

Delicious and Easy Italian Takeout Recipes

Mozzarella Sticks

Serves: 12 | Preparation Time: 10 minutes | Cooking Time: 5 minutes

Ingredients

- 1 cup Italian-style breadcrumbs
- 2 eggs
- 1 tablespoon milk
- 1 pound mozzarella cheese, cut into ¾-inch x 1¾-inch strips
- 1 cup vegetable oil
- Tomato sauce for dipping
- Fresh basil for garnish

Directions

1. In a bowl, whisk the eggs and milk together.
2. Place the bread crumbs in another bowl, or on a tray.
3. Dip the cheese in the egg mixture first, then the bread crumbs.
4. Dip it in the egg mixture and then the bread crumbs a second time, making sure to coat the cheese evenly.
5. Heat the oil in skillet.
6. Fry the cheese until golden brown, about 1 minute on each side. Do not fry too long, or the cheese will leak.
7. Drain on paper towels.
8. Serve with tomato sauce and sprinkle with finely chopped basil.

Antipasto Salad

Serves: 4 | Preparation Time: 10 minutes

Ingredients

- 8 cups romaine lettuce heart, chopped
- ¼ pound Genoa salami, diced
- ¼ pound pepperoni, diced
- 2 cups giardiniera (Italian pickled vegetables), coarsely chopped
- 12 pitted black olives, coarsely chopped
- 12 jumbo green olives, pitted, coarsely chopped
- 1 (8 ounce) jar roasted red peppers, drained and diced
- 1 (6 ounce) jar marinated artichoke hearts, drained
- ¼ red onion, sliced into rings
- 2 tablespoons balsamic vinegar
- ¼ cup extra-virgin olive oil
- 1-2 tablespoons Italian Vinaigrette (optional)
- Salt, to taste
- Freshly ground pepper, to taste
- ½ cup Gorgonzola, crumbled (optional)

Italian Vinaigrette

- ⅓ cup white wine vinegar
- ¾ teaspoon dried oregano
- ½ teaspoon dry mustard
- 1 teaspoon salt
- 1 pinch black pepper
- ⅛ cup red onion, finely chopped
- 1 ½ teaspoons garlic, minced
- ¾ cup olive oil

Directions

1. To make the vinaigrette, put all the ingredients, EXCEPT the olive oil, in a blender.
2. Pulse a few times and then blend, adding the olive oil a little at a time. Do not add the olive oil all at once.
3. Blend well and let it stand for 30 minutes.
4. To make the salad, combine the first 9 ingredients (through red onion) in a bowl.
5. Season with salt and pepper, and then drizzle with olive oil and balsamic vinegar and/or Italian Vinaigrette (optional).
6. Toss well. Garnish with crumbled cheese, if desired.

Fettucine Alfredo

Serves: 2-3 | Preparation Time: 5 minutes | Cooking Time: 15 minutes

Ingredients

- 1 (8 ounce) package fettucine, cooked according to packaging instructions and drained
- ¼ cup water, reserved from cooking pasta
- 3 tablespoons unsalted butter
- 1 small shallot, finely minced
- ½ cup heavy cream
- ¾ cup freshly Parmigiano-Reggiano or Parmesan, grated
- ¼ teaspoon salt
- Freshly ground black pepper, to taste

For garnish

- Fresh basil
- Parmigiano-Reggiano or Parmesan, grated

Directions

1. Melt the butter in a deep frying pan or heavy-bottomed pot over medium-high heat.
2. Sauté the shallots until tender (about 2 minutes).
3. Add the cream and bring to a low boil.
4. Reduce the heat to medium-low and simmer for 3 minutes.
5. Remove the pan from the heat and stir in the cheese, salt and pepper until smooth.
6. Add the cooked pasta and reserved pasta water to the sauce.
7. Return the pan to the stove over medium-high heat, and gently stir the pasta in the sauce to coat.
8. Garnish with Parmigiano-Reggiano and fresh basil, and serve.

Hawaiian Pizza

Serves: 8-12 | Preparation Time: 10 minutes | Cooking Time: 21 minutes

Ingredients

- 1 (15 inch) round of pizza dough
- 1¾ cups pizza sauce
- 2 cups shredded mozzarella cheese, divided
- 1 cup shredded Romano cheese, divided
- 1½ cups cooked ham, diced
- 1 cup pineapple tidbits, drained

Pizza Dough Ingredients

- 1 tablespoon sugar
- 1 ⅓ cups warm water (105°F)
- 1 (¼ ounce) packet active dry yeast (2 ¼ teaspoons)
- 3 tablespoons extra-virgin olive oil, plus more for brushing
- 3 ¾ cups all-purpose flour, plus more for dusting
- 1 ½ teaspoons salt

Directions

1. Preheat the oven to 425°F and grease a 15-inch pizza pan.
2. Press the dough into pan, building up the edges slightly.
3. Bake until lightly browned (about 6-8 minutes).
4. Spread the sauce, beginning from the center of the crust going outward in a circular motion, leaving half an inch of space around the edge.
5. Sprinkle with 1 ¾ cups of mozzarella and ½ cup of Romano cheese.
6. Arrange ham and pineapple on top, and sprinkle with the remaining cheese.
7. Bake until the cheese is melted and the crust is golden brown (about 15 minutes).

To make the pizza dough

1. Dissolve the sugar in warm water, and add the yeast. Let it sit until the water becomes frothy (about 10 minutes). Stir in the olive oil.
2. In a large bowl, mix the flour and salt together.
3. Make a well in the center and pour in the yeast mixture.
4. Using a wooden spoon, mix until a rough dough is formed.
5. Place the dough on a floured surface and knead until it becomes smooth and elastic (about 5 minutes).
6. Prepare two bowls and brush them with olive oil.
7. Divide the dough in half as equally as possible (about 1 pound per piece).
8. Place each portion of dough in a prepared bowl, and brush the surface with oil.
9. Cover with plastic wrap and allow the dough to expand to double its size (about 1 hour and 30 minutes).
10. Roll out into desired shape and diameter. The dough may be covered with plastic wrap and stored, frozen, for 1 month.
11. If pre-baked crust is required, bake at 425°F until lightly browned (about 6-8 minutes).

Chicken Parmigiana

Serves: 4 | Preparation Time: 30 minutes | Cooking Time: 45 minutes

Ingredients

- 4 pieces boneless skinless chicken breast, pounded thin
- Salt and pepper
- 1 large egg, beaten with ½ tablespoon water
- ½ cup all-purpose flour
- 1 cup panko bread crumbs
- ¼ cup vegetable oil
- All-Purpose Tomato Sauce, recipe below
- 1 pound fresh mozzarella, thinly sliced
- ¼ cup freshly grated Parmesan
- Sliced green onion, for garnish
- Fettuccini with tomato sauce for serving

All-Purpose Tomato Sauce

- 2 tablespoons olive oil
- 1 large onion, finely chopped
- 4 cloves garlic, smashed to a paste with a pinch of salt
- 2 (28 ounce) cans plum tomatoes, undrained, pureed in a blender
- 1 (16 ounce) can crushed tomatoes
- 1 (2 ½ ounce) can tomato paste
- 1 bay leaf
- ½ cup Italian parsley
- 1 small yellow bell pepper, chopped
- Salt and freshly ground pepper

Directions

For the sauce

1. In a saucepan, heat the olive oil over medium heat.
2. Cook the onions and garlic until they are soft.
3. Add the pureed tomatoes with their juices, crushed tomatoes, tomato paste, bay leaf, parsley, and bell pepper, and bring it to a boil. Season to taste with salt and pepper.
4. Reduce the heat and cook until slightly thickened, about 30 minutes.
5. Let cool to room temperature and store, refrigerated, in jars.

For the chicken

1. Preheat the oven to 400°F (204°C).
2. Season the chicken with salt and pepper
3. Coat with flour and tap lightly to remove any excess.
4. Dip in the egg mixture and all any excess to drip off.
5. Coat evenly with bread crumbs.
6. In a skillet on the stovetop, heat the oil almost to the smoking point.
7. Brown the breasts on both sides (about 30-40 seconds per side).
8. Transfer the chicken to a baking sheet.
9. Top each chicken piece with 1-2 tablespoons of tomato sauce, slices of mozzarella and about 1 tablespoon of Parmesan.
10. Season with salt and pepper.
11. Bake until the chicken is cooked through and the cheese is melted (about 5 to 7 minutes).
12. Garnish with green onion and serve over pasta with tomato sauce if desired.

***These recipes and more are found in Lina Chang's *Italian Takeout Cookbook: Easy Italian Recipes to Make at Home Including Pizza and Pasta*. To get your copy, click on the cover below or click [here](#).

