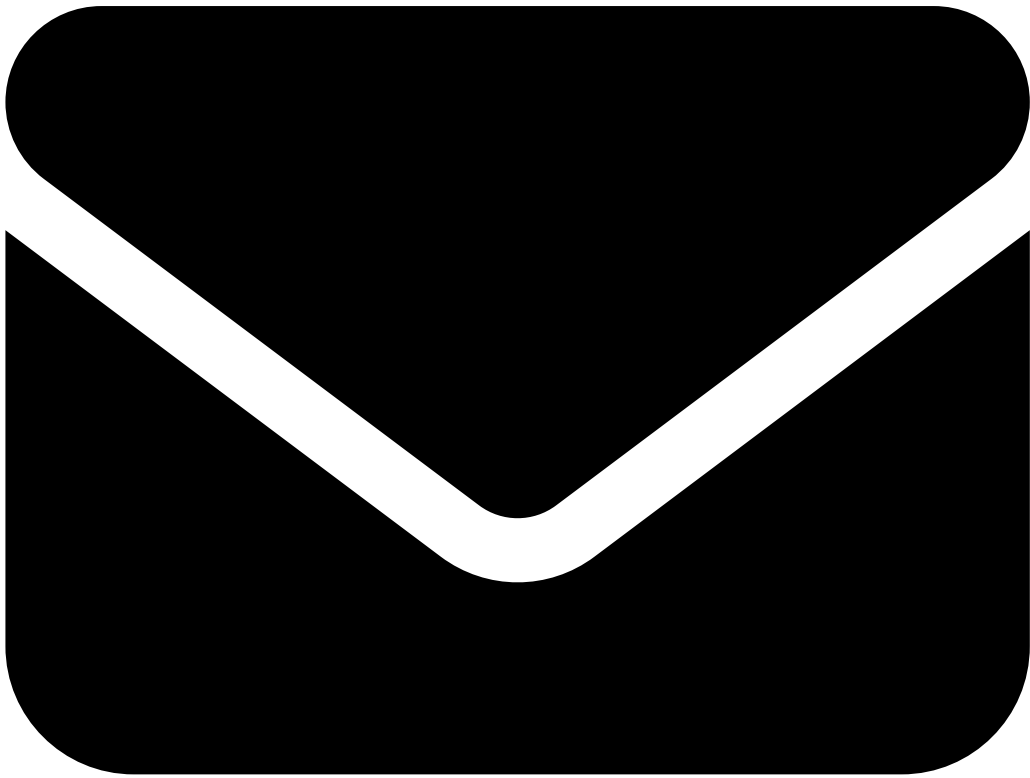


Gorgonzola and brie pear tart

Gorgonzola and Brie Pear Tart

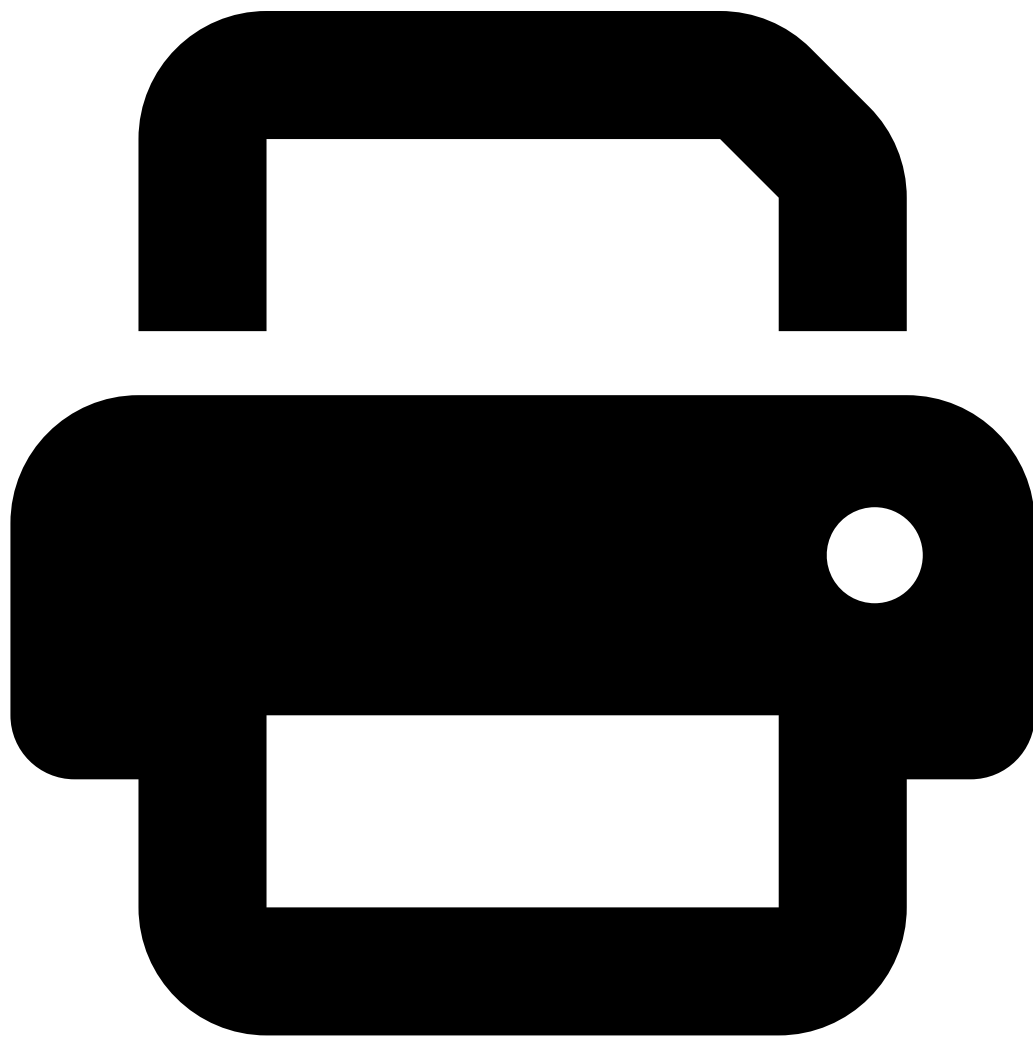
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.











A few ingredients and 20 minutes is all it takes to make this flaky, buttery gorgonzola and brie pear tarts. Sometimes, the most impressive dishes are the simplest to make. Perfect for appetizers, brunch or a light dessert, these puff pastry tarts are versatile as they are delicious.

Picture this, a base of flaky puff pastry on top a spread of fig jam and slices of creamy brie that melts into the flaky crust, crumbles of gorgonzola add a tangy twist. The star of the show? Thin slices of ripe juicy pears, their natural sweetness caramelizing slightly as they bake. Sweet and savory in every delicious bite.

Tips and variations for gorgonzola and brie pear tart

1. Pear perfection : Use ripe but firm pears for the best texture and flavor. Bartlett, bosc or Anjou are great

choices

2. Cheese alternatives: swap gorgonzola for goat cheese or a milder blue cheese
3. Sweet or savory: Adjust the balance of taste with a touch more honey for sweetness or hot honey for a spicy kick. These gorgonzola and brie pear tarts are the perfect way to impress with minimal effort. Give them a try and let me know what you think. I love hearing from you. It's my favorite part and it helps others.

4. **Storage**

Refrigerator: Store leftover tart in an airtight container or tightly covered in the refrigerator for **up to 3 days**. Reheat in a 350°F oven until warmed through to help maintain the crisp pastry.

Freezer: For the best texture, I recommend enjoying this tart fresh rather than freezing it. The cheese and pears can release moisture when thawed, which may soften the pastry.

More Italian-Inspired Appetizers

Love easy, delicious appetizers? Try my Italian peppers and potatoes, Baked Three Cheese Appetizer with Roasted Cherry Tomatoes **chessy Italian potato Croquettes**, and other delicious **Appetizer Recipes**—perfect for entertaining, holidays, or an Italian-inspired gathering.

Gorgonzola and Brie Pear Tart



A beautiful savory-sweet pear tart combining creamy Brie, bold Gorgonzola, and tender pears on a flaky pastry crust. Finished with a touch of honey and fresh herbs, this elegant Italian-inspired tart makes a wonderful appetizer, brunch dish, or holiday starter.

- 1 sheet puff pastry
- 1/2 cup fig jam
- 2 ripe but firm bartlett pears
- 4 oz. brie cheese 1/2 of the wheel cut into thin slices
- 1/2 cup gorgonzola crumbles
- a few sprigs of fresh thyme
- 4 Tbsp. honey
- 1 egg yolk + 1 Tbsp. of water

1. Thaw one the puff pastry at room temperature while prepping the other ingredients. Thaw until it unfolds without cracking. Don't let it get too warm or it will be harder to handle.
2. Preheat your oven to 375- degrees line a baking sheet with parchment paper.
3. Place your puff pastry on the prepared pan spread with the fig jam. To create a picture frame effect, fold the perimeter of the sheets over, , about 1/2 then press with a fork. Pierce the inner part of the pastry with a fork, like you would a piecrust.
4. Begin alternating the pears than a slice of brie continue the process of layering the pears then the

cheese with the rest of the pears and cheese.

5. Brush the pear tart with the honey top with fresh thyme leaves then add the crumbled gorgonzola.
6. Make an egg wash by combining the egg yolk with the 1 Tbsp. of water. Brush the egg mixture over the edges of the puff pastry.
7. Bake in a 375- degree preheated oven for 18 -20 minutes. or until the pastry edges puff up and are golden brown.

Choose pears that are ripe but still firm. They should hold their shape while baking rather than becoming too soft. Arrange the pear slices slightly overlapping for a beautiful presentation, and add the honey after baking for the best flavor.

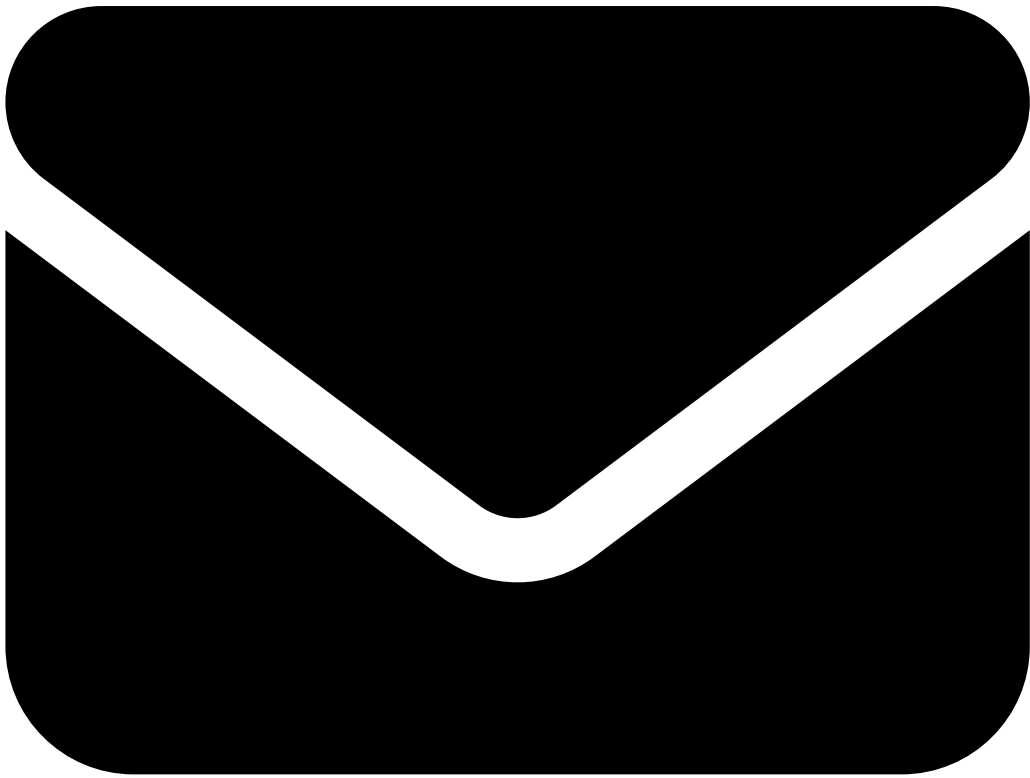
Appetizer
Italian, Mediterranean
Gorgonzola pear tart,

Easy savory puff pastry twists

Easy Savory Puff Pastry Twists

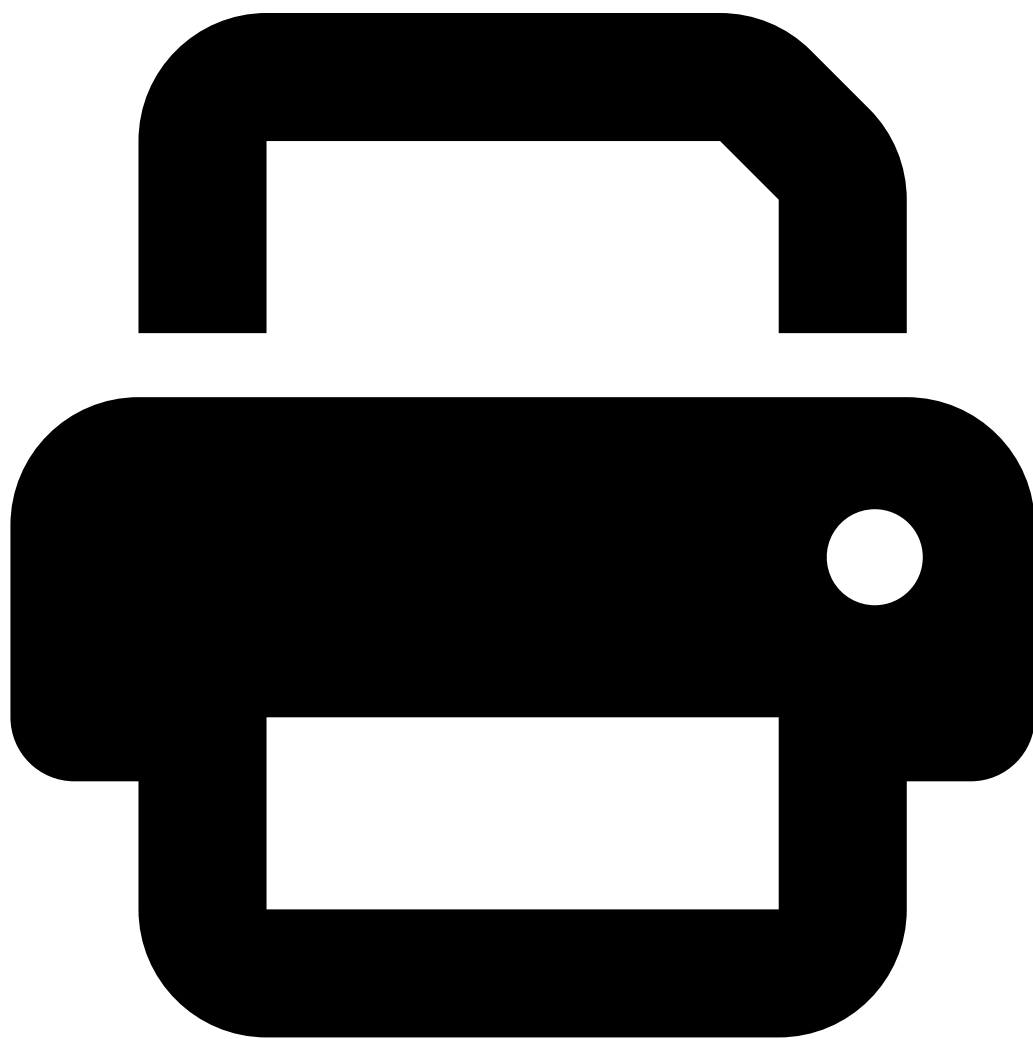
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.











If there's one thing I can guarantee about these Easy savory puff pastry twists, It's that they are going to disappear fast, so be sure to put some aside for yourself first. layers of puff pastry , cheese , pesto and marinara all twisted into golden deliciousness. Forget about store-bought snacks: you have everything you need for a crowd – pleasing appetizer right here. Plus, it's so easy to make!!!.Whether you 're hosting a party or need a quick finger food for game day, these golden, flaky twists are guaranteed to be a hit.

Why you will love these Easy savory puff pastry twists

Savory puff pastry twists are the ultimate crowd- pleasing appetizer because they combine bold flavors with a visually appealing presentation. The golden flaky layers of puff pastry offer a crunch that perfectly complements the rich pesto, tangy marinara and cheese. Their twist shape makes them look

sophisticated while remaining so easy to make, making them a go-to choice for any host.

What makes these appetizers even more ideal is their versatility. They can be made ahead of time, allowing you to focus on enjoying your guests instead of being stuck in the kitchen. Served warm or at room temperature, they hold their flavor and texture beautifully. Plus, their easy-to-hold, mess-free design makes them perfect for mingling and grazing.

These easy savory puff pastry twists with pesto, marinara and parmesan are the perfect combination of flavor, simplicity, and style. Whether you're hosting a party, contributing to a potluck, or looking for a quick snack these twists will be a hit. Give them a try, and watch your family and friends come back for seconds (and thirds).

Storage

Room Temperature: Store completely cooled twists in an airtight container for **up to 2 days**.

Refrigerator: Store for up to **4 days**, although the pastry is best when freshly baked.

Reheating: Warm in a **350°F oven for 5–8 minutes** to bring back their crisp texture. Avoid the microwave, which can make them soft.

More Italian-Inspired Appetizers

Looking for more easy appetizers? Try my **Gorgonzola and Brie Pear Tart**, **Italian potato Croquettes**, and classic **Bruschetta with tomatoes and basil**. For more ideas, browse my **Appetizer Recipes**.

Easy Savory Puff Pastry Twists



These easy savory puff pastry twists are crisp, golden, and packed with Italian-inspired flavor. Made with flaky puff pastry, cheese, and savory seasonings, they're the perfect appetizer, snack, or easy addition to any antipasto platter.

- 2 puff pastry sheets
- 1/2 cup marinara sauce
- 1/2 cup pesto
- 1 cup grated parmesan
- 1 Tbsp. melted butter
- 1 Tbsp. chopped Italian parsley

1. Preheat your oven to 375-degees. Line a baking sheet with parchment paper.
2. Bring the puff pastry to room temperature. Then on a lightly floured surface slightly roll out the dough.
3. Spread one sheet with first the pesto and then the marinara a sauce. Sprinkle with the grated parmesan. Top with the remaining sheet of puff pastry. Press the edges to seal.
4. Cut the puff pastry dough into 1 inch wide strips on the shorter side . You should have 16 strips. Then twist them. Brush with the the melted butter. Top with additional grated parmesan.
5. Bake for 15 -20 minutes or until golden brown. Sprinkle with the chopped Italian parsley.



Keep the puff pastry cold. Work quickly and return the pastry to the refrigerator if it becomes too soft. Cold puff pastry will puff beautifully in the oven and give you crisp, flaky twists.

Appetizer

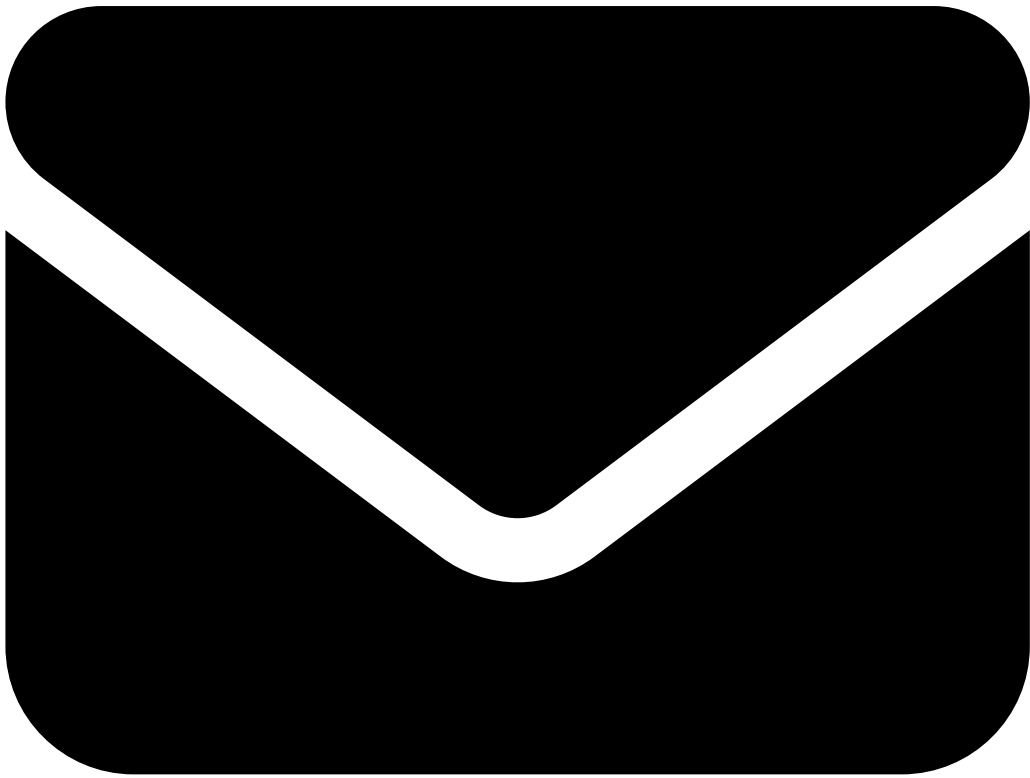
American, Italian, Mediterranean
savory puff pastry twists

Arancini Italian rice balls

Arancini Italian Rice Balls

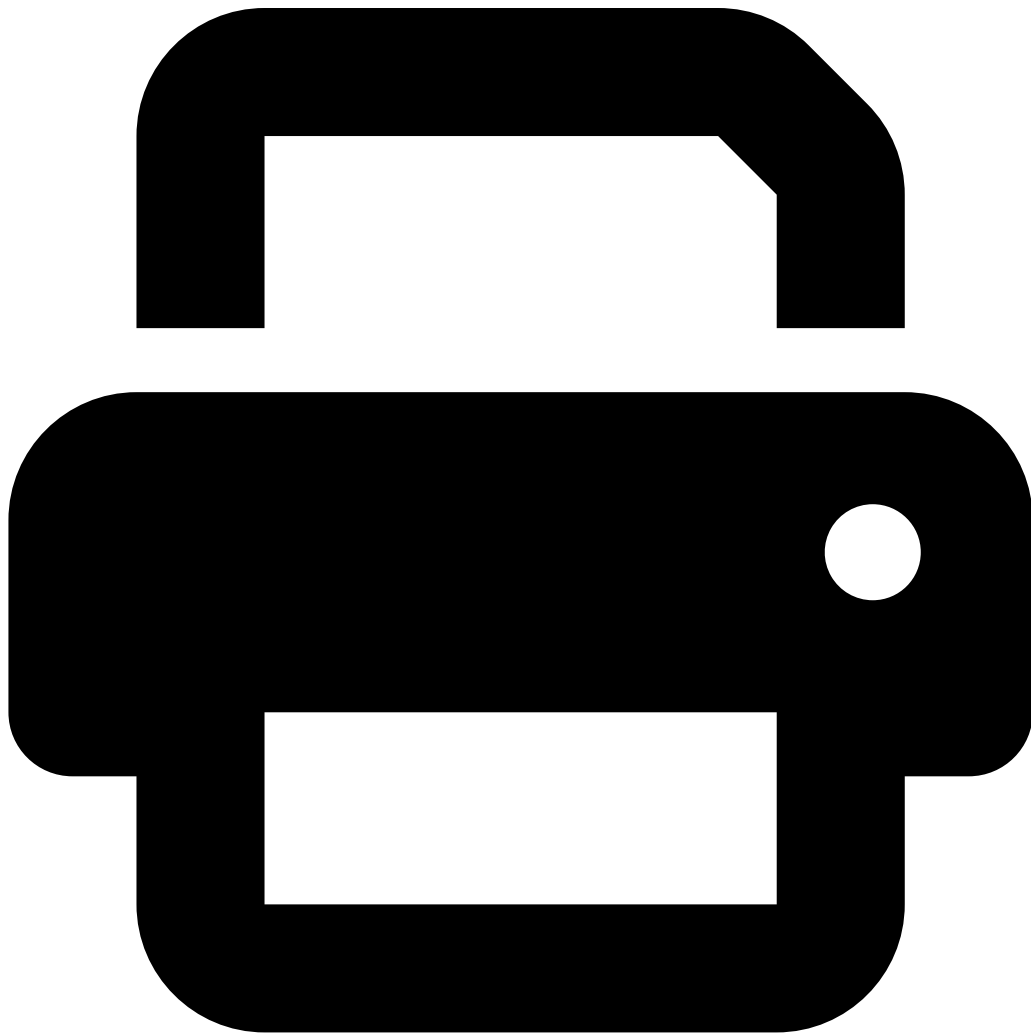
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.











Golden and crispy on the outside, tender and flavorful on the inside, **Arancini are one of Italy's most beloved street foods.** These delicious Italian rice balls are filled with a rich, savory meat sauce and creamy mozzarella, then coated and fried until perfectly golden.

The name *arancini* means “little oranges” in Italian, a reference to their round shape and beautiful golden color. While they originated in Sicily, these irresistible rice balls can now be found throughout Italy, with each region putting its own delicious spin on them.

The classic version is filled with meat sauce, peas, and mozzarella, but there are countless variations, from saffron-infused rice to vegetarian fillings and different cheeses. No matter the filling, the appeal is the same: **a crisp, golden exterior giving way to warm, creamy, savory goodness inside.**

Perfect as an appetizer, snack, or part of an Italian-style dinner, arancini are always a crowd-pleaser—and a delicious taste of Italy in every bite.

Arancini: Italian Rice Balls

Making arancini may seem like a project, but with a little preparation, they're much easier than you might think. The key is to make the rice or risotto ahead of time and give yourself a little time to assemble everything before frying.

Steps to Make This Arancini Italian Rice Ball Recipe Easy

Step 1: Prepare the rice.

Make the risotto a day or two ahead and refrigerate it. Cold rice is much easier to work with and helps the arancini hold their shape.

Step 2: Set up your workstation.

When you're ready to make the arancini, have everything prepared and within reach: the chilled risotto, cubed mozzarella, meat filling, seasoned breadcrumbs, and beaten eggs.

Step 3: Shape and bread the arancini.

Take a portion of the rice and gently flatten it in your hand. Add a little meat filling and a cube of mozzarella, then carefully shape the rice around the filling, sealing it completely. Dip each rice ball in beaten egg, then roll it in the breadcrumbs. Place the finished arancini on a parchment-lined baking sheet.

Step 4: Refrigerate until ready to cook.

The arancini can be made several hours ahead, or even the day before. Cover and refrigerate until you're ready to cook them.

Step 5: Fry until golden.

Heat the oil and fry the arancini in batches until they're beautifully golden and crisp on the outside. Don't overcrowd the pan, or the oil temperature will drop and the arancini won't crisp properly.

Short on time? You can also bake the arancini in the oven or cook them in an air fryer for a lighter option.

Serve them **hot, while the outside is crisp and the mozzarella inside is warm and gooey.** That's when they're at their best.

Storage

Refrigerator: Store cooked arancini in an airtight container for **up to 3 days.**

Freezer: Freeze cooked or uncooked arancini in a single layer until firm, then transfer to a freezer-safe container for **up to 3 months.** Cooked arancini can be reheated directly in a 375°F oven or air fryer until hot and crisp.

More Italian Appetizers

If you love classic Italian appetizers, try my **Easy Savory Puff Pastry Twists, Gorgonzola and Brie Pear Tart,** or my family's favorite Italian sausage rolls with puffpastery .For more delicious ideas, browse my **Appetizer Recipes.**

Arancini Italian Rice Balls



Crispy, golden Italian rice balls made with creamy seasoned rice, filled with savory cheese and fried or baked until perfectly crisp. Arancini are a classic Italian appetizer and a delicious way to turn leftover risotto into something special.

- 4 cups leftover rice or risotto
- 1 cup grated parmesan cheese
- 1 egg
- 2 Tbsp. chopped Italian parsley

FOR THE MEAT FILLING

- 2 Tbsp. olive oil
- 1/2 cup chopped onion
- 1 Tbsp. minced garlic
- 1 cup chopped celery + 1 cup peeled and chopped carrot
- 1 cup diced pancetta or bacon
- 1/2 lb. ground beef + 1/2 lb. ground pork
- 1/2 cup red wine
- 2 cups crushed tomatoes
- 2 Tbsp. tomato paste
- 1 cup water
- 1 Tbsp. dried Italian herbs
- 1 cup peas (optional)
- Ingredients to assemble:
- 4 mozzarella sticks cut into 4 pieces

FOR THE COATING

- 1 egg slightly beaten
 - 2 cups breadcrumbs
 - 1/2 cup grated parmesan
 - 1 Tbsp. chopped Italian parsley
1. Mix the cooked rice with 1 egg , 1 cup of grated parmesan cheese and the Italian parsley, salt and pepper to taste. Set aside while preparing the meat filling.
 2. To make the meat sauce: Start in 2 Tbsp. of olive oil by cooking the pancetta or bacon until crisp, then add the celery, onion, garlic and carrots and cook until soft . Once the vegetables are soft add the meats and cook until browned breaking up the meat as it cooks.
 3. Add the wine and let it evaporate before adding the tomato paste and water. Bring to a boil, then turn down to a simmer cover and cook for one hour. If using peas add them to the meat sauce the last 10 minutes .
 4. This recipe uses about 3 cups of meat filling any leftovers can be used for pasta sauce.
 5. To assemble and fry; the rice should be warm for easier forming , if the rice has be in the fridge warm in the microwave.
 6. Wet your hands this will make forming the rice balls easier. Take about 1 Tbsp. of rice and flatten into your cupped hand. Place 1Tbsp. of the meat filling and 1 piece of the mozzarella in the center and roll into a ball making sure all the filling is covered .
 7. Then in a bowl mix the breadcrumbs with the parmesan cheese and Italian parsley. In another bowl whisk the egg slightly
 8. Dip the arancini balls first in the egg and then in the breadcrumb mixture. Now refrigerate for 30 minutes or even overnight.
 9. Then bring 3 cups of canola – olive oil blend to medium

high heat and fry the rice balls until golden brown about 5 minutes.

10. Drain on absorbent paper . serve hot.



Make sure the rice is completely chilled before forming the arancini. Cold rice is much easier to shape and will hold together better. Keep your hands slightly damp as you form the balls, and don't overfill them—this helps prevent the filling from leaking out while cooking.



Tip text

Appetizer, Main Course, Side Dish

Italian

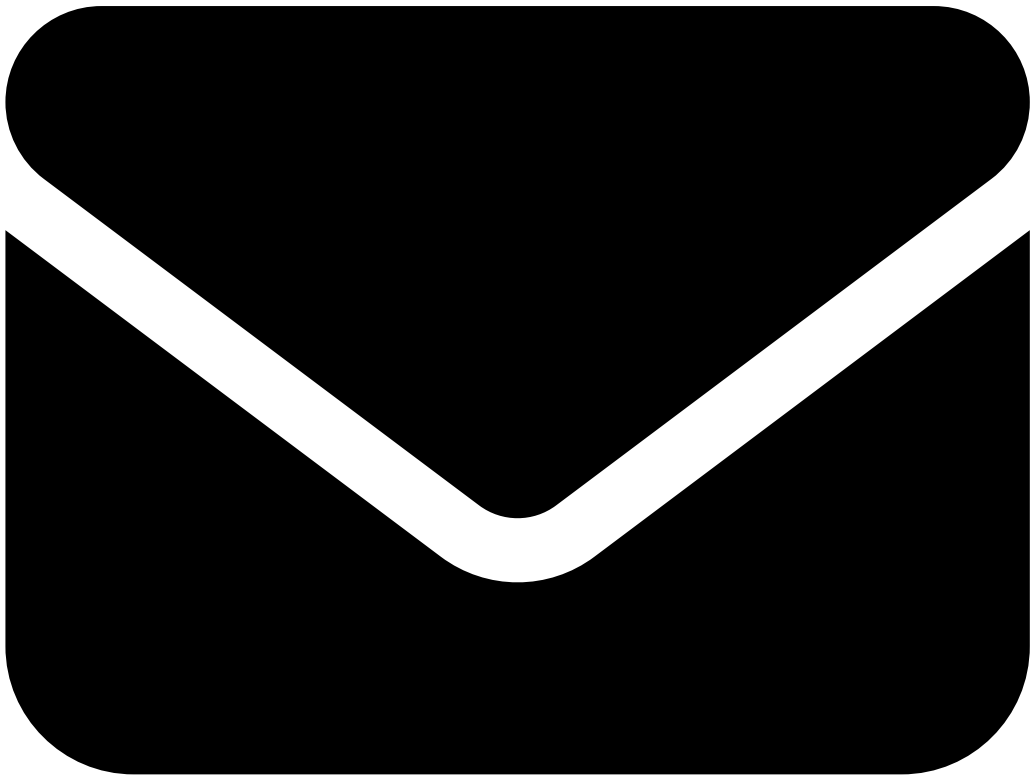
Arancini, Italian rice balls

Fuyu persimmon walnut salad

Fuyu Persimmon Walnut Salad

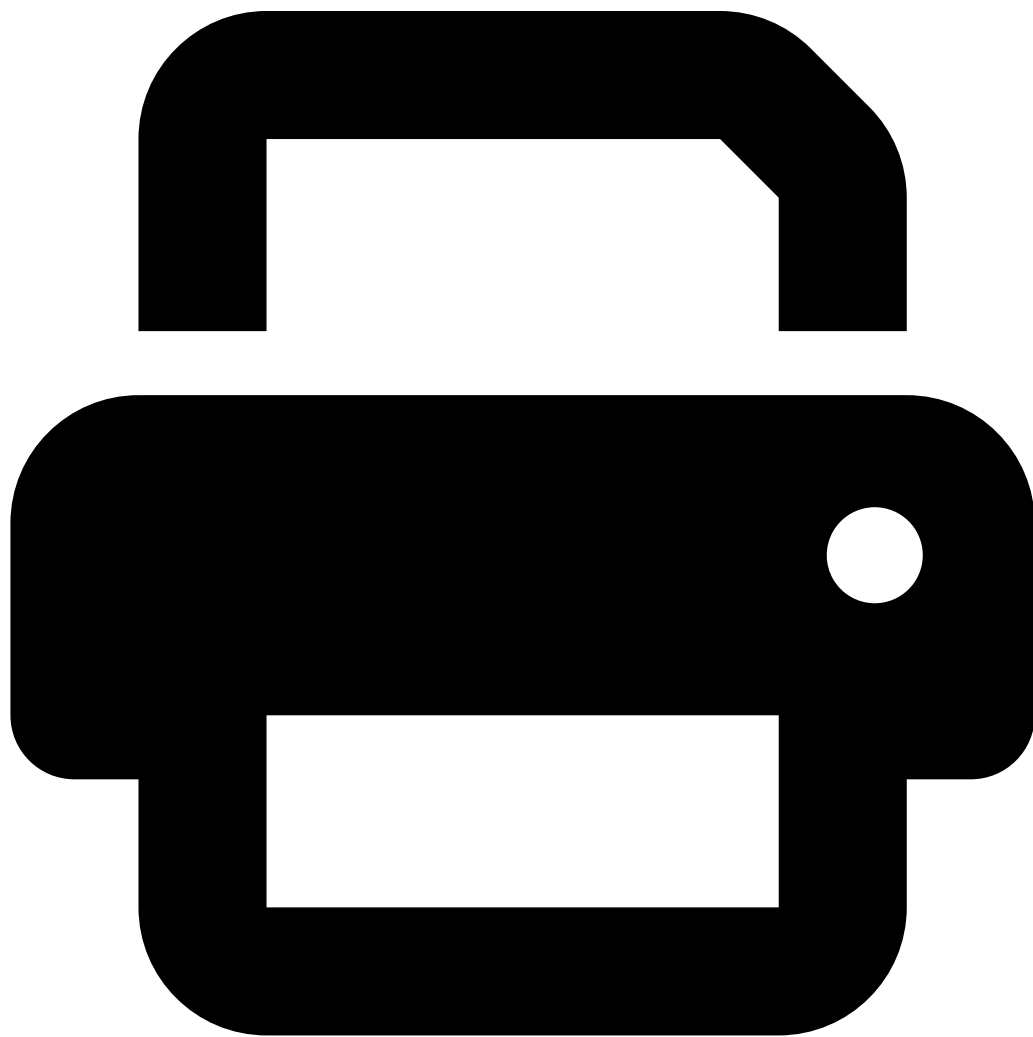
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.











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.

Fuyu persimmons have a naturally sweet, crisp texture that pairs especially well with **peppery greens, crunchy walnuts, and a tangy dressing**. You can prepare the dressing ahead of time and toss the salad just before serving.

Storage

Store the salad and dressing separately in the refrigerator. Once dressed, the salad is best enjoyed the same day. Undressed salad ingredients can generally be refrigerated for up to **2 days**.

What to Serve With It

This salad would be especially good alongside:

- Roast chicken
- Pork tenderloin
- Roast turkey
- Italian sausage dishes
- Baked pasta

A simple soup and crusty Italian bread

Fuyu persimmons have a naturally sweet, crisp texture that pairs especially well with **peppery greens, crunchy walnuts, and a tangy dressing**. You can prepare the dressing ahead of time and toss the salad just before serving.

Storage

Store the salad and dressing separately in the refrigerator. Once dressed, the salad is best enjoyed the same day. Undressed salad ingredients can generally be refrigerated for up to **2 days**.

What to Serve With It

This salad would be especially good alongside:

- Roast chicken
- Pork tenderloin
- Roast turkey
- Italian sausage dishes

Baked pasta

More Salad Recipes

- **Tomato Salad** – a simple fresh tomato salad that's perfect for summer.
- **Italian Garden Salad** – an easy everyday salad with Italian-inspired flavors.
- **Easy roasted zucchini Salad** with feta – a delicious healthy salad that works well as a side or light meal.
- **Easy Sicilian potato salad** – tender potatoes tossed with olive oil, capers, red onion, and fresh herbs instead of heavy mayonnaise.

Fuyu Persimmon Walnut Salad



A fresh and colorful fall salad made with sweet Fuyu persimmons, crunchy walnuts, greens, and a simple homemade dressing. This easy salad brings together sweet, savory, and nutty flavors and makes a beautiful side dish for holidays or everyday meals.

- 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

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.



Choose Fuyu persimmons that are firm but slightly soft to the touch. Unlike Hachiya persimmons, Fuyus can be eaten while still firm, making them perfect for slicing into salads.

Side Dish, Soup

Italian, Mediterranean

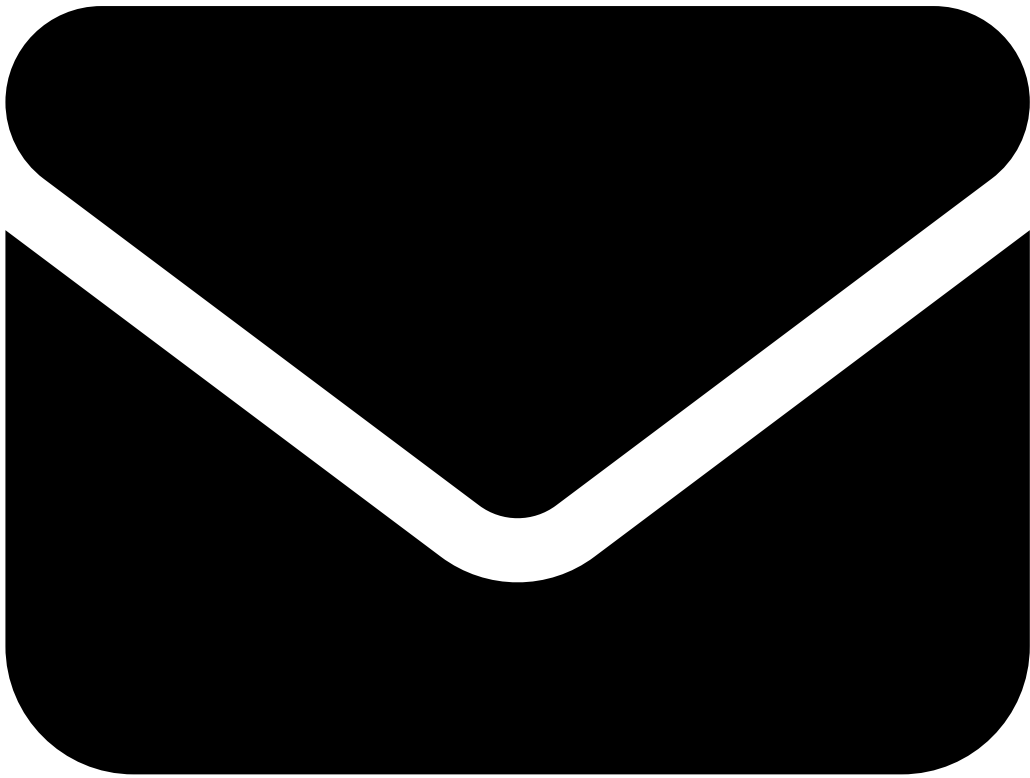
persimmon walnut salad, fall salad,

Crispy fried cabbage fritters

Crispy Fried Cabbage Fritters

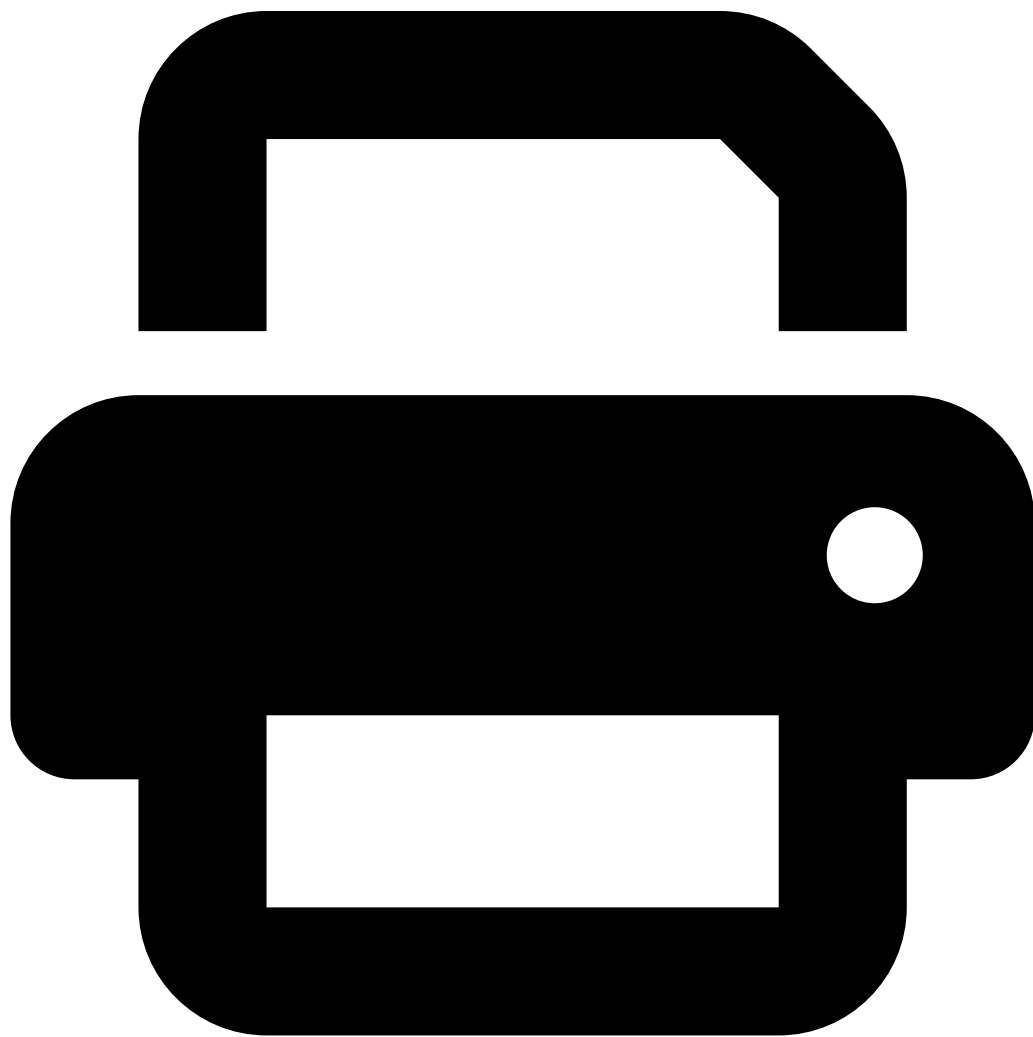
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.











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.

These fritters are best served hot and crispy straight from the pan. A simple squeeze of lemon or your favorite dipping sauce makes a delicious finishing touch.

Storage

Store leftovers in an airtight container in the refrigerator for up to **3 days**. Reheat in a skillet, oven, or air fryer to bring back some of their crispiness.

Freezing

Freeze cooked fritters in a single layer, then transfer to a freezer-safe container for up to **2 months**. Reheat from frozen in the oven or air fryer.

What to Serve With It

- Marinara sauce
- Garlic aioli
- Lemon wedges
- Simple green salad
- Roasted chicken

- Italian sausage

More Recipes to Try

- **Calabrian zucchini fritters**– Fresh zucchini, sweet onions, and a handful of pantry staples come together to create golden, crispy fritters that are simple, rustic, and absolutely irresistible.
- **Easy roasted zucchini salad with feta**– Thin slices of zucchini are roasted until lightly caramelized, then layered over a simple herb vinaigrette and finished with creamy feta, crunchy pistachios, and fresh basil. It's elegant enough for entertaining but easy enough for a weeknight dinner.
- **Italian Sausage, Potatoes and Green Beans** – A hearty one-pan dinner that pairs beautifully with a vegetable side.
- **Creamy Cauliflower Pasta with Crispy Pancetta** – Creamy pasta with savory pancetta for an easy Italian-inspired dinner.

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.

Crispy Fried Cabbage Fritters



These crispy fried cabbage fritters are golden and crunchy on

the outside, tender and flavorful inside, and an easy way to turn simple cabbage into something everyone will love. They make a delicious appetizer, side dish, or light vegetarian meal.

- 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

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.



The key to crispy fritters is removing as much moisture from the cabbage as possible before mixing the batter. This helps

them brown beautifully instead of becoming soggy.

Appetizer, Side Dish

American, Italian, Mediterranean

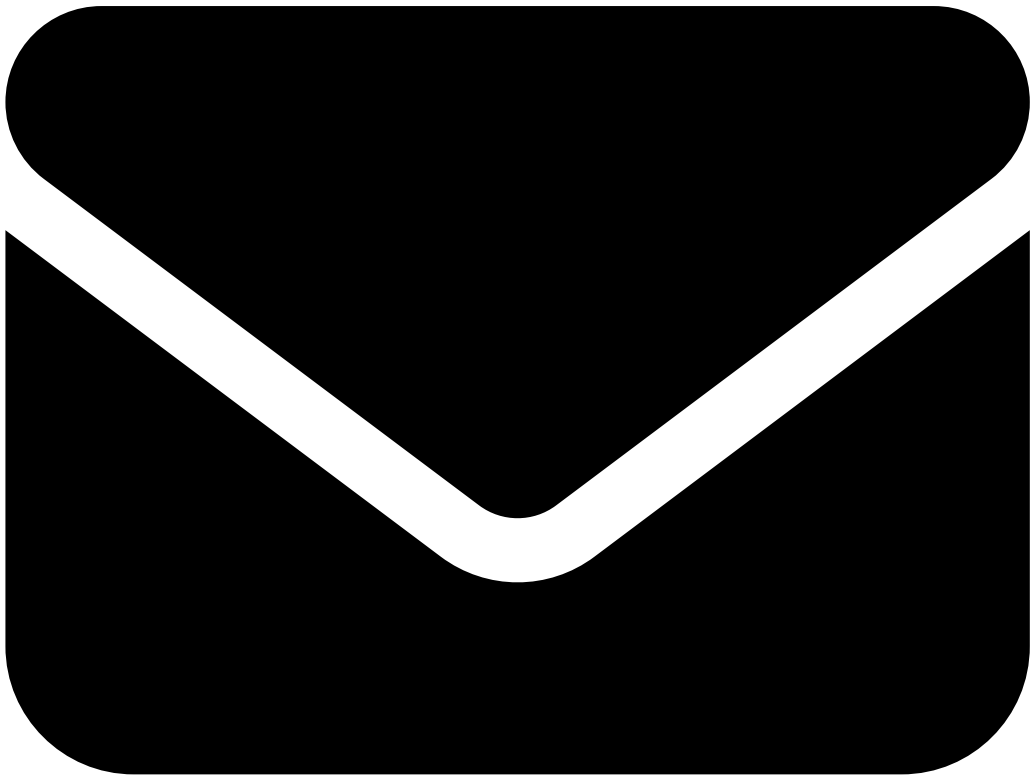
cabbage fritter recipe

Easy Savory mushroom gravy

Easy Savory Mushroom Gravy

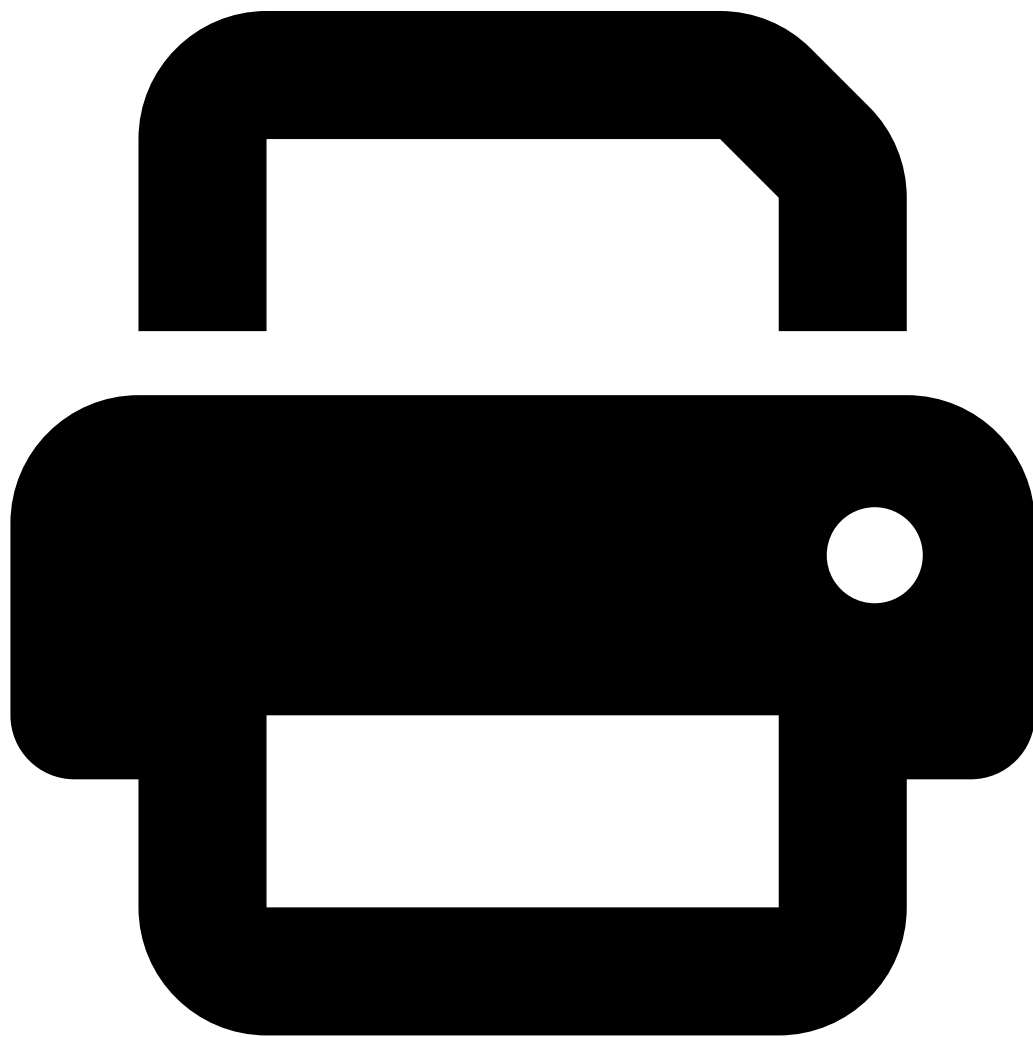
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.











When it comes to comfort food, a rich and savory mushroom gravy can transform a simple meal into something special. Made with tender, golden mushrooms and a flavorful, velvety gravy, this easy recipe is packed with earthy flavor and comes together without a lot of fuss.

Serve it generously over creamy mashed potatoes, roasted meats, chicken, pork, or your favorite stuffing. It's just as welcome on a holiday table as it is alongside a cozy weeknight dinner. Once you make this easy savory mushroom gravy from scratch, you'll find plenty of delicious ways to serve it.

Why I love this easy savory mushroom gravy recipe

This easy savory mushroom gravy recipe is a perfect blend of simplicity and rich flavor, making it a stand out addition to

any meal. Here's why I love this recipe:

1. Minimal ingredients : It uses just a handful of pantry ingredients and fresh mushrooms, making it accessible and budget friendly.

2: Quick prep time: Ready in under 30 minutes, it's perfect for busy weeknights or last minute addition to holiday meals.

3: Versatile: It's earthy packed flavor complements mashed potatoes, turkey, stuffing and even roasted vegetables.

4: Customizable: you can use any combination of mushrooms that fits your lifestyle . You can also add a splash of red wine or a touch of cream for a different taste.

Storage

Store leftover mushroom gravy in an airtight container in the refrigerator for up to **4 days**.

Reheating

Reheat gently in a saucepan over medium-low heat, whisking occasionally. Add a splash of broth or water if the gravy has thickened too much.

Freezing

The gravy can be frozen for up to **3 months**. Thaw overnight in the refrigerator and reheat gently, adding a little broth as needed.

Make a batch of this easy savory mushroom gravy, and don't forget to save a little extra—you'll be surprised how many meals it can turn into something special!

What's not to love about a recipe that's as comforting as it is easy and delicious. Rich, flavorful and easy to make, it's a versatile addition to your recipe cards that will impress

family and friends. Give it a try and enjoy!!!

Looking for more comforting recipes to serve alongside this mushroom gravy? Try it with creamy mashed potatoes, or my Italian pork roast, or roasted lemon chicken for a cozy, satisfying meal the whole family will love. And if you're looking for more homemade sauces and classic Italian-inspired recipes, be sure to browse the rest of my and recipes.

Easy Savory Mushroom Gravy



Easy Savory Mushroom Gravy is a rich, flavorful homemade gravy made with sautéed mushrooms, butter, broth, and simple seasonings. It comes together quickly and is perfect spooned over mashed potatoes, roasted meats, chicken, pork, or vegetables.

- 4 oz. cremini mushrooms sliced
- 4 oz white button mushrooms sliced
- 2 Tbsp. butter
- 2 Tbsp. of flour
- 4 cups chicken stock
- 1 few sprigs of thyme

1. Start by wiping your mushrooms clean with a paper towel then thinly slice

2. Add the mushrooms to a dry saute pan over medium high heat and cook until the mushrooms are a golden brown. about 10 minutes
3. Remove the mushrooms from the pan. Then in the same pan add the butter and the garlic and cook until the garlic is soft and translucent
4. add the flour and cook for a few minutes, stirring continuously. Then while still stirring slowly add in the chicken stock. Add in the thyme sprigs and simmer for 10 minutes or until sauce thickens.
5. Return the mushrooms back to the pan just to heat through.



For the deepest mushroom flavor, let the mushrooms cook undisturbed for a few minutes so they develop a golden-brown color before stirring. If the gravy becomes too thick, simply whisk in a little extra broth until you reach the consistency you like.

Side Dish

American, Italian

Easy Savory Mushroom Gravy

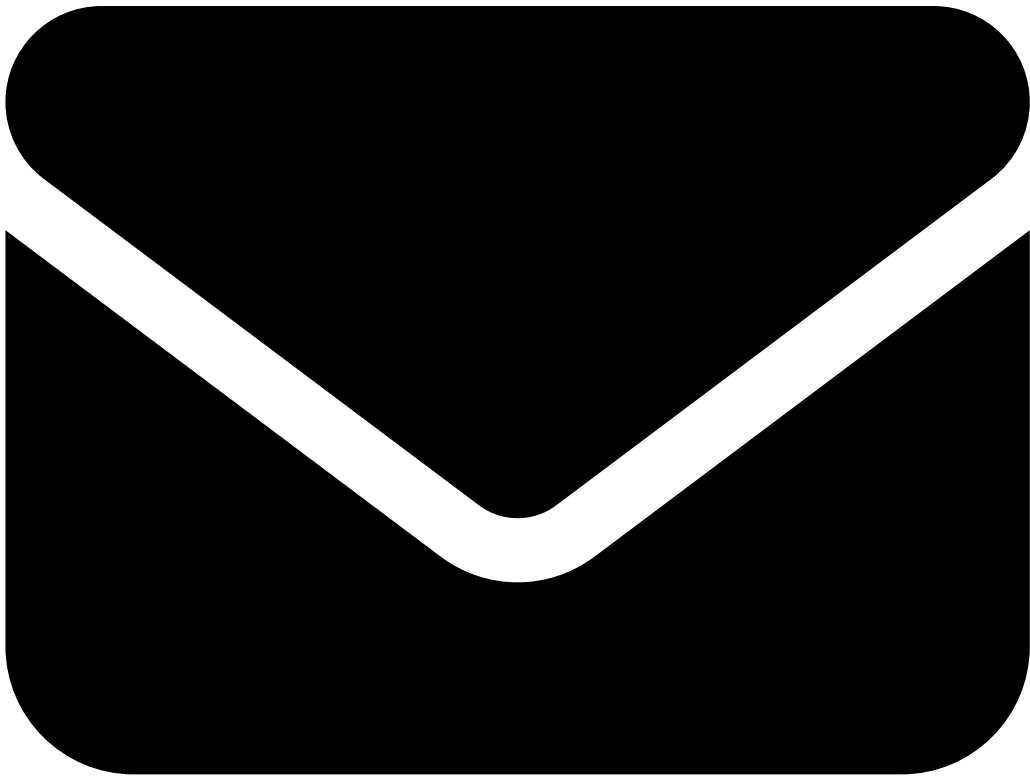
**Savory sausage mushroom
stuffing**

Savory Sausage Mushroom

Stuffing

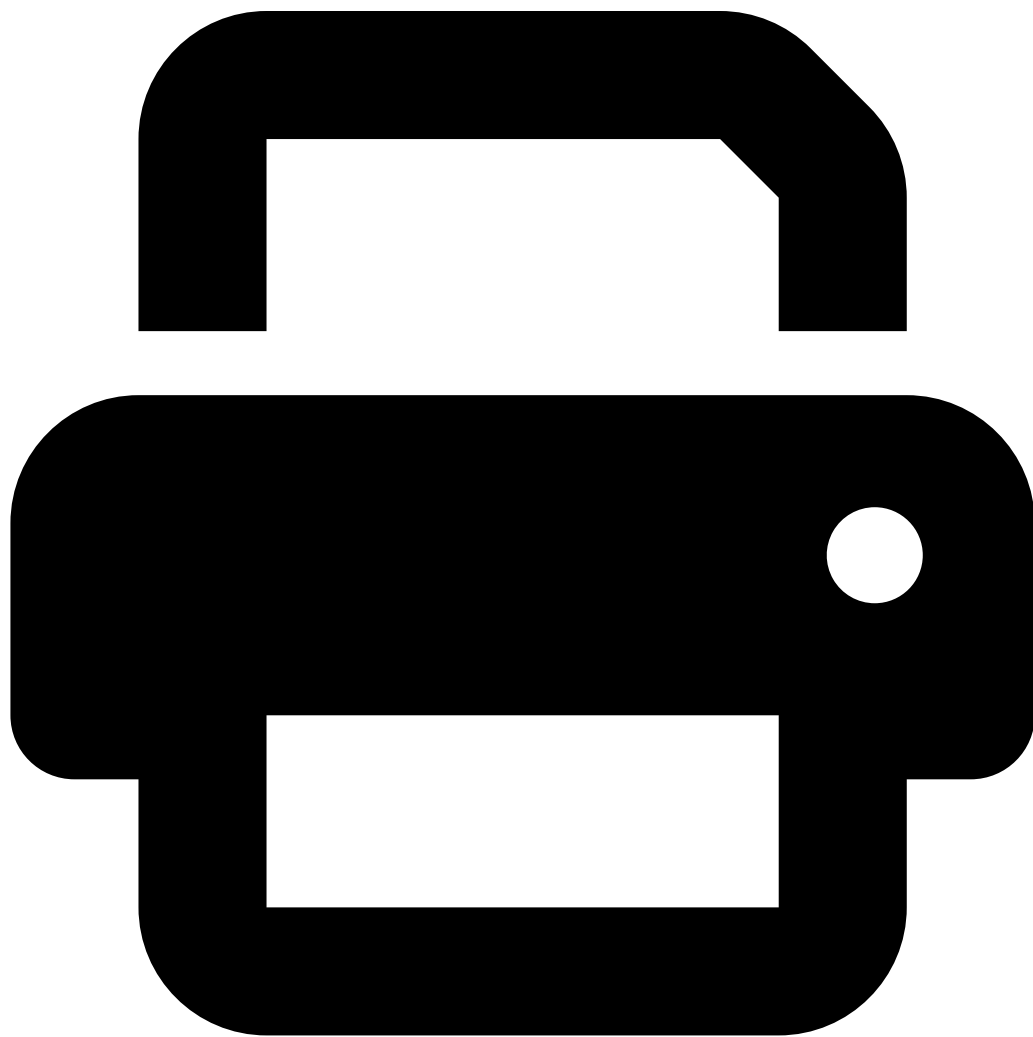
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.











This Savory Sausage Mushroom Sage Stuffing is the ultimate Thanksgiving side dish, packed with Italian sausage, earthy mushrooms, fresh sage, and classic seasonal flavors. Hearty, savory, and full of comforting flavor, this homemade stuffing is the perfect addition to your holiday table.

Whether you're hosting Thanksgiving dinner or bringing a dish to share, this sausage mushroom stuffing is an easy crowd-pleaser that pairs beautifully with roasted turkey, chicken, or pork. Serve it as a traditional holiday side dish, or enjoy leftovers on their own for a delicious and satisfying meal.

Things to know about this savory sausage mushroom stuffing recipe

This savory sausage and mushroom stuffing is a game-changer for your holiday table. With its 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!!!

Day-old or slightly stale bread works best because it absorbs the flavorful broth without becoming overly soggy. You can also prepare the stuffing a day ahead and refrigerate it until you're ready to bake.

Make-Ahead

Prepare the stuffing through the assembly stage, cover tightly, and refrigerate for up to **24 hours**. Let it sit at room temperature for about 20–30 minutes before baking.

Storage

Store leftover stuffing in an airtight container in the refrigerator for up to **4 days**.

Reheating

Reheat covered in a 350°F oven until heated through. Add a small splash of broth before reheating to help keep the stuffing moist.

Freezing

Cool completely, then freeze in an airtight container for up to **3 months**. Thaw overnight in the refrigerator and reheat covered in a 350°F oven.

Planning your Thanksgiving or holiday menu? Complete your table with more comforting Italian-inspired side dishes and holiday favorites. Serve this savory sausage mushroom stuffing alongside my Ultimate roast turkey thanksgiving guide **Italian stuffed pork Roast**, **Roasted lemon Chicken**, or **Easy Savory Mushroom Gravy** for a hearty, flavorful meal.

Savory Sausage Mushroom Stuffing



Savory Sausage Mushroom Stuffing is a hearty, flavorful side dish made with Italian sausage, earthy mushrooms, aromatic vegetables, and tender bread. Rich, savory, and comforting, it's the perfect addition to a holiday table or Sunday dinner.

- 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 or plain
- 1/2 cup chopped sage

- 2 cups chicken stock
- salt and pepper to taste

1. Start by adding the chicken stock to the corn bread.
2. 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 chopped sage. Salt and pepper to taste.
4. Add the sausage mixture to the cornbread.
5. Bake in a preheated 375-oven for 50- 60 minutes.



For the best flavor, brown the sausage and mushrooms well before combining them with the bread. Letting the mushrooms develop some color adds a deeper, more savory flavor to the finished stuffing. If you prefer a softer stuffing, add a little extra broth before baking.

Side Dish

American, Italian

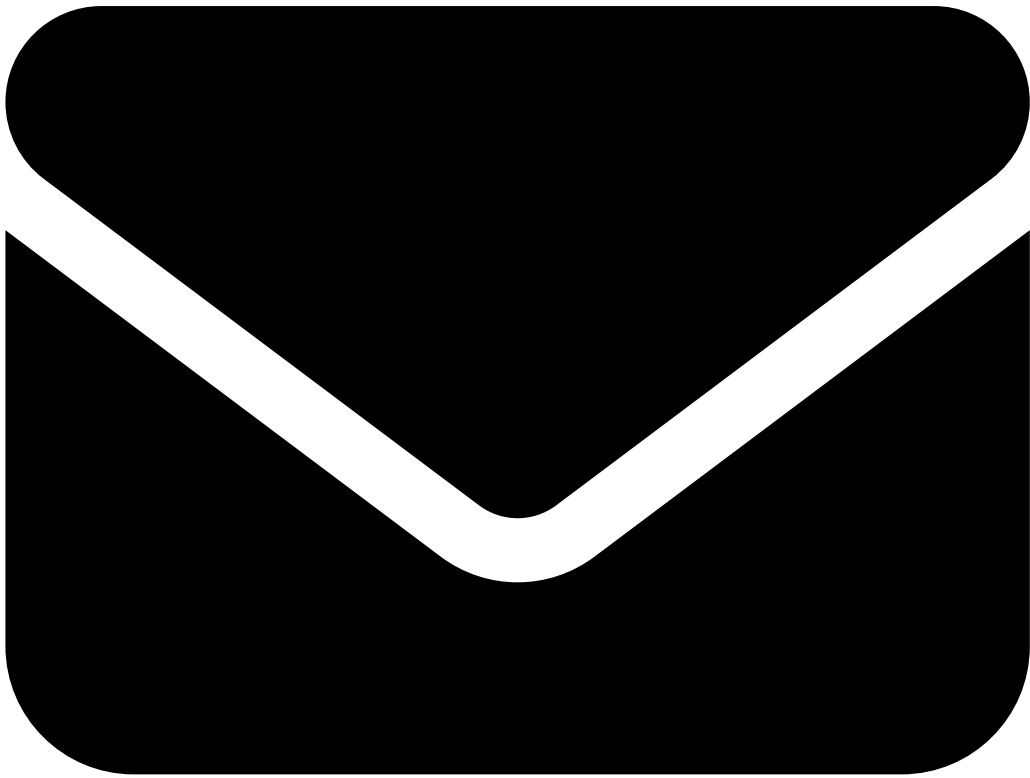
Savory Sausage Mushroom Stuffing

Honey roasted holiday vegetables

Honey Roasted Holiday Vegetables

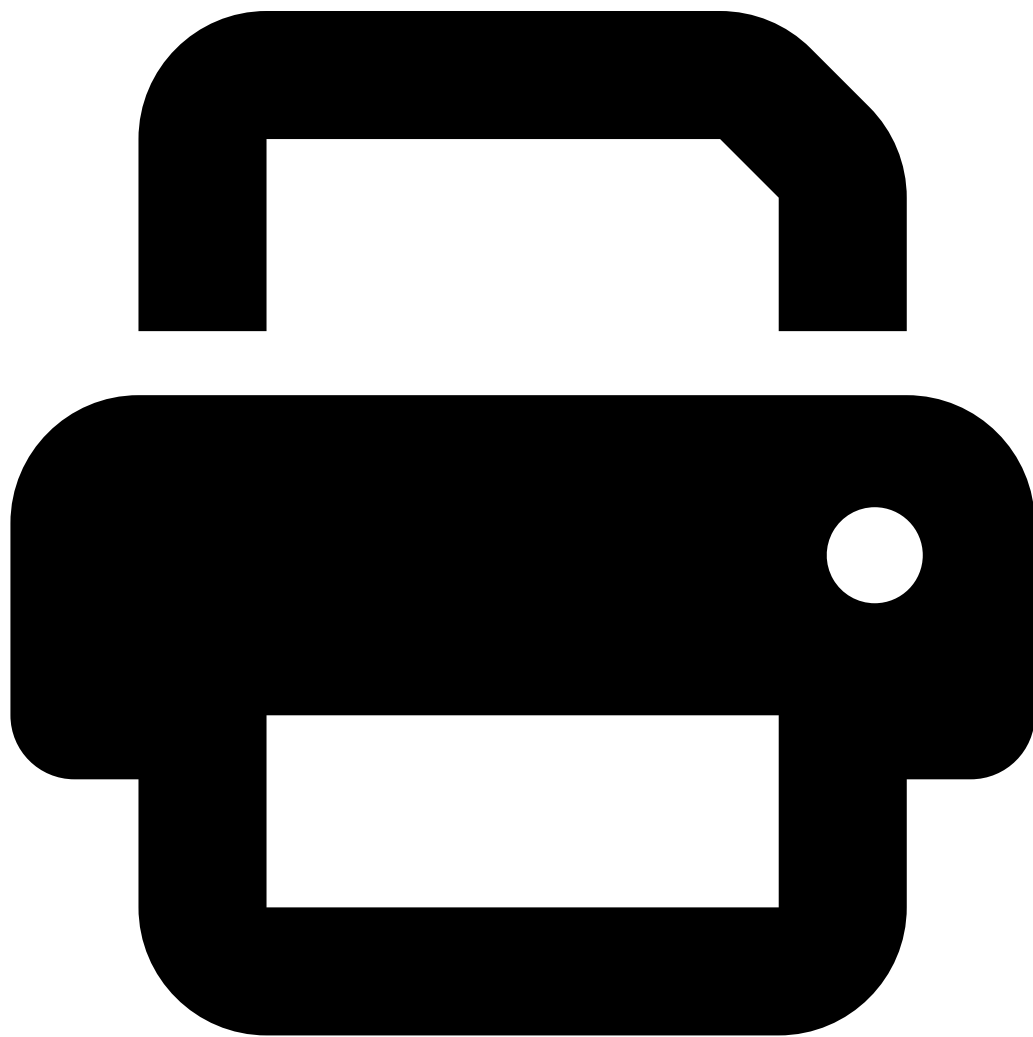
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.











Honey Roasted Holiday Vegetables are a colorful, festive side dish that brings beautiful color and seasonal flavor to your holiday table. A medley of winter vegetables is oven-roasted until tender and caramelized, then finished with honey for a touch of natural sweetness.

Dried cranberries add a sweet-tart contrast, while toasted walnuts bring a delicious crunch. The combination of roasted vegetables, honey, cranberries, and walnuts makes this an easy yet elegant side dish that pairs beautifully with turkey, ham, roast beef, pork, or just about any holiday main course.

Whether you're planning Thanksgiving dinner, Christmas dinner, or a cozy winter meal, these honey-roasted vegetables are a simple way to add a festive touch to the table. **Things to know about this roasted vegetable recipe**

Customize the vegetables: Use any combination of seasonal

vegetables you enjoy. Carrots, parsnips, sweet potatoes, Brussels sprouts, butternut squash, and other root vegetables all work beautifully in this recipe.

Add citrus zest: A little fresh lemon or orange zest adds brightness and a subtle holiday-inspired flavor that complements the honey and roasted vegetables.

Control the sweetness: If you prefer a less-sweet dish, reduce the amount of honey or add a small splash of balsamic vinegar when tossing the vegetables. The balsamic adds a pleasant tang that balances the natural sweetness.

Honey Roasted Holiday Vegetables bring warmth, beautiful color, and festive flavor to any holiday table.

Storage:

Store leftovers in an airtight container in the refrigerator for up to 4 days.

Reheat:

Reheat in a 375°F oven for 10–15 minutes until warmed through. This helps the vegetables regain some of their roasted texture.

Make Your Holiday Table Delicious

If you're planning a holiday meal, these Honey Roasted Holiday Vegetables are an easy place to start. They pair beautifully with a classic **roast turkey**, **roast chicken**, or my Italian-style **pork roast**.

Kitchen Favorites

A few simple kitchen tools make roasting vegetables even easier. A sturdy **large sheet pan**, **parchment paper** **mixing bowls**, and **good-quality chef's knife** are essentials I reach for again and again when preparing holiday meals.

Save this recipe for your holiday menu and share it with someone who loves an easy, delicious vegetable side dish!

Honey Roasted Holiday Vegetables



Honey Roasted Holiday Vegetables are a colorful, flavorful side dish featuring tender roasted vegetables caramelized with honey and roasted until golden around the edges. They're easy enough for a weeknight but special enough for Thanksgiving, Christmas, or any holiday dinner.

- 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

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 25-30 -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.



Cut all the vegetables into similar-sized pieces so they roast evenly. Don't overcrowd the pan—spread them out in a single layer so they roast and caramelize instead of steaming. For the best flavor, drizzle the honey over the vegetables during the final 10–15 minutes of roasting to prevent it from becoming too dark.



Cut all the vegetables into similar-sized pieces so they roast evenly. Don't overcrowd the pan—spread them out in a single layer so they roast and caramelize instead of steaming. For the best flavor, drizzle the honey over the vegetables during the final 10–15 minutes of roasting to prevent it from becoming too dark.

Side Dish

Italian

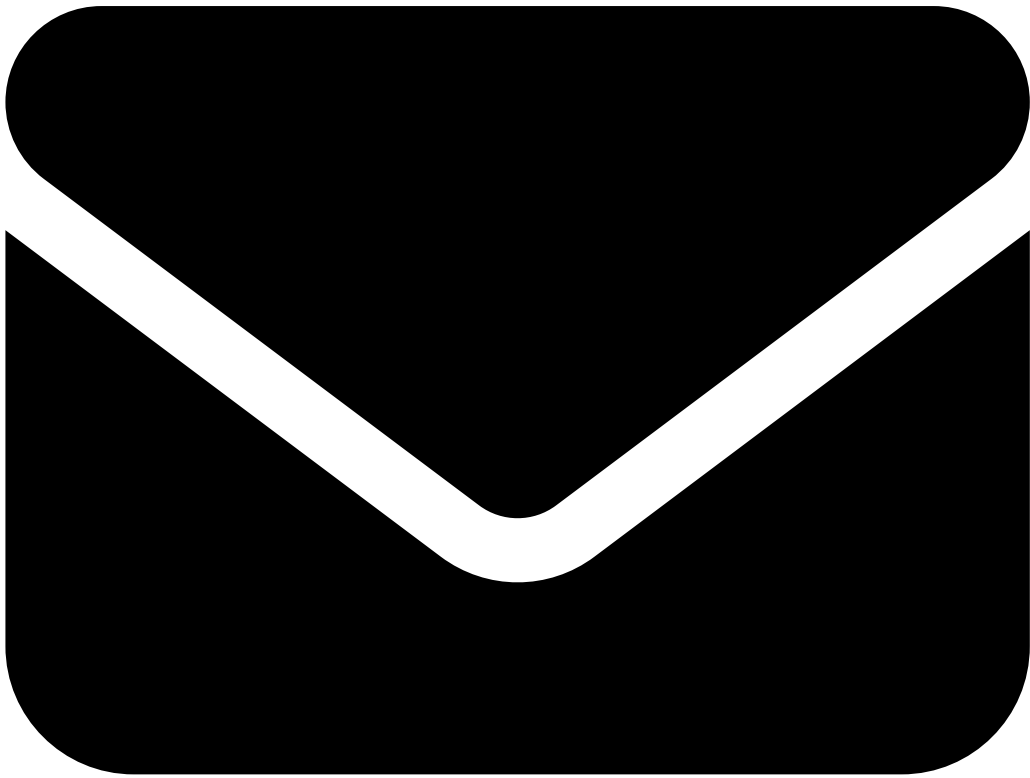
Roasted Holiday Vegetables

Baked gorgonzola stuffed pears

Baked Gorgonzola Stuffed Pears

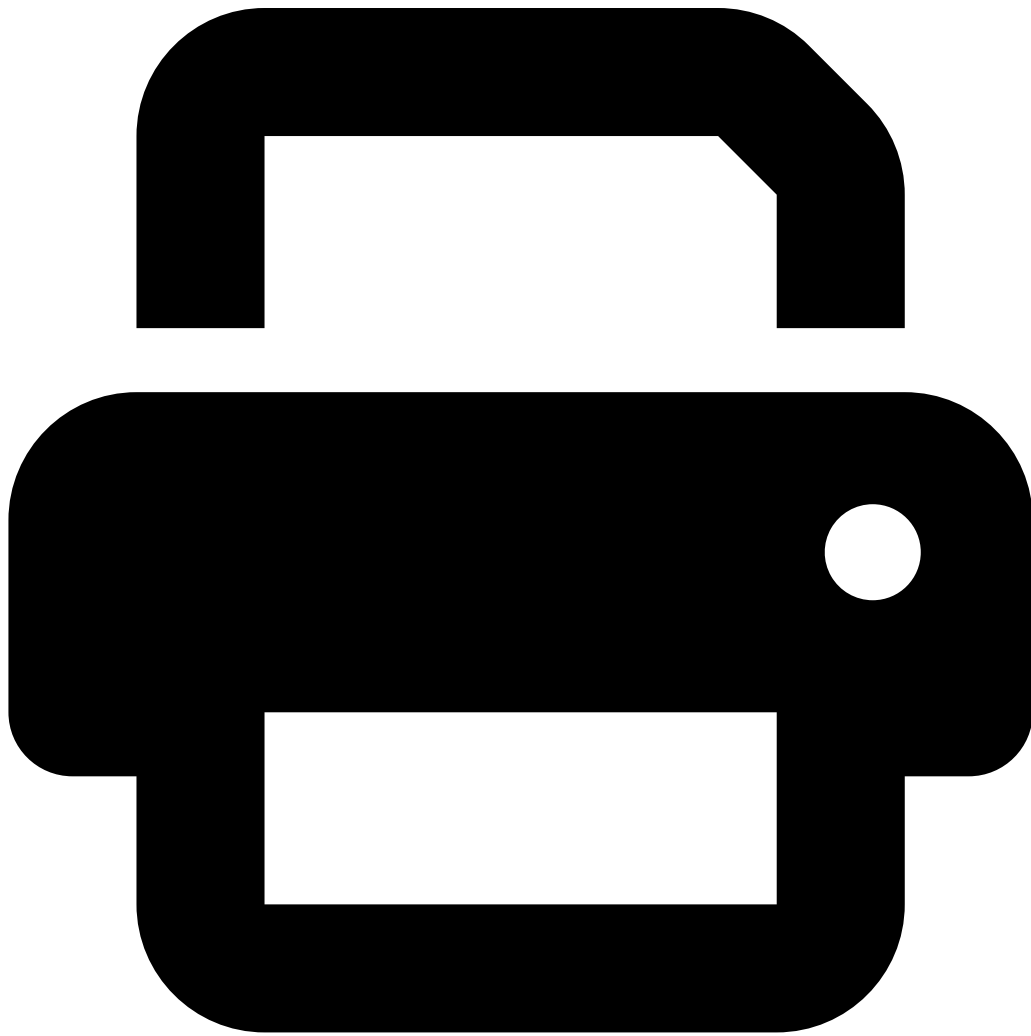
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my [disclosure policy](#).











When you're looking for an easy fall appetizer that feels elegant but is simple to make, these Baked Gorgonzola Stuffed Pears are the perfect choice. Sweet, ripe pears are filled with creamy, tangy Gorgonzola cheese and crunchy walnuts, then baked until the pears are tender and the cheese is warm and delicious.

The combination of sweet pears, bold Gorgonzola, and toasted walnuts creates a beautiful balance of flavors and textures. This easy baked pear appetizer is perfect for fall entertaining, holiday gatherings, or a simple starter when you want something a little special without spending hours in the kitchen.

Serve these Gorgonzola stuffed pears warm as an elegant appetizer or alongside a cheese board for an impressive seasonal bite.

Things to know about this baked 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.

Storage & Reheating

Storage: Store leftover baked Gorgonzola stuffed pears in an airtight container in the refrigerator for up to 3 days.

Reheating: Reheat gently in a 350°F oven until warmed through, about 10–15 minutes. I recommend reheating them in the oven rather than the microwave so the pears and cheese keep their best texture.

More Recipes You'll Love

If you love simple, seasonal appetizers like these **Baked Gorgonzola Stuffed Pears**, be sure to try some of my other Italian-inspired appetizers and easy entertaining recipes. They're perfect for putting together a beautiful spread for

family and friends.

Looking for more ideas for your table?

Try my onion, spinach and potato muffin frittata, baked ricotta with roasted tomatoes, or crispy Italian potato scarpaccia for more dishes that are perfect for sharing.

A few kitchen favorites:

Baking Dish

Chef's Knife

Serving Platter

Baked Gorgonzola Stuffed Pears



These Baked Gorgonzola Stuffed Pears are an easy and elegant fall appetizer made with sweet, tender pears, creamy Gorgonzola cheese, and crunchy walnuts. Baked until warm and golden, they're perfect for holiday entertaining, dinner parties, or a simple seasonal starter.

- 4 pears
- 1 cup gorgonzola
- 1 cup chopped walnuts
- 1 Tbsp. thyme fresh or dried chopped fine
- 1 Tbsp. sage fresh or dried chopped fine
- 4 Tbsp. honey

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 .



Choose pears that are ripe but still firm. They should hold their shape while baking rather than becoming too soft. A small spoon or melon baller makes it easy to create an even cavity for the Gorgonzola filling.

Appetizer, Dessert, Side Dish

American, Italian, Mediterranean

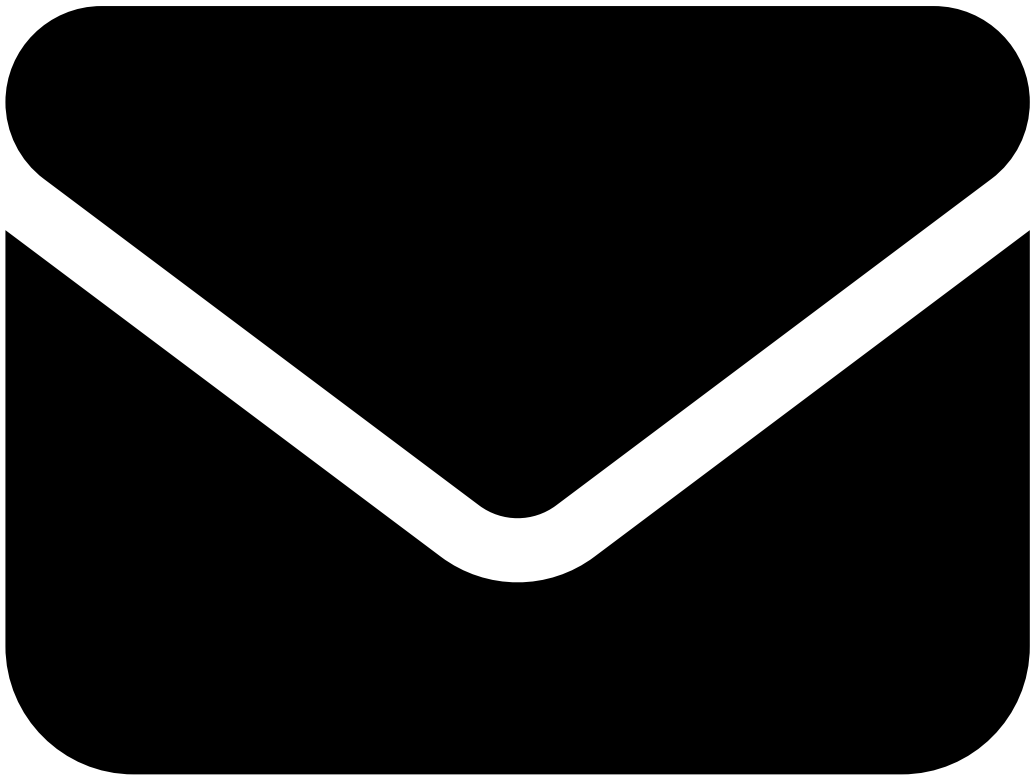
Stuffed Pears

Roasted parmesan broccoli side dish

Roasted Parmesan Broccoli Side Dish

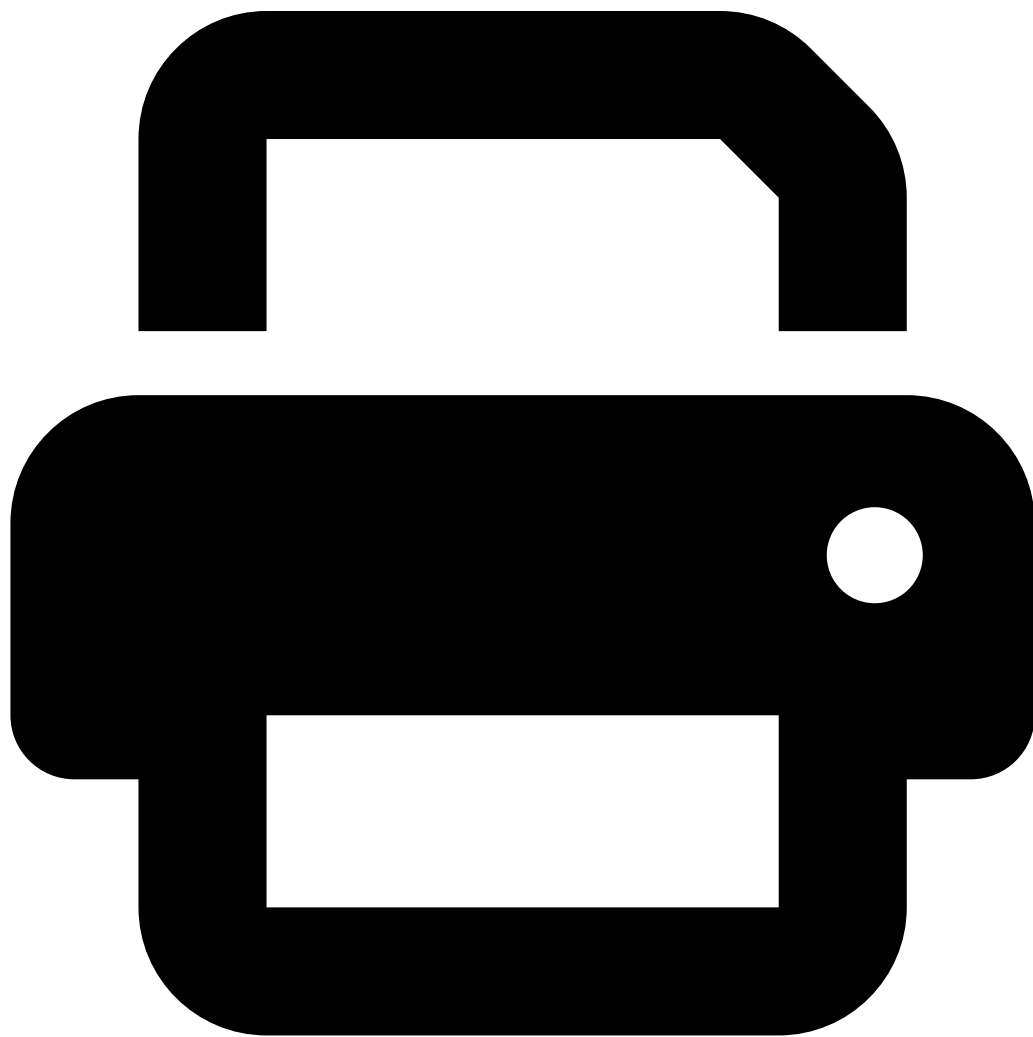
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.











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'll Love This Roasted Parmesan Broccoli

Quick and easy: This oven-roasted Parmesan broccoli comes together with just a few simple ingredients and minimal prep. Once it's in the oven, you can focus on preparing the rest of dinner while the broccoli roasts to golden, crispy perfection.

Healthy and delicious: Broccoli is packed with fiber, vitamins, and antioxidants. Roasting it with olive oil, garlic, and freshly grated Parmesan brings out its natural sweetness while adding a delicious savory flavor and crispy edges.

Even picky eaters will love it: If you have a hard time getting everyone to eat their vegetables, this crispy Parmesan broccoli is worth trying. The golden cheese, roasted edges, and delicious garlic flavor make broccoli much more appealing.

A versatile side dish: One of my favorite things about roasted Parmesan broccoli is how easily it pairs with so many meals. I served mine with crispy oven-fried chicken cutlets, and it was the perfect combination. It's also delicious alongside grilled chicken, steak, roasted fish, or your favorite Italian pasta dish.

What to Serve with Parmesan Roasted Broccoli

If you're looking for more easy side dishes to complete your meal, try serving this broccoli with my **Oven-Fried Lemon Chicken Cutlets**, **Italian Roasted Potatoes**, or **Italian peppers and potatoes**. These simple sides make it easy to put together a delicious family dinner without spending hours in the kitchen.

For easy preparation, I recommend using a sturdy **rimmed baking sheet**, a good **chef's knife**, and a **box grater** for freshly grated Parmesan cheese.

If you make this easy Roasted Parmesan Broccoli, please leave me a comment and let me know how it turned out! I love hearing from you, and it's always my favorite part of sharing my recipes. Let me know what you served it with, too!

Roasted Parmesan Broccoli Side Dish



This easy Roasted Parmesan Broccoli is a delicious, healthy side dish made with fresh broccoli, olive oil, garlic, and Parmesan cheese. Oven-roasted until tender with golden, crispy edges, it's an easy way to add flavor to any weeknight dinner and pairs perfectly with chicken, steak, fish, or pasta.

- 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

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.



Spread the broccoli in a single layer on a large baking sheet to help it roast rather than steam. Freshly grated Parmesan

adds the best flavor, and roasting at a high temperature helps create delicious golden edges.

Main Course

American, Italian

roasted broccoli recipe,