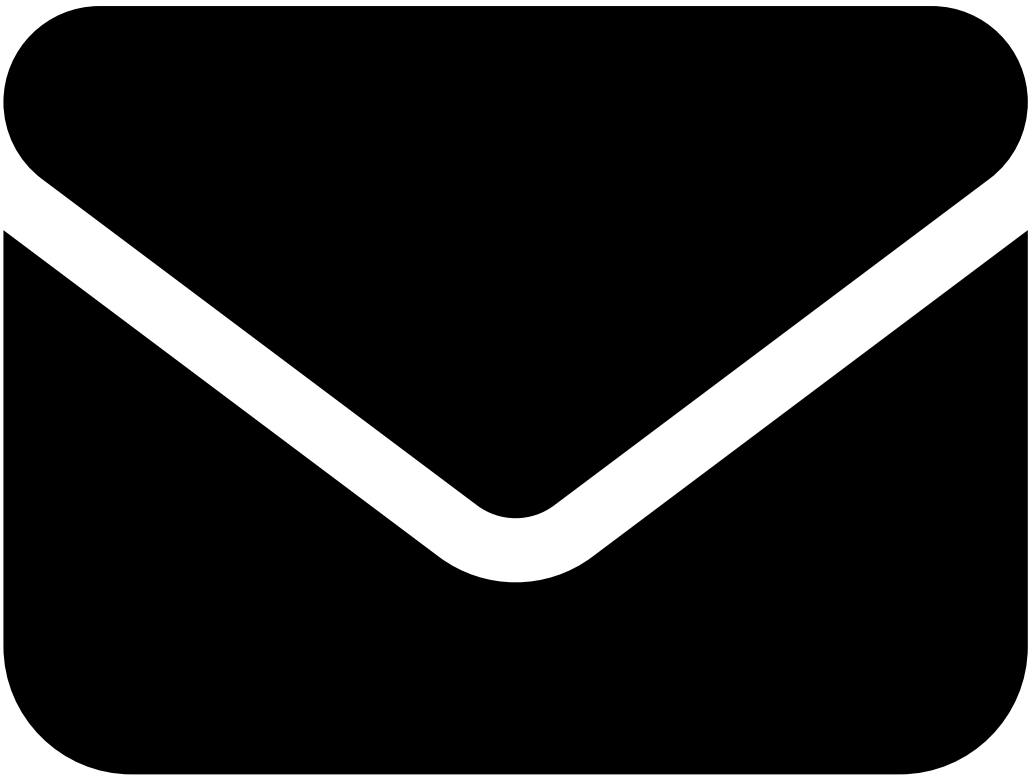
Italian chicken and potato patties

Italian chicken and potato patties

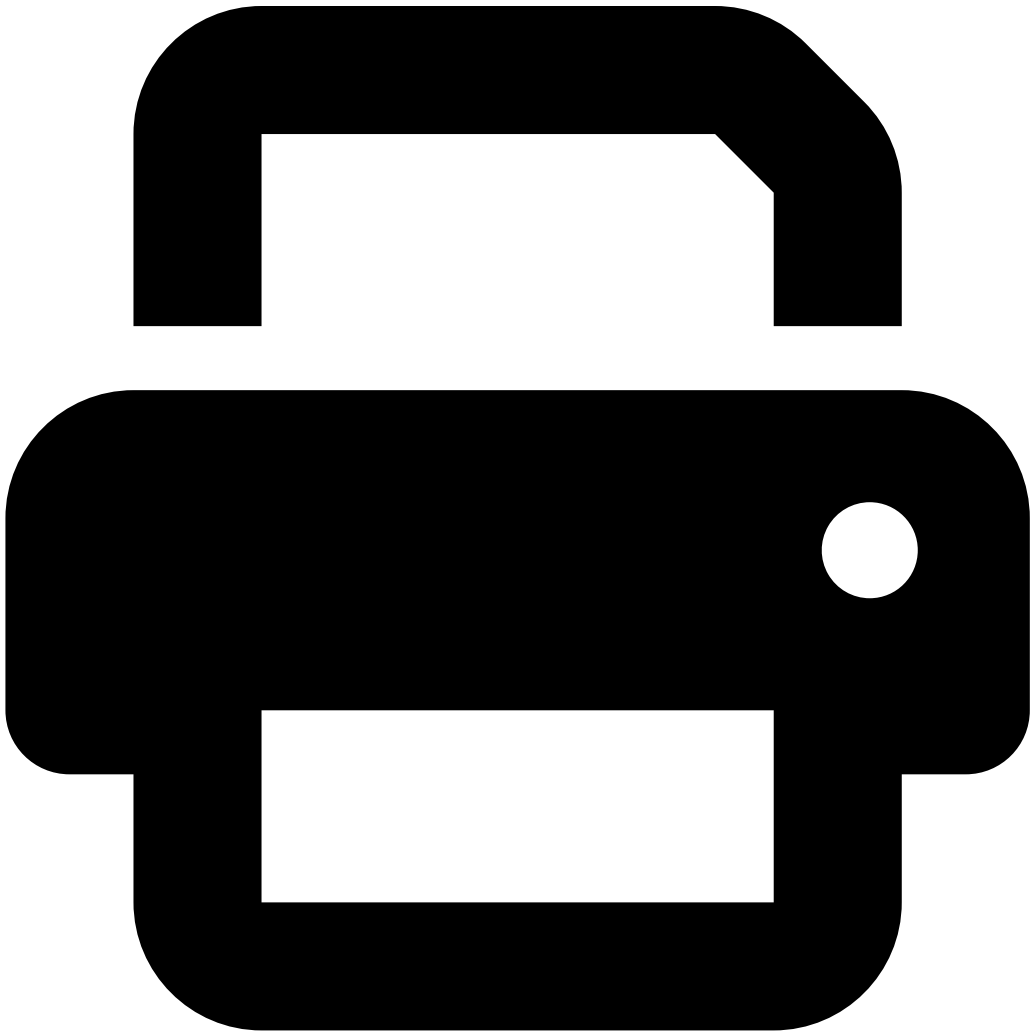
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SMS



These Italian Chicken and Potato Patties, known as *polpette di pollo e patate*, take me right back to my childhood kitchen. Whenever my mother had leftover chicken or mashed potatoes, she would whip up a batch of *polpette* without a recipe or a measuring cup. She simply used whatever she had on hand, turning leftovers into something the whole family looked forward to.

My version starts with shredded poached chicken, creamy mashed potatoes, sweet bell peppers, and plenty of grated Parmesan, shaped into patties and pan-fried until golden and crisp. I've added a few of my own touches over the years, but the heart of the recipe remains the same: simple chicken and potatoes transformed into something delicious.

Serve them as an easy weeknight dinner with a salad, for a light lunch, or make them smaller for a delicious Italian-inspired appetizer.

Things to know about this Italian chicken and potato patties recipe

Make-Ahead Friendly: Shape the patties up to two days in advance and store them covered in the refrigerator. When you’re ready to serve, simply pan-fry them fresh until golden and crisp.

A Great Way to Use Leftovers: I cooked the chicken and potatoes fresh for this recipe, but leftover chicken works beautifully too. Use poached, grilled, broiled, or even rotisserie chicken for an easy way to turn leftovers into something new and delicious.

Choose Your Size: Make larger patties for a hearty dinner or shape them smaller for appetizers and party bites. Just keep in mind that smaller patties will cook a little faster.

These crispy Italian chicken and potato patties are delicious whether you’re serving them for dinner, packing them for lunch, or setting them out as bite-sized appetizers. They’re simple, comforting, and always a hit.

If you try this recipe, I’d love to hear from you! Leave a comment, rate the recipe, and share a photo of your creation. Don’t forget to tag me on social media—I love seeing what you make!

Italian chicken and potato patties



Italian Chicken and Potato Patties are crispy on the outside and tender inside, made with shredded chicken, creamy potatoes, sweet bell peppers, and Parmesan. A delicious way to turn simple ingredients or leftovers into a comforting Italian meal.

- 2 cups chicken breast cooked and shredded skinless (boneless chicken breast)
- 2 cups mashed potatoes
- 1 cup finely diced bell peppers any color or a mix
- 2 Tbsp. mined onion
- 1/2 cup grated parmesan cheese
- 1 egg
- salt and pepper to taste

FOR THE COATING

- 1 cup breadcrumbs
- 1/2 cup grated parmesan
- 1 Tbsp. chopped Italian parsley
- 1 egg lightly beaten
- 2 cups olive oil canola blend for shallow frying

1. Start by poaching the chicken breast until just cooked through. Let cool . then use two forks to shred the chicken. Set aside
2. Cook the potatoes until soft, mash and season with salt and pepper. For two cups of mashed potatoes I used three medium russet potatoes.

3. In a bowl combine the mashed potatoes, shredded chicken, onion, bell peppers, parmesan cheese and egg. Salt and pepper to taste.
4. In a separate bowl combine the bread crumbs, parmesan, and Italian parsley. In another add the egg and slightly beat using a fork.
5. Form the chicken patties by scooping about 2 tablespoons of the mixture and form into round slightly flatten patties
6. Dip each patty first in the egg and then in the bread crumb mixture. Repeat for all the patties
7. In a large skillet Heat the frying oil over medium heat. Fry the patties in batches for 3-4 minutes per side, or until golden brown and crisp. drain on paper towels.
8. Serve with my easy marinara sauce and my delicious cucumber, tomato, avocado salad for a complete summer time meal everyone will love.

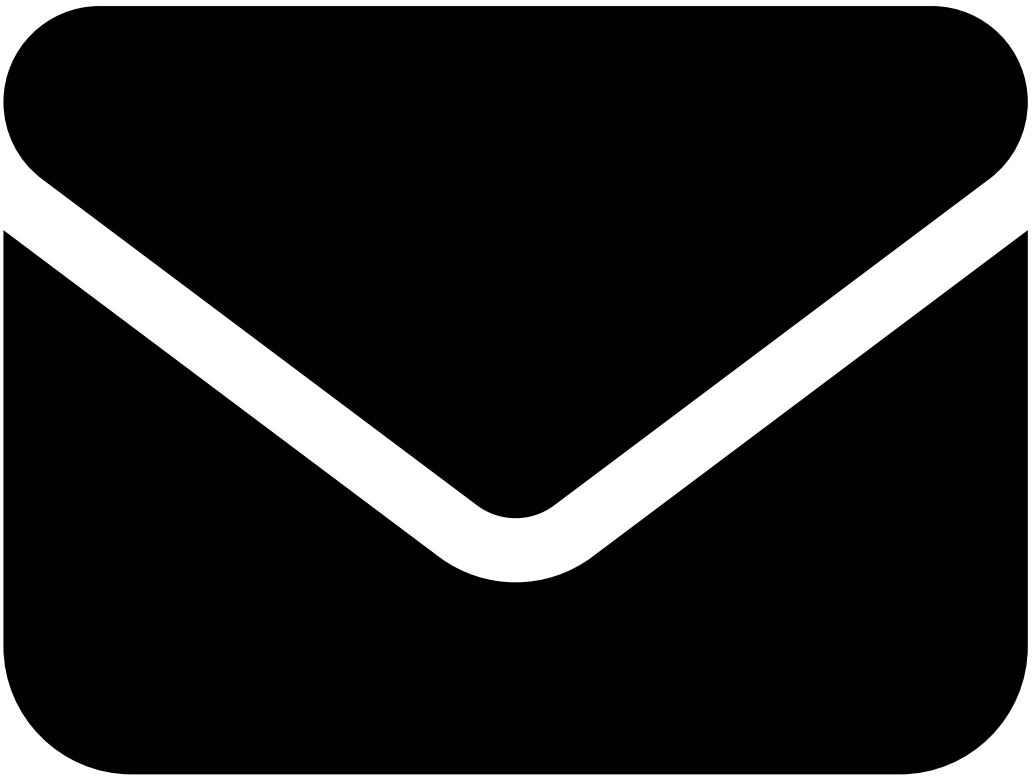
Appetizer, Main Course, Side Dish
Italian
Italian chicken and potato patties,

Easy homemade spinach crepes

Easy homemade spinach crepes

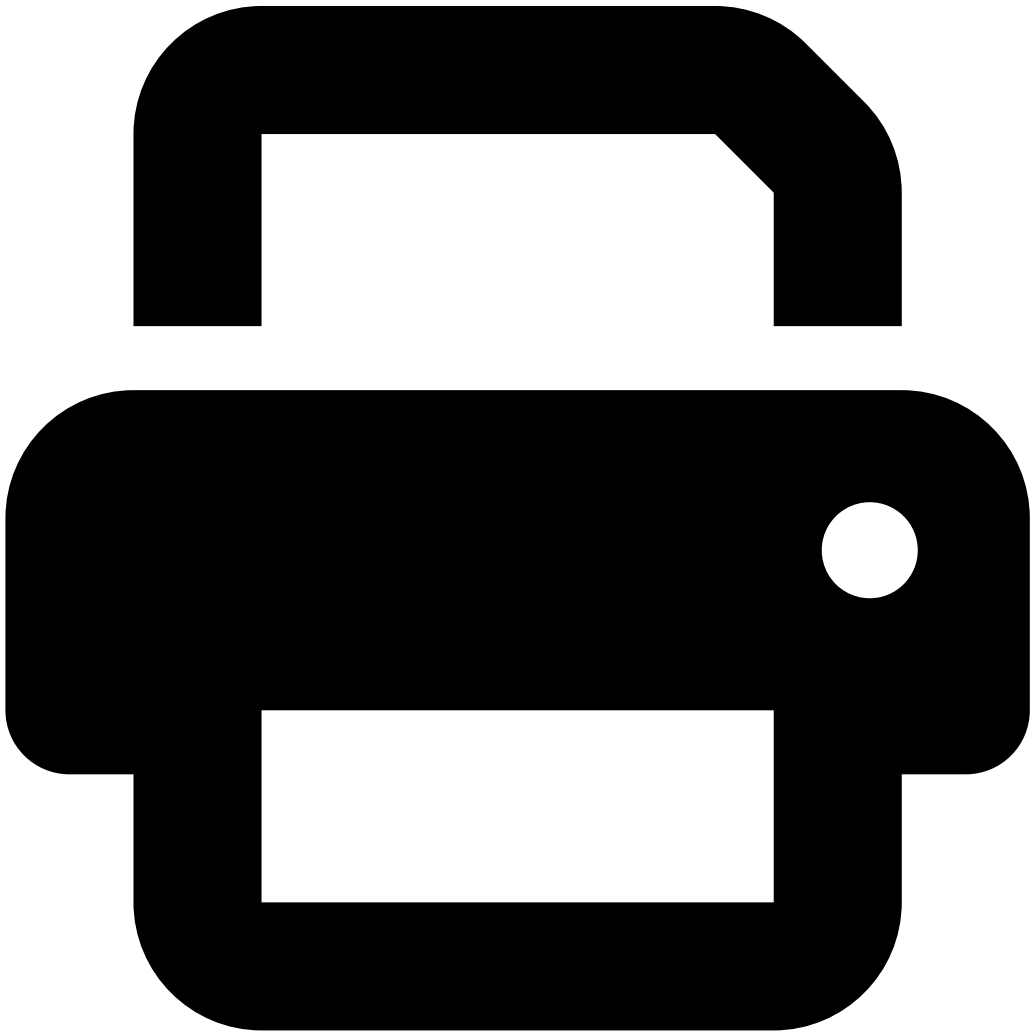
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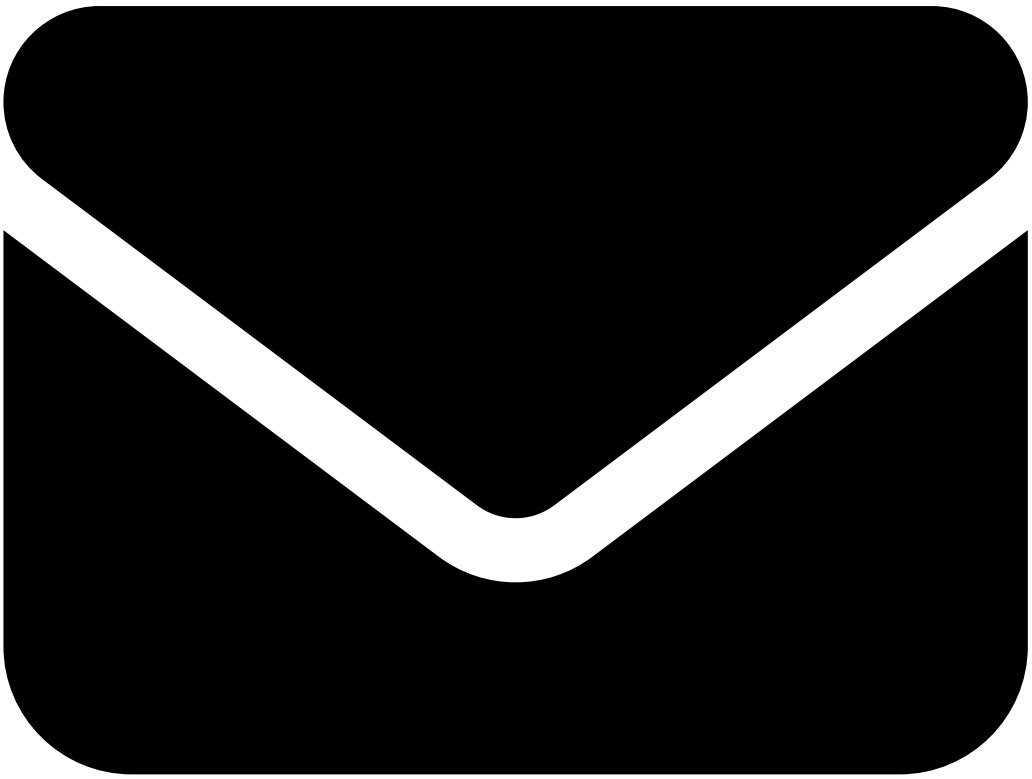


Looking for a quick , easy and delicious healthy meal that’s perfect any time of the day ? These easy, homemade and quick spinach crepes are just what you need! Light , savory, and full of good for you spinach, these crepes come together in minutes and make a versatile base for your favorite fillings. I used them to make a lighter version of spinach manicotti- filled the crepes with a creamy ricotta and spinach filling, placed them in a baking dish with my easy marinara sauce, topped them with shredded mozzarella and baked them until the cheese was bubbly and golden.

Easy homemade spinach crepes

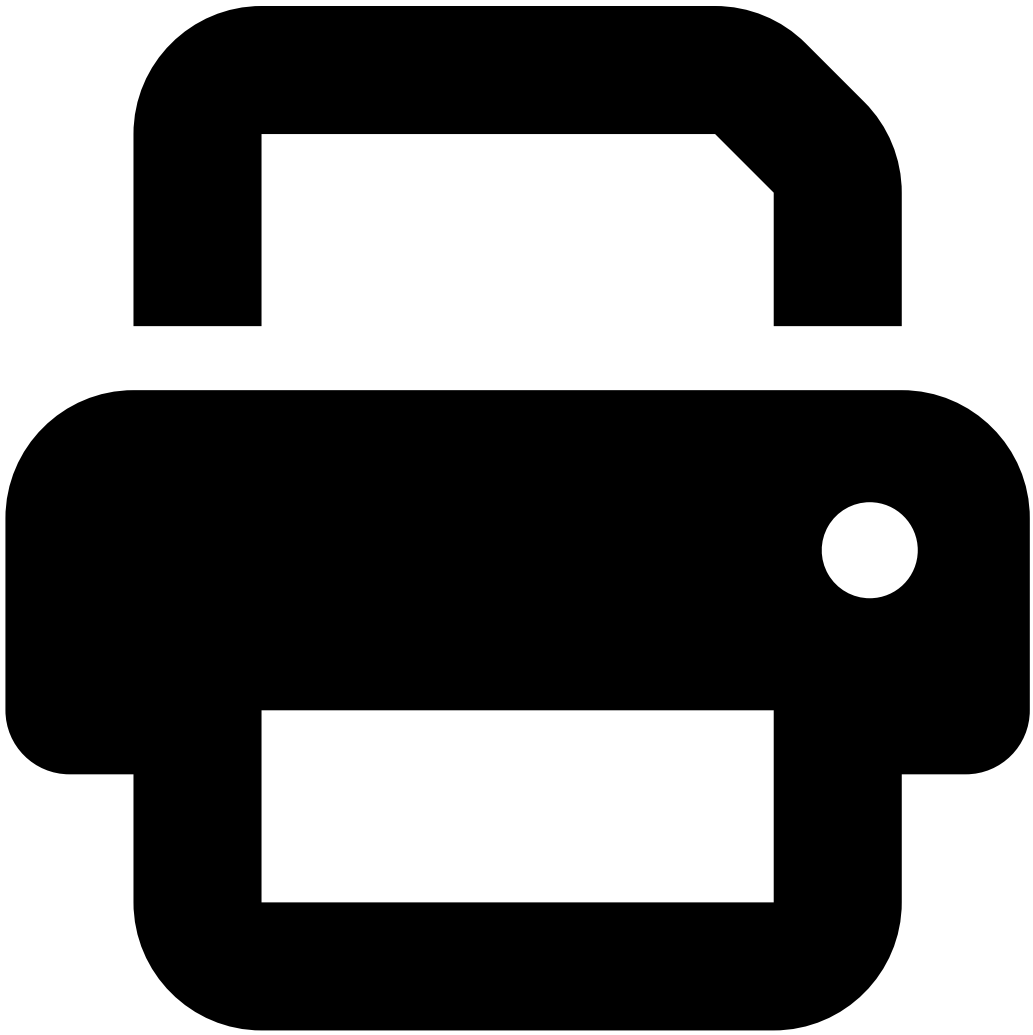
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Looking for a quick , easy and delicious healthy meal that’s perfect any time of the day ? These easy, homemade and quick spinach crepes are just what you need! Light , savory, and full of good for you spinach, these crepes come together in minutes and make a versatile base for your favorite fillings. I used them to make a lighter version of spinach manicotti- filled the crepes with a creamy ricotta and spinach filling, placed them in a baking dish with my easy marinara sauce, topped them with shredded mozzarella and baked them until the cheese was bubbly and golden.

Things to know about this Easy homemade spinach crepes

recipe

These savory spinach crepes are easy to make! They take a little bit of time- you have to fry each one separately but other then that, they’re really easy to make. Crepes are nothing more than super thin pancakes, deliciously neutral in taste. It’s the fillings that make them savory or sweet.

If you want to make crepes into a lunch or dinner, what I do is make a rich ricotta and spinach filling and use these spinach crepes instead of store-bought pasta tubes to make manicotti. I layer them in a baking dish with my easy marinara sauce and bake until bubbly and golden. It’s a lighter, healthier version on the classic- delicious and perfect to make ahead of time , and bake when you’re ready to serve.

These easy homemade spinach crepes are a healthy alternative, they’re delicious and a versatile staple you’ll make over and over again. Whether you’re making them for a quick lunch, using them for manicotti, or filling them with whatever you have on hand, you’re going to love them!!! Try them with my easy marinara sauce and your favorite savory filling for a delicious easy dinner everyone will love. And if your looking for a more classic option, check out my plain crepes how to make homemade crepes -prefect for sweet or savory fillings. And what I used to make my delicious Italian crepe Manicotti with bechamel

Let me know how you used them- I’d love to hear what fillings you came up with, snap a picture and tag me on social media, I love to see your creations . It’s my favorite part!!

Easy Homemade Spinach Crepes



These Easy Homemade Spinach Crepes are tender, delicate, and naturally vibrant, making a versatile base for both savory and sweet fillings. Simple to prepare and perfect for breakfast, brunch, lunch, or dinner.

- 2 cups fresh spinach
- 1 1/2 cups of flour
- 3 eggs
- 1 cup milk
- 2 Tbsp. of butter
- salt and pepper to taste

1. Prepare the spinach by placing it a dry saute pan and cook until wilted (2-3 minutes) let cool, squeeze out as much liquid as possible.

2. In a blender or food processer combine the spinach, eggs, milk and salt , blend until smooth.
3. Add the flour and pulse until combined. Don’t over mix. The consistency should be smooth and thin , similar to heavy cream. It should coat the back of a spoon. Then set the batter in the fridge to rest for at least 1 hour or overnight.
4. Heat an 8 inch non-stick skillet over medium high heat. Grease with a small amount of batter. Pour a small amount of batter(about 2 Tbsp.) into the pan and swirl to coat evenly. Cook each crepe 1-2 minutes per side. Greasing the pan with butter lightly before each crepe.
5. To store spinach crepes, allow them to cool completely

before stacking and covering them tightly with plastic wrap or placing them in an airtight container. Keep them in the fridge for 2-3 days. For freezing separate each cooled crepe with parchment paper, stack and wrap tightly with plastic wrap or place in a freezer safe container. They will last in the freezer up to three months.

6. To reheat the frozen spinach crepes, thaw the crepes in the fridge, then warm them up in a skillet or microwave until heated through.
7. Second, and so on

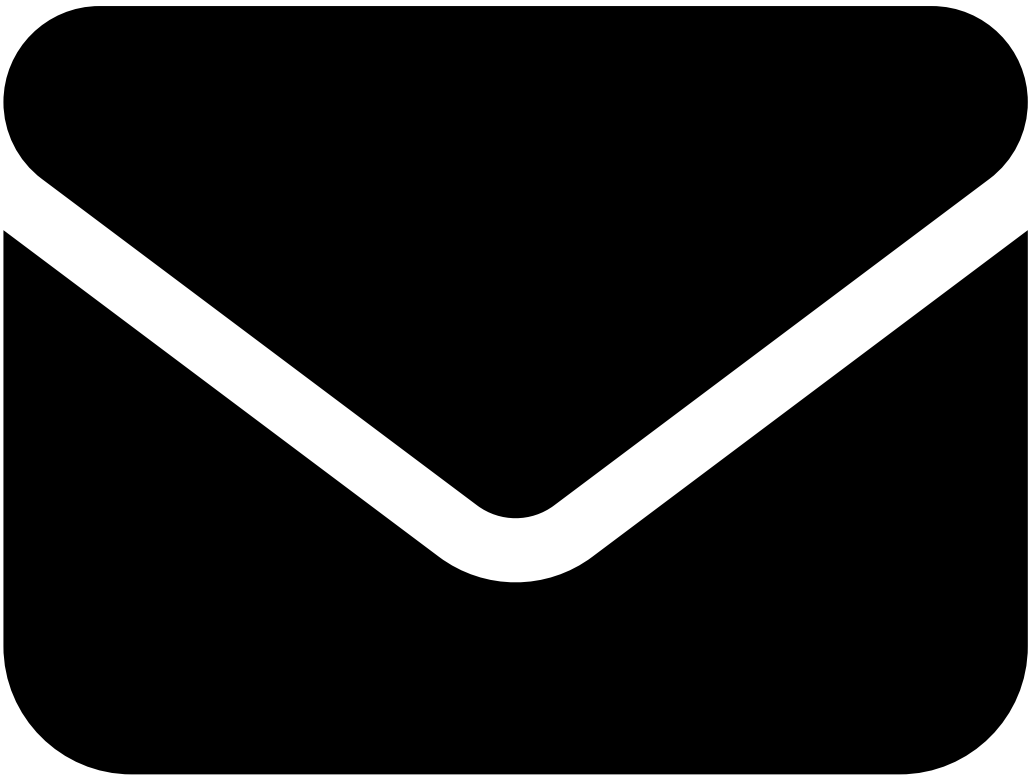
Main Course
Italian
homemade spinach crepes, easy crepe recipe

Air fryer Parmesan Chicken Spiedini

Air Fryer Parmesan Chicken Spiedini

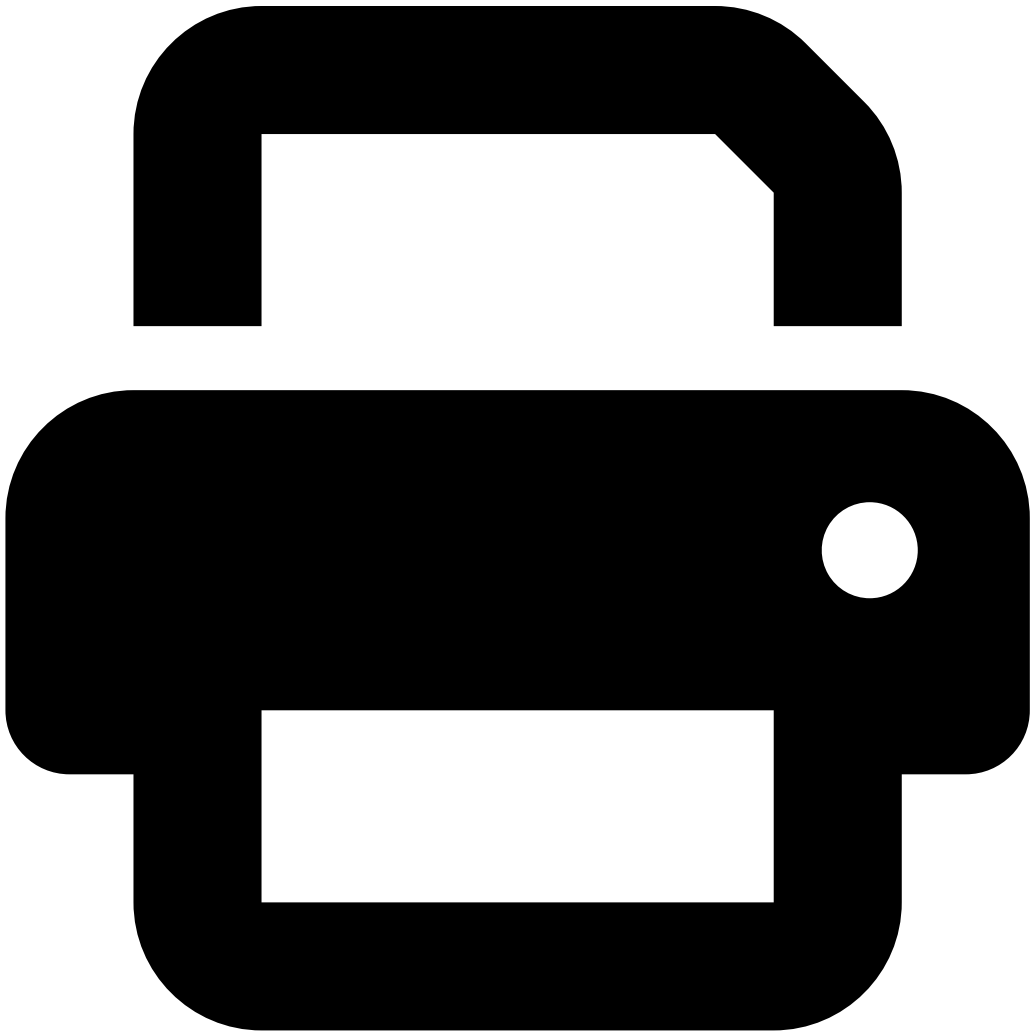
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Air fryer parmesan chicken spiedini are Italy’s version of skewers or kabobs. In this spiedini recipe boneless, skinless chicken thighs are marinated in a blend of Italian spices, cooked in the air fryer, and basted with a delicious garlic, parmesan butter sauce.
The chicken is so tender and juicy, , and the spiedini can be severed as an appetizer or as a main course. You can also cook the chicken skewers in the oven or on a grill, making them perfect all year. No matter how you cook them, they’re full of flavor and always a crowd pleaser

If you like easy and delicious chicken recipes, try this oven baked chicken spiedini recipe , that you will love, or one of my personal favorites Easy Italian chicken croquettes

Helpful things to know about this

air fryer parmesan chicken spiedini recipe

When using wooden skewers, make sure to soak them in water for at least 30 minutes before making the recipe. This keeps the wood from burning in the air fryer. Typically, I prefer metal skewers.

If you’re not in the mood for chicken thighs or prefer chicken breast this recipe works for both. And if you’re not in the mood for chicken at all, this recipe would also be delicious with beef, pork, or shrimp. The cooking times will be different, so you’ll need to experiment to get the exact cooking time.

No air fryer ? No problem . These chicken spiedini can be oven-baked or grilled. Either way , you’ll still get that delicious juicy inside and lightly crisp outside, perfect for any time of the year.

One of the best things about this recipe is that you can make it ahead of time. Simply assemble the the chicken skewers, cover and refrigerate them up to 1 day or when you’re ready to cook. In fact letting them marinate a bit longer enhances the flavor. When you’re ready, just pop them in the air fryer, grill or oven. ENJOY!!! If you make this air fryer parmesan spiedini leave me a comment below, I love hearing from you and it helps others.

Air Fryer Parmesan Chicken Spiedini



Air Fryer Parmesan Chicken Spiedini are tender chicken skewers coated with Parmesan and Italian-seasoned breadcrumbs, then air-fried until golden and crisp. An easy Italian-inspired dinner that’s perfect for weeknights or entertaining.

- 1 1/2 lbs. boneless skinless chicken thighs
- 2 Tbsp. olive oil
- 1 Tablespoon each garlic onion, and paprika powder
- 1 Tbsp. Italian seasoning
- Juice and zest from one lemon
- 1/2 cup grated parmesan
- Salt and pepper to taste

Garlic Parmesan Sauce

- 1 stick softened butter
- 2 Tbsp. minced garlic
- 2 Tbsp. chopped Italian parsley
- 1/2 cup grated parmesan cheese

1. Add the chicken pieces to a bowl with the oil, parmesan, lemon juice , zest, Italian seasonings, garlic, onion, and paprika powder. Salt and pepper to taste. Mix to coat evenly. Allow the chicken to marinate in the fridge covered for as little as 30 minutes but ideally overnight.
2. In a separate bowl combine the butter, minced garlic, parsley, parmesan, lemon juice, and chili flakes. Mix to create a compound butter.
3. Preheat the air fryer or out door grill I usually air

fry the skewers at 400 degrees

4. Thread chicken pieces onto metal or wooden skewers and set aside. Remember, if using wooden skewers soak in water before using.
5. Add the skewers to the air fryer a few at a time, so as not to overcrowd the pan and the chicken cooks evenly. Cook 5-6 minutes, flip and cook an additional 3-4 minutes.
6. The internal temperature of the chicken should be at 150 degrees, at this point baste the chicken skewers with the garlic butter, and cook 1 minute , flip baste the other side and cook 1 more minute.
7. Top with more parmesan and parsley, serve warm with the parmesan sauce.

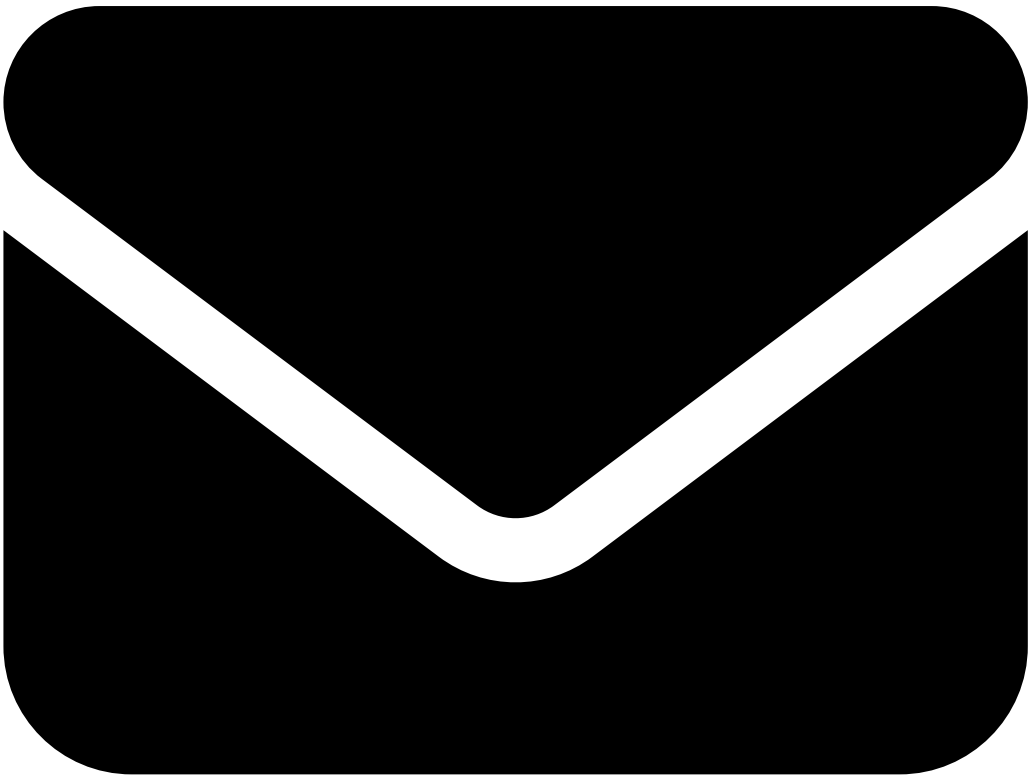
Appetizer, Main Course, Side Dish
Italian

Easy Italian chicken croquettes

Easy Italian Chicken Croquettes

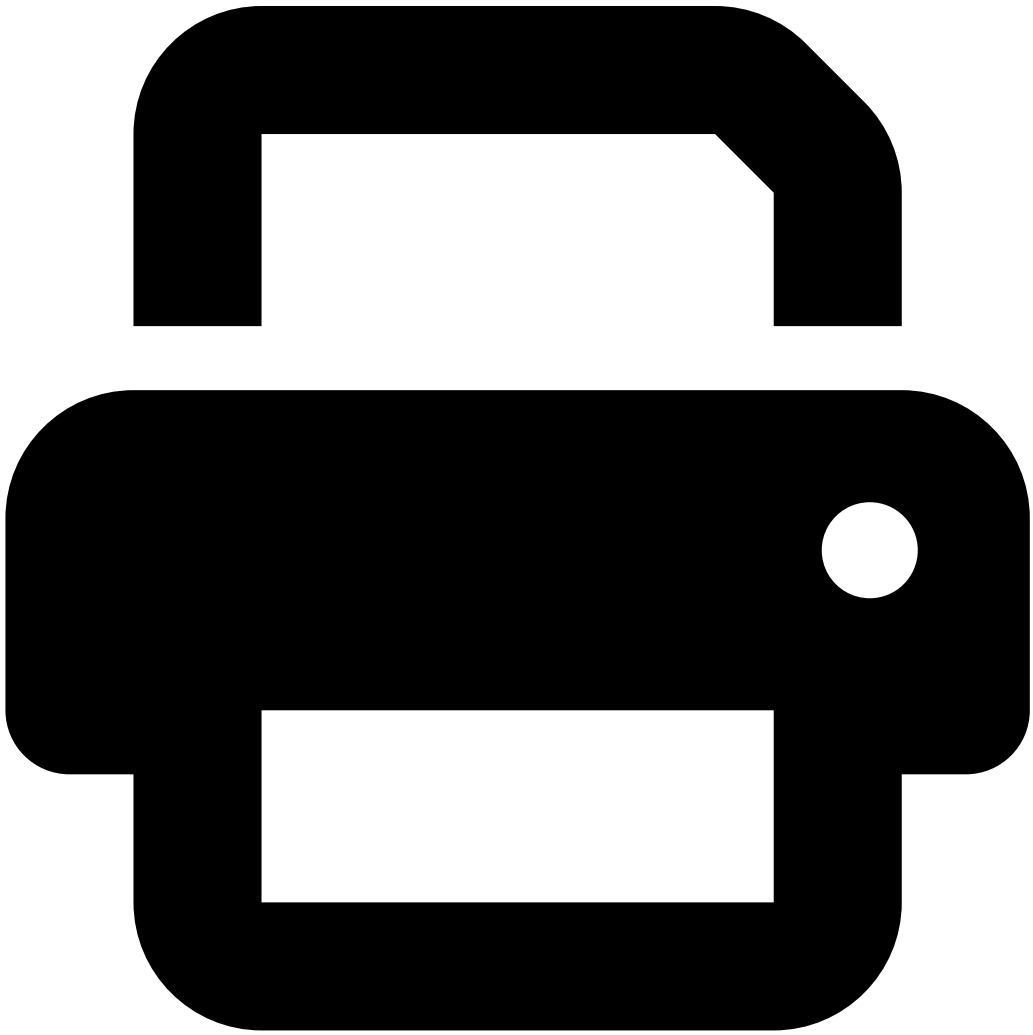
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These easy Italian chicken croquettes are ideal as a starter or appetizer because they not only taste delicious but also look irresistible. Crispy and crunchy on the outside and moist on the inside, they’re a hit with both kids and adults.
While croquettes originated in France, they’ve become a loved dish all over Italy and around the world, with savory variations that reflect local flavors and traditions. In this version, inspired by Southern Italy, the raw chicken is processed either in a food processor or chopped fine by hand and mixed with simple , flavorful ingredients- no potatoes.

Perfect for parties, family dinners , or anytime snack, these crocchette di pollo should come with a warning label- HIGHLY ADDITIVE!!!!

Things to know about this easy Italian chicken croquette recipe

Your going to love this recipe. Not only are these chicken croquettes easy to make and delicious, they can be make ahead of time, making them perfect for entertaining or weeknight meals. In fact , they're actually better if they're refrigerated before frying- chilling helps them firm up , hold their shape, and crisp up beautifully.

You can shape them in advance and refrigerate up to 2 days or freeze until you're ready to fry. They're kid-friendly, crowd pleasing, and freezer friendly- what more could you want. Pair them with my creamy lemon parmesan zucchini orzo or my Italian-style sauteed swiss chard for a complete Italian dinner.

Easy Italian Chicken Croquettes



These Easy Italian Chicken Croquettes are crispy on the outside and tender and flavorful inside, made with shredded chicken, Parmesan, herbs, and simple Italian ingredients. Perfect as an appetizer, light lunch, or easy family dinner.

- 1 Lb. skinless, boneless chicken breast chopped
- 1/2 cup grated parmesan cheese
- 1/2 cup breadcrumbs

- 1 egg
- 1/3 cup Italian parsley
- 1 clove garlic , minced
- salt and pepper to taste
- pinch of nutmeg (optional)

For the Bread Coating

- 1 egg slightly beaten
- 1 cup breadcrumbs
- 1/3 cup grated parmesan +
- 1/3 cup chopped Italian parsley
- 1 teaspoon garlic (onion, and paprika powder)
- whisk everything together to blend well
- 2 cups frying olive oil blend for shallow frying

1. In a food processor add the chicken breast, breadcrumbs, parmesan, egg , parsley, garlic, nutmeg (if using), salt and pepper to taste.

2. Pulse until well combined, but still coarse. The texture should be thick and sticky , like a meatball. If it’s too wet add one or two more tablespoons of breadcrumbs.
3. Lightly oil your hands, and form about 2 Tbsp. of the chicken mixture into small ovals, or fat finger shapes, about 2 inches long.
4. Dip each croquette first in the slightly beaten egg and then in the Italian seasoned breadcrumbs. Set aside.
5. Heat a shallow layer of oil in a heavy skillet over medium heat . Fry the chicken croquettes in batches, turning to brown evenly on all sides (about 6-7 minutes total), or until golden and cooked through.

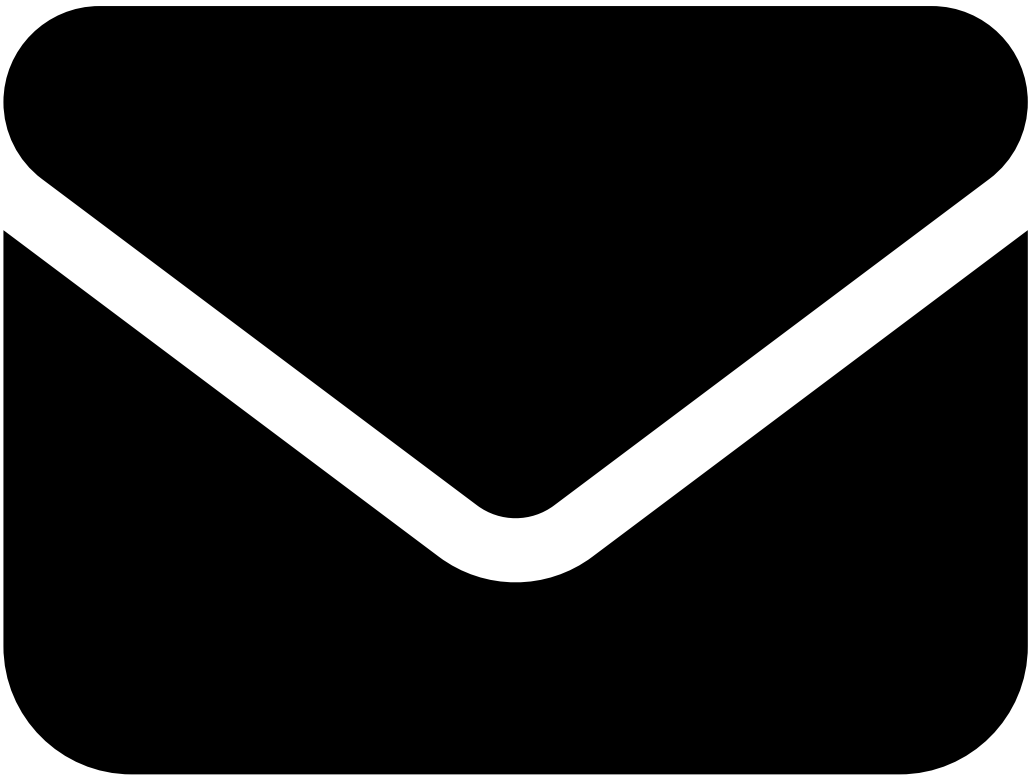
Appetizer, Main Course, Side Dish
Italian
Italian chicken croquettes, easy

Italian spinach pie Torta Pasqualina

Italian Spinach Pie Torta Pasqualina

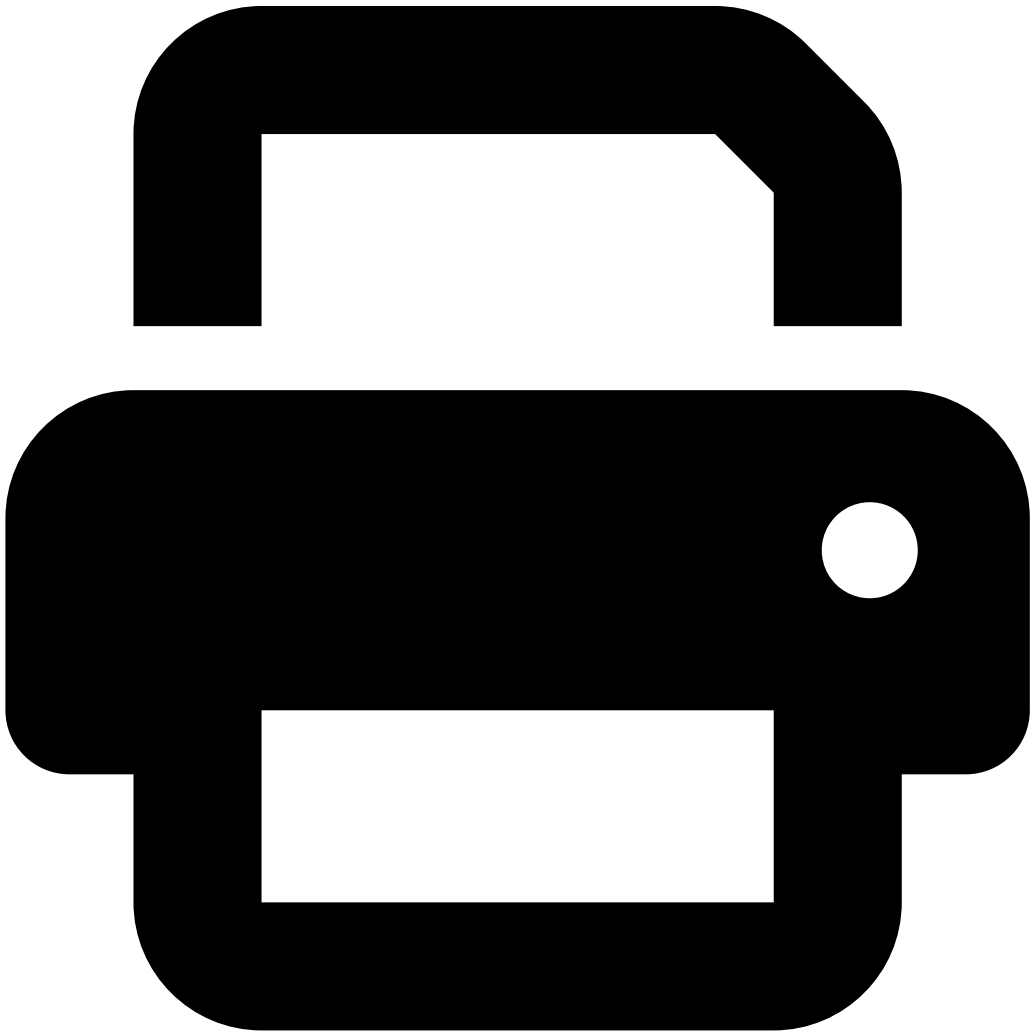
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This delicious Italian spinach pie torta Pasqualina is made with pastry dough, spinach, or other greens like swiss chard or artichokes, ricotta cheese and eggs. Traditionally, torta Pasqualina was made with Swiss chard. This leafy green was abundant in Italy during the spring and symbolized the season’s renewal.

Over time , as the dish made it’s way into Italian- American kitchens, the recipe evolved. spinach became a popular substitute- it’s easier to find, milder in flavor, and cooks down perfectly into the creamy filling. Today , both greens are widely used, and many home cooks use what’s seasonal or convenient. You can mix swiss chard and spinach for the best of both greens. Despite the changes the basis of torta Pasqualina remains the same, a flaky pie filled with greens, ricotta and those signature whole eggs inside, symbolizing life and a celebration of renewal.

Make Italian spinach pie Torta Pasqualina easy

To make this classic Italian spinach pie more approachable for busy or beginner cooks, you can (like I did) use store-bought pie crust or puff pastry. The original version used an olive oil dough and had 33 layers of dough, symbolizing the 33 years of Christ's life. In today's home kitchens, you can still honor the spirit of the tradition without all the layers.

Simply roll out the a refrigerated pie crust into a pie pan or spring from pan and press it gently to fit. Add your creamy filling, then crack in your whole eggs, just like the traditional method. You can choose how many eggs to add based on the size of your pie and your preference- some use two , others like me go for four or five. Top with the second crust, crimp the edges and bake until golden. Using ready-made crust gives you a buttery, flaky texture with minimal fuss- perfect for Easter brunch or weekday prep.

Whether you're honoring a family tradition or starting a new one, this Italian spinach and ricotta pie brings a slice of Italy to your table. And with the help of a store-bought crust, you can enjoy all the flavors of Torta Pasqualina- without spending all day in the kitchen. Simple, delicious and full of history, it's a recipe that brings me back to my childhood.

If you like traditional Italian Holiday recipes try my rosemary garlic seared lambchops or Italian Easter rice pie or Italian boneless leg of lamb roast

Italian Spinach Pie Torta Pasqualina



Torta Pasqualina is a traditional Italian savory pie made with tender spinach, creamy ricotta, Parmesan cheese, and eggs baked inside layers of delicate pastry. A classic Ligurian recipe traditionally served at Easter, this rustic Italian pie is delicious warm or at room temperature.

- 2 Tbsp. olive oil
- 1/2 cup chopped onion
- 1 Tbsp. minced garlic
- 1 1/2 lbs. fresh spinach or swiss chard
- 2 cups ricotta
- 1/2 cup grated parmesan cheese
- pinch of nutmeg
- 2 Tbsp. chopped Italian parsley
- 7 eggs 3 mixed into the filling and 4 or more cracked whole into the pie
- 2 pie crust store bought
- egg wash for brushing the crust
- salt and pepper to taste

1. Sauté the onion and garlic in the 2 Tbsp. of olive oil until soft and translucent, then add the spinach and cook for just a few minutes until wilted. Let cool slightly. Then use your hands to squeeze out as much of the liquid as possible and chop.

2. In a bowl, mix the add three of the eggs and whisk slightly, add in the ricotta, parmesan, spinach, parsley, nutmeg, salt and pepper to taste
3. Line a lightly greased pie dish or 8 inch spring form pan with one of the pie crust, fill with the spinach mixture.
4. Make 4-5 small indentations in the filling using the back of a spoon and crack one egg into each one- don’t stir. These will bake whole inside the pie
5. Cover with second crust, seal the edges, and cut a few small slits on the top. brush with egg wash .
6. , Bake in a 375 degree preheated oven for 45-55 minutes, or until golden brown and the filling is set
7. Let cool slightly before slicing.

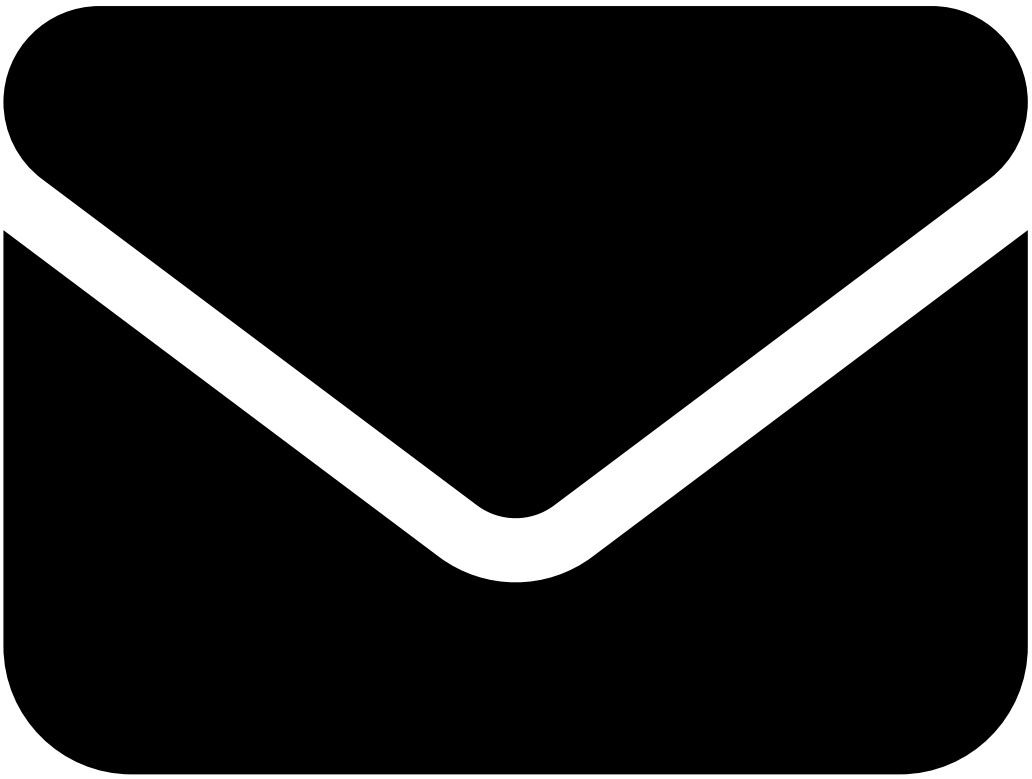
Appetizer, Main Course, Side Dish
Italian
Torta Pasqualina, Italian spinach pie,

Parmesan asparagus with Blistered tomatoes

Parmesan Asparagus with Blistered Tomatoes

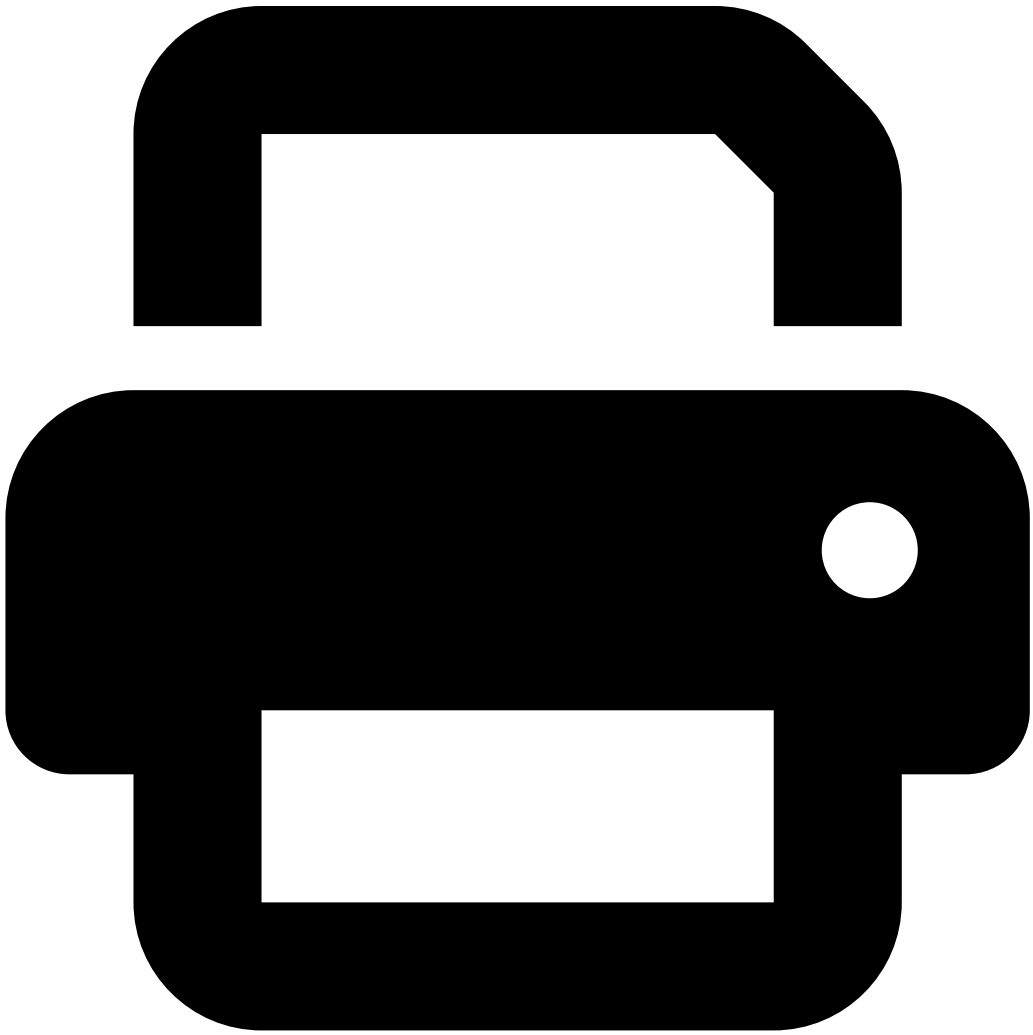
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This stovetop asparagus with blistered tomatoes and Parmesan is one of my favorite spring and summer side dishes. It’s simple to make, comes together in one pan, and is a favorite in our house, especially when asparagus is in season.

Asparagus has a short growing season, so when it’s available, I like to make the most of it. I didn’t even like asparagus growing up, but somewhere along the way, my taste buds changed. Now I use it in everything from risotto and pasta to frittatas.

For this recipe, cherry tomatoes are blistered in the pan with garlic until they become tender and slightly charred. They’re removed while the asparagus cooks in the same pan until just tender. The warm asparagus is finished with freshly grated Parmesan, then topped with the blistered tomatoes and another generous sprinkle of cheese.

The combination of tender asparagus, sweet blistered tomatoes, garlic, and salty Parmesan makes this an easy and flavorful side dish for just about any spring or summer meal.

Things to know about this Parmesan asparagus with blistered tomatoes recipe

Look for asparagus stalks that are around the size of your pinky finger for the best results. Skinny asparagus stalks tend to become stringy after cooking and larger ones may require more time to cook. Use ripe cherry or grape tomatoes. Look for ones that are plump and bright in color- we don’t want wrinkled or dull tomatoes they don’t blister as nicely or taste as fresh.

Don’t overcook the asparagus. You want them to be tender but still have a bite. It only needs a few minutes in the pan . especially if you are using the thinner asparagus.

Grate the parmesan fresh . Pre-shredded cheese won’t melt or taste the same. Freshy grated parmesan makes a big difference in flavor.

This Parmesan asparagus with blistered tomatoes is best severed warm or at room temperature. That said leftovers are great on top of toasted bread , for a delicious bruschetta or tossed into pasta.

This asparagus recipe is quick , fresh and full of flavor – perfect for busy weeknights or spring time gatherings. ENJOY!!!

If you like asparagus as much as I do check , be sure to check out some of my other favorite asparagus recipes. Leeks, peas and asparagus risotto or asparagus prosciutto ricotta

tart or asparagus and rice soup

Parmesan Asparagus with Blistered Tomatoes



Parmesan Asparagus with Blistered Tomatoes is an easy one-pan stovetop side dish made with tender asparagus, garlic, sweet blistered tomatoes, and freshly grated Parmesan cheese. It’s a simple, flavorful way to enjoy fresh asparagus during the spring and summer months.

- 1 bunch fresh asparagus trimmed
- 1 pint cherry tomatoes
- 3 Tbsp. olive oil
- 1 Tbsp. minced garlic
- 1/3 cup white wine
- 1/2 cup vegetable stock
- 1 cup freshly grated parmesan cheese
- fresh basil leaves
- salt and pepper to taste

1. Prep the asparagus by trimming off the woody ends
2. In a medium saute pan over medium high heat in 2 tbsp. olive oil saute the garlic until soft and translucent. Add the tomatoes and cook until blistered, remove. In the same pan add the remaining olive oil. Then add the

asparagus, white wine. and the vegetable stock , steam for 7-10 minutes or until the asparagus are cooked but still crisp tender and the liquid has been absorbed.

3. Top the asparagus with the parmesan cheese. Place the tomato mixture on top of the parmesan, add more cheese on top of the tomatoes, cover and cook just until the cheese melts and the tomatoes are heated through.
4. Top with fresh basil.

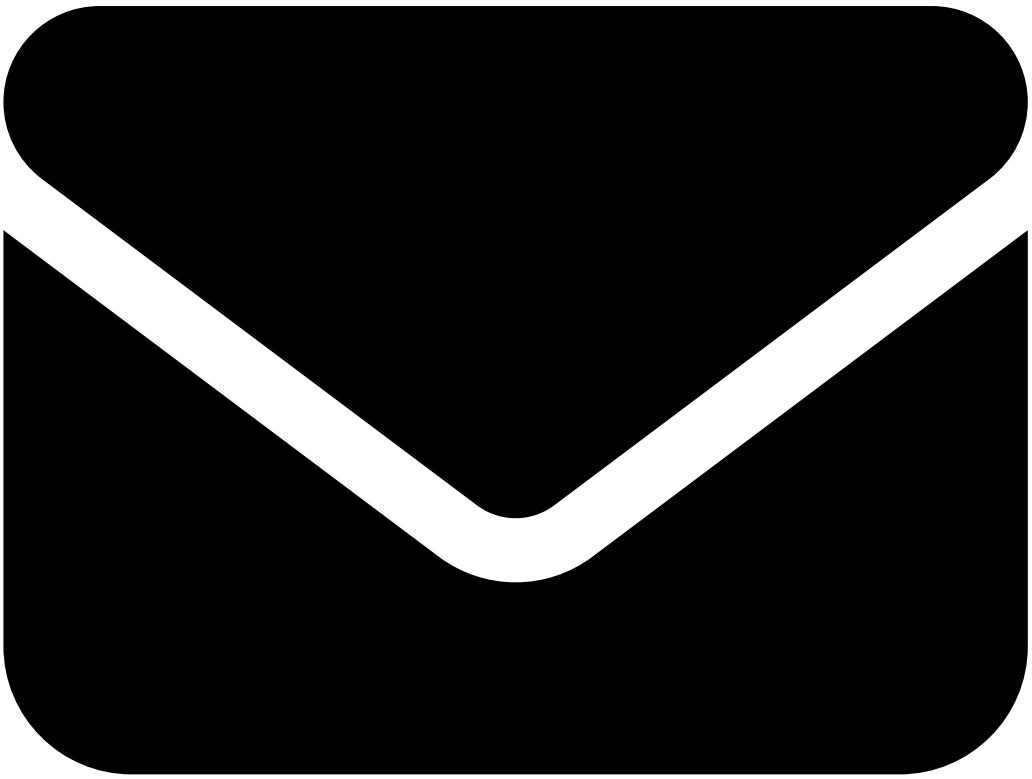
Appetizer, Side Dish
Italian
asparagus with blistered tomatoes,

How to make homemade Italian Crepes for Manicotti

How To Make Homemade Italian Crepes for Manicotti

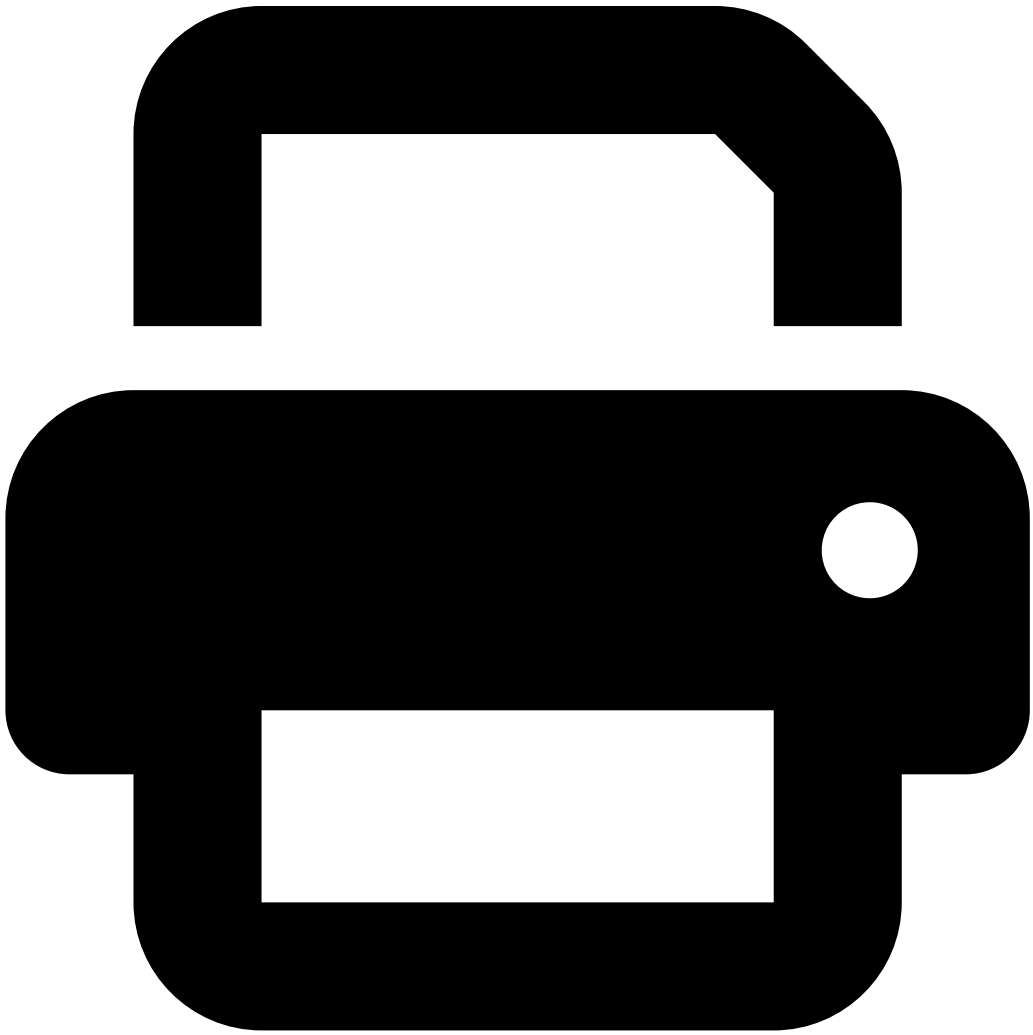
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Don’t let homemade crepes intimidate you—they’re much easier to make than you might think! With just a handful of pantry staples, a blender, and a 9-inch nonstick skillet, you can make delicate, restaurant-quality crepes right in your own kitchen. These easy homemade crepes are thin, tender, and buttery, with lightly crisp edges that are perfect for filling with your favorite sweet or savory ingredients.

These crepes were a customer favorite at the two diners my husband and I owned, so I’ve made—and eaten—more crepes than I can count! While my recipe has stayed exactly the same over the years, my method has become much simpler. In the restaurant, we mixed large batches of batter by hand in oversized bowls because we went through so many crepes every day. At home, there’s no need for all that work. Simply add all the ingredients to a blender, blend until silky smooth, and let the batter rest. That’s it!

Whether you're serving them for breakfast, brunch, dessert, or even dinner, these foolproof homemade crepes are easy enough for beginners and delicious enough to impress your family and guests. Once you make them from scratch, you'll wonder why you ever thought crepes were difficult.

Things to know about this homemade crepe recipe

Don't worry if your first crepe doesn't turn out perfectly. In the restaurant, we always joked that **the first crepe belongs to the cook!** The most common reason? The pan isn't hot enough when the batter hits the surface.

For the best results, preheat your pan over medium-high heat. Add the butter, let it melt, then give the pan another 30–60 seconds to come back up to temperature before pouring in the batter. That little extra time helps create a beautifully thin, evenly cooked first crepe. Or, if you happen to "accidentally" mess up the first one, consider it the cook's reward!

The consistency of the batter is just as important as the heat of the pan. It should be silky smooth and pourable, similar to the consistency of heavy cream. If the batter is too thick, the crepes will be dense and difficult to spread. If it's too thin, they may tear

or cook unevenly.

To achieve the perfect texture, blend the ingredients thoroughly until smooth, then let the batter rest for at least one hour. This allows the flour to fully absorb the liquid and gives the gluten time to relax, resulting in tender, delicate crepes. If the batter seems too thick after resting, whisk in 1 to 2 tablespoons of milk or water at a time until it flows easily while still lightly coating the back of a spoon.

Making crepes may take a little practice, but once you get the batter and pan temperature just right, you'll be flipping beautiful crepes with confidence. Whether you fill them with fresh berries and whipped cream, your favorite jam, or savory ham and cheese, every great crepe starts with a smooth batter and a hot pan.

Now it's your turn! Grab your ingredients, make a batch, and don't stress over that first crepe—it might just become the cook's snack. If you make this recipe, I'd love to see it! Tag me on Instagram and share your creations. Seeing your recipes come to life is my favorite part, and your photos help inspire others to give them a try.

How To Make Homemade Italian Crepes for Manicotti



These homemade Italian crepes are thin, tender, and delicate, making them perfect for filling and rolling into classic Italian manicotti. Made with a simple batter of everyday ingredients, they are cooked quickly in a skillet and provide a light, tender wrapper for ricotta, spinach, cheese, or your favorite manicotti filling.

- 3 eggs
- 1/3 cup sugar for sweet crepes
- 1 1/3 cup milk

- 3 Tbsp. melted butter
- 1 teaspoon vanilla
- scant 1 cup of flour
- pinch of salt

1. Add the eggs, milk, melted butter, flour, vanilla, and sugar (only if making sweet crepes—omit the sugar for savory crepes) to a blender. Blend until the batter is completely smooth, about 2–3 minutes.

2. Transfer the batter to a bowl, cover, and refrigerate for at least 1 hour or up to 2 days. Resting the batter helps create tender, delicate crepes.
3. Heat a 9-inch nonstick skillet over medium-high heat. Add 1 teaspoon of butter and swirl to coat the pan.
4. Give the batter a quick whisk, then pour ¼ cup into the center of the skillet. Immediately tilt and rotate the pan so the batter spreads into a thin, even circle.
5. Cook for about 1 minute, or until the top is set and the underside is lightly golden. Carefully flip the crepe and cook for another minute, until the second side is lightly golden and cooked through.
6. Transfer the crepe to a plate and fold it into quarters. Repeat with the remaining batter, adding a little more butter to the skillet as needed, until you have about 8 crepes.
7. Serve warm with fresh berries and a dusting of confectioners' sugar, or fill with your favorite sweet or savory fillings.

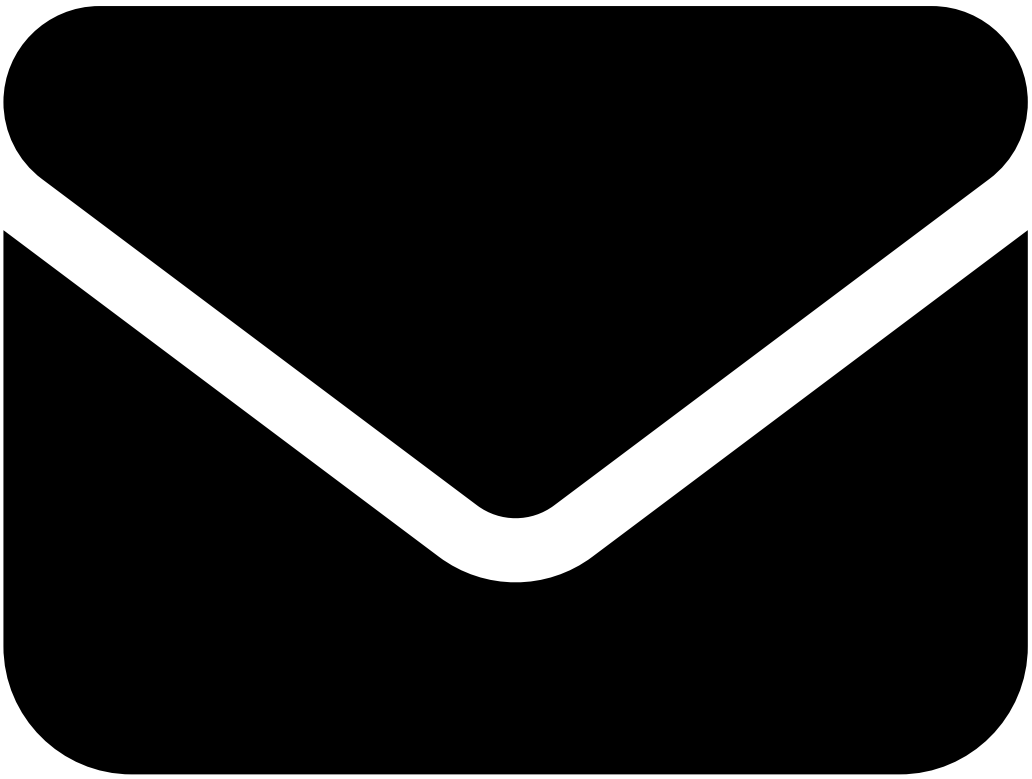
Main Course
Italian
Italian crepes, crepes for manicotti, homemade manicotti crepes,

Italian -Style sauteed Swiss chard

Italian -Style Sauteed Swiss Chard

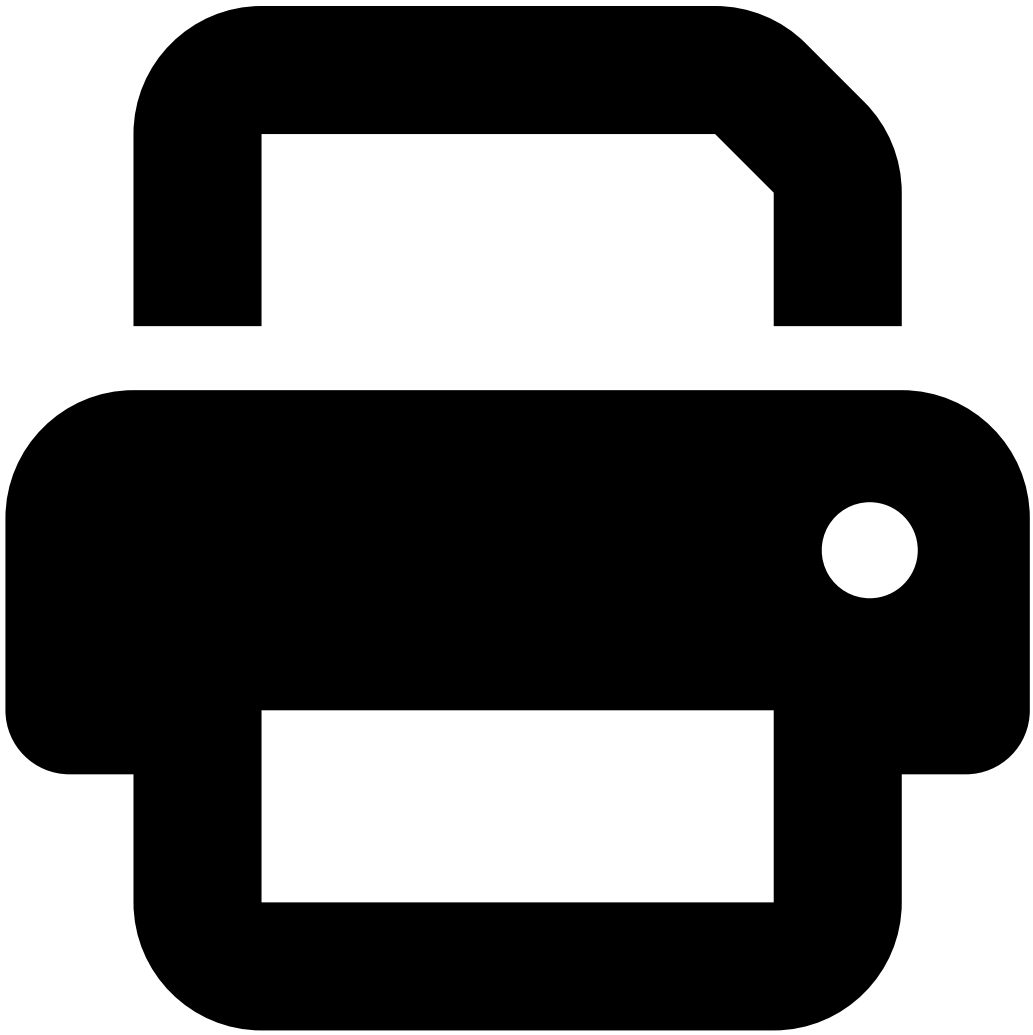
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Naturally vegetarian, this Italian style sauteed swiss chard is simple to make and you can customize it to fit your taste preferences by adjust the ingredients you use. Have you noticed that most Italian recipes use few ingredients? As a result they are usually farm-fresh, simple high quality ingredients, the signature of Italian cooking.
In this simple recipe for Italian Swiss chard , the chard is first parboiled and then gently sauteed with fresh garlic and hot pepper in olive oil. The result creates an easy side dish or a delicious add in to frittatas, it’s delicious in sandwiches and a perfect to add in ravioli filling.

Things to know about this Italian-style sauteed Swiss chard

Swiss chard is a leafy green vegetable that is part of the beet family. It is also known as spinach beet or silver beet.

Known for its vibrant color and slightly bitter, earthy flavor. I usually grow my Swiss chard at home in raised garden beds but if you're using store-bought it works just as well. When shopping for Swiss chard, look for crisp leaves with vibrant color. Avoid yellow or wilted leaves, these are an indication that the chard is past its prime. Swiss chard is in season late spring and early summer, and is one of those greens that can be found in many Italian gardens and kitchens. Just a heads up , the stems take a little longer to cook then the leaves. After blanching chop the stems and toss them into the pan first, giving them a few extra minutes to cook before adding the leafy parts. That way everything ends up tender and perfectly cooked. Whether home grown or store bought Swiss chard is a great addition to your plates. Serve it along side my easy chicken francese, or my bone-in porkchops piccata for a delicious restaurant quality meal.

If you give this Swiss chard recipe a try let me know if the comments below.

Italian -Style Sauteed Swiss Chard



Italian-Style Sautéed Swiss Chard is a simple, flavorful side dish made with fresh Swiss chard, garlic, olive oil, and a few classic Italian seasonings. The chard is quickly sautéed until tender, making this an easy way to turn fresh greens into a delicious side dish for any Italian meal.

- 1 large bunch rainbow Swiss chard
- 4 gloves thinly sliced
- 3 Tbsp. olive oil
- 1 red pepper
- 1 teaspoon red pepper flakes (adjust to taste)
- Salt and pepper to taste
- 2 Tbsp. chopped Italian parsley
- water for blanching

1. Start by cleaning the Swiss chard and removing the tough stems. Wash the chard 2-3 times to remove all of the dirt

2. In a large stock pot blanch the Swiss chard in salted boiling water for 3-4 minutes, then drain and chop the stems .
3. In a large saute pan over medium high heat in the olive oil fry the garlic, red pepper and the red pepper flakes, fry until the garlic is crisp and the red peppers fragrant. Then remove the red pepper .
4. Add the chopped stems first and cook for 3-4 minutes before adding Swiss chard leaves and saute 4-5 minutes to finish cooking the chard and to combine flavors. Salt and pepper to taste. Drizzle with some really good extra virgin olive oil , sprinkle with freshly chopped Italian parsley .

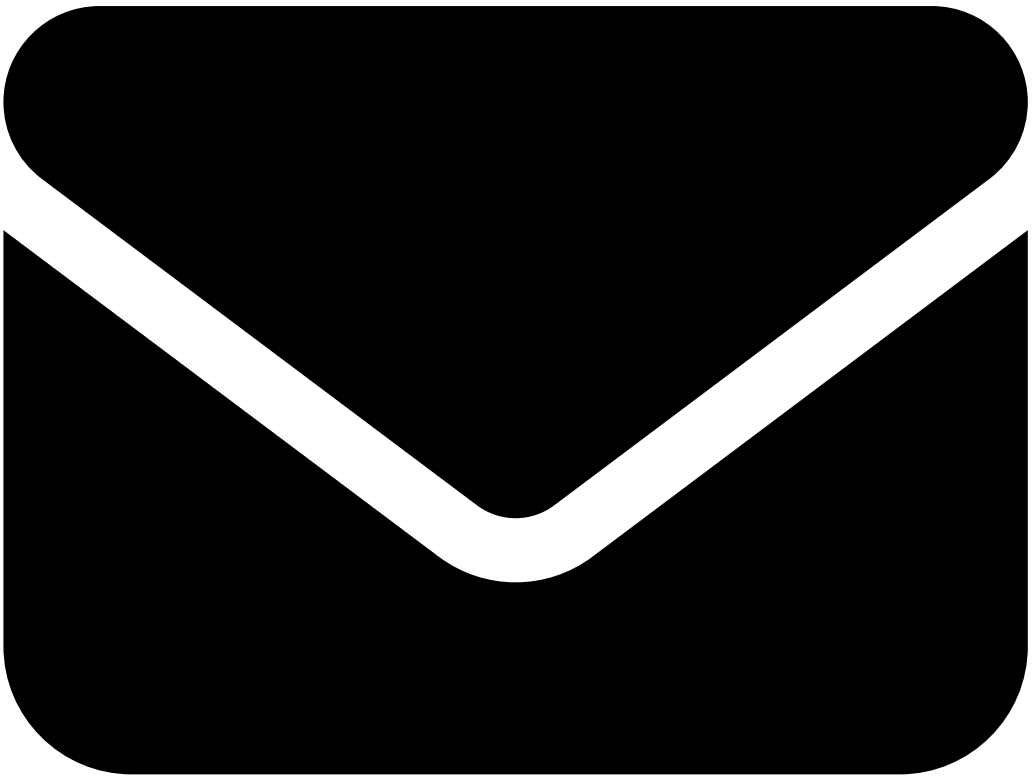
Side Dish
Italian
Italian sautéed Swiss chard, Swiss chard recipe,

Spaghetti frittata Easter pie

Spaghetti Frittata Easter Pie

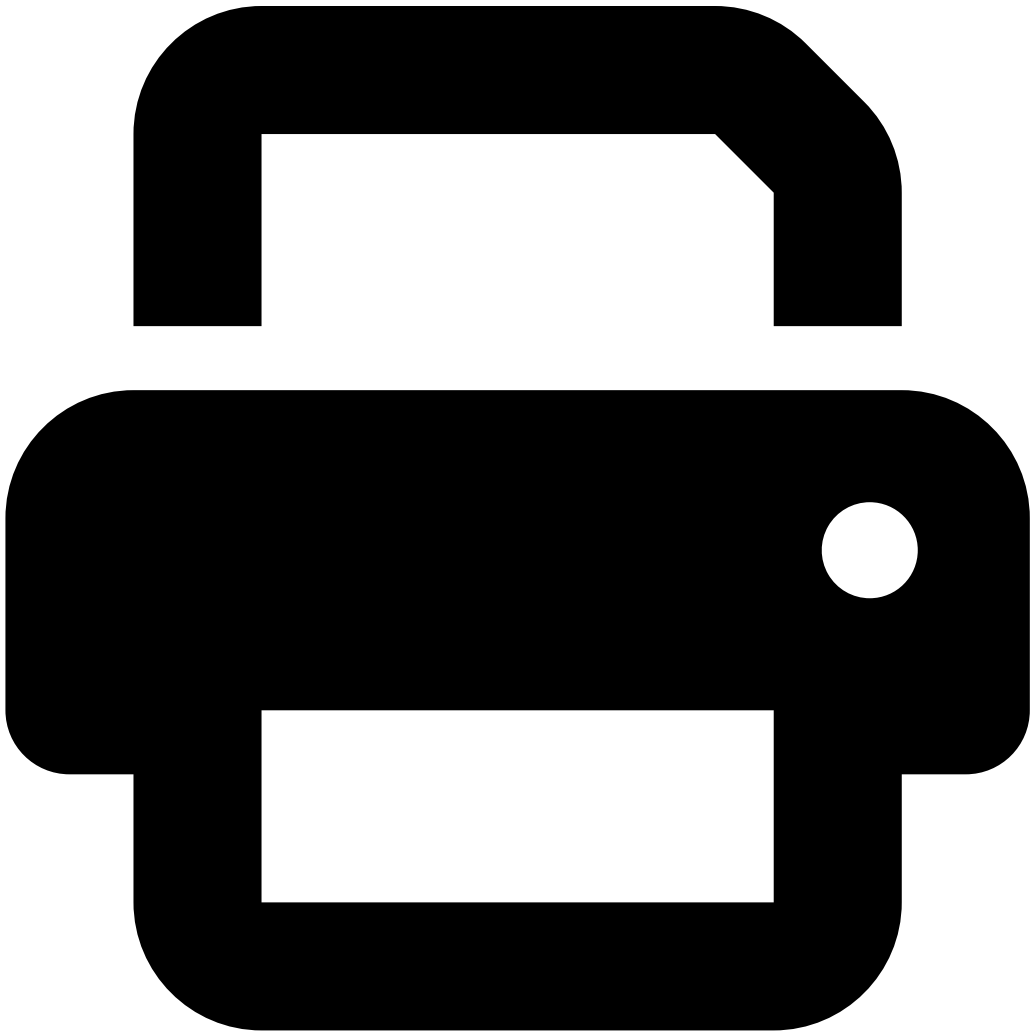
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If you've never had Spaghetti frittata Easter pie you're missing out on one of the best Italian traditions. Spaghetti pie may not be a dish your familiar with, but it's one you should try. This delicious meal takes traditional spaghetti and turns it into a savory pie. Spaghetti pie, often made with a filling of cooked pasta, cheese, eggs and sometimes cured meats is a dish that many Italian -Catholic families traditionally prepare and eat around Easter.
The pie is often made on the day before Easter and served at noon to signify the end of Lent and the breaking of the fast. I usually make this spaghetti pie each year as it is a family traditional .

Variations for this Spaghetti frittata Easter pie

Here are three variations Of spaghetti frittata Easter pie, based on regional traditions.

1. Neapolitan: A classic from Naples, this version is often made with leftover pasta and a mix of Pecorino Romano and parmesan. Some families add a touch of tomato sauce for color and extra flavor.
2. Southern Italy : In Calabria and Sicily, this dish might include a mix of cured meats like soppressata , capicola, along with a generous amount of cheeses . I am using this version in this recipe.
3. Ricotta and sausage Easter pie: A richer version found in some Italian -American kitchens, this variation swaps salami for crumbled Italian sausage and adds ricotta cheese for a creamier texture.

Each of these versions is delicious and carries a special tradition to who ever makes it. Spaghetti frittata Easter pie is an easy way to bring a little bit of Italian tradition to your table. Serve it warm, room temperature , or straight from the fridge-it’s delicious no matter what and it’s perfect any time of the year . ENJOY! And please leave me a comment on your experience with this recipe. I love hearing from you!!!

Spaghetti Frittata Easter Pie



A traditional Italian-style spaghetti frittata made with leftover pasta, eggs, Parmesan or Pecorino Romano, and seasonings, then cooked until golden and set. This rustic Easter favorite is simple, satisfying, and perfect for breakfast, brunch, lunch, or using up leftover spaghetti.

- 12 oz. cooked spaghetti
- 4 large eggs
- 1/2 cup grated pecorino Romano or parmesan
- 1 cup shredded mozzarella
- 1 cup diced provolone
- 1 cup diced salami
- 1/4 cup chopped Italian parsley
- salt and pepper to taste
- 2 Tbsp. olive oil

1. Start by cooking the pasta al dente in boiling salted water, drain and let cool slightly.

2. In a large bowl whisk the eggs then add in the rest of the ingredients, spaghetti mozzarella, parmesan, provolone, parsley and salami. Salt and pepper to taste. Mix until well combined.
3. In a 10 inch saute pan over medium high heat add the 2 Tablespoons of olive oil. When the oil is hot add the spaghetti mixture, cover, lower the heat to low cook for 10-12 minutes or until golden brown. Put a plate over the skillet and flip the pasta pie , slide it back into the pan cover and cook 10 minutes remove the cover the last 5 minutes.
4. Let rest before slicing. Can be served at room temperature or hot.

Appetizer, Main Course, Side Dish
Italian

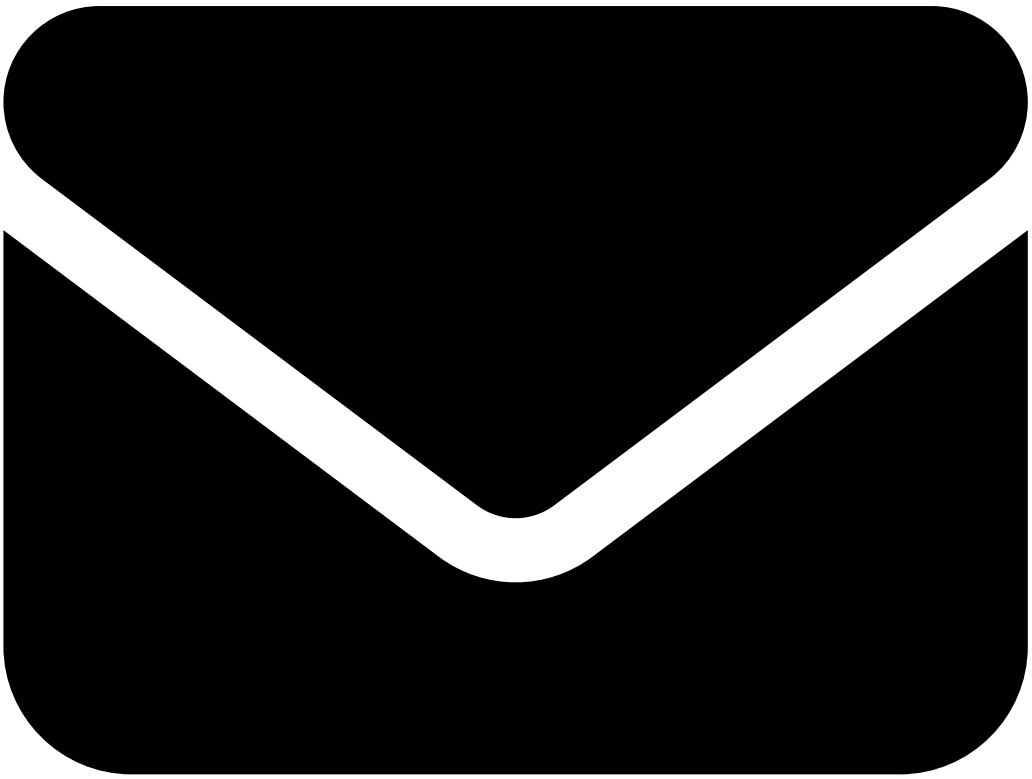
Stovetop Italian sausage and

peppers

Stovetop Italian Sausage and Peppers

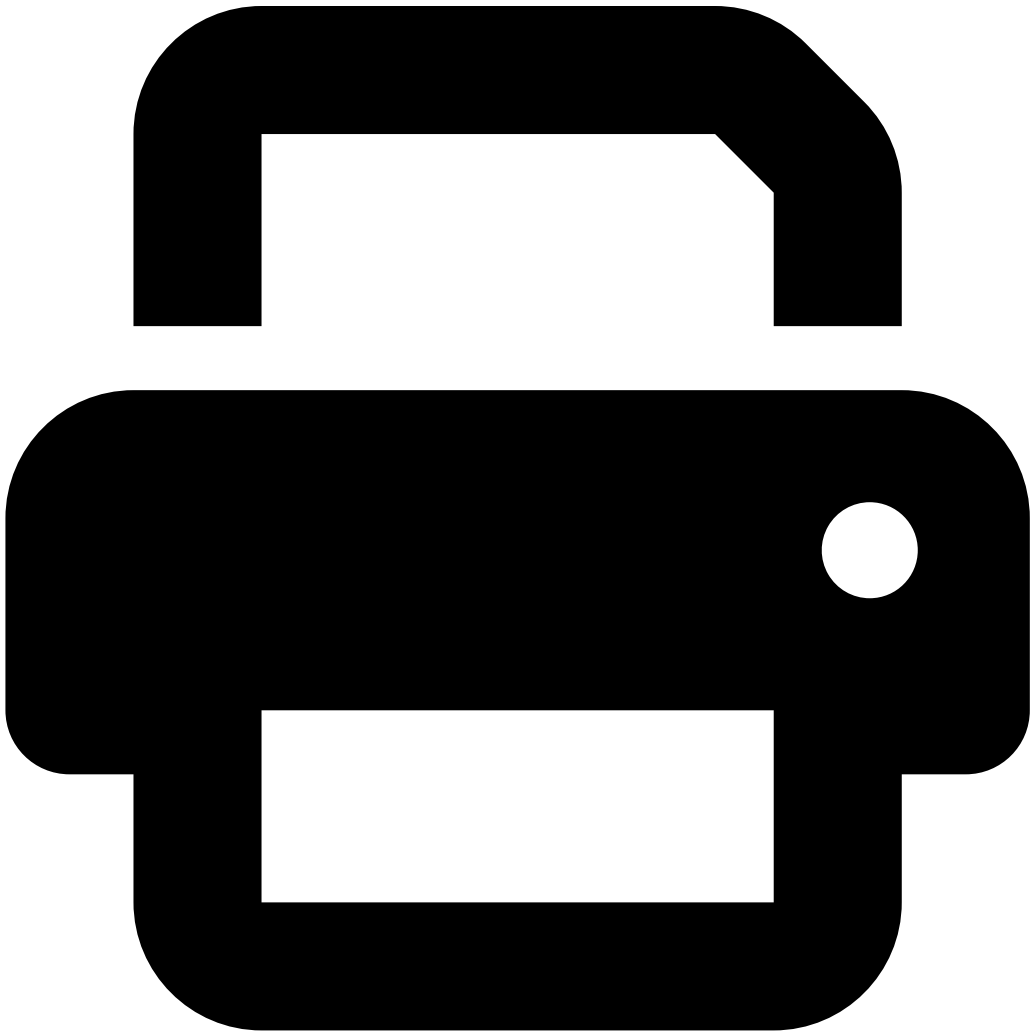
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There’s nothing quite like the irresistible smell of Italian sausage sizzling alongside vibrant bell peppers and sweet onions. This classic Italian-American dish is simple, hearty, and full of flavor, yet it comes together in one pan with minimal effort.

Sausage and peppers has long been a staple in Italian-American kitchens, often making an appearance at family gatherings, celebrations, holidays, and Sunday dinners. The combination of savory, juicy Italian sausage, sweet onions, and tender peppers is one of those timeless pairings that never goes out of style.

What I love most about this recipe is its simplicity. You only need a handful of everyday ingredients to create a satisfying meal that feeds the whole family without spending hours in the kitchen. It’s also budget-friendly and incredibly versatile. Serve it with crusty Italian bread, spoon it over pasta, or

enjoy it on its own for an easy weeknight dinner.

It’s the kind of simple, comforting food that tastes like it came straight from an Italian-American family kitchen—and sometimes, those are the best recipes of all.

Why you will love this stovetop Italian sausage and peppers

Authentic Italian flavor: Italian sausage , pairs perfectly with tender bell peppers and caramelized onions.

Quick and Easy: If you been following along you know I’m all about quick and easy. Ready in under 30 minutes with minimal ingredients, this is a great go-to meal for busy weeknights.

Versatile: serve it as a hearty main dish, tucked into a hoagie roll, or over pasta for a complete meal.

One -pan wonder: less cleanup means more time enjoying your meal and family .

Make it your Own: Looking to put your own spin on this classic Dish? Add a sprinkle of red pepper flakes for extra heat, or a splash of balsamic vinegar for a touch of tang. You can also melt some provolone cheese over the top for a gooey cheesy twist.

This classic stovetop Italian sausage and peppers recipe is proof that simple ingredients can create the most comforting and delicious meals. Give a try and enjoy the taste of Italy at home. BUON APPETITO!!!!

Stovetop Italian Sausage and Peppers



Stovetop Italian Sausage and Peppers is a classic Italian-American comfort food made with juicy Italian sausage, colorful bell peppers, and sweet onions, all cooked together in one skillet until tender and beautifully caramelized. It’s an easy, budget-friendly meal that comes together on the stovetop with just a handful of simple ingredients. Serve it with crusty Italian bread, over pasta, or enjoy it on its own for a hearty weeknight dinner or casual family meal.

- 2 Tbsp. olive oil
- 4 links Italian sausage mild or spicy or a combination of both
- 1 red and 1 green cleaned and sliced into thin strips
- 1 thinly sliced onion
- 1 Tbsp. minced garlic
- 1/2 cup white wine
- 1/2 cup balsamic vinegar
- Salt and pepper to taste

1. Heat the oil in a large skillet over medium high heat. Add the sausage and brown on all sides, about 7 – 10 minutes . Remove and set aside.
2. In the same skillet , add the onions, and peppers and cook until soft . Deglaze the pan with the wine, wait until absorbed before proceeding.

3. You can slice the sausage into thick pieces or leave it whole, then return it back to the pan . Add the garlic, and balsamic vinegar and stir everything together. Cook for an additional 15-20 minutes until the sausage is fully cooked through and the flavors are well combined.

4. Season with salt and pepper to taste. Top with fresh Italian parsley, if desired.

Main Course
Italian
Stovetop Italian Sausage and Peppers,