

Homemade Marinara Sauce

INGREDIENTS:

1 tablespoon Olive Oil

5 medium size Garlic cloves, thinly sliced or chopped...its up to you :-)

4 fresh Basil leaves, torn into small pieces...if you don't have fresh Basil, use dried Basil...flavor not as vibrant, but it works

Two 28-ounce cans crushed Tomatoes, with their juices...if you want more chunkiness to your sauce use 1 can crushed, and 1 can diced, or 2 cans of peeled tomatoes and hand crush them yourself.

2 teaspoons Kosher salt or regular Table salt

2 teaspoons of Oregano...fresh or dried...whatever you have...don't make a special trip to the store :-)

1 teaspoon of Thyme...same as above...no special trips...lets keep it simple...I like the taste it adds, but Thyme can be eliminated and the sauce is still Amazing!

2 tablespoons of Sugar...want it sweeter, add more sugar to taste...real simple right :-)

DIRECTIONS:

1. In a large saucepan or deep skillet, warm the olive oil at low heat. Add the garlic and cook until the aroma fills the room, about 3 minutes. Stir in the basil and Thyme.

2. Pour in the tomatoes with their juices, bring the sauce to a boil, and then add the Kosher salt and the Sugar. Reduce the heat to low and simmer 45 to 50 minutes. Remove the pan from heat.

TIPS:*To store: cool the sauce to room temperature before storing. It will keep in a covered container in the refrigerator for up to 2 weeks, and it will keep in a covered freezer-safe container for up to 3 months.

This sauce can be used for any pasta dish...we use it for shrimp marinara, sausage and peppers over pasta, spaghetti with meatballs, chicken parmigiana, and Italian chicken wings...ENJOY! (from our home to yours...)

Cajun Jambalaya Pasta (Ruby Tuesday Copy Cat)

Prep Time: 20 minutes

Cook Time: 25 minutes

Yield: serves 6

Ingredients

- 2-3 , large skinless chicken breasts, sliced into strips
- 1 lb andouille sausage, cut thick or thin...your preference, just make sure it's the real deal...PORK ...no beef mixture.
- 1 lb medium or large gulf shrimp, peel/devein and tails cut off...if gulf shrimp are not available at your store...just get what they have...
- 2 Tbsp olive oil
- 1 1/2 Tbsp cajun seasoning
- 1 1/2 Tbsp creole seasoning
- 6 cranks fresh black pepper
- 1/4 tsp cayenne pepper(adjust to your taste)
- 1 large green bell pepper, seeded and sliced
- 1 large red bell pepper, seeded and sliced
- 1 medium sweet onion, sliced
- 2 large cloves garlic, chopped roughly
- 1/4 cup fresh parmigiana cheese, grated thin
- 1 cup chicken broth (I used low sodium)
- 1 1/2 cup heavy cream
- 1/2 stick butter, (salted or unsalted)
- 1 lb angel hair pasta, cooked

Instructions

1. Cook pasta according to package directions. Set aside. Do not over cook
2. In a large skillet, add olive oil and chicken breasts and sausage. Add 1/2 the cajun and creole seasonings. Cook over high heat. Allow chicken and sausage to cook until you see charred edges...tossing every so often. Remove chicken and

sausage and set aside. Add peppers, onion and garlic to same skillet with 1/4 stick of butter. Saute(sprinkle a little more cajun and creole seasonings on veggies) until they begin to soften, about 5-7 minutes.

- 3. Add chicken stock, remaining butter, cayenne pepper, to skillet (no need to drain). Simmer about 7 minutes. Add in chicken, cream and parmigiana cheese, and heat until bubbly (about 4 minutes).*
- 4. To serve, combine cooked pasta with cajun mixture. ENJOY!*

Notes: If there is a seafood allergy in the house (like in our home), simply delete the shrimp! #StillDelicious

TT's Roasted Broccoli

Prep Time: 5 minutes

Cook Time: 16 minutes

Yield: serves 4

Ingredients

- 2-3 , medium broccoli crowns...cut down to flowerettes.*
- 2 tbsp Extra Virgin Olive Oil or Garlic Infused Olive Oil (depends on your taste)*
- 1 tbsp Kosher Salt*
- 1/2 tbsp Fresh Cracked Black Pepper*
- 1/4 cup Grated Parmesan Cheese*

Instructions

- 1. Pre-heat oven to 415 degrees: Rinse broccoli with cold water and pat dry*
- 2. On a large non stick cookie sheet, lay out broccoli and pour EVOO all over, then season broccoli with salt and pepper. Place in oven*
- 3. Let cook on one side for approx 8-10 minutes, then flip broccoli over and let cook for an additional 8-10 minutes (some like it crispy and some dont...so watch it and remove when its to your liking)*
- 4. Remove from Oven and sprinkle with Pamesan Cheese, and serve IMMEDIATLEY...Enjoy!*

Recipe Credit: Mrs. Timetha Nole