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# Food Menu



Lasanga

★★★★★ (420 Reviews)



Lasanga

Total Time: 1h 40min

★★★★★



Spicy Tuscan Chicken  
Pasta

Total Time: 45min

★★★★★



Tortellini Alfredo

Total Time: 1h 40min

★★★★★



Pepperoni Pizza

Total Time: 25min

★★★★★





# Ingredients

Instructions

1 Package lasagna noodles

1 Pound ground beef

1 Jar spaghetti sauce

1 Container ricotta cheese

2 Cups shredded mozzarella cheese

1/2 Cup grated Parmesan cheese

2 Cloves garlic, minced

Salt and pepper, to taste





## Instructions

### Ingredients

1. Preheat oven to 375 degrees F (190 degrees C)
2. Cook lasagna noodles according to package instructions. Drain and set aside.
3. In a large skillet, brown ground beef over medium heat. Drain any excess grease.
4. Add minced garlic to the skillet and cook for 1-2 minutes until fragrant.
5. Add spaghetti sauce to the skillet and stir to combine. Allow the sauce to simmer for 5-10 minutes.
6. In a separate bowl, mix together ricotta cheese, 1 cup of mozzarella cheese, and 1/4 cup of Parmesan cheese. Season with salt and pepper to taste.
7. In a 9x13 inch baking dish, spread a thin layer of the meat sauce on the bottom. Add a layer of cooked lasagna noodles, followed by a layer of the cheese mixture. Repeat layers, ending with a layer of meat sauce on top.
8. Sprinkle remaining mozzarella and Parmesan cheese on top of the lasagna.
9. Cover the baking dish with aluminum foil and bake in preheated oven for 25 minutes.
10. Remove foil and bake for an additional 25 minutes, or until cheese is melted and bubbly.
11. Let the lasagna cool for a few minutes before serving. Enjoy!



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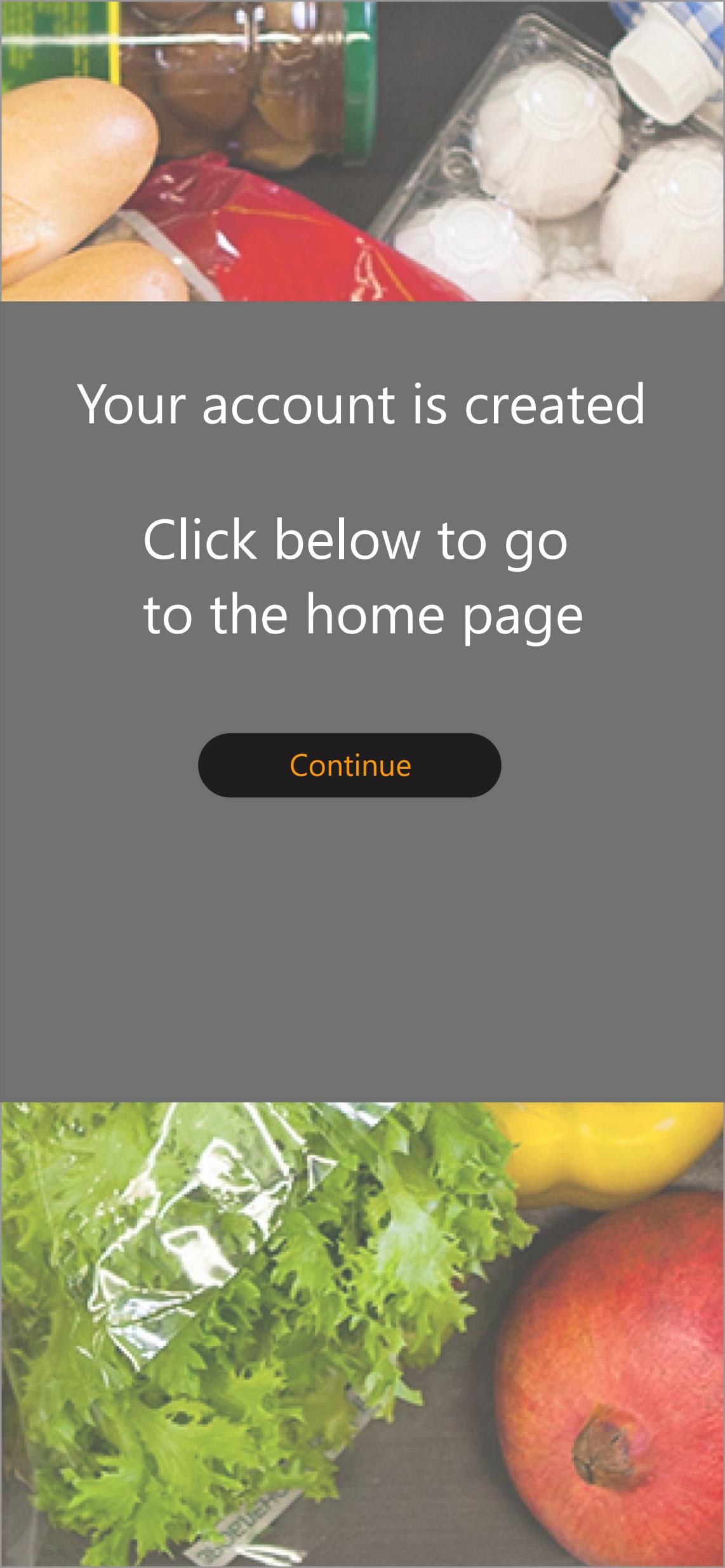
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# Food Menu

Spicy Tuscan Chicken Pasta  
 (720 Reviews)



Lasagna

Total Time: 1h 40min



Spicy Tuscan Chicken

Pasta

Total Time: 45min



Tortellini Alfredo

Total Time: 1h 40min



Pepperoni Pizza

Total Time: 25min





## Ingredients

### Instructions

- 8 ounces (225g) penne pasta
- 2 chicken breasts, boneless and skinless, cut into bite-sized pieces
- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 1 teaspoon red pepper flakes (adjust to your spice preference)
- 1 cup cherry tomatoes, halved
- 1 cup spinach leaves
- 1/2 cup heavy cream
- 1/4 cup grated Parmesan cheese
- Salt and pepper to taste
- Fresh basil leaves for garnish (optional)



## Instructions

### Ingredients

1. Cook the penne pasta according to the package instructions until al dente. Drain and set aside
2. In a large skillet, heat the olive oil over medium-high heat. Add the chicken pieces and cook until they are browned and cooked through. Remove the chicken from the skillet and set aside.
3. In the same skillet, add the minced garlic and red pepper flakes. Sauté for about 1 minute until fragrant.
4. Add the cherry tomatoes to the skillet and cook for 2-3 minutes until they start to soften and release their juices.
5. Stir in the spinach leaves and cook until wilted.
6. Pour in the heavy cream and bring it to a simmer. Let it cook for about 2 minutes to thicken slightly.
7. Add the cooked chicken back to the skillet and stir to coat it with the sauce.
8. Add the cooked penne pasta to the skillet and toss everything together until well combined.
9. Sprinkle the grated Parmesan cheese over the pasta and season with salt and pepper to taste. Stir until the cheese is melted and the sauce coats the pasta evenly.
9. Sprinkle the grated Parmesan cheese over the pasta and season with salt and pepper to taste. Stir until the cheese is melted and the sauce coats the pasta evenly.



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# Food Menu



Tortellini Alfredo

★★★★★ (69 Reviews)



Lasagna

Total Time: 1h 40min

★★★★★



Spicy Tuscan Chicken  
Pasta

Total Time: 45min

★★★★★



Tortellini Alfredo

Total Time: 1h 40min

★★★★★



Pepperoni Pizza

Total Time: 25min

★★★★★





# Ingredients

Instructions

9 ounces (250g) cheese tortellini

2 tablespoons butter

2 cloves garlic, minced

1 cup heavy cream

1/2 cup grated Parmesan cheese

Salt and pepper to taste

Fresh parsley for garnish (optional)



# Instructions

## Ingredients

1. Cook the tortellini according to the package instructions until al dente. Drain and set aside.
2. In a large skillet, melt the butter over medium heat. Add the minced garlic and sauté for about 1 minute until fragrant.
3. Pour in the heavy cream and bring it to a gentle simmer. Let it cook for about 2-3 minutes, stirring occasionally, until the sauce slightly thickens.
4. Stir in the grated Parmesan cheese and continue cooking for another 2-3 minutes until the cheese is melted and the sauce is smooth.
5. Stir in the grated Parmesan cheese and continue cooking for another 2-3 minutes until the cheese is melted and the sauce is smooth.
6. Add the cooked tortellini to the skillet and toss gently to coat the pasta with the Alfredo sauce.
7. Remove from heat and garnish with fresh parsley, if desired.



# Ingredients

Instructions

1 pizza dough (store-bought or homemade)

1/2 cup pizza sauce

1 1/2 cups shredded mozzarella cheese

30-40 slices of pepperoni

1/2 teaspoon dried oregano (optional )

Fresh basil leaves for garnish (optional)



# Instructions

## Ingredients

1. Preheat your oven to the temperature indicated on the pizza dough package or to 475°F (245°C) if using homemade dough.
2. Roll out the pizza dough on a floured surface to your desired thickness. If using store-bought dough, follow the package instructions for rolling and shaping.
3. Transfer the rolled-out dough onto a greased or parchment-lined baking sheet or pizza stone.
4. Spread the pizza sauce evenly over the dough, leaving a small border around the edges for the crust.
5. Sprinkle the shredded mozzarella cheese evenly over the sauce.
6. Arrange the pepperoni slices on top of the cheese, covering the entire pizza.
7. If desired, sprinkle dried oregano over the toppings for extra flavor.
8. Place the pizza in the preheated oven and bake for 12-15 minutes or until the crust is golden brown and the cheese is bubbly and melted.
9. Remove the pizza from the oven and let it cool for a few minutes.
10. Garnish with fresh basil leaves, if desired, and slice into wedges or squares.