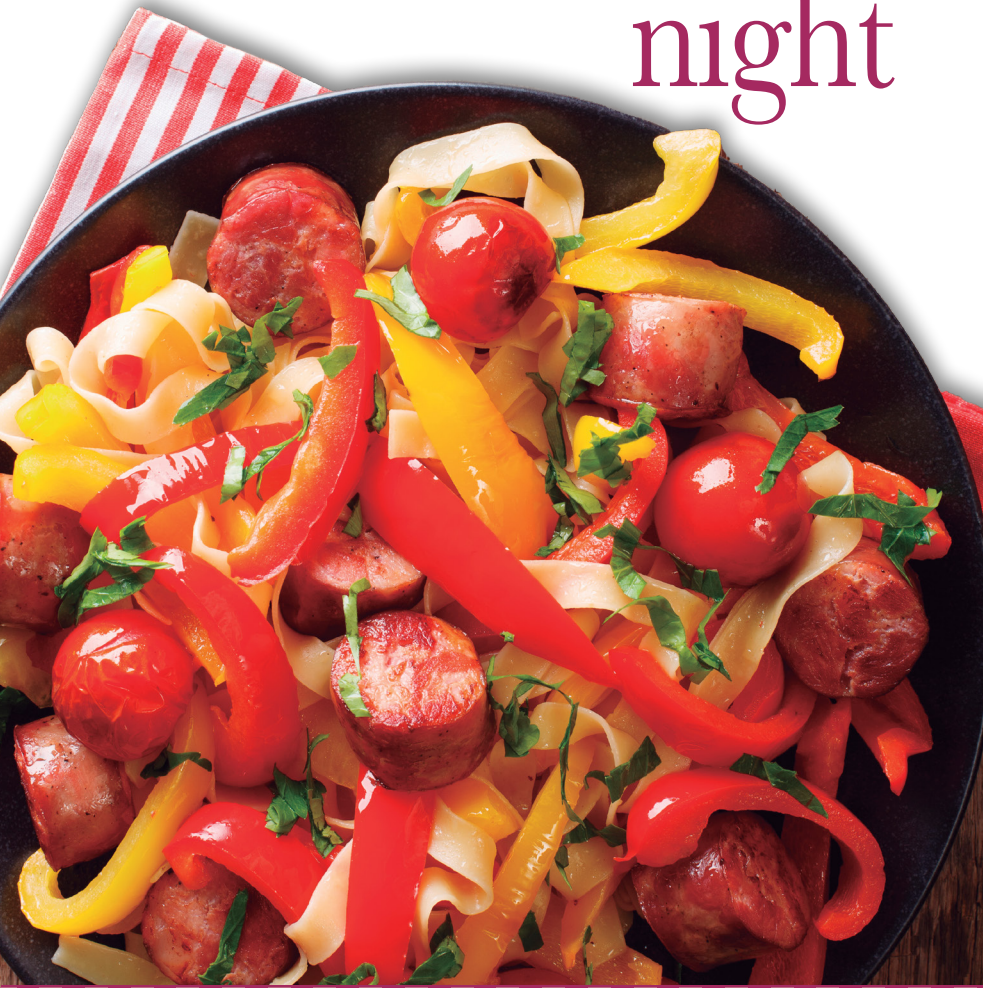
Chef
express





The Herald Bulletin

pasta & pizza night



pasta & pizza night

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Publishers
Simon St.John Bailey

Digital Content Manager
Christian G Bailey

Editing
Isabel Toyos

Compilation
Sofia Toyos

Design and lay out
Natalia Canet

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introduction

Pasta and pizza, iconic staples of Italian cuisine, have become beloved worldwide for their versatility and mouthwatering flavors. Pasta, crafted from durum wheat and water, takes on myriad forms, from silky strands of spaghetti to comforting twists of fusilli. Paired with rich tomato-based marinara, creamy Alfredo, or robust pesto sauces, pasta dishes offer a canvas for endless culinary creativity.



pasta & pizza night









- Welcome to the culinary delight that is the Pasta and Pizza Night Recipe Book! This collection of delectable recipes invites you to embark on a gastronomic journey celebrating the timeless charm and irresistible flavors of Italian cuisine.

- Picture yourself in a rustic Italian trattoria, the aroma of freshly baked pizza wafting through the air and the comforting scent of simmering pasta sauces enticing your taste buds. Our recipe book is a passport to recreate these experiences in your own kitchen, elevating your pasta and pizza nights to a whole new level.

- Dive into a treasure trove of pasta recipes, ranging from classic favorites like spaghetti Bolognese and chicken Alfredo to inventive creations such as creamy tomato basil pasta and pesto perfection. Each recipe is crafted with precision, ensuring that even the novice chef can achieve culinary mastery.







- Turn the page, and you'll find a symphony of pizza recipes that cater to every palate. Whether you prefer a thin and crispy Margherita, a spicy meat lover's feast, or a vegetarian delight with fresh, seasonal toppings, our pizza creations promise to transport your taste buds to the streets of Naples.

- The Pasta and Pizza Night Recipe Book is more than just a collection of recipes; it's an exploration of flavors, textures, and the artistry of Italian cooking. Each dish is a testament to the love and passion that goes into crafting these timeless culinary classics.

- So, tie on your apron, dust off your rolling pin and get ready to create memorable evenings filled with the savory satisfaction that only pasta and pizza can provide. Buon appetito!

Difficulty scale

■□□ | Easy to do

■■□ | Requires attention

■■■ | Requires experience

family
fiesta pizza

■■□ | Cooking time: 20 minutes - Preparation time: 15 minutes

ingredients

- Pizza dough (store bought or your favorite pizza dough recipe)
- Tomato sauce
- Shredded mozzarella cheese
- Sliced bell peppers
- Cooked ground beef
- Black Olives (optional)
- Sliced Red Onions (optional)

method

1. Preheat oven to 425°F (220°C).
2. Roll out pizza dough on a floured surface and transfer to a pizza stone or baking sheet.
3. Spread a layer of tomato sauce over the dough, then sprinkle with mozzarella cheese.
4. Evenly distribute sliced bell peppers and cooked ground beef on top.
5. Bake in the preheated oven for 15-20 minutes or until the crust is golden and the cheese is melted and bubbly. Slice and enjoy!

Serves 4-6 people



tip from the chef

Have a fun family pizza night, set out extra toppings, and garlic bread!





classic
margherita pizza

■□□ | Cooking time: 12-15 minutes - Preparation time: 15 minutes

method

1. Preheat oven to 475°F (245°C).
2. Roll out pizza dough and place it on a pizza stone or baking sheet.
3. Arrange slices of fresh mozzarella and tomatoes on the dough. Add fresh basil leaves.
4. Drizzle with olive oil and sprinkle with a pinch of salt.
5. Bake in the preheated oven for 12-15 minutes or until the crust is golden and the cheese is melted. Slice and serve!

Serves 2-4 people

ingredients

- **Pizza dough (store bought or your favorite pizza dough recipe)**
- **Fresh mozzarella cheese, sliced**
- **Fresh tomatoes, sliced**
- **Fresh basil leaves**
- **Olive oil**

tip from the chef

Serve with baked seasoned Pita Chips and a dipping bowl of olive oil with Italian seasonings.



spaghetti
and meatballs

■□□ | Cooking time: 30 minutes - Preparation time: 20 minutes

ingredients

- 1 lb Spaghetti
- 1 lb Ground beef
- ½ to ¾ cups Bread crumbs
- ¼ cup Parmesan cheese, grated
- 2 Large Jars of Marinara sauce
- Garnish with basil leaves

method

1. In a bowl, mix ground beef, bread crumbs, and grated Parmesan. Form into meatballs.
2. In a pan, heat marinara sauce. Add meatballs and simmer for 20 minutes or until meatballs are cooked through.
3. Boil water and cook spaghetti until al dente. Drain.
4. Serve meatballs and sauce over spaghetti. Garnish with extra Parmesan. Enjoy!

Serves 4-6 people



tip from the chef

Serve with a Caesar salad on the side!





ultimate deep dish pizza pie

■■□ | Cooking time: 25-30 minutes - Preparation time: 15 minutes

method

1. Preheat your oven to 475°F (245°C).
2. Press the pizza dough into a deep-dish pan, covering the bottom and sides.
3. Layer cooked sausage, mozzarella, and your choice of toppings.
4. Pour marinara sauce over the top and drizzle with olive oil. Sprinkle with garlic powder and oregano.
5. Bake for 25-30 minutes or until the crust is golden and the cheese is melted and bubbly.

Serves 4-6 people

ingredients

- **Pizza dough Store Bought or Home Made (enough for deep dish)**
- **1 pound Italian sausage, cooked and crumbled**
- **2 cups mozzarella cheese, shredded**
- **1 cup marinara sauce**
- **Toppings of your choice (e.g., bell peppers, onions, mushrooms)**
- **Olive oil, garlic powder, and oregano for seasoning**

tip from the chef

Serve with garlic bread and a caprese salad!



creamy tomato basil pasta

■□□ | Cooking time: 15 minutes - Preparation time: 10 minutes

ingredients

- 1 lb pasta of your choice
- 1 cup cherry tomatoes, halved
- Olive Oil for sautéing
- 2 cloves garlic, minced
- ½ cup fresh basil, chopped
- 1 cup heavy cream
- Salt and pepper to taste
- Grated Parmesan for garnish

method

1. Cook pasta according to package instructions.
2. In a pan, sauté garlic in olive oil until fragrant.
3. Add cherry tomatoes and cook until softened.
4. Pour in heavy cream, stir, and simmer for 2-3 minutes.
5. Toss in cooked pasta, add basil, season with salt and pepper.

Serves 4 people



tip from the chef

Serve with garlic and herb french bread for a great side.





barbecue
chicken pizza

■□□ | Cooking time: 15-18 minutes - Preparation time: 20 minutes

method

1. Preheat oven to 425°F (220°C).
2. Roll out pizza dough and place it on a pizza stone or baking sheet.
3. Spread a layer of barbecue sauce over the dough, then evenly distribute shredded chicken and sliced red onion.
4. Sprinkle a generous amount of shredded mozzarella cheese on top.
5. Bake in the preheated oven for 15-18 minutes or until the crust is golden and the cheese is melted. Slice and savor the barbecue chicken bonding pizza!

Serves 4-6 people

ingredients

- **Pizza dough (store bought or your favorite pizza dough recipe)**
- **Barbecue sauce**
- **Cooked chicken, shredded**
- **Red onion, thinly sliced**
- **Mozzarella cheese, shredded**

tip from the chef

Add some chopped cilantro before serving for another added flavor.



cheesy
baked ziti

■□□ | Cooking time: 25 minutes - Preparation time: 15 minutes

ingredients

- 1 lb Ziti pasta
- 1 large jar Marinara sauce
- 2 cups Ricotta cheese
- 2 cup Mozzarella cheese, shredded
- ½ cup Parmesan cheese, grated
- Basil leaves to garnish

method

1. Cook ziti pasta according to package instructions. Drain and set aside.
2. Mix cooked ziti with marinara sauce in a large bowl.
3. In a separate bowl, combine ricotta and half of the mozzarella.
4. Layer half of the ziti mixture in a baking dish, dollop with ricotta mixture, then add the remaining ziti on top.
5. Sprinkle the remaining mozzarella and grated Parmesan over the ziti. Bake at 375°F (190°C) for 25 minutes or until bubbly and golden. Serve and enjoy!

Serves 4-6 people



tip from the chef

Serve with fresh baked garlic bread.





veggie delight Pizza

■□□ | Cooking time: 12-15 minutes - Preparation time: 10 minutes

method

1. Preheat oven to 450°F (230°C).
2. Roll out the pizza dough and spread the sauce evenly.
3. Sprinkle mozzarella and top with chopped veggies.
4. Drizzle olive oil, sprinkle oregano, and red pepper flakes.
5. Bake for 12-15 minutes or until the crust is golden.

Serves 2-3 people

ingredients

- **Pizza dough (store-bought or homemade)**
- **½ cup pizza sauce**
- **1 cup shredded mozzarella cheese**
- **Assorted veggies (bell peppers, mushrooms, olives, onions)**
- **Olive oil, dried oregano, and red pepper flakes for garnish**

tip from the chef

Serve with deep fried vegetables, such as cauliflower and mushrooms with Blue Cheese dressing on the side for dipping!



family style
pepperoni pasta

■□□ | Cooking time: 20 minutes - Preparation time: 15 minutes

ingredients

- 1 lb Penne pasta
- 1 cup Pepperoni slices
- 1 large Tomato sauce
- 1 cup Mozzarella cheese, shredded
- Chopped green pepper and onions (optional)
- Fresh basil leaves for garnish

method

1. Cook penne pasta according to package instructions. Drain and set aside.
2. In a pan, combine tomato sauce and pepperoni slices. Simmer for 10 minutes.
3. Preheat oven to 375°F (190°C).
4. Mix cooked pasta with the pepperoni sauce. Transfer to a baking dish and top with shredded mozzarella.
5. Bake for 10 minutes or until cheese is bubbly and golden. Garnish with fresh basil leaves. Serve and enjoy your family style pepperoni pasta!

Serves 4-6 people



tip from the chef

With this recipe you can adjust your ingredients to fit any size gathering, don't forget to put out a platter of green salad with Italian dressing!





hawaiian
pizza night

■□□ | Cooking time: 15-18 minutes - Preparation time: 15 minutes

method

1. Preheat oven to 425°F (220°C).
2. Roll out pizza dough and place it on a pizza stone or baking sheet.
3. Spread a layer of pizza sauce over the dough, then evenly distribute sliced ham and pineapple chunks.
4. Sprinkle a generous amount of shredded mozzarella cheese on top.
5. Bake in the preheated oven for 15-18 minutes or until the crust is golden and the cheese is melted. Slice and enjoy your Hawaiian Luau pizza night!

Serves 4-6 people

ingredients

- **Pizza dough (store bought or your favorite pizza dough recipe)**
- **1 lb Ham, sliced**
- **2 cups Pineapple chunks**
- **1½ cups Mozzarella cheese, shredded**
- **1 small jar of Pizza sauce**

tip from the chef

Crumbled cooked bacon adds a zesty taste to this pizza!



sausage and mushroom pasta

■□□ | Cooking time: 20 minutes - Preparation time: 10 minutes

ingredients

- 1 lb pasta of your choice
- ½ lb Italian sausage, casings removed
- 1 cup mushrooms, sliced
- 2 cloves garlic, minced
- ½ cup grated Parmesan cheese
- Olive oil, salt, and pepper to taste

method

1. Cook pasta according to package instructions.
2. In a pan, brown sausage in olive oil.
3. Add mushrooms and garlic, and sauté until mushrooms are tender.
4. Toss cooked pasta into the pan, and mix well.
5. Sprinkle with Parmesan, and season with salt and pepper.

Serves 4 people



tip from the chef

A great addition to this recipe would be adding spinach, toss some fresh spinach in when sauteing the mushrooms and garlic!





supreme
pizza soirée

■■□ | Cooking time: 12-15 minutes - Preparation time: 20 minutes

method

1. Preheat your oven to 475°F (245°C).
2. Roll out the pizza dough on a floured surface to your desired thickness.
3. Spread pizza sauce evenly over the dough, leaving a border for the crust.
4. Sprinkle a generous layer of shredded mozzarella cheese.
5. Arrange pepperoni, green bell peppers, red onions, black olives, Italian sausage, and mushrooms on top.
6. Drizzle with olive oil and sprinkle garlic powder, oregano, and basil for added flavor.

Serves 4-6 people

ingredients

- **Pizza dough (store-bought or homemade)**
- **1 small jar Pizza sauce**
- **2 cups Mozzarella cheese, shredded**
- **1 cup Pepperoni slices**
- **2 small Green bell peppers, sliced**
- **2 small Red onions, thinly sliced**
- **½ cup Black olives, sliced**
- **1 lb Italian sausage, cooked and crumbled**
- **1 cup Mushrooms, sliced**
- **Olive oil for drizzle**
- **Garlic powder, oregano, and basil for seasoning**

tip from the chef

This Pizza recipe lets you adjust the amount of each ingredient to your liking. Serve with baked garlic breadsticks and marinara sauce for dipping.



chicken parmigiana

■■□ | Cooking time: 25-30 minutes - Preparation time: 25 minutes

ingredients

- 4 boneless, skinless chicken breasts
- 1 cup breadcrumbs
- 1 cup grated Parmesan cheese
- 2 cups marinara sauce
- 2 cups shredded mozzarella cheese
- Salt, pepper, and dried oregano for seasoning
- Olive oil for frying
- Garnish with parsley

method

1. Preheat your oven to 375°F (190°C).
2. Season chicken breasts with salt, pepper, and dried oregano.
3. Coat each chicken breast in a mixture of breadcrumbs and Parmesan cheese.
4. In a skillet, heat olive oil over medium heat. Fry chicken until golden brown on both sides.
5. Place the fried chicken in a baking dish, cover with marinara sauce, and top with mozzarella. Bake until cheese is melted and bubbly.

Serves 4 people



tip from the chef

Serve on a bed of spaghetti with a salad!





pesto perfection

pasta party

■■□ | Cooking time: 15 minutes - Preparation time: 10 minutes

method

1. In a food processor, combine basil, Parmesan, pine nuts, and garlic.
2. Pulse until finely chopped.
3. With the processor running, slowly pour in olive oil until the mixture is smooth.
4. Season with salt and pepper to taste.

Serves 4 people

ingredients

- **2 cups fresh basil leaves**
- **½ cup grated Parmesan cheese**
- **½ cup pine nuts**
- **3 garlic cloves**
- **½ cup extra-virgin olive oil**
- **Salt and pepper to taste**
- **1 pound pasta of your choice**
- **1 lb pasta**

tip from the chef

Serve with a green salad, and garlic bread!



taco tuesday

pizza fiesta

■□□ | Cooking time: 15-18 minutes - Preparation time: 20 minutes

ingredients

- Pizza dough (store bought or homemade)
- 1 lb Ground beef, seasoned with taco seasoning
- 1 cup Cheddar cheese, shredded
- ½ Jar store bought Salsa
- Sour cream and Cilantro to garnish

method

1. Preheat oven to 425°F (220°C).
2. Roll out pizza dough and place it on a pizza stone or baking sheet.
3. Spread a layer of seasoned ground beef over the dough, then sprinkle with shredded cheddar cheese.
4. Bake in the preheated oven for 15-18 minutes or until the crust is golden and the cheese is melted.
5. Once out of the oven, top with salsa and dollops of sour cream. Slice and enjoy your Taco Tuesday Pizza Fiesta!

Serves 4-6 people



tip from the chef

If you're up for some real spice, add some Chorizo and Jalapeño Peppers!





pasta 'n'
cheese pizza

■□□ | Cooking time: 12-15 minutes - Preparation time: 15 minutes

method

1. Prepare Rigatoni according to the package.
2. Preheat oven as per pizza crust instructions.
3. Spread Pizza sauce on crest
4. Spread the Rigatoni on the pizza crust.
5. Sprinkle with mozzarella, and top with olives and ham.
6. 5. Bake according to crust instructions until cheese melts.

Serves 4 people

ingredients

- **1 package of Rigatoni Pasta**
- **1 Jar Pizza Sauce**
- **1 pre-made pizza crust**
- **1 cup shredded mozzarella cheese**
- **½ cup sliced black olives (Optional)**
- **½ cup diced ham or pepperoni (Optional)**

tip from the chef

This recipe is a version of a Mac & Cheese pizza that the kids will love!
Let the kids join in and have them pick the toppings!



spaghetti
bolognese

■■□ | Cooking time: 25-30 minutes - Preparation time: 10 minutes

ingredients

- 1 lb (16 oz) spaghetti
- 1 lb ground beef
- 1 cup diced onions
- 1 cup tomato sauce
- 2 cloves garlic, minced
- Salt, pepper, and Italian seasoning to taste

method

1. Cook spaghetti according to package instructions.
2. In a pan, brown ground beef with onions and garlic.
3. Add tomato sauce, and season with salt, pepper, and Italian seasoning.
4. Simmer for 15-20 minutes for flavors to meld.
5. Serve Bolognese sauce over cooked spaghetti.

Serves 4-6 people



tip from the chef

Serve with a Caesar salad or your favorite green salad and crusty Italian bread!





family favorite
shrimp alfredo pasta

■□□ | Cooking time: 15-20 minutes - Preparation time: 10 minutes

method

1. Cook fettuccine pasta according to package instructions.
2. In a saucepan, melt butter over medium heat.
3. Pour in heavy cream, stirring continuously until it simmers.
4. Add grated Parmesan cheese and cooked shrimp stirring until the sauce is smooth.
5. Season with salt and black pepper. Optionally, add minced garlic or a pinch of nutmeg for extra flavor.

Serves 4-6 people

ingredients

- **1 pound fettuccine pasta**
- **1 cup heavy cream**
- **½ cup unsalted butter**
- **1 cup grated Parmesan cheese**
- **Salt and black pepper to taste**
- **1 pound cooked shrimp**
- **Optional: minced garlic or nutmeg for flavor and parsley for garnish**

tip from the chef

Sprinkle in fresh herbs and lemon zest or juice to cut the richness of the cream.



veggie rainbow
pizza extravaganza

■■□ | Cooking time: 12-15 minutes - Preparation time: 20 minutes

ingredients

- Pizza dough (store-bought or homemade)
- 1 small jar Tomato sauce or pesto
- 2 cups Mozzarella cheese, shredded
- Colorful bell peppers, thinly sliced (red, yellow, green)
- 1 cup Cherry tomatoes, halved
- 1 lb Broccoli florets
- 1 Red onion, thinly sliced
- ½ cup Black olives
- ½ cup mushrooms sliced
- Olive oil
- Salt and pepper to taste

method

1. Preheat your oven to 475°F (245°C).
2. Roll out the pizza dough on a floured surface.
3. Spread a layer of tomato sauce or pesto on the dough.
4. Sprinkle mozzarella cheese, and arrange sliced bell peppers, cherry tomatoes, broccoli, red onion, mushrooms and black olives on top.
5. Drizzle with olive oil, and season with salt and pepper.

Serves 4-6 people



tip from the chef

Serve with your favorite mixed greens salad and garlic bread!





sausage and peppers pasta parade

■□□ | Cooking time: 25-30 minutes - Preparation time: 20 minutes

method

1. In a large skillet, brown the sliced sausage until cooked through.
2. Add sliced bell peppers, onion, and minced garlic. Cook until vegetables are tender.
3. Pour in crushed tomatoes, add oregano, salt, and pepper. Simmer for 10-15 minutes.
4. Meanwhile, cook the pasta according to package instructions.
5. Toss the cooked pasta with the sausage and pepper mixture. Garnish with fresh parsley if desired.

Serves 4 people

ingredients

- **1 lb Italian sausage**
- **1 red bell pepper, sliced**
- **1 yellow bell pepper, sliced**
- **1 onion, thinly sliced**
- **2 cloves garlic, minced**
- **1 can (14 oz) crushed tomatoes**
- **1 teaspoon dried oregano**
- **Salt and pepper to taste**
- **1 lb pasta of your choice**
- **Fresh parsley for garnish (optional)**

tip from the chef

A Caprese salad, with its fresh tomatoes and mozzarella, is one of the best sides to complement this dish!



personalized
pizza creation station

■■□ | Cooking time: 12-15 minutes - Preparation time: 15 minutes

ingredients

- Pre-made pizza dough
- Various pizza sauces (tomato, pesto, Alfredo)
- Assorted cheeses (mozzarella, cheddar, feta)
- Toppings of choice (pepperoni, mushrooms, bell peppers, etc.)
- Olive oil, garlic, oregano, red pepper flakes for garnish

method

1. Set up a pizza assembly station with all ingredients.
2. Preheat oven to 450°F (230°C).
3. Roll out individual pizza dough portions.
4. Let each person customize their pizza with sauces, cheeses, and toppings.
5. Bake for 12-15 minutes or until the crust is golden.

Customizable for any number of people



tip from the chef

Make this a fun Pizza Party Night, put out all the toppings and sauces and let your Guests make their own personal pizzas! Don't forget the snacks of bread sticks!





garlic bread
pizza delight

■□□ | Cooking time: 12-15 minutes - Preparation time: 10 minutes

method

1. Preheat oven to 375°F (190°C).
2. Slice the French bread in half lengthwise.
3. Mix minced garlic with softened butter, and spread on bread.
4. Sprinkle mozzarella and add your favorite pizza toppings.
5. Bake for 12-15 minutes until cheese is melted and bubbly.

Serves 4-6 people

ingredients

- **1 loaf of French bread**
- **½ cup butter, softened**
- **2 cloves garlic, minced**
- **1 cup shredded mozzarella cheese**
- **Pizza toppings of your choice (diced cooked chicken, pepperoni, black olives, tomatoes)**

tip from the chef

Serve with your favorite Mozzarella Sticks and some marinara dipping sauce!



four-cheese
family pasta feast

■■□ | Cooking time: 20-25 minutes - Preparation time: 20 minutes

ingredients

- 1 lb pasta of your choice
- 1 cup grated Parmesan cheese
- 1 cup shredded mozzarella
- ½ cup crumbled feta cheese
- ½ cup creamy goat cheese
- 2 cups heavy cream
- 4 tablespoons unsalted butter
- Salt and pepper to taste
- Fresh basil for garnish (optional)

method

1. Cook pasta according to package instructions.
2. In a saucepan, melt butter over medium heat. Stir in heavy cream until warmed.
3. Add Parmesan, mozzarella, feta, and goat cheese. Stir until cheeses are melted and the sauce is creamy.
4. Season with salt and pepper to taste.
5. Toss the cooked pasta in the four-cheese sauce. Garnish with fresh basil if desired.

Serves 6 people



tip from the chef

Add cooked shrimp and broccoli to this dish! Makes a great combination!





spicy meat lovers pizza

■□□ | Cooking time: 12-15 minutes - Preparation time: 10 minutes

method

1. Preheat oven to 450°F (230°C).
2. Roll out the pizza dough and spread the sauce evenly.
3. Sprinkle mozzarella, then add pepperoni and sausage.
4. Distribute sliced jalapeños for spiciness. (optional)
5. Bake for 12-15 minutes or until the crust is golden.

Serves 2-3 people

ingredients

- **Pre-made pizza dough**
- **½ cup pizza sauce**
- **1 cup shredded mozzarella cheese**
- **¼ cup pepperoni slices**
- **¼ cup cooked and crumbled sausage**
- **¼ cup sliced jalapeños optional (adjust to taste)**

tip from the chef

For a super meat lovers pizza, add some sliced prosciutto, Italian dry salami, black pepper salami, and capicola ham.



chicken alfredo

■□□ | Cooking time: 20 minutes - Preparation time: 10 minutes

ingredients

- 1 lb (16 oz) fettuccine pasta
- 1 lb chicken breast, sliced
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- 2 cloves garlic, minced
- Salt, pepper, and parsley for seasoning

method

1. Cook pasta according to package instructions.
2. Season chicken with salt and pepper, and sauté until cooked.
3. In the same pan, add garlic, then pour in heavy cream.
4. Stir in Parmesan cheese until smooth and creamy.
5. Toss cooked pasta and chicken in Alfredo sauce, and garnish with parsley.

Serves 4 people



tip from the chef

Serve with a side of Balsamic Roasted Vegetables.





lasagna supreme

■■□ | Cooking time: 30-35 minutes - Preparation time: 20 minutes

method

1. Preheat your oven to 375°F (190°C).
2. In a skillet, brown the ground beef, seasoning with salt and pepper.
3. In a bowl, mix ricotta cheese, egg, and dried basil.
4. In a baking dish, layer noodles, ricotta mixture, ground beef, mozzarella, and marinara. Repeat.
5. Top with Parmesan cheese and bake until bubbly and golden, approximately 30-35 minutes.

Serves 6 people

ingredients

- **1 lb ground beef**
- **9 lasagna noodles, cooked**
- **2 cups ricotta cheese**
- **2 cups shredded mozzarella cheese**
- **2 cups marinara sauce**
- **1 cup grated Parmesan cheese**
- **1 egg**
- **Salt, pepper, and dried basil for seasoning**

tip from the chef

Serve with your favorite green salad and garlic bread!



baked shrimp cannelloni

■■□ | Cooking time: 25-30 minutes - Preparation time: 20 minutes

ingredients

- 1 lb cannelloni tubes
- 1 lb shrimp, peeled and deveined
- 2 cups ricotta cheese
- 1 cup grated Parmesan cheese
- 2 cups marinara sauce
- Salt, pepper, and fresh herbs for seasoning
- Mozzarella cheese for topping (optional)

method

1. Preheat your oven to 375°F (190°C).
2. Cook cannelloni tubes according to package instructions.
3. In a skillet, cook shrimp until pink. Chop into small pieces.
4. In a bowl, mix ricotta, Parmesan, chopped shrimp, and season with salt, pepper, and fresh herbs.
5. Stuff the cooked cannelloni with the shrimp and cheese mixture. Place in a baking dish, cover with marinara sauce, and optionally top with mozzarella and garnish with basil leaves.

Serves 4-6 people



tip from the chef

Swap out the shrimp for crab meat for an elegant dinner. Serve with green salad and garlic bread.





mediterranean pasta

■□□ | Cooking time: 10 minutes - Preparation time: 15 minutes

method

1. Cook pasta according to package instructions.
2. Toss pasta with olive oil to prevent sticking.
3. Mix in tomatoes, olives, and feta cheese.
4. Drizzle with balsamic vinegar, and season with salt and pepper.
5. Sprinkle fresh basil before serving.

Serves 6-8 people

ingredients

- **1 lb penne pasta**
- **1 cup cherry tomatoes, halved**
- **1 cup Kalamata olives, sliced**
- **½ cup feta cheese, crumbled**
- **¼ cup fresh basil, chopped**
- **Olive oil, balsamic vinegar, salt, and pepper**

tip from the chef

This Mediterranean Pasta can be served hot or cold with basket of sliced French Bread!



s'mores dessert

pizza delight

■□□ | Cooking time: 15 minutes - Preparation time: 10 minutes

ingredients

- Pizza dough (store-bought or homemade)
- Chocolate spread or melted chocolate
- Marshmallows
- Graham cracker crumbs
- Vanilla ice cream (optional)

method

1. Preheat your oven to 475°F (245°C).
2. Roll out the pizza dough on a floured surface.
3. Spread a layer of chocolate spread or melted chocolate on the dough.
4. Scatter marshmallows generously and sprinkle graham cracker crumbs on top.
5. Bake in the preheated oven for 10-12 minutes or until the crust is golden and marshmallows are toasted.

Serves 4-6 people



tip from the chef

Add a scoop of vanilla ice cream for extra indulgence and a drizzle of chocolate syrup!



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