

Summertime Spaghetti Dish

Bruschetta

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I love a delicious bowl of pasta full of fresh summer garden ingredients.

My Summertime bruschetta spaghetti dish recipe is flavored with just picked cherry tomatoes, fresh mozzarella, and fresh herbs, these ingredients when combined together produce the most delicious creamy sauce.

Sometimes the best and most delicious recipes are the simplest. The most important ingredients are always to use the best what's in season whether homegrown or store bought!!!!

A few tips when making this Summertime Bruschetta spaghetti dish

The main ingredient in this Summertime Bruschetta spaghetti dish recipe is tomatoes. So whether your using homegrown or store bought it's important the use the best quality you can find.

Just as important as the tomatoes how you start your saute makes a difference In this pasta recipe I use a good quality extra virgin olive oil.

And lastly fresh mozzarella adds the creamy texture and the pasta water is the secret ingredient the brings it all together. I always save more pasta water than the recipes calls for in case the sauce is too dry.

Please leave me a comment when you make this recipe. And please don't forget to tag me on Instagram with your creations. I love hearing from you, it's my favorite part!!!

Ingredients

- 1/2 Lb. spaghetti
- 2 pints heirloom cherry tomatoes sliced
- Small container fresh mozzarella balls
- 1 cup pasta water
- 1/2 cup grated parmesan
- 2 Tbs. extra virgin olive oil
- 1/2 medium chopped onion
- 4 cloves chopped garlic
- 2 Tbs. each chopped basil and Italian parsley
- Salt and pepper to taste

Instructions

1. Cook spaghetti according to package directions reserving 1 cup of the water
2. Meanwhile bring the olive oil to a light sizzle
3. Add the chopped onion and garlic saute until tender and just beginning to brown
4. Add the sliced tomatoes salt and pepper now then saute until the tomatoes begin to blister
5. Add the reserved pasta water simmer for 10 minutes or until sauce thickens slightly
6. Add the fresh mozzarella the last 5 minutes
7. Toss the spaghetti in the sauce add the basil
8. Top with the grated parmesan and Italian parsley

One Pan Ravioli Recipe

One Pan Ravioli Recipe

This One Pan Ravioli recipe is so easy when you use store bought ravioli. Sure there's nothing better than homemade, but if your craving Italian and also want quick and easy, than store bought is the way to go.

There are so many varieties and good quality commercial ravioli brands you won't have have problem finding a brand that fits your lifestyle and taste.

What could be easier than a delicious Italian dinner that comes together in less than 30 minutes? Oh I know what's even better it's all made in one pan!!!!

For one pan cooking, there's one important thing the pan needs to be big and deep enough to hold all the ingredients.

Here is a link to my most used deep saute pan when I use the one pan method.

If you make this recipe please leave me a comment and please don't forget to tag me on Instagram with your creations. I love hearing from you!!!!

Ingredients

- 1 package store bought cheese and spinach ravioli
- 2 cups vegetable stock
- 2 cups heavy cream
- 2 cups chopped spinach
- 8 oz. sliced cremini mushrooms

- 1 cup grated parmesan cheese
- 2 Tablespoons butter
- 2 Tablespoons chopped garlic
- 1/2 chopped onion
- 2 Tablespoons chopped Italian parsley
- Salt and pepper to taste

Instructions

1. In a large saute pan melt the butter over medium heat
2. Saute the onion and garlic until tender and just beginning to brown
3. Add the mushrooms saute until golden salt and pepper now
4. Deglaze the pan with the vegetable stock scraping up the brown bits at the bottom of the pan
5. Add the cream and half of the parmesan cheese simmer covered on low heat until sauce thickens about 10 minutes
6. Add the raviolis and spinach cook 10 minutes longer
7. Sprinkle with additional parmesan and Italian parsley

Vegetarian Chickpea Broccoli pasta

Vegetarian Chickpea Broccoli pasta

This vegetarian chickpea broccoli pasta is the best recipe to make when your craving Italian, and want quick and easy too.

Pasta, chickpeas and broccoli are tossed in a light creamy, garlicky sauce, full of delicious summer flavors. When you need an easy 30 minute dinner make this vegetarian pasta. It's comfort food with a light and summery taste.

OK, so I know I post a lot of pasta recipes, but pasta is so versatile, you could have hundreds of combinations. At the restaurant on the menu, you pick, your pasta shape, sauce, and any extra add-ins.

By some estimates there are 600 distinct commercial brands of pasta shape, hundreds of sauces, endless vegetables and protein combinations.

That's why I post a lot of pasta recipes, when am stuck for a dinner idea it's Pasta to the rescue.

Things to know about this vegetarian chickpea broccoli pasta recipe

Start by boiling your fettuccine according to package instructions, and toss in the broccoli during the last few minutes of cooking until just tender. Don't forget to reserve at least 2 cups of pasta water before draining—this starchy “liquid gold” helps bring the whole dish together.

Why save pasta water? It's naturally rich in starch, which thickens and binds sauces beautifully, adding flavor and a silky texture—no heavy cream needed. Always save more than you think you'll need!

Sauté the onions and garlic until tender and just beginning to brown before adding the chickpeas , be sure the saute pan is big enough to hold all the ingredients without crowding.

If the saute pan is to small you wouldn't get that beautiful golden color instead the food ends up looking like it was boiled instead of sauteed.

Then put the rest of the ingredients in the pan scraping up

all the brown bites, simmer for 10 minutes. The recipe says to reserve 2 cups of water but I know it only calls for 1, that's because I always like to save more than I need in case the sauce is too thick.

The other thing is the chickpeas and broccoli can be roasted then added to the sauce at the same time as the pasta. When I use this method which I do often

I use my Cuisinart toaster/airfryer to a quick and economical alternative to turning on my large wall oven. If you like easy vegetarian pasta recipes try my vegetarian orzo with asparagus and peas a quick recipe made in one pan.

If you make this Vegetarian chickpea broccoli pasta recipe please leave me a comment and don't forget to tag me on Instagram hearing from you is my favorite part.

Ingredients

- 1/2 Lbs. Fettuccine
- 2 cups broccoli florets
- 2 cups chick peas
- 2 Tbs. each butter and extra virgin olive oil
- 1 cup manufacturing cream
- 1 cup reserved pasta water
- 1 cup grated parmesan cheese
- 1 Tbs. minced garlic
- 2 Tbs. each Italian parsley, and basil
- pinch of nutmeg
- Salt and pepper to taste

Instructions

1. Cook fettuccine according to package directions Add broccoli last 5 minutes and reserving two cups of the water before draining

2. Drain and rinse 2 15 oz. cans chick peas
 3. In a saute pan bring oil and butter to a medium heat
 4. Add onion and garlic saute until tender and just beginning to brown
 5. Add chickpeas saute until golden
 6. Add reserved 1 cup of the reserved pasta water, (always save more than the recipe calls for) cream, parmesan, and herbs
 7. Simmer 10 minutes
 8. Toss, pasta, broccoli, chick peas . If the sauce is too thick add more pasta water to loosen it.
 9. Salt and pepper to taste
 10. sprinkle with parmesan and ENJOY!!!
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Roasted Garden Pizza

Roasted Garden Pizza

This Roasted Garden Pizza is so easy to make, when you use store bought pizza dough. If you love pizza like I do, your going to love this vegetarian one .

You won't believe how easy it is. Toasty, cheesy spread with pesto sauce, topped with garden picked vegetables and sprinkled with salty parmesan, piping hot from the oven make this pizza a family favorite.

When I made this pizza the other day, I was craving something colorful and full of garden grown flavors. Anyone that has ever planted even just one zucchini plant knows, from just one you'll have zucchini's all Summer.

How To Made Roasted Garden Pizza

Here's how to make this Roasted Garden Pizza: Start by kneading the dough just a few times on a lightly floured broad , then gather it in a ball and let it rest covered 30 minutes.

Preheat the oven to 400. I like to prebake my pizza crust before topping them, and then returning them to the oven for the final bake. It's especially important to prebake the crust in this recipe, the vegetables contain a lot of water.

If you skip this important step you end up with a wet soggy pizza crust, that's not good. Another thing to remember is that the oven needs to be hot. I actually cooked this pizza in my Cuisinart toaster oven/fryer that's big enough for small bakes like this one, and saves me from heating up my large kitchen oven, and it's quicker too!!!

If you make this please leave me a comment and don't forget to tag me on Instagram, Hearing from you is my favorite part.

Ingredients

- 1 lb. store bought pizza dough
- 1 cup prepared pizza sauce
- 1 zucchini sliced in rounds
- 1 cup fresh corn
- 1 cup chopped spinach
- 1 cup sliced tomatoes
- 1 cup parmesan cheese
- 1 cup shredded mozzarella
- 1 Tablespoon each chopped garlic and Italian parsley
- 1 Tablespoons olive oil
- Salt and pepper to taste

Instructions

1. Preheat oven to 400
 2. Form dough into a ball kneading lightly let rest 30 minutes covered
 3. Drizzle vegetables with olive oil, herbs, salt and pepper
 4. Roast for 10 minutes
 5. Mean while stretch dough into a 10 x 12 square
 6. Brush the pizza dough with olive oil
 7. Prebake the pizza crust for 10 minutes
 8. Top prebaked crust with pesto sauce and roasted vegetables, mozzarella and parmesan cheese
 9. Bake at 400 for 15 minutes lower
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Garden Fritatta

Garden Frittata

This Garden Fritatta is one of those recipes like minestrone soup, it's never the same twice. The recipe takes advantage of what's in the refrigerator the only must have ingredient is eggs, after eggs than it's pretty much what you have on hand.

That's one of the best things about frittatas, you can make them different depending on your life style and taste. If your worried about high cholesterol, egg whites work in this recipe

I cooked this the old fashion way on the stove top. You can start the frittata on the stove top and transfer it to a 350 degree oven for 20 minutes. Be sure the pan has heat proof handles , if not wrap tin foil around the pan handle.

What Is a Garden Frittata

Frittata is an egg-based Italian dish similar to an omelette or crustless quiche. Growing up this Garden frittata was a staple in our house, it was what my mother made for us and any gathering where a food was required, and food is required at every Italian gathering. It was called Frittata of the Day on the menu, and that's just what it meant, I did have my favorites though.

I have to admit am not a fan of runny yolks, I like my eggs scrambled. fritatta's are like scrambled eggs, enriched with added ingredients, like meat, cheese, or vegetables.

A frittata is like an unfolded omelet, It is cooked slowly over low heat, while an omelet is cooked quickly over higher heat.

One important thing the right size pan is important when your cooking a fritatta or an omelet. Here is a link to a beautiful 8 inch saute pan perfect for an omelet or for this Garden Frittata recipe.

Whereas omelets are served hot straight from the stove, frittata's are often times served at room temperature. Making them perfect to make ahead for bunches, gatherings, picnics or anytime you want quick, easy and delicious.

If you make this Garden Frittata please leave me a comment and don't forget to tag me on Instagram hearing from you is my favorite part!!!

Ingredients

- 8 eggs
- 1 cup parmesan cheese
- 2 Tablespoons butter
- 1/2 cup each chopped red and green peppers, spinach,

- onions and halved cherry tomatoes
- 1 Tablespoon chopped garlic
- 2 Tablespoons each chopped Italian parsley, sage and thyme
- Salt and pepper to taste

Instructions

1. In a 8 inch unstick saute pan melt the butter
 2. Add the peppers, onion, tomatoes, spinach saute until tender and beginning to brown about 10 minutes
 3. Add the garlic
 4. Beat the eggs until light
 5. Add the parmesan, herbs, salt and pepper to egg mixture
 6. Add egg mixture to medium heat pan cook covered 5 minutes lower heat and continuing cooking 10 minutes
 7. Turn the flame off while placing a plate over the saute pan invert on to plate slide the fritatta back into pan cook covered on low heat 10 to 15 minutes
 8. Sprinkle with additional Italian parsley and Slice into triangles.
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Pesto Pasta Primavera

Pesto Pasta Primavera

This pesto, pasta, primavera is ever-changing, depending on what fresh vegetables you have on hand. The most important ingredient is fresh vegetables and good pesto sauce

You can use store bought or homemade pesto, I used homemade.

There are a few staples in my kitchen I almost always have, one is marinara, the other is pesto.

The recipe for the pesto is easy in a blender mix 1 bunch of washed basil stems removed, add 1 cup parmesan, 1 cup toasted pine nuts pour in 2 cups extra virgin olive oil.

Quick, easy, delicious and versatile is what make this healthy vegetarian meal perfect for weeknight family meals and it's decant enough for Saturday night dinner with friends.

If you want a hearty meal add chicken, shrimp or mix in any left overs. Change the shape of the pasta and the combination of add ins and you wouldn't repeat the same meal for atleast a week.

You'LL Love this Pesto Pasta Primavera

Sure there's a time for fancy plated, layered creations, that take hours to prepare, but for me, quick, easy, and delicious is what am looking for.

I want recipes that come together in less than an hour, most times less then 30 minutes. This pesto, pasta primavera comes together in less than 30 minutes , but your family and friends will think it took much longer.

When am stuck for dinner ideas or company's coming it's pasta I turn to. You are going to love this pasta, it's vibrant colors and fresh flavors make this one of those meals you'll want to make often.

If you make this please leave me a comment and don't forget to tag me on Instagram, hearing from you is my favorite part!!!

Ingredients

- 1/2 Lbs. Fettuccine
- 1 cup broccoli florets
- 1 cup cherry tomatoes cut in half
- 1 cup fresh corn
- 1 onion chopped
- 2 cups chopped spinach
- 2 cups prepared pesto sauce
- 2 cups reserved pasta water
- 3 Tablespoons chopped garlic
- 3 Tablespoons each chopped Italian parsley and basil
- 1/4 cup parmesan cheese

Instructions

1. cook pasta according to package directions reserving 2 cups of pasta water
2. In a large saute pan in 2 tablespoons of olive oil and 2 tablespoons of butter saute the onion and garlic until tender and just starting to brown
3. Add the vegetables salt and pepper now saute 5 minutes
4. Add pesto and pasta water simmer 5 minutes longer
5. Toss pasta in pesto sauce add herbs
6. Sprinkle with the parmesan cheese Enjoy

**Vegetarian
Risotto**

Cauliflower

Vegetarian Cauliflower Risotto

This flavorful vegetarian cauliflower risotto is a vibrant and easy meatless meal you can enjoy any day of the week. Made with one head of cauliflower, hearty chickpeas, baby spinach, crunchy walnuts, and sweet dried apricots, it's a colorful, satisfying dish that's both nutritious and filling.

Looking for a healthy lunch or dinner idea? This cauliflower risotto is the perfect choice. And if you're not strictly vegetarian, feel free to top it with some grilled chicken for extra protein.

The inspiration? I was craving risotto—but didn't have any rice. What I *did* have was a beautiful head of cauliflower, and that's when the lightbulb moment happened. Cauliflower has evolved from a basic side dish to a star ingredient in everything from pizza crusts to hearty steaks—so why not risotto?

I wasn't sure exactly how it would turn out, but I trusted the flavors—and the result was absolutely delicious. Creamy, satisfying, and full of texture, this cauliflower risotto is a fresh way to rethink dinner.

Things to know about this vegetarian Cauliflower Risotto

You said:

Start by prepping your cauliflower. Pulse it *raw* in a food processor in batches until it reaches a rice-like texture. Be

careful not to over-process—otherwise, you’ll end up with mashed cauliflower. For added texture and bite, chop a handful of small florets by hand and mix them in with the riced cauliflower.

This step is key. To create a satisfying cauliflower risotto, you want the base to mimic real risotto—light, tender, and not mushy.

Step 1:

Heat a large sauté pan over medium heat. Cook the onions and garlic in a bit of olive oil until soft and fragrant. Then, add the cauliflower rice in batches to avoid overcrowding the pan. Let it brown slightly to deepen the flavor.

Step 2:

Unlike traditional risotto, you won’t need to stir in liquid gradually. Unless you prefer a looser, more “creamy” texture—then feel free to add up to 1 cup of vegetable broth.

Let me just say—I’m not a vegetarian, and I used to find cauliflower a bit bland. But this cauliflower risotto is genuinely *delicious*. It’s a flavorful, satisfying way to turn simple vegetables into something special.

If you try this recipe, I’d love to hear what you think! Leave a comment below and tag me on Instagram so I can see your beautiful creations—it’s truly the best part of sharing these recipes.

Ingredients

- 1 medium head of cauliflower, chopped
- 1 medium onion, finely chopped
- 1 tablespoon minced garlic
- 3 cups fresh spinach, chopped

- 1 (15 oz) can chickpeas, rinsed and drained
- 1 cup grated Parmesan cheese
- 1 cup chopped walnuts
- 1 cup chopped dried apricots
- 1/4 cup chopped fresh Italian parsley
- Salt and freshly ground black pepper, to taste

Instructions

1. Place the cauliflower in a food processor and pulse in batches until it resembles coarse rice.
2. In a large sauté pan, heat the olive oil and butter over medium heat. Add the onion and garlic, and sauté until tender and just beginning to brown.

Stir in the riced cauliflower and cook, stirring occasionally, until golden brown—about 10 minutes.

Add the remaining ingredients and cook for another 5 minutes, until everything is well combined and heated through.

Finish with a sprinkle of extra Parmesan and fresh Italian parsley before serving.

Italian Eggplant Parmesan

Italian Baked Eggplant

This is a classic Italian baked eggplant parmesan, bursting with robust Italian flavors. It's a lightened up version with air fried breadcrumb crusted eggplant and layered with marinara, cheeses and herbs.

It starts with unpeeled eggplant, sliced into 1/2 inch rounds, dipped in egg, coated with Italian flavored breadcrumbs, layered with marinara and oozing cheeses. Am telling you this is the best eggplant recipe ever.

My family who doesn't have the same fondness for eggplant as I do, loves IT, that makes it a WIN-WIN because it's one of my very favorites.

Italian Eggplant Parmesan Tips

Start by choosing shiny, firm small eggplant. When choosing eggplant small is better, larger ones tend to have more seeds and less flavor.

Then there's the debate about breading the eggplant or not, I have made it both ways, if you want a lighter version omit the breadcrumb crust and follow the rest of the recipe.

In this recipe I didn't peel the eggplant, if using larger eggplant I recommend peeling them, the skin on larger eggplants tends to be tough and more bitter than smaller ones.

I used the air fryer option on my toaster oven to fry the eggplant, using no oil, the finished Italian eggplant parmesan was so delicious with no oil taste.

If you don't have an air fryer you can fry the eggplant slices in 4 Tablespoons for 2 minutes on each side in hot vegetable oil, drain on paper towels before layer.

Homemade marinara is a staple in my kitchen, I use it in so many recipes, when I make it I always made more and freeze it. That's what I used in this recipe,

you can use your favorite one. It's also good to let the baked eggplant cool a bit before serving for easier slicing.

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

Ingredients

- 2 medium eggplants
- 2 eggs slightly beaten + 1 for the ricotta
- 2 cups Italian seasoned bread crumbs
- 2 cups shredded mozzarella
- 2 cups grated parmesan
- 2 cups ricotta cheese
- 1 cup chopped spinach
- 4 cups prepared marinara
- 2 Tablespoons chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Cut unpeeled eggplant into 1/2 inch slices
2. Salt eggplant slices
3. Put salted eggplant slices in a colander placed over a bowl
4. Place paper towels over eggplant and place a few heavy cans on top of it leave for a few hours over overnight
5. If air fryer turn temperature to 375
6. Mix ricotta with the spinach, one egg and 1/2 cup of the

parmesan salt and pepper to taste

7. Mix 1/2 cup of the parmesan and 1 tablespoon Italian parsley to the bread crumbs
 8. Dip eggplant in egg mixture, then in bread crumb mixture
 9. Air fry or conventionally fry eggplant until golden 10 minutes in air fryer
 10. Begin layering eggplant casserole beginning with marinara sauce then eggplant then ricotta, mozzarella and parmesan , repeating ending with mozzarella
 11. Bake in a 375 degree oven for 45 minutes or until brown and bubbly
 12. Cool slightly before serving
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Zucchini Chickpea Stew

Zucchini Chickpea Stew

This colorful zucchini and chickpea stew is a classic Italian side dish, with a saucy melody of fork tender vegetables.

Beware zucchini season is fast approaching where I live. You know that time of year when you have more zucchini then you know what to do with, then your neighbor brings you some they didn't know what to do with either. Yikes now what?

Enter this vegetarian stew, typically a side dish but if you add a salad and some crusty Italian bread this vegetarian stew is hardy enough for a delicious dinner.

How To Make Zucchini Chickpea Stew

Start by picking the the freshest zucchini, keep in mind that bigger isn't necessarily better when choosing zucchini. The bigger ones tend to have more seeds and less flavor

Cut the zucchini in same size pieces to insure even cooking. Zucchini is bland in flavor salt the zucchini directly verses salting the the sauce.

I used chickpeas, but this recipe works well with great northern beans. If you have prepared marinara, which I recommend you always have you can use it in place of the canned tomatoes. Or you can use fresh tomatoes.

I didn't included Parmesan cheese in this recipe but you should, and don't forget about the vinegar it adds a another depth of flavor, YUM!

If you make this recipe please don't forget to leave me a comment and tag me on Instagram... That's my favorite part.

Ingredients

- 3 zucchini cut in large dice
- 1 medium onion chopped
- 1 15 oz. can un drained chick peas
- 1 chopped red bell pepper
- 2 cups chopped spinach
- 1 15 oz. can chopped tomatoes
- 3 Tablespoons chopped garlic
- 2 Tablespoons red wine vinegar
- 2 Tablespoons each chopped Italian parsley, basil and thyme
- salt and pepper to taste
- 3 Tablespoons virgin olive oil for sauteing

Instructions

1. Saute the onion and garlic in the hot olive oil until limp and fragrant
 2. Add the tomatoes
 3. Simmer covered for 15 minutes
 4. Add the zucchini, red bell peppers and chickpeas... salt and pepper now
 5. Simmer 10 minutes longer
 6. Add spinach, herbs, and vinegar simmer 5 minutes more
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Tuscan Bucatini

Tuscan Bucatini

This Tuscan bucatini is such a great recipe that uses few ingredients and comes together in less than 30 minutes, easy enough for weeknight family meals, and fancy enough for Saturday night dinners with friends.

It's fast and full of rich Italian flavors, sun dried tomatoes, spinach and garlic make this vegetarian pasta dinner mouth watering good.

Simple in nature, this recipe is made with ingredients you probably have on hand, but if you don't my recipes are always customizable, to fit your lifestyle and taste.

You can change this Tuscan pasta recipe by adding, subtracting or changing the pasta shape to make it your own creation.

Bucatini Pasta

It's no secret I love pasta!! When I am stuck for dinner ideas it's pasta to the rescue, and one of my favorite is bucatine.

Bucatini pasta is like a hollow thick spaghetti. Growing up my bother and I used the long hollow noodles like straws, it drove my mother crazy.

This dry pasta needs to simply be stirred in boiling water for 10 minutes, and dressed up with your favorite sauce. It taste

,
delicious in this vegetarian Tuscan Bucatini recipe but you can use any shape pasta you like.

Be sure the stock pot s big enough for the long noodles to move freely. The right size pots and pans are important in any well equipped kitchen,

I use a 6 quart stock pot it's the prefect size for all around kitchen use. You don't need a lot of different pots and pans, start with a basic set and build as needed .

If you make this recipe pleas leave me a comment and don't forget to tag me on Instagram that's my favorite part!!!!

Ingredients

- 1 lbs bucatini pasta
- 4 cups chopped spinach
- 1 cup chopped sun dried tomatoes
- 2 tablespoons chopped garlic
- 1 small chopped onion
- 2 Tablespoons each butter and olive oil
- 2 cups resevered pasta water
- 1 cup parmesan cheese

- 2 tablespoons each Italian parsley, basil, and thyme

Instructions

1. Cook pasta according to package direction reserve two cups of pasta water
2. In a saute pan saute the garlic and onion until limp in 2 tablespoons of butter and 2 tablespoons of olive oil
3. Add the sun dried tomatoes and reserved pasta water
4. Simmer covered for 10 minutes
5. Add the spinach and parmesan cheese last 5 minutes
6. Toss the pasta in the sauce
7. Add herbs
8. Sprinkle with Additional parmesan and Italian parsley and ENJOY!!!