10 Easy Recipes For Every Home Cook

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Hello,

I am a pasta lover and no matter how often I eat it I can’t never have enough of it.

If you are like me, see my 10 easy pasta recipes for every home cook.

No, I’m not a chef but if I can cook this, you definitely can too!

Cheers!

Ribana, Popsicle Society

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**Spaghetti with clams**

**ingredients**
- spaghetti
- frozen clams
- 1-2 cloves of garlic
- 1 chopped red chilli
- a good quality of extra virgin olive oil
- white wine
- chopped parsley
- salt & pepper

**instructions**
- add the extra virgin olive oil in a pan, the cloves of garlic and the chopped red chilli and cook for 30 seconds to a minute, until the garlic just is on the edge of browning.
- add the clams, add some white wine, salt & pepper and let it simmer with the lid on, for 2-3 minutes or until all the clams are opened then add the chopped parsley.
- bring a large pot of salted water to a boil and add the spaghetti to the boiling water. Cook as indicated on the box.
- when the pasta is done to the point of al dente (cooked but still a little firm when you bite), drain it and place it in a serving bowl.
- pour the clams sauce over the spaghetti and toss to combine.
- sprinkle with extra virgin olive oil and with a little more fresh chopped parsley.
- serve immediately.
Farfalle with veggies

**ingredients**
- farfalle pasta
- chopped onion, garlic, carrots, celery, fresh red chilly
- chopped zucchini
- diced fresh mozzarella
- extra virgin olive oil
- salt & pepper

**instructions**
- Bring a large covered saucepan of salted water to a boil.
- In the meantime, heat some extra virgin olive oil in a skillet over medium-high heat. Add finely chopped onion, garlic, carrots, celery and fresh red chilli and stir to coat.
- After 1-2 minutes, add chopped zucchini. Season with salt and pepper and cook until the veggies are tender, approximately 8-10 minutes.
- Add pasta to boiling water and cook as label directs. Make sure you don't overcook it. Keep it al dente.
- Drain the pasta, add the veggies and diced fresh mozzarella, which with the heat of the pasta will become soft.
- That's it! As simple as that! Enjoy!
Carnobara Spaghetti

ingredients

- spaghetti
- bacon or pancetta
- egg yolks
- grated pecorino romano and parmesan cheese
- salt & pepper

instructions

- bring a large covered saucepan of salted water to a boil.
- in another saucepan, cook bacon (or pancetta) over medium heat until crisp, about 7 to 10 minutes.
- in a mixing bowl, whisk together egg yolks, grated pecorino romano and parmesan cheese. Season with a pinch of salt and generous black pepper.
- add the spaghetti to the boiling water and cook al dente.
- toss drained pasta with cooked bacon and pour egg mixture.
- serve immediately, dressing it with a bit of additional grated parmesan and freshly ground pepper.
- so so delicious! Enjoy!
Creamy cheese pasta

ingredients

- conchiglie pasta
- blue cheese or gorgonzola
- cream
- salt & pepper

instructions

- Cook pasta according to package directions making sure it is al dente and not overcooked.
- In the meanwhile, in a pan put the blue cheese or the gorgonzola and some cream.
- Cook, stirring, until the cheese has melted and the sauce is smooth and well blended. It will take you not more than 5 minutes.
- Drain your pasta and toss with the creamy cheese sauce and garnish with fresh grated pepper and grated parmesan cheese if you wish and you’re done. It’s that simple!
- Enjoy!
Tagliatelle al ragù

**ingredients**
- tagliatelle
- chopped carrot, celery and onion
- minced meat: beef and pork
- red wine
- tomato sauce
- a piece of fresh rosemary stem and a bay leaf
- extra virgin olive oil
- grated parmesan cheese
- salt & pepper

**instructions**
- to make the ragù, start doing the soffritto. Heat some extravirgin olive oil in a pan, add the chopped carrot, celery and onion and fry gently for about 10 minutes. Add the minced meats and stir well.
- cook for a few minutes to brown the meat, then add the wine and bubble for a few minutes to allow the alcohol to evaporate a little.
- stir in the tomato sauce, a piece of fresh rosemary stem and bay leaf. Leave to simmer for 1 hour, adding some stock if the mixture becomes dry. Season to taste with salt and pepper.
- cook the tagliatelle in boiling salted water until al dente, then drain and mix with the ragù sauce. Sprinkle a little bit of Parmesan cheese on top and serve.
- Enjoy!
Trofie with pesto alla Genovese

**ingredients**
- trofie pasta
- basil leaves
- pine nuts
- small garlic cloves
- Parmigiano Reggiano cheese
- Pecorino Romano cheese
- extra virgin olive oil
- salt

**instructions**
- start by doing the homemade pesto: first thing roast your pine nuts if are not roasted already. Then place the basil leaves, garlic cloves and salt into a mortar, and bash it all together, then add the roasted pine nuts and grind it with the pestle until it's a paste. If you don't have the mortar and pestle, you can use a food processor to blend until finely chopped. Add the grated cheese and extra virgin olive oil and mix together.
- cook the trofie in salted water slightly al dente and drain.
- season with pecorino cheese and a few tablespoons of cooking water, then pour the pesto. Stir to mix well and serve.
- Enjoy!
Spaghetti aglio & olio

ingredients

- spaghetti
- 3 cloves of garlic
- extra virgin olive oil
- fresh chilli
- salt
- parmigiano reggiano cheese, optional

instructions

1. bring a large pot of lightly salted water to a boil.
2. cook spaghetti in the boiling water, stirring occasionally until cooked through but not overcooked, make sure is al dente, about 9 minutes, or according to package instructions.
3. in the meantime, in a skillet add the garlic, crushed or sliced as you prefer, chopped fresh chilli and a generous amount of a good extra virgin olive oil.
4. cook over medium heat to slowly toast the garlic and the chilli, about 1-2 minutes, making sure you don’t burn the garlic. Remove from heat.
5. drain the pasta then remove the garlic if you wish and pour over the extra virgin olive oil with chilli and stir well until everything is well combined.
6. sprinkle some grated parmigiano reggiano cheese if you want and serve immediately while hot.
Penne with tuna & olives

**ingredients**
- penne
- half of a medium shallot
- extra virgin olive oil
- pitted Kalamata olives, or other black olives
- a can of tuna flakes in extra virgin olive oil
- freshly grated parmesan cheese
- a pinch of salt and pepper

**instructions**
- start with the sauce: in a pan put the finely chopped shallot, extra virgin olive oil, the olives and the drained tuna, season with salt and pepper, and let it sizzle for 2-3 minutes then remove from the heat. Your sauce is done.
- now is time to cook the pasta: Begin heating a large pot of water for the pasta. When the water for the pasta comes to a boil, add a generous tablespoon of salt and the pasta. Cook al dente, or until firm to the bite, following the cooking instructions on the package but checking the pasta a minute or two before the indicated time, you don’t want to overcook it.
- when the pasta is al dente, drain and add the sauce and the grated parmesan.
- toss everything together and serve.
Truffle fettuccine
with artichoke paste

ingredients
- truffle fettuccine
- artichoke paste
- grated parmesan and pecorino cheese
- truffle slices (optional)

instructions
- cook the pasta according to package instructions making sure to keep it al dente.
- drain it but keep aside 2-3 tablespoons of cooking water.
- add the artichoke paste, the grated parmesan and pecorino cheese and the cooking water and stir well.
- add a few of truffle slices on top of the pasta if you wish.
- enjoy your fancy 5 Michelin star dish.
Tagliatelle verdi con ragù

ingredients
- green tagliatelle
- ragù
- grated parmesan cheese

instructions
- prepare the ragù as per instructions from my previous recipe Tagliatelle al ragù
- when your ragù is ready, bring a pot of water to boil, add course salt and cook for 2-3 minutes your green tagliatelle.
- drain and serve with your ragù sauce and some grated Parmesan cheese on top.
- Delizioso!
PASTA
EAT . ENJOY . SHARE

No quantities mentioned as with pasta we never can have enough.
Check my blog www.popsiclesociety.com for step-by-step pictures for all recipes.

And if you try them, I would love to see them.
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