmesan cheese, 2 cups toasted walnuts**

**with 1 cup extra virgin olive oil pulse blender pouring the olive oil in last in a slow stream while pulsing.**

Please let me know your experience if you make this recipe,

comments, feedback whatever you feel like talking about. That's my favorite part and don't forget to tag me on Instagram.....

## Ingredients

- 1 lb penne pasta
- 2 boneless skinless chicken breast
- 2 links chicken Italian sausage
- 2 Tablespoons each olive oil and butter
- 2 cups chopped spinach
- 2 cups cherry tomatoes
- 1 cup parmesan cheese
- 1 small chopped onion
- 2 tablespoons chopped garlic
- 1 cup heavy whipping cream
- 2 cups pesto sauce
- 1 cup chicken stock
- 1 cup reserved pasta water
- 1 Tbs. each chopped Italian parsley, basil, and thyme
- Salt and pepper to taste

## Instructions

1. Cook pasta according to package directions reserving 2 cups of the water before draining
2. Mean while heat olive oil and butter in large saute pan
3. salt and pepper chicken to taste
4. Cut sausage into thick diagonal slices
5. Add chicken and sausage saute until golden
6. Saute onion and garlic until tender
7. Add tomatoes saute until blistered about 10 minutes
8. De glaze pan with chicken stock
9. Add heavy whipping cream, pesto sauce and reserved pasta water
10. Simmer until sauce thickens about 10 minutes

11. And parmesan cheese, spinach, and herbs last 5 minutes
  12. Toss drained pasta in the sauce
  13. Top with the additional parmesan and Italian parsley
  14. Salt and pepper to taste
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## Peppers And Pasta

## Peppers And Pasta

This Peppers and pasta is a perfect definition of a comforting family meal everyone will love. It's a beautiful, vegetarian delicious pasta bowl with a trilogy of beautiful garden peppers, and onions tossed in a delicious creamy sauce full of Italian flavors.

It's a easy recipe that comes together in less than 30 minutes and the best part you can customize it to fit your tastes.

In case you haven't notice I love pasta. It's my favorite go to ingredient, when am stuck for dinner ideas it's pasta to the rescue. Italians truly love pasta so much so that it ranks first in pasta consumption, with Americans close behind. Really what's not to love? Pasta is versatile, quick, easy, delicious. And with all the shapes and flavors you could have pasta often without repeating the same meal for awhile.

I love recipes that come together quick, like this one. While the pasta is cooking on the back burner the sauce is coming together on the front burner. Recipes like this are ones you'll fall back again and again, when you want Italian and easy too.

# Customize Peppers and Pasta

This Peppers And Pasta recipe works well with chicken and shrimp too. If you use shrimp saute them 3 minutes per side then remove them from the pan to prevent overcooking, adding them back in at the end just to heat through.

And of course you can use steak and made it a true Philly steak pasta meal. If you keep following along pretty soon you wouldn't be looking at recipes as often, you'll be able to add and subtract ingredients to fit your lifestyle and taste.

Whatever ingredients you use keep it simple and fresh, and remember when sauteing large quantities the saute pan needs to be deep enough to hold the ingredients. one pan of this size is all you need. This is the one I use from Target, it's the perfect size for one pan cooking and not too expensive.

One more good thing about this recipe, it stay's fresh in the fridge for 2 to 3 days, for quick meal reheats and it's freezer friendly for ready made meals.

Let me know if you made this recipe. Please leave me a comment and don't forget to tag me on Instagram, I love hearing from you !!!!**Ingredients**

- 1/2 Lbs. penne rigata
- 2 Tablespoons olive oil
- 1 yellow onion chopped
- 1 each red, yellow and green pepper cut in thin strips
- 2 cups spinach chopped
- 2 cups milk
- 1 Tablespoons flour
- 1 cup prepared marinara sauce
- 1 cup water or vegetable stock
- 1 cup grated parmesan cheese
- 1 Tbs. each chopped Italian parsley, basil, and

- thyme
- Salt and pepper to taste

## Instructions

- Heat oil add onion and saute until tender
  - Add peppers and saute until crisp tender about 15 minutes add garlic last 5 minutes
  - Sprinkle 1 Tablespoon flour over peppers Salt and Pepper  
Now
  - Add the milk, marinara sauce, water or vegetable shock
  - Simmer until sauce thickens about 15 minutes
  - Add spinach and parmesan Simmer 5 minutes more.....  
Enjoy!!!!
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## Chicken Piccata Pasta with Linguine

## Chicken Piccata Pasta with Linguine

Happy July!!! For my first post of the month Am sharing one of the most ordered meal at the restaurant Chicken Piccata Pasta with Linguine

Looking for a restaurant quality meal you can make in your own kitchen in less than 30 minutes? Here it is this creamy, lemony chicken recipe starts off with chicken breast coated in flour then sauteed in a mixture of olive oil and butter to

a golden brown.

Add in lemon, capers and artichokes toss in all together with linguine and you have a meal everyone will love.

When you need dinner quick on those busy weeknights or when you have last-minute guests coming: pasta to the rescue!

Pasta is delicious, plain and simple: think olive oil, garlic, Parmesan, and some herbs; add in chicken and a creamy, lemony sauce, and you have a guaranteed crowd pleaser!

That's all it takes: adding pasta to this Chicken piccata recipe makes for a meal that is cause for celebration. Plus it's a perfect way to show off what a great "home chef" you are. This recipe was inspired by my love of pasta, one of my top restaurant "luxury" meals, but I've made it easy for the home cook.

## **Things to know about this Chicken Piccata Pasta with Linguine**

Chicken Piccata Pasta with Linguine is nothing more than chicken cutlets, dredged in flour, browned, cooked in a sauce of butter, lemon juice, cream and chicken stock, then tossed with linguine. It can be prepared in 30 minutes or less and it's so easy and delicious it should be part of every home cooks repertoire.

Traditionally it doesn't use cream in the recipe and because I don't drink I've replaced the customary white wine with chicken stock. I've talked here before, about the importance of saving some of the pasta water before draining, it really is the magic ingredient that thickens and adds flavor to your pasta sauces. It's a step that can be easily forgot, I save more than I need just in case i need it.

I served it with pasta for an easy weeknight family meal. If

you want a special occasion dressed up dinner serve it with garlic mashed potatoes and snap fresh green beans.

Don't forget to leave me comment if you make this, and please don't forget to tag me on Instagram, hearing from you is my favorite part!!!!

## Ingredients

- 1/2 lb. Linguine
- 4 6 oz chicken breast
- 1/4 cup flour
- Salt and pepper to taste
- 2 tablespoons each butter and olive oil
- juice and zest from two lemons
- 1 cup heavy whipping cream
- 1 cup chicken stock
- 1 cup reserved pasta water
- 1/2 cup capers
- 1 cup chopped artichokes
- 2 Tbs. chopped garlic
- 1/2 cup chopped onion
- 1 Tbs. each chopped Italian parsley, and basil

### • **Instruction**

- Salt and pepper chicken
- Coat with flour
- Heat oil and butter Add the chicken brown on both sides (3-4 minutes per side)remove from skillet and set aside
- In the same pan add onion and garlic saute until tender and just beginning to brown
- Add heavy whipping cream, chicken stock, reserved pasta water, lemon juice and rind
- Simmer until thickens about 15 minutes
- Return chicken to pan
- Add capers and artichokes
- Simmer 5 minutes more

- Toss linguine with sauce top with chicken, sprinkle generously with Parmesan and Italian parsley..... Enjoy
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# Chicken Philly Pasta

## Chicken Philly Pasta

I can't believe it's almost July, and the temperatures are rising in California, where I live. So am always looking for easy, quick recipes that get me out of the kitchen fast.

Seriously, this Chicken Philly Pasta is what dreams are made of. quick, easy, and delicious it's a meal the whole family loves. And it's ready in less than 30 minutes.

We need recipes like this, that don't take hours to prepare and the whole family loves. This creamy, cheesy meal has ingredients even picky eaters will like. Who doesn't like cream and cheese?

Another great thing about this recipe, it uses few ingredients you probably have in your kitchen, and the best part it's made in one pan. It's a quick and easy recipe that doesn't have to be saved for special occasions, it's a perfect meal any night of the night.

It comes together in 30 minutes, doesn't use ingredients you can't pronounce, let alone know what they are and my favorite way of cooking it's make all in one pan YIPEEEEE!!!!

# Customize Chicken Philly Pasta

You can customize this Chicken Philly Pasta recipe to make it your own, by changing the protein and your choice of pasta. If possible try to use ingredients you have on hand in different recipes.

In my kitchen I use the same ingredients in many different recipes. It saves trips to the store and cuts down on waste. For instance, this pasta dish uses the same ingredients I would use to make a chicken Philly sandwich or a Philly style pizza, cooking this way makes meal easier.

If you keep following along pretty soon you wouldn't be looking at recipes as often. You'll easily be able to add, change or subtract ingredients to fit your lifestyle and taste.

This recipe works well with shrimp too. If you use shrimp saute them 3 minutes per side then remove them from pan to prevent overcooking, adding them back in at the end just to heat through. And of course you can use steak and made it a true Philly steak pasta.

Whatever ingredients you use keep it simple and fresh, and remember in one pan cooking the saute pan needs to be deep enough to hold the pasta. one pan of this size is all you need. This is the one I use from Target, it's the perfect size for one pan cooking and not too expensive.

One more good thing about this recipe, it stay's fresh in the fridge for 2 to 3 days, for quick meal reheats and it's freezer friendly for ready made meals.

Let me know if you made 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

- 1/2 lbs. gemille shaped pasta
- 2 skinless boneless chicken breast
- 2 tablespoons each butter and olive oil
- 1 red cubed bell pepper
- 2 cups sliced mushrooms
- 1/2 cup chopped onions
- 1 Tablespoon chopped garlic
- 1 cup heavy whipping cream
- 1 cup chicken stock
- 1 cup water
- 1 cup grated parmesan cheese
- 1 Tbs. each chopped Italian parsley, basil, and thyme

## Instruction

- Heat oil and butter add onion and garlic saute until tender
  - Add peppers and mushrooms saute until crisp tender about 5 minutes Push to one side of saute pan
  - Add chicken brown on both sides remove from skillet
  - Add heavy whipping cream, chicken stock, water and pasta
  - Simmer until thickens about 10 minutes
  - Add spinach and parmesan Simmer 5 minutes more.....  
Enjoy!!!!
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# Baked Pasta Florentine

# Baked Pasta Florentine

**Nothing is better** than this Gemille shaped baked pasta casserole, smothered in creamy, cheesy bechamel sauce.

It really is one of those pasta recipes that you'll want to make often. Not only is it easy and delicious it's a pasta dish perfect for busy weeknight dinners or makes a great make ahead meal when you want to feed a crowd.

I love casserole pasta bakes, there easy if you want a hands free dinner and they're freezer friendly for ready made meals.

Growing up in the hills of Tuscany any baked pasta was my favorite. My Mom's pasta bakes were simple and delicious. This dish brings back memories, from when I was a kid hanging around the kitchen counter, tasting whatever Mom was cooking.

No offense Mom, but I've gourmet it up a bit. I love my creamy, cheese filled, bechamel smothered casserole, a little more than Mom's. Sometimes you have to put a new twist on an old classic, to fit your lifestyle and taste. I kick up a notch by using Bechamel sauce instead of Mom's classic marinara sauce.

## How to make the Sauce for baked pasta Florentine

The cheesy sauce for this baked pasta florentine is basically a glorified Bechamel sauce, traditionally bechamel sauce is a mixture of milk, flour and butter.

This recipe started like that with butter, flour and milk than I added the cheeses. Bechamel sauce is not difficult to make, but you do need to pay attention, for success don't leave the stove unattended, the sauce burns quickly. Stir continuously while sauce is simmering. If the sauce is too

thick add more milk, if too thin coat one pad of butter with flour and drop it in sauce while simmering. Add the cheeses after the sauce thickens a bit.

There never seems to be any left overs, but if there are you can freeze it for a ready made meal perfect for a hurry-up dinner for unexpected guest.

All you need is a casserole dish, 45 minutes, a prep plan and you can feed as many people as you need to, I like to use this it's big enough for 6 portion,

and the white color looks pretty on almost any table and goes from oven to table to freeze, to dish washer.

13 x 9 covered white casserole dish Just be sure to use a casserole dish that goes from oven to table, to limit the pots and pans in the sink.

The extra bonus with casserole meals, your guest can serve themselves, set out these pretty dinner napkins to set a festive mood and serve this pasta bake with a simple salad and crusty bread for a special dinner everyone will love.

If you make this baked pasta Florentine, please be sure to leave me a comment, and don't forget to tag me on Instagram, Above all I love hearing from you guys, and do my best to respond.

## Ingredients

- 1/2 lbs Gemille shaped pasta
- 3 cups chopped spinach
- 1 cup chopped sun dried tomatoes
- 2 tablespoons each butter and olive oil
- 1/2 chopped onion
- 1 tablespoon chopped garlic
- 1/4 cup flour
- 2 cups milk

- 1 cup grated parmesan
- 1 cup shredded mozzarella
- 1 cup shredded sharp cheddar
- 2 slices chopped prosciutto
- 1 cup chicken stock
- 2 tablespoons chopped Italian parsley
- 1 teaspoon nutmeg
- Salt and pepper to taste

## Instructions

- Heat oven to 375
- Cook pasta al dente
- Heat the olive oil in a deep saute pan
- Add onion and garlic saute until tender and just beginning to brown
- Add 2 tablespoons of butter to the pan sprinkle the flour over the onions and garlic
- Slowly whisk in milk, chicken stock, salt, pepper and nutmeg
- Add in all the cheeses saving 1/4 cup of each for topping
- Add sun dried tomatoes and Simmer on low heat 10 minutes stir to prevent browning
- Add chopped spinach pour into a 9 x 13 casserole dish Top with the reserved cheeses and chopped prosciutto
- Bake in a 375 degree oven until golden and bubbly about 30 minutes.....ENJOY