

Easy spinach Ricotta ball recipe

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If you're looking for a vegetarian Italian recipe that doesn't compromise on flavor or tradition, this easy spinach ricotta ball recipe is the perfect choice.

These tender cheesy bites are packed with savory flavors of spinach, ricotta, parmesan and fresh herbs all rolled together and baked before being simmered in my easy marinara sauce. They pair deliciously with marinara sauce, a simple salad or a loaf of crusty bread. Plus, they're versatile enough to be made ahead of time, making them a perfect choice for busy weeknight meals or family and friend gatherings.

Trust me, this is one vegetarian dish meat-lovers included - will love.

Why I love this easy spinach ricotta ball recipe

Healthy and delicious: These spinach balls are packed with nutrients from the spinach and cheese making it a healthy meal that's also full of flavor.

Easy to make: This spinach ricotta ball recipe requires just a few ingredients and is simple to prepare, making it perfect for all cooks of all skill levels.

Versatile: You can serve these spinach ricotta balls as an

appetizer, snack, side dish or paired with a salad and crusty bread for a complete meal. They're perfect for parties, family dinners or meal prep. They can be made ahead of time and are freezer friendly.

Baked not fried: baking these easy spinach ricotta balls instead of frying them still gives them a crispy exterior with less oil, making them a lighter, healthier option.

These spinach ricotta balls prove that vegetarian dishes can be just as satisfying and full of flavor as their meat-based counterparts. With their tender texture and cheesy goodness, they are a true celebration of simple, classic Italian ingredients. ENJOY!!!!

Ingredients

- 1 Lb. ricotta
- 2 cups steamed and chopped
- 1/2 cup grated parmesan
- 1/2 cup breadcrumbs
- 1/2 cup flour
- 1 egg
- Salt and pepper to taste
- 4 cups my easy marinara sauce

Instructions

1. Steam the spinach and squeeze out as much of the water as possible
2. In a bowl mix all the ingredients.
3. Form into golf size balls bake in a preheated 375-degree oven for 10- 15 minutes
4. bring the marinara sauce to a slow simmer. Add the spinach ricotta balls and simmer for 10 minutes.
5. Top with grated parmesan cheese.
6. ENJOY!!!

Creamy vegetarian tomato soup

Creamy vegetarian tomato soup

Rich and comforting creamy vegetarian tomato soup is the ultimate comfort food with the perfect blend of bold tomato flavors and velvety smoothness. Made with ripe tomatoes, and aromatic vegetables and herbs. This soup captures the essence of simple, wholesome and deliciousness. The addition of cream elevates the dish to a luscious, satisfying texture that warms the soul with every spoonful. It's a timeless recipe that feels like a warm hug, whether you're enjoying it as a light lunch or pairing it with a hearty sandwich for dinner.

What makes this tomato soup truly special is its simplicity and versatility. Freshly roasted tomatoes and vegetables lend a rich depth of flavor, while the garlic and fresh basil add an earthy freshness. Roasting the tomatoes and vegetables is a delicious way to highlight the natural sweetness of the tomatoes.

Serving suggestions for this creamy vegetarian tomato soup

This creamy vegetarian tomato soup is as versatile in presentation as it is in preparations. Garnish each bowl with a swirl of sour cream, a sprinkle of freshly cracked black pepper, or even a handful of crunchy croutons for added texture. Pair it with a slice of buttery garlic bread or a classic grilled cheese sandwich for an unbeatable combination. If you are entertaining, serve it in small cups as an elegant

appetizer. This soup is more than just a meal it is a celebration of simplicity and deliciousness, perfect for chilly evenings , or a quick, satisfying meal any time of the day.

As you make this creamy vegetarian tomato soup your own feel free to experiment and add your own personal touch. Whether you prefer it spicy, herby, or extra creamy, it's a versatile recipe that invites creativity. So, grab a pot , gather your ingredients, and treat yourself to a dish that's as comforting as it is delicious. Happy cooking everyone!!!!

Ingredients

- 2 Lbs. ripe tomatoes (Roma or vine ripened)
- 1 red bell pepper
- 2 peeled carrots
- 2 celery stalks
- 1 large onion quartered
- 4 gloves peeled garlic
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 3 cups vegetable or chicken stock
- 1 cup heavy cream
- fresh basil leaves for garnish

Instructions

1. Preheat your oven to 400-degrees
2. prepare the vegetables by cleaning them and cutting into large dice.
3. place the tomatoes, celery, onion, garlic, red bell pepper and carrots in an oven proof dish. drizzle with the olive oil , salt and pepper to taste, and roast for 25-35 minutes until caramelized.
4. Then add the roasted vegetables to a a stock pot or Dutch oven add the stock and cream and simmer over low

heat for 10 minutes.

5. use an immersion blender or food processor and blend until smooth.
 6. Adjust your seasonings, ladle into soup bowls top with fresh basil leaves. ENJOY!!!!
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Gorgonzola and brie pear tart

Gorgonzola and brie pear tart

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. THANKS!!!

Ingredients

- 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

Instructions

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. ENJOY!!!!
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Easy savory puff pastry twists

Easy savory puff pastry twists

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). ENJOY!!!!

Ingredients

- 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

Instructions

1. Preheat your oven to 375-degrees. 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 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. ENJOY!!!!

Arancini Italian rice balls

Arancini Italian rice balls

Arancini are golden, Italian fried rice balls filled with a rich , delicious meat sauce and creamy mozzarella cheese. They are an Italian street food that can be found all over Italy. These delicious rice balls whose name means “little oranges” in Italian due to their shape and color, are a beloved snack or appetizer enjoyed across Italy. With variations reflecting the unique flavors of different regions. From the classic meat and mozzarella- filled version to modern twist featuring saffron, peas or even vegetarian fillings. Whether served at an elegant dinner party or grabbed from a street vendor , arancini are the perfect blend of texture and taste- crunchy on the outside, tender and rich on the inside.

Steps to Make this Arancini

Italian rice ball recipe easy

Making arancini can be simplified with a well-though-out prep plan.

Step one: Prep the rice or risotto a day or two in advance and refrigerate it.

Step two: The day your making arancini step up a workstation with everything you need: a bowl of your risotto , cubed mozzarella, meat filling, seasoned breadcrumbs and beaten egg.

Step Three: Shape the rice balls around the filling, dip in the egg and roll in the breadcrumbs. Arrange them on a parchment lined baking sheet. This step can be done hours ahead or even a day ahead- just cover with plastic wrap and refrigerate until you are ready to fry.

Step 4: Fry the arancini in hot oil until golden and crispy. Work in batches to avoid overcrowding the pan. If you're short on time or prefer a lighter version , bake them in the oven or air fryer. Serve hot.

By breaking the recipe into manageable steps and preparing in advance, you will find making arancini far less intimidating , leaving you more time to enjoy these crispy Italian rice balls.

Ingredients

- 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
- INGREDIENTS FOR THE COATING
- 1 egg slightly beaten
- 2 cups breadcrumbs
- 1/2 cup grated parmesan
- 1 Tbsp. chopped Italian parsley

Instructions

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. ENJOY!!!!!!
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Fuyu persimmon walnut salad

Fuyu Persimmon walnut salad

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

This salad also has peppery mixed greens, salty halloumi and a

citrusy vinaigrette that ties everything together.

Why this Fuyu persimmon walnut salad belongs on your table

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

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

If your looking to impress family and friends or simple treat yourself to a seasonal delight this Fuyu persimmon walnut salad is the answer. Please don't forget to snap a photo before diving in- the colors alone are worth celebrating.

Ingredients

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

Instructions

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

crispy fried cabbage fritters

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

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

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

These crispy fried cabbage fritters are:

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

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

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

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

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

Ingredients

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

Instructions

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

Savory sausage mushroom stuffing

Savory sausage mushroom stuffing

This holiday season make my savory sausage, mushroom sage stuffing. Full of seasonal herbs, hearty and full of classic

Italian flavors it's the ultimate Thanksgiving side dish. Whether you're hosting or bringing a dish to the table, this savory stuffing is a guaranteed crowd-pleaser. Pair it with roasted turkey or enjoy it as a meal on it's own.

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

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

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

Ingredients

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

- salt and pepper to taste

Instructions

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

Holiday roasted vegetable side dish

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

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

Why you will love this holiday roasted vegetable side dish

1. versatile and crowd pleasing: This roasted vegetable holiday side dish pairs perfectly with any main course whether it's turkey, ham or a roast. everyone at the table will enjoy it.
2. bursting with flavor: Roasting vegetables caramelizes their natural sugars, creating a deliciously sweet and savory dish.
3. Colorful and festive: a mix of vibrant vegetables like carrots and brussel sprouts, creates a beautiful seasonal presentation.
4. Easy to make: with minimal prep and hands -off roasting time, it's the perfect side dish for a busy holiday schedule.
5. Customizable: you can adjust the vegetables, seasonings or garnishes to fit your preferences. This holiday roasted vegetable side dish is the perfect blend of easy, delicious and festive charm. It's a colorful, crowd-pleasing addition to any holiday table, easy to prepare. If you make this recipe please leave me a comment with your experience with this side dish recipe. I love hearing from you and it helps others. THANKS!!!!

Ingredients

- 1 lb. carrots
- 1 lb. brussels sprouts
- 2 Tbsp. extra virgin olive oil
- 2 cups plain Greek yogurt
- 4 Tbsp. honey

- 1 tsp. chili flakes
- 1 tsp. each paprika + onion+ garlic powder
- 1 garlic clove finely minced
- pomegranate seeds

Instructions

1. preheat your oven to 400-degrees. line a baking sheet with parchment paper.
2. wash the vegetables. peel the carrots and cut on a diagonal in equal pieces. cut the Brussel sprouts in half.
3. in a bowl season the vegetables with salt, pepper, garlic, paprika and onion powder. Drizzle with olive oil and roast in a 400 -degree preheated oven for 25-30 minutes.
4. In the meantime prepare the yogurt and the hot honey. For the yogurt add the minced garlic and lemon juice. for the hot honey add the hot pepper flakes to the 4 Tbsp. of honey.
5. To assemble spread a pretty platter with the seasoned yogurt. drizzle the yogurt with the half the hot honey. Arrange the vegetables on top in a pretty design. Drizzle with the remaining hot honey . top with the pomegranates. ENJOY!!!

**Parmesan scallop mashed
potatoes**

Parmesan scallop mashed potatoes

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

Here are some tips for making parmesan scallop mashed potatoes

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

family favorite.

Ingredients

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

Instructions

1. Start by scrubbing the potatoes clean. Then peel the potatoes and cut in half
2. Place the potatoes in a pot of cold water add 1 tsp. of salt.
3. Place the pot over medium high heat and bring to a boil. Boil the potatoes for 7-10 minutes. Then remove 3 of the potato half's and set aside. Continue boiling the remaining potatoes for an additional 7-10 minutes or until the potatoes are fork tender. Transfer to a colander and drain well.
4. Place the pot back over medium heat add the butter and the milk bring to low simmer . add the potatoes, parmesan cheese, parsley salt and pepper to taste.
5. Use a potato masher to mash the potatoes. Then place the mashed potatoes in a lightly buttered pie pan.
6. Cut the reserved potatoes into thin slices. Place then on the mashed potatoes in a pretty pattern. Sprinkle with more grated parmesan cheese and broil until just beginning to brown about 7-10 minutes. Sprinkle with Italian parsley. ENJOY!!!!