

Fuyu persimmon walnut salad

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This Fuyu Persimmon salad with toasted walnuts and grilled halloumi cheese is vibrant and a bright winter salad that combines the sweetness of ripe fuyu persimmons, the nuttiness of toasted walnuts, and the salty richness of grilled halloumi cheese. Persimmons are one of winters underrated gems. Their natural sweetness and velvety texture make them a star ingredients in both savory and sweet dishes. For this salad we use Fuyu persimmons, which are crisp and perfect for slicing. Paired with toasted walnuts, they bring a warm nutty crunch that contrasts deliciously with the juicy fruit.

This salad also has peppery mixed greens, salty halloumi and a citrusy vinaigrette that ties everything together.

Why this Fuyu persimmon walnut salad belongs on your table

This fuyu persimmon walnut salad is versatile enough for any occasion. It's light yet satisfying, making it an excellent start to a holiday dinner or a refreshing side dish to roasted meats. The vibrant orange color of the persimmons and the ruby red pomegranate seeds add a festive touch to your winter table.

Growing up, persimmons were a wintertime treat in my household. My family would slice them up and enjoy them as a simple snack, but since then I've discovered how delicious they are paired with savory ingredients.

If your looking to impress family and friends or simple treat yourself to a seasonal delight this Fuyu persimmon walnut

salad is the answer. Please don't forget to snap a photo before diving in- the colors alone are worth celebrating.

Ingredients

- 3 thinly sliced Fuyu persimmon
- 4 cups mixed greens
- 1 cup toasted walnuts
- 4 oz. halloumi cheese sliced medium thick
- 1/2 cup pomegranate seeds
- Dressing
- 1 cup extra virgin olive oil
- 1/3 cup white wine vinegar
- 1 Tbsp. dijon mustard
- 2 Tbsp. honey or maple syrup
- salt and pepper to taste

Instructions

1. In a saute pan over medium high heat in 1 Tbsp. of olive oil cook the cheese until golden on all sides. Remove and in the same pan toast the walnuts until fragrant.
 2. Make the dressing in a bowl or jar whisk together the oil, vinegar, mustard, seasoning, salt and pepper. Adjust your seasonings to taste
 3. Assemble the salad arrange mixed greens on a platter, top with the persimmon slices, toasted walnuts and pomegranate seeds. Place the grilled cheese slices on top. Drizzle with the dressing. ENJOY!!!!
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Crispy fried cabbage fritters

crispy fried cabbage fritters

If you are a fan of turning humble ingredients into something delicious, this crispy fried cabbage fritter recipe is for you. Full of vibrant flavors and a golden crunch, these are the perfect blend of easy and delicious. Whether you're looking for a quick snack, a satisfying appetizer or a different side dish these fritters deliver.

This recipe highlights the earthy sweetness of cabbage, enhanced by a seasoned batter and fried to crispy perfection. It's a budget- friendly, crowd- pleasing dish that transforms pantry staples into a delicious treat. Pair these fritters with my spicy dipping sauce, and you've got a dish everyone will enjoy.

You are going to love these crispy fried cabbage fritters here's why

These crispy fried cabbage fritters are:

Crispy on the outside and tender on the inside : A perfect blend of textures that keeps you wanting more

Full of flavor: Infused with spices and savory ingredients that highlight the natural sweetness of the cabbage

Versatile: Enjoy them as a snack, side dish , or even a meatless main course.

Quick and easy to make: Minimal prep and a simple batter make these fritters an effortless crowd-pleaser.

Budget friendly: Cabbage is inexpensive, making this recipe as economical as it is delicious. Try them out and let me how you like them. Don't forget to share your creations and tag me on Instagram. I love hearing from you. It's my favorite part and it helps others. Thanks.

Ingredients

- 4 cups shredded cabbage
- 2 chopped onions
- 3 eggs slightly beaten
- 1 tbsp. olive oil
- 1/2 cup flour
- 1/2 cup grated parmesan cheese
- 2 tsp. Italian herbs
- 2 cups canola olive oil blend for frying
- salt and pepper to taste

Instructions

1. start by shredding the cabbage or you can use pre shredded. Then put it in a bowl and sprinkle with 2 tsp. of salt let sit for 30 minutes or overnight. then use your hands to squeeze out as much of the liquid as possible
2. In a dry bowl add the eggs and whisk slightly then add in the rest of the ingredients mix well before adding the cabbage and mixing until all the ingredients are well combined.
3. In a deep saute pan over medium high heat add 2 cups of canola olive oil blend.
4. Use a tablespoon to drop the batter into the hot oil. Fry for 3-4 minutes on each side. Drain on paper towels. Serve with a spicy yogurt sauce.
5. For the dipping sauce: 1 cup plain Greek yogurt. The juice and zest from one lemon. 1 tsp. finely minced

garlic. 1 Tbsp. hot chili oil. 1 tsp. chili flakes.
ENJOY!!!!

Savory sausage mushroom stuffing

Savory sausage mushroom stuffing

This holiday season make my savory sausage, mushroom sage stuffing. Full of seasonal herbs, hearty and full of classic Italian flavors it's the ultimate Thanksgiving side dish. Whether you're hosting or bringing a dish to the table, this savory stuffing is a guaranteed crowd-pleaser. Pair it with roasted turkey or enjoy it as a meal on it's own.

Why you're going to love this savory sausage mushroom stuffing recipe

This savory sausage and mushroom stuffing is a game- changer for your holiday table. With it's perfect balance of earthy flavors and delicious texture, it's everything you want in a classic side dish – and more. The combination of crumbled sausage and sauteed mushrooms infuses every bite with comfort. Add to that the golden , crisp edges of the corn bread cubes , and you have a dish that's irresistible.

What truly sets this stuffing apart is the depth of flavor and versatility of this recipe. You can customize it with your favorite additions, like toasted nuts, dried cranberries, or even add in a splash of white wine to elevate the side dish even further. Plus , it's easy to make ahead, so you can focus on entertaining and enjoying the day. From the first bite ,this savory sausage mushroom stuffing will have everyone at the table asking for more- and the recipe!!!

Ingredients

- 2 Tbsp. olive oil
- 2 links Italian sausage casing removed
- 1 cup chopped onion
- 2 cups chopped celery
- 3 cups sliced cremini sliced mushrooms
- 4 cups corn bread for stuffing
- 1/2 cup chopped sage
- 2 cups chicken stock
- salt and pepper to taste

Instructions

1. Start by adding the chicken stock to the corn bread.
2. Then remove the casings from the sausage, in the 2 Tbsp. of olive oil saute the sausage until just beginning to brown breaking it up as you go.
3. Add the onions and celery and cook until soft and translucent. Then add in the sliced mushrooms cook until they are golden. then add in the chopped sage. Salt and pepper to taste.
4. Add the sausage mixture to the cornbread.
5. Bake in a preheated 375-oven for 30 -40 minutes.
ENJOY!!!

Holiday roasted vegetables side dish

Holiday roasted vegetable side dish

This holiday roasted vegetable side dish is made with carrots and Brussel sprouts. It is the perfect side dish for fall and the holidays. These roasted vegetables are delicious with a crispy yet tender texture, with hints of caramelized sweetness from the honey and a spicy kick from the chili flakes, and the yogurt adds a touch of coolness.

Perfectly roasted this vegetable side dish pairs beautifully with a variety of main dishes, making it a versatile and crowd-pleasing addition to your holiday table.

Why you will love this holiday roasted vegetable side dish

1. versatile and crowd pleasing: This roasted vegetable holiday side dish pairs perfectly with any main course whether it's turkey, ham or a roast. everyone at the table will enjoy it.
2. bursting with flavor: Roasting vegetables caramelizes their natural sugars, creating a deliciously sweet and savory dish.
3. Colorful and festive: a mix of vibrant vegetables like carrots and brussel sprouts, creates a beautiful

seasonal presentation.

4. Easy to make: with minimal prep and hands -off roasting time, it's the perfect side dish for a busy holiday schedule.
5. Customizable: you can adjust the vegetables, seasonings or garnishes to fit your preferences. This holiday roasted vegetable side dish is the perfect blend of easy, delicious and festive charm. It's a colorful, crowd-pleasing addition to any holiday table, easy to prepare. If you make this recipe please leave me a comment with your experience with this side dish recipe. I love hearing from you and it helps others. THANKS!!!!

Ingredients

- 1 lb. carrots
- 1 lb. brussels sprouts
- 2 Tbsp. extra virgin olive oil
- 2 cups plain Greek yogurt
- 4 Tbsp. honey
- 1 tsp. chili flakes
- 1 tsp. each paprika + onion+ garlic powder
- 1 garlic clove finely minced
- pomegranate seeds

Instructions

1. preheat your oven to 400-degrees. line a baking sheet with parchment paper.
2. wash the vegetables. peel the carrots and cut on a diagonal in equal pieces. cut the Brussel sprouts in half.
3. in a bowl season the vegetables with salt, pepper, garlic, paprika and onion powder. Drizzle with olive oil and roast in a 400 -degree preheated oven for 25-30 minutes.

4. In the meantime prepare the yogurt and the hot honey. For the yogurt add the minced garlic and lemon juice. for the hot honey add the hot pepper flakes to the 4 Tbsp. of honey.
 5. To assemble spread a pretty platter with the seasoned yogurt. drizzle the yogurt with the half the hot honey. Arrange the vegetables on top in a pretty design. Drizzle with the remaining hot honey . top with the pomegranates. ENJOY!!!
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Parmesan scallop mashed potatoes

Parmesan scallop mashed potatoes

There is something about mashed potatoes that just says Thanksgiving. And when you take that classic and add parmesan cheese and dress it up with scallop sliced potatoes, and broil them it becomes magic. These parmesan scallop mashed potatoes are creamy, rich, and buttery- prefect for pairing with just about any main dish any time of the year. If you have never done mashed potatoes like this or added parmesan to your potatoes, this recipe will become a game changer in the field of mashed potatoes.

Here are some tips for making

parmesan scallop mashed potatoes

1. Choose the right potatoes: Use starchy potatoes like russets or Yukon gold for creaminess and fluffiness. Yukon gold potatoes add a buttery flavor that pairs well with parmesan.
2. For the topping of scalloped potatoes: let the removed potatoes cool then slice the potatoes thin.
3. For the pretty scallop potato topping: Layer the potatoes in an overlapping pattern for a visually appealing and evenly cooked dish. Top with additional parmesan and fresh parsley for a burst of flavor and color.
4. Allow the dish to rest for 5-10 minutes after baking for easier slicing. Parmesan scalloped mashed potatoes are the perfect combination of creamy, cheesy and comforting. By using quality ingredients and broiling to golden perfection you can create a side dish that's as pretty as it is satisfying. Whether served as a holiday side or weeknight treat, this recipe is sure to become a family favorite.

Ingredients

- 3 lb. Yukon gold or russet potatoes
- 1/2 stick of butter
- 1 cup grated parmesan cheese
- 1 cup whole milk
- 1 Tbsp. chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Start by scrubbing the potatoes clean. Then peel the potatoes and cut in half
2. Place the potatoes in a pot of cold water add 1 tsp. of

salt.

3. Place the pot over medium high heat and bring to a boil. Boil the potatoes for 7-10 minutes. Then remove 3 of the potato half's and set aside. Continue boiling the remaining potatoes for an additional 7-10 minutes or until the potatoes are fork tender. Transfer to a colander and drain well.
 4. Place the pot back over medium heat add the butter and the milk bring to low simmer . add the potatoes, parmesan cheese, parsley salt and pepper to taste.
 5. Use a potato masher to mash the potatoes. Then place the mashed potatoes in a lightly buttered pie pan.
 6. Cut the reserved potatoes into thin slices. Place then on the mashed potatoes in a pretty pattern. Sprinkle with more grated parmesan cheese and broil until just beginning to brown about 7-10 minutes. Sprinkle with Italian parsley. ENJOY!!!!
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Honey roasted holiday vegetables

Honey roasted holiday vegetables

Honey roasted holiday vegetables are the colorful picture prefect side dish to go along side any main meal. Oven roasted vegetables are an easy winter side dish that adds color and a festive touch to your holiday table. This is such a prefect holiday recipe with classic holiday ingredients, such as

cranberries and walnuts. The cranberries provide a sweet tangy contrast to the vegetables and the walnuts provide a nice crunch. Honey -roasted holiday vegetables make a delicious side dish with natural sweetness and a caramelized finish.

variations for this honey roasted holiday vegetable recipe

The vegetables: use any combination that fits your taste, the vegetables in this recipe can be customized. You can use carrots, parsnip or any any root vegetable.

Citrus zest: A bit of lemon or orange zest can add a fresh holiday inspired twist.

Control the sweetness: If you prefer less sweetness add a splash of balsamic vinegar when tossing the vegetables in the bowl.

Honey roasted vegetables bring warmth, color, and a festive flavor to any holiday table.

Ingredients

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

Instructions

1. preheat your oven to 400- degrees. drizzle a baking sheet with olive oil.
 2. Add the all the vegetables salt and pepper to taste to a large bowl. Drizzle with the olive oil, sprinkle with the Italian seasoning. Salt and pepper to taste. Toss to combine
 3. Spread the vegetables on the prepared baking sheet. Add the walnuts and cranberries. Bake for 20 -25 minutes, or until the vegetables are starting to get tender. Turn and cook an additional 10 -15 minutes, or until fork tender and beginning to brown.
 4. Adjust your seasonings. Sprinkle with gorgonzola crumbles. ENJOY!!!!
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Baked gorgonzola stuffed pears

Baked gorgonzola stuffed pears

When it comes to creating an easy fall appetizer that's as elegant as it easy to make. baked gorgonzola- stuffed pears are the perfect choice. The natural sweetness of ripe pears with the creamy bold creamy flavors of gorgonzola, and the crunch of walnuts resulting in an appetizer that's delicious. When baked the pears become tender, while the gorgonzola melts into a creamy, tangy deliciousness. Whether served as a

starter or a elegant snack these baked gorgonzola stuffed pears are sure to become a favorite for their simplicity and flavor.

What to use for this baked gorgonzola stuffed pear recipe

Choose slightly underripe pears and large ones. This recipe is perfect for those stone-hard pears. Roasting the pears softens them up without making them mushy. The best ones for roasting are Anjou, bosc or my personal favorite Bartlett. They all retain their shape and flavor when baked.

Gorgonzola the star ingredient in this recipe adds a creamy, tangy flavor. You can use regular or dolce (a milder, creamier version) or blue cheese is a good substitute.

The walnuts add crunch and a nutty flavor i chop them fine you can also leave some whole to place on top of the pears.

The honey adds sweetness to balance the gorgonzola, maple syrup does the same thing.

A sprinkle of fresh thyme or rosemary adds a hint of earthy flavor that complements the pears and cheese.

Ingredients

- 4 pears
- 1 cup gorgonzola
- 1 cup chopped walnuts
- 1 Tbsp. thyme
- 4 Tbsp. honey

Instructions

1. Set your oven to 375-degrees

2. Start by washing the pears and drying. Then cut in half and scoop out the seeds.
 3. Mix the gorgonzola, chopped walnuts, thyme and 2 Tbsp. of the honey.
 4. Fill the cavities of the pears with the filling. Roast in the preheated oven for 20 -30 minutes. Then drizzle the pear halves remaining honey . ENJOY!!!!
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Roasted parmesan broccoli side dish

Roasted parmesan broccoli side dish

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

Why you will love this roasted

parmesan broccoli side dish

Quick and easy: The prep time is minimal, the oven does the work . leaving you hands free to focus on other parts of the meal.

Healthy and delicious: Broccoli is packed with fiber, vitamins, and antioxidants, and roasting it with olive oil and parmesan keeps it both nutritious and delicious.

Kid friendly: Even picky eaters will like this crispy, cheesy take on broccoli.

Pairing ideas: Oven roasted parmesan broccoli works as a great side to many dishes. I served with crispy oven fried chicken cutlets. It's also delicious along side grilled chicken, steak or pasta dish.

If you make this super easy roasted parmesan broccoli side dish please leave me a comment on your experience with the recipe. I love hearing from you. It's my favorite part!!!

Ingredients

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

Instructions

1. Start by washing and broccoli pat dry with paper towels then cut into equal pieces
2. Place on a cookie sheet drizzle with the olive oil top the broccoli with the breadcrumbs, parmesan cheese,

garlic and Italian parsley.

3. Roast in a preheated 400 -degree oven for 20 to 30 minutes, or until beginning to brown with a crust form the breadcrumbs and cheese. ENJOY!!!

Italian green bean recipe

Italian green bean recipe

Sometimes the most delicious recipes are the ones that use few ingredients simply prepared. This Italian green bean recipe is a perfect example. With just six ingredients and a cook time of 20 minutes from start to finish, it doesn't get much easier than this classic Italian side dish from my childhood.

Green beans are one of my favorite vegetable side dish. They are quick and easy to make, everyone loves them and we usually grow them in the garden, which is the Italian way of cooking with seasonal ingredients simply prepared to showcase the fresh taste.

tips for success when making this Italian green bean recipe

First: To keep the green beans green be sure the water is boiling before adding the green beans.

Second: Don't cover the pot when cooking the beans. Covering the pot changes the vibrant green color giving the beans a dull lack luster look.

Third: Be sure your stock pot is large enough for the beans to move freely, to insure even cooking. Here is a link to a good size all around stock pot.

And lastly: Run the green beans under cold water after draining to stop the cooking process and prevent soggy green beans,

Ingredient

- 2 Lbs. green beans
- 1 cup extra virgin olive oil
- 4 Tbsp. minced garlic
- 1/2 cup chopped Italian parsley
- 1/2 cup chopped mint
- Juice and zest from One lemon
- salt and pepper to taste

Instructions

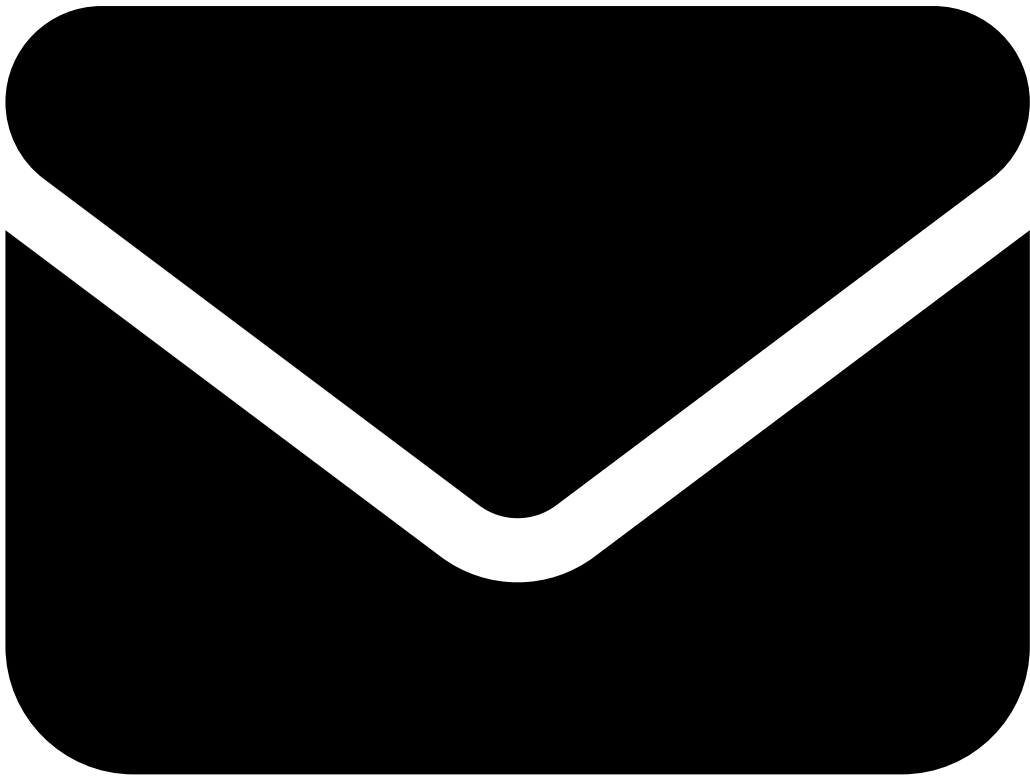
1. Start by washing and trimming the green beans.
 2. Then in a large stock pot in boiling salted water boil the green beans uncovered until fork tender, but still el dente
 3. In a bowl add the rest of the ingredients and 1/2 cup of the bean water. add the green beans to the dressing. Salt and pepper to taste.
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Vegetarian Stuffed Eggplant

Vegetarian Stuffed Eggplant

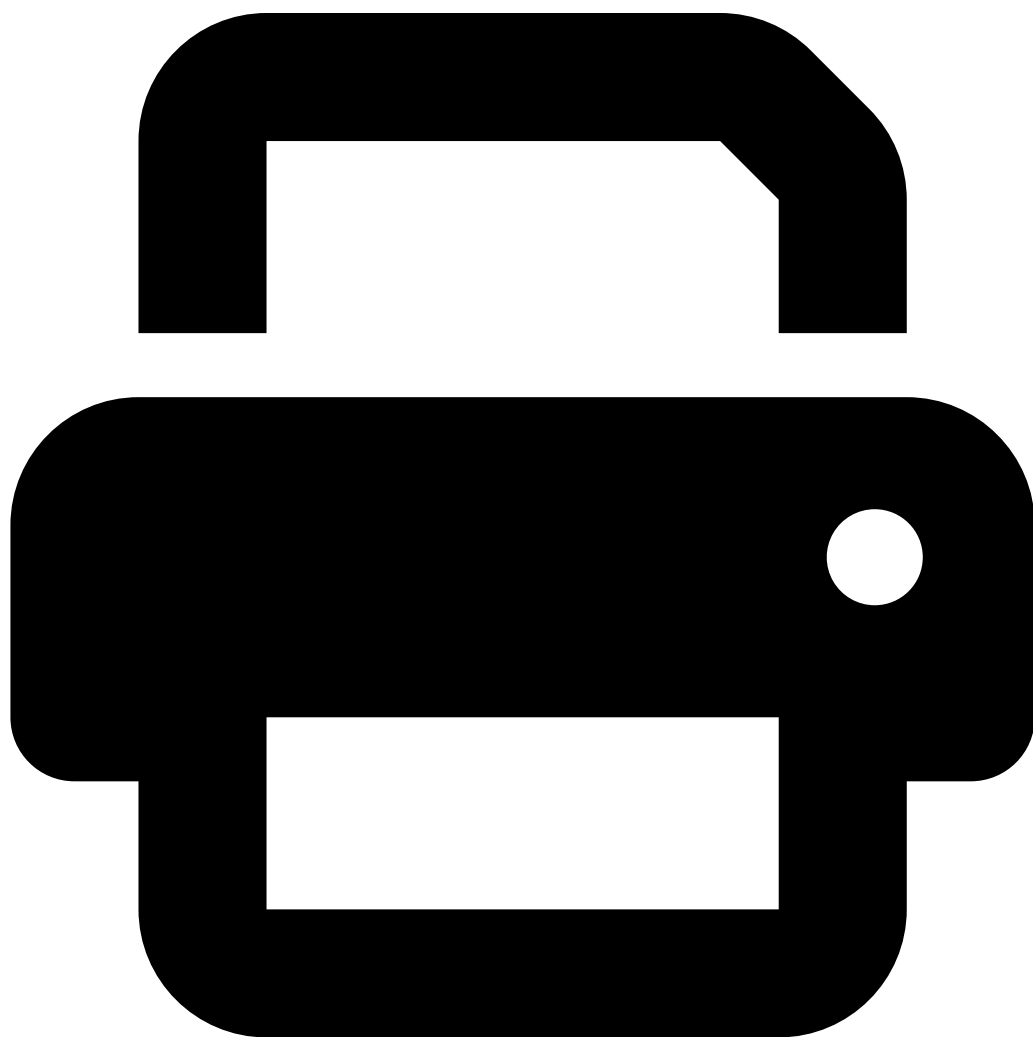
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This vegetarian stuffed eggplant dinner can be on your table in less than an hour. Yep a restaurant quality dinner without leaving home.

The hardest part about this recipe is coring the eggplant, and that's not even that difficult if you use a sharp paring knife or you can scoop it out with a spoon. Roasting the eggplant shells before filling softens them and produces a caramelized outer skin from the , garlic and oil rub.

I like to use my Cuisinart toaster oven to roast the eggplant, so I don't have to heat up my whole house by using my large wall ovens.

In this vegetarian eggplant recipe you can use pre cooked rice or cook the rice according to package directions. The same goes for the marinara sauce. Make my real easy marinara sauce or use your favorite store bought brand.

Things to Know About This Vegetarian Stuffed Eggplant recipe

This recipe works best with small, tender eggplants. They're the perfect size for stuffing and become deliciously soft when roasted while still holding their shape. Make sure to scoop out enough flesh to create a nice cavity for the filling, but leave enough around the edges so the eggplant shells stay sturdy. The filling is hearty, flavorful, and satisfying—perfect for a light main or side dish.

These stuffed eggplants are also great for meal prep. You can assemble them a day in advance and keep them covered in the fridge until you're ready to bake. They also freeze beautifully—just cool completely, wrap tightly, and freeze for up to 2 months. Reheat in the oven until warmed through for a quick, comforting meal anytime.

If you make this vegetarian stuffed eggplant recipe, please leave a comment and don't forget to tag me on Instagram—that's my favorite part!

Vegetarian Stuffed Eggplant



- 4 medium eggplant
- 2 cups cooked brown rice

- 3 cups prepared marinara sauce divided
- 1 chopped onion
- 3 tbsp chopped garlic
- 2 cups chopped spinach
- 1 cup parmesan cheese
- 1 tbsp each Italian parsley, basil, and thyme
- salt and pepper to taste
- $\frac{1}{4}$ cup olive oil

1. Turn oven to 375 degree
2. Slice eggplants in half with a spoon remove insides
3. Rub eggplant shells with olive oil, garlic, salt and pepper
4. Roast eggplant in preheated oven for 15 minutes
5. Mean while cut inside of eggplant into medium cubes
6. Saute onion and garlic until limp
7. Add eggplant saute until eggplant is soft
8. Mix in prepared rice, spinach, and Parmesan cheese
9. Divide filling among the 8 eggplant half's
10. Line the roasting pan with 1 cup prepared marinara sauce
11. Place the eggplant on top of the marinara sauce
12. Top each eggplant half with remaining 2 cup marinara sauce and additional parmesan
13. Return to oven bake covered for an additional 30 minutes.