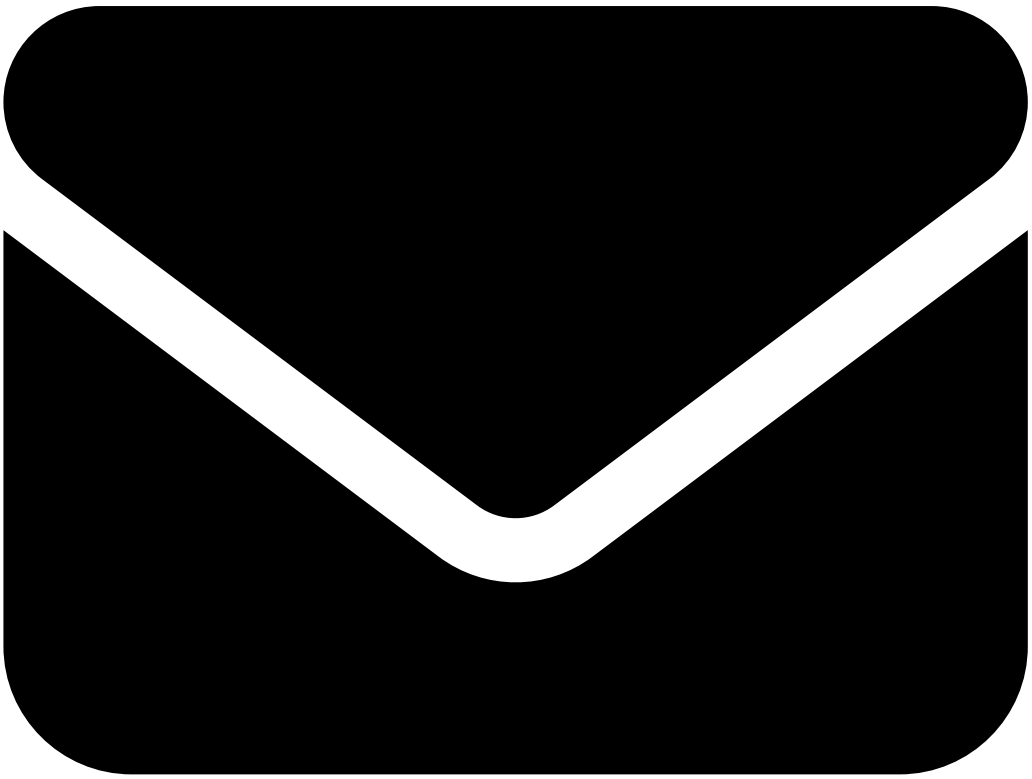
Tuscan vegetarian pasta recipe

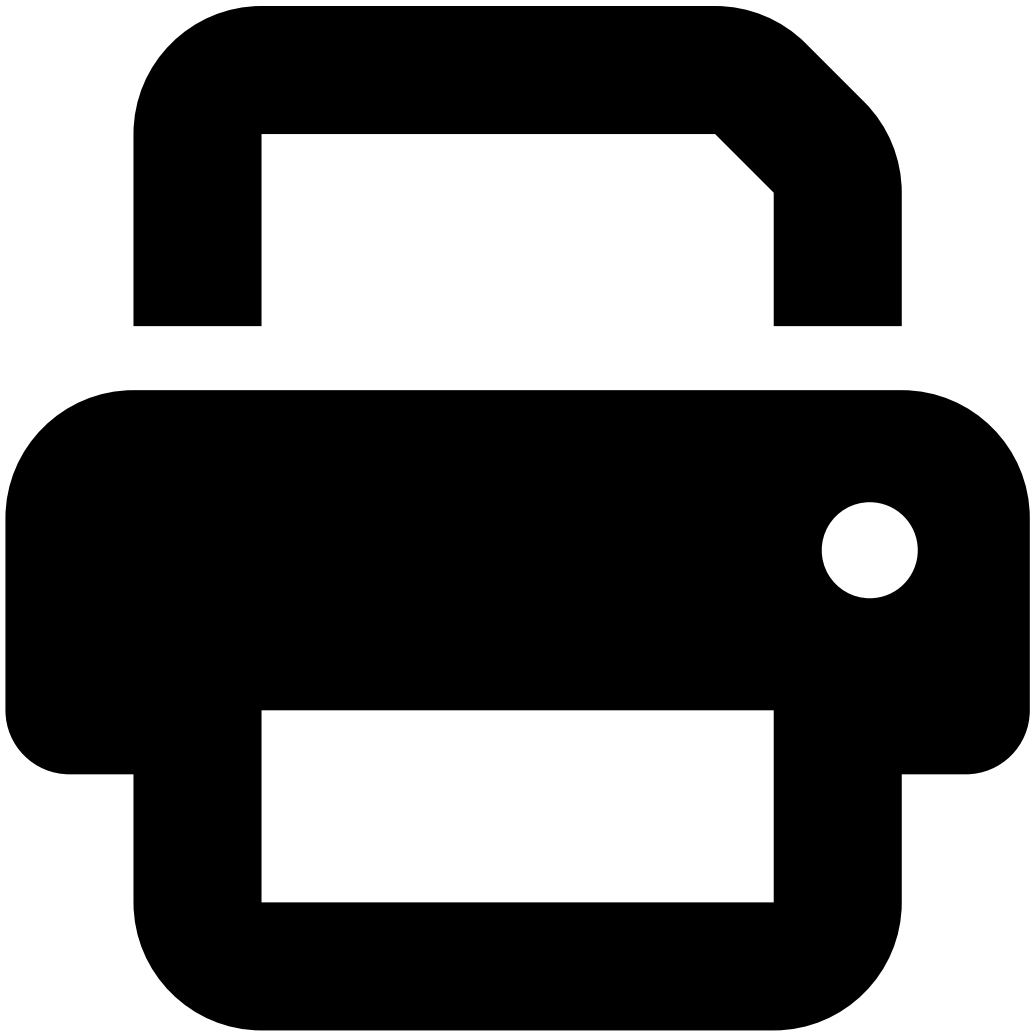
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This Tuscan bucatini is such a great recipe that uses few ingredients and comes together in less than 30 minutes, easy enough for weeknight family meals, and fancy enough for Saturday night dinners with friends.

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!

Tuscan Bucatini



Three kinds of mushrooms simmer with tomatoes, garlic, and fresh herbs to create a rich, savory marinara that's perfect for pasta, lasagna, or your favorite Italian dishes.

- 1 lb bucatini pasta
- 4 cups chopped spinach
- 1 cup chopped sun dried tomatoes
- 2 tbsp chopped garlic
- 1 small chopped onion
- 2 tbsp each butter and olive oil
- 2 cups resevered pasta water
- 1 cup parmesan cheese
- 2 tbsp each Italian parsley, basil, and thyme

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