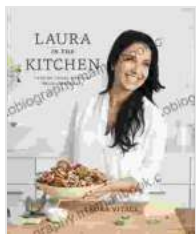


# Favorite Italian American Recipes Made Easy



## Laura in the Kitchen: Favorite Italian-American Recipes Made Easy: A Cookbook by Laura Vitale

★★★★☆ 4.6 out of 5

Language : English  
File size : 153964 KB  
Text-to-Speech : Enabled  
Screen Reader : Supported  
Enhanced typesetting : Enabled  
X-Ray : Enabled  
Word Wise : Enabled  
Print length : 503 pages



Italian American cuisine is a delicious and hearty blend of Italian and American flavors. It's no wonder that it's one of the most popular cuisines in the world!

If you're looking for some delicious and easy Italian American recipes, you've come to the right place! In this article, we'll share some of our favorite recipes that are sure to please everyone at your table.

### Spaghetti and Meatballs

Spaghetti and meatballs is a classic Italian American dish that's always a hit. It's made with simple ingredients like spaghetti, meatballs, and tomato sauce, but it's so delicious and satisfying.

To make spaghetti and meatballs, start by browning the meatballs in a skillet. Then, simmer them in a pot of tomato sauce until they're cooked through.

Once the meatballs are cooked, add the spaghetti to the pot and cook it according to the package directions.

When the spaghetti is cooked, drain it and add it to the pot with the meatballs and tomato sauce. Stir to combine and serve.

## **Lasagna**

Lasagna is another classic Italian American dish that's perfect for a special occasion. It's made with layers of pasta, cheese, and meat sauce.

To make lasagna, start by cooking the pasta according to the package directions.

Then, spread a layer of meat sauce in the bottom of a 9x13 inch baking dish.

Top the meat sauce with a layer of pasta, then a layer of cheese.

Repeat the layers until all of the ingredients have been used.

Bake the lasagna in a preheated oven at 375 degrees Fahrenheit for 30-40 minutes, or until the cheese is melted and bubbly.

## **Chicken Parmesan**

Chicken Parmesan is a delicious and easy Italian American dish that's perfect for a weeknight meal.

To make chicken Parmesan, start by breading the chicken breasts.

Then, pan-fry the chicken breasts until they're cooked through.

Top the chicken breasts with marinara sauce and mozzarella cheese.

Bake the chicken breasts in a preheated oven at 375 degrees Fahrenheit for 10-15 minutes, or until the cheese is melted and bubbly.

## **Tiramisu**

Tiramisu is a delicious Italian American dessert that's perfect for any occasion.

To make tiramisu, start by making the ladyfingers.

Then, dip the ladyfingers in espresso and arrange them in the bottom of a 9x13 inch baking dish.

Top the ladyfingers with a layer of mascarpone cheese filling.

Repeat the layers until all of the ingredients have been used.

Refrigerate the tiramisu for at least 4 hours before serving.

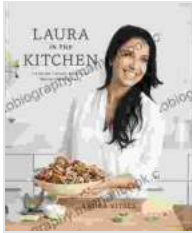
These are just a few of our favorite Italian American recipes. We hope you enjoy them as much as we do!

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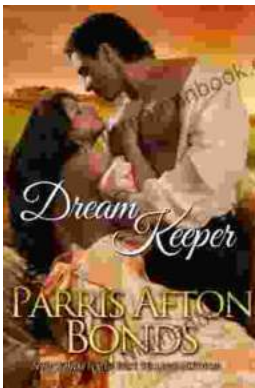
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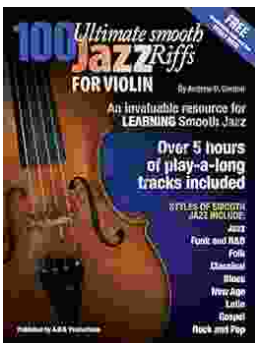


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