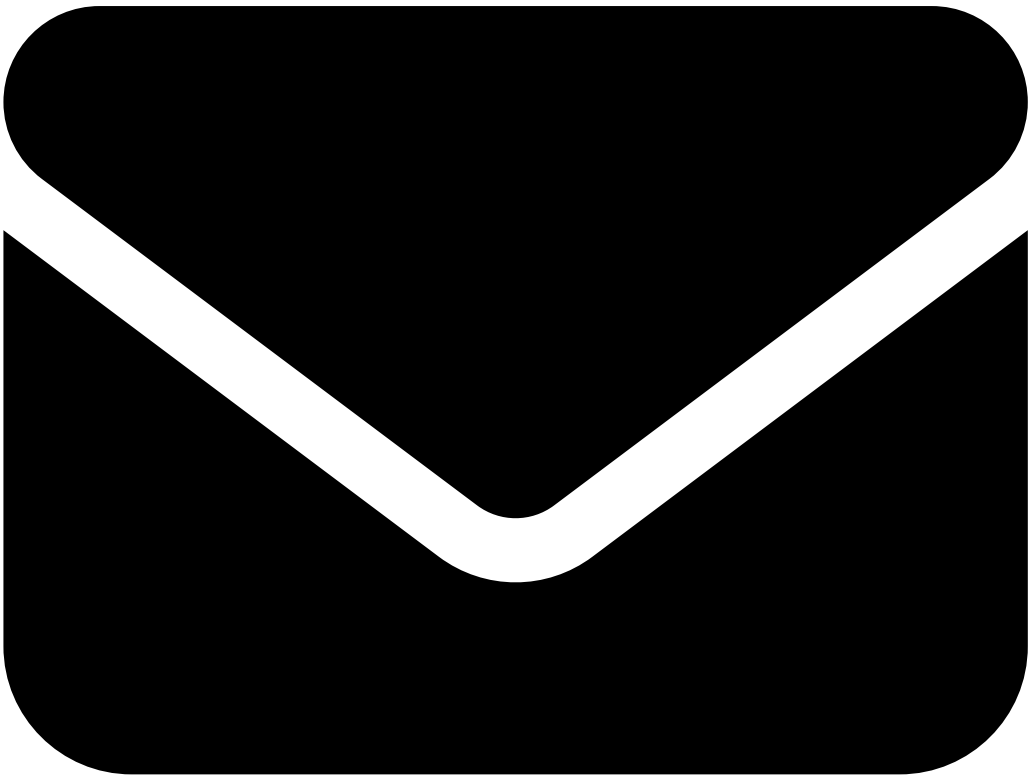
Baked gorgonzola stuffed pears

Baked Gorgonzola Stuffed Pears

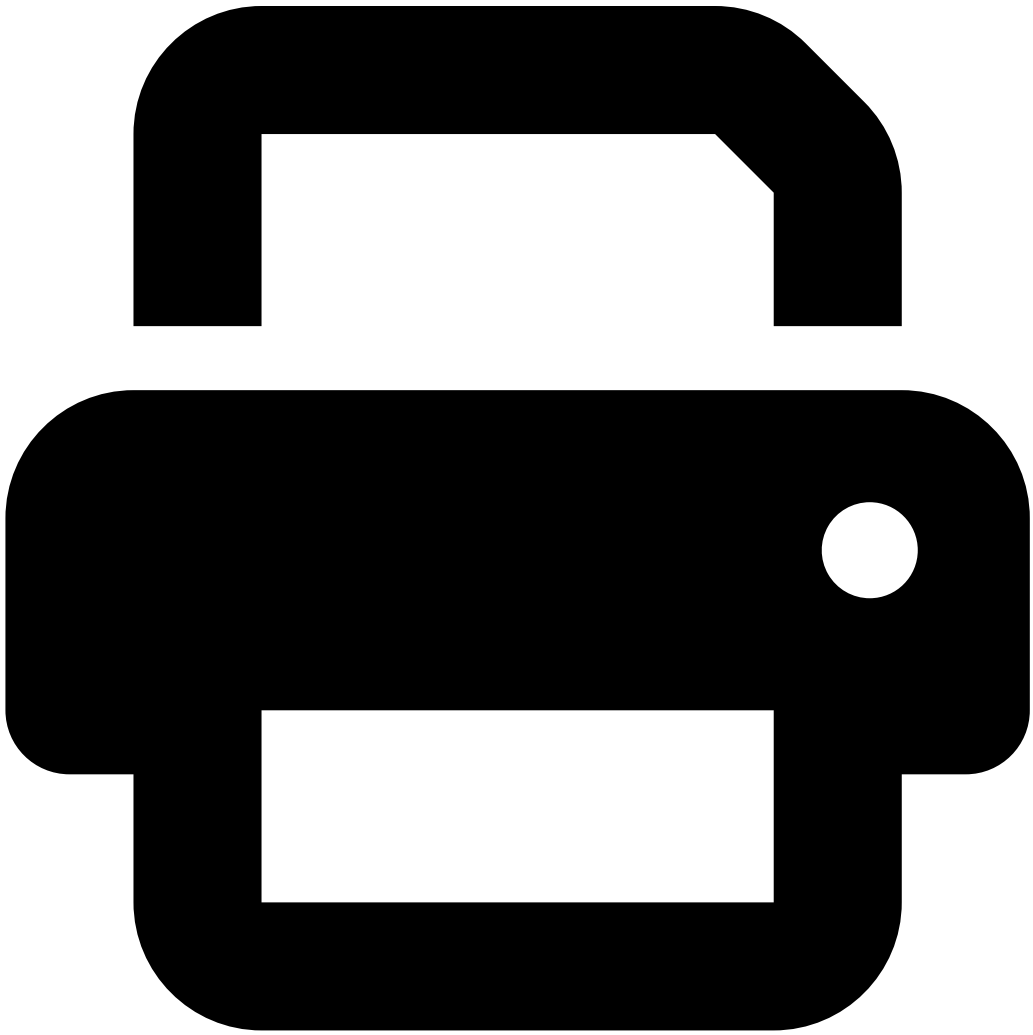
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SMS



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 .

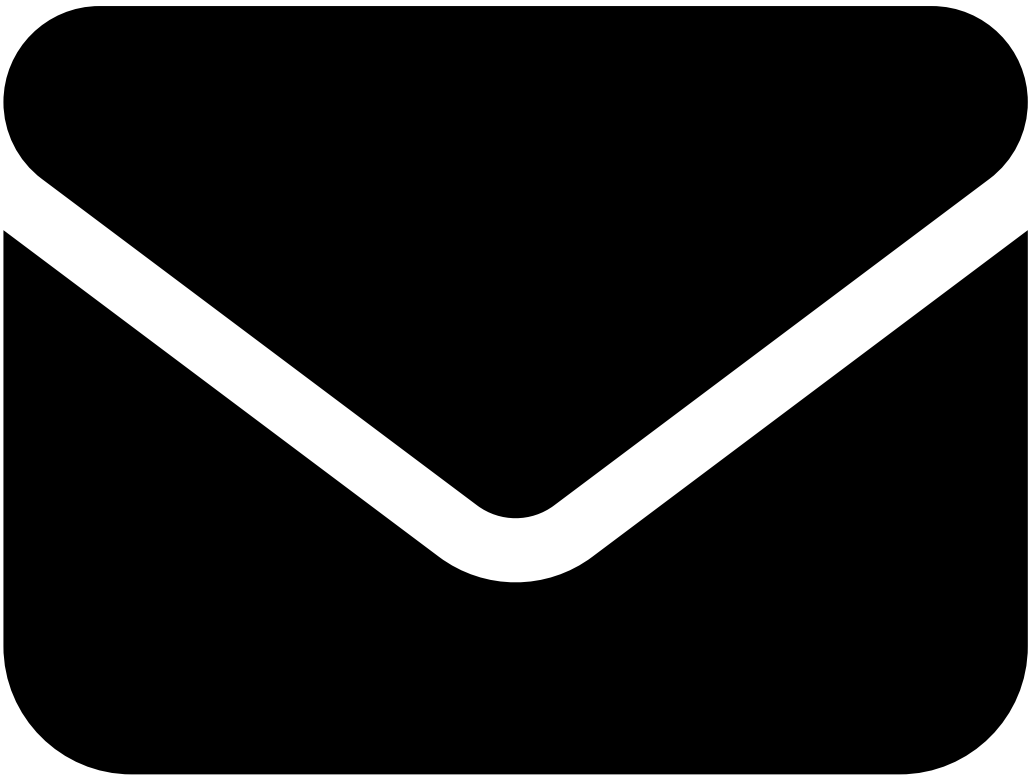
Choose pears that are ripe but still firm. They should hold their shape while baking rather than becoming too soft. A small spoon or melon baller makes it easy to create an even cavity for the Gorgonzola filling.
Appetizer, Dessert, Side Dish
American, Italian, Mediterranean
Stuffed Pears

Roasted parmesan broccoli side dish

Roasted Parmesan Broccoli Side Dish

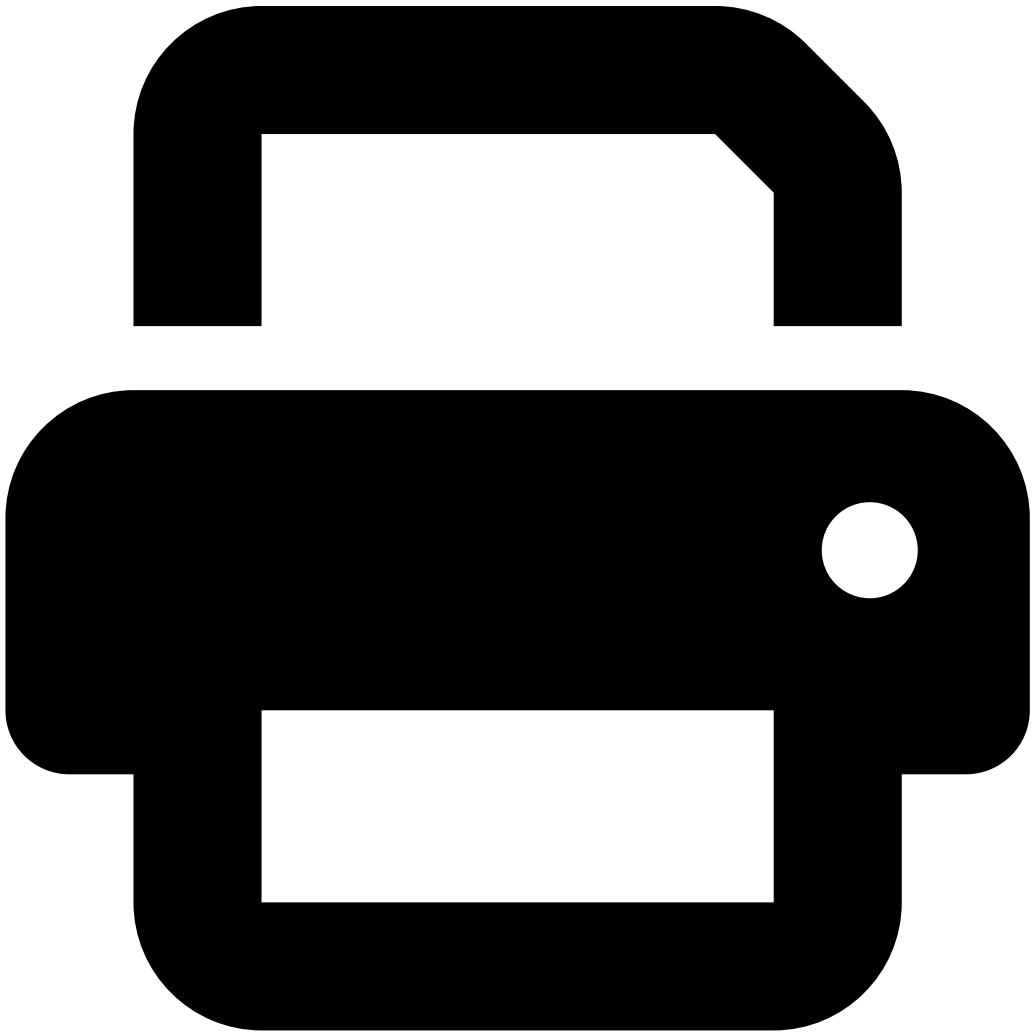
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If your looking for a simple yet flavorful side dish that complements almost any meal, look no further than this oven roasted parmesan broccoli side dish. Roasting broccoli brings out it’s natural sweetness and adds a delicious crunch. The high heat 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,

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 munch 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 0ne lemon
- salt and pepper to taste

Instructions

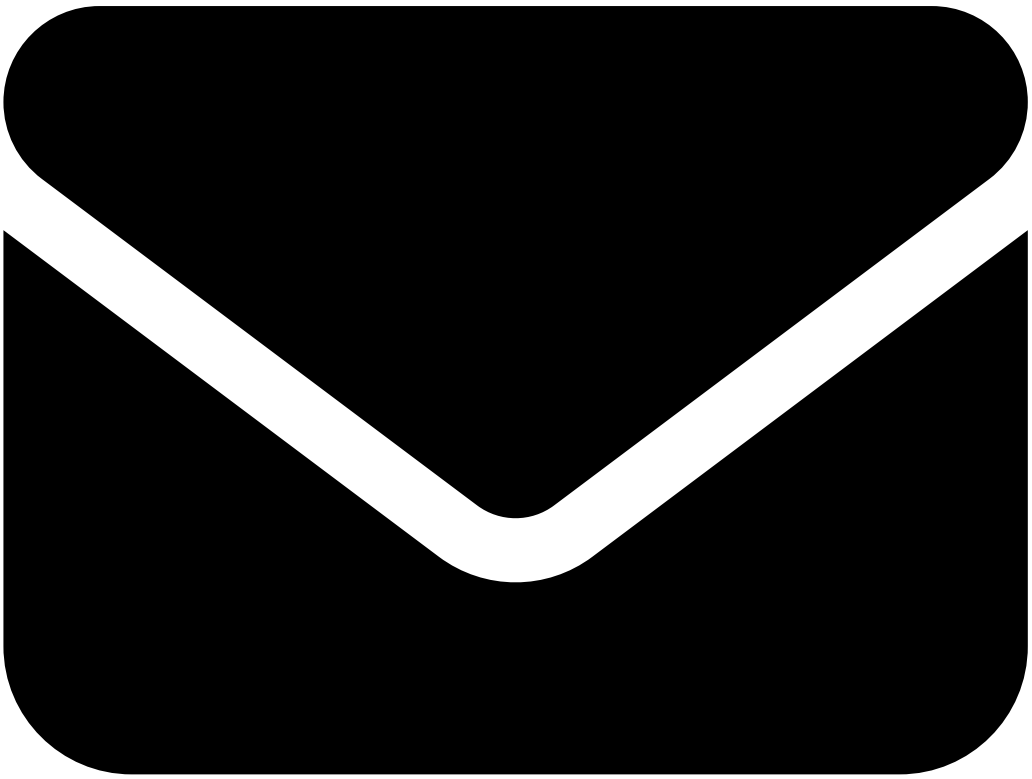
1. Start by washing and trimming the green beans.
2. Then in a large stock pot in boiling salted water boil the green beans uncovered until fork tender, but still el dente
3. In a bowl add the rest of the ingredients and 1/2 cup of the bean water. add the green beans to the dressing. Salt and pepper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

Vegetarian Stuffed Eggplant

Vegetarian Stuffed Eggplant

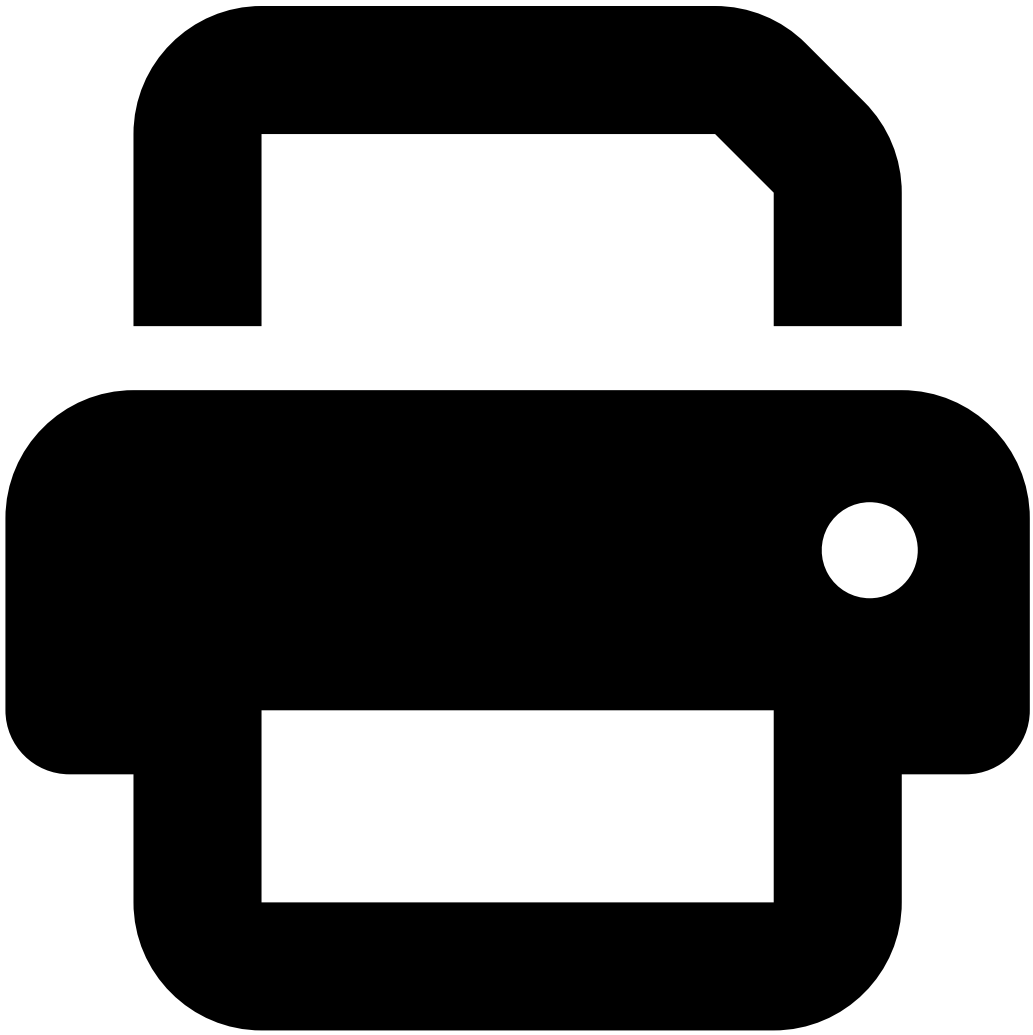
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This vegetarian stuffed eggplant dinner can be on your table in less than an hour. Yep a restaurant quality dinner without leaving home.
The hardest part about this recipe is coring the eggplant, and that’s not even that difficult if you use a sharp 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
- ¼ 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.