

***10 SIMPLE AND EASY
ROMANTIC DINNERS
RECIPES***



Garlic Butter Shrimp Pasta

Ingredients:

8 oz linguine or spaghetti
1 lb large shrimp, peeled and deveined
4 tablespoons unsalted butter
4 cloves garlic, minced
1/2 teaspoon red pepper flakes (adjust to taste)
Salt and black pepper, to taste
1/2 cup chicken broth
1/4 cup dry white wine (optional)
1/4 cup heavy cream
1/2 cup grated Parmesan cheese
Fresh parsley, chopped, for garnish
Lemon wedges, for serving



Garlic Butter Shrimp Pasta

Steps:

Cook the pasta: Cook the linguine or spaghetti according to the package instructions until al dente. Drain and set aside.

Prep the shrimp: Season the shrimp with salt and black pepper. In a large skillet, melt 2 tablespoons of butter over medium-high heat. Add the shrimp and cook for 1-2 minutes per side or until they turn pink. Remove the shrimp from the skillet and set aside.

Make the garlic butter sauce: In the same skillet, add the remaining 2 tablespoons of butter. Add minced garlic and red pepper flakes. Sauté for about 1 minute until the garlic becomes fragrant, being careful not to burn it.

Deglaze the skillet: Pour in the chicken broth and white wine (if using), scraping the bottom of the skillet to release any browned bits. Allow the mixture to simmer for 2-3 minutes to reduce slightly.

Add cream and Parmesan: Reduce the heat to low and stir in the heavy cream and grated Parmesan cheese. Stir until the cheese is melted and the sauce is smooth.

Combine pasta and shrimp: Add the cooked pasta and shrimp back to the skillet. Toss everything together until the pasta is coated in the creamy garlic butter sauce and the shrimp are evenly distributed.

Garnish and serve: Garnish the dish with chopped fresh parsley. Serve the Garlic Butter Shrimp Pasta hot, with lemon wedges on the side for squeezing over the pasta.



Caprese Chicken

Ingredients:

2 boneless, skinless chicken breasts
Salt and black pepper, to taste
2 tablespoons olive oil
4 large tomatoes, sliced
1 ball fresh mozzarella cheese, sliced
Fresh basil leaves
Balsamic glaze, for drizzling



Caprese Chicken

Steps:

Preheat the oven: Preheat your oven to 400°F (200°C).

Season the chicken: Season the chicken breasts with salt and black pepper on both sides.

Sear the chicken: In an oven-safe skillet, heat olive oil over medium-high heat. Sear the chicken breasts for 2-3 minutes on each side, or until they get a golden brown color.

Assemble the Caprese Chicken: Remove the skillet from heat. Place tomato slices on top of each chicken breast, followed by mozzarella slices. Transfer the skillet to the preheated oven.

Bake: Bake in the oven for about 15-20 minutes, or until the chicken is cooked through and the cheese is melted and bubbly.

Garnish with basil: Remove the skillet from the oven and sprinkle fresh basil leaves over the Caprese Chicken.

Drizzle with balsamic glaze: Just before serving, drizzle balsamic glaze over the chicken. You can adjust the amount based on your preference.

Serve: Plate the Caprese Chicken and serve it hot. You can serve it with a side of salad, roasted vegetables, or your favorite grain.



Lemon Herb Roasted Chicken

Ingredients:

1 whole chicken (about 4-5 pounds)
Salt and black pepper, to taste
2 lemons, sliced
4 cloves garlic, minced
2 tablespoons fresh rosemary, chopped
2 tablespoons fresh thyme, chopped
1/4 cup olive oil
1/4 cup unsalted butter, melted
Zest of 1 lemon
Juice of 1 lemon
1 cup chicken broth



Lemon Herb Roasted Chicken

Steps:

Preheat the oven: Preheat your oven to 425°F (220°C).

Prepare the chicken: Pat the whole chicken dry with paper towels. Season the chicken cavity with salt and black pepper. Place a few slices of lemon inside the cavity.

Season the exterior: Rub the outside of the chicken with salt and black pepper.

Make the herb mixture: In a small bowl, mix together minced garlic, chopped rosemary, chopped thyme, olive oil, melted butter, lemon zest, and lemon juice.

Coat the chicken: Brush the herb mixture all over the chicken, making sure to coat it evenly.

Arrange in a roasting pan: Place the chicken on a rack in a roasting pan. Arrange lemon slices around the chicken.

Roast the chicken: Roast the chicken in the preheated oven for about 1 hour and 15 minutes or until the internal temperature reaches 165°F (74°C), basting the chicken with the pan juices every 20-30 minutes.

Rest and carve: Once the chicken is cooked through, remove it from the oven and let it rest for about 10-15 minutes before carving.

Make gravy (optional): While the chicken is resting, you can use the pan drippings to make a simple gravy. Pour chicken broth into the roasting pan and stir, scraping up any browned bits.

Serve: Carve the lemon herb roasted chicken, drizzle with the pan juices or gravy, and serve with your favorite side dishes.



Salmon Piccata

Ingredients:

2 salmon fillets (about 6 oz each)
Salt and black pepper, to taste
1/2 cup all-purpose flour, for dredging
2 tablespoons olive oil
2 tablespoons unsalted butter
3 cloves garlic, minced
1/2 cup chicken broth
1/4 cup dry white wine
Juice of 1 lemon
2 tablespoons capers, drained
2 tablespoons fresh parsley, chopped
Lemon slices, for garnish



Salmon Piccata

Steps:

Prep the salmon: Pat the salmon fillets dry with paper towels. Season both sides with salt and black pepper.

Dredge in flour: Dredge the salmon fillets in flour, shaking off any excess.

Cook the salmon: In a large skillet, heat olive oil over medium-high heat. Add the salmon fillets and cook for 3-4 minutes per side, or until they are golden brown and cooked through. Remove the salmon from the skillet and set aside.

Make the piccata sauce: In the same skillet, add butter and minced garlic. Sauté for about 1 minute until the garlic is fragrant.

Deglaze with white wine: Pour in the dry white wine, scraping the bottom of the skillet to release any browned bits. Allow the mixture to simmer for 2-3 minutes.

Add chicken broth and lemon juice: Stir in the chicken broth and lemon juice. Let the sauce simmer for another 2-3 minutes to reduce slightly.

Add capers and parsley: Stir in the capers and chopped fresh parsley. Adjust salt and pepper to taste.

Finish the salmon: Return the cooked salmon fillets to the skillet, spooning the piccata sauce over them. Cook for an additional 1-2 minutes, allowing the salmon to absorb the flavors of the sauce.

Garnish and serve: Plate the Salmon Piccata, garnish with lemon slices, and serve hot. You can pair it with your favorite side dishes, such as rice or steamed vegetables.



Pan-Seared Filet Mignon with Red Wine Reduction

Ingredients:

2 filet mignon steaks (6-8 oz each)
Salt and black pepper, to taste
2 tablespoons olive oil
2 cloves garlic, minced
1 cup red wine (choose a good-quality wine)
1/2 cup beef broth
1 tablespoon balsamic vinegar
2 tablespoons unsalted butter
Fresh thyme sprigs, for garnish (optional)



Pan-Seared Filet Mignon with Red Wine Reduction

Steps:

Prep the filet mignon: Pat the filet mignon steaks dry with paper towels. Season both sides with salt and black pepper.

Heat the pan: In a heavy-bottomed skillet, heat olive oil over medium-high heat until it's hot but not smoking.

Sear the filet mignon: Place the filet mignon steaks in the hot skillet. Sear for 3-4 minutes on each side for medium-rare, adjusting the time based on your desired doneness. For a nice crust, refrain from moving the steaks too much while searing.

Rest the filet mignon: Once the filet mignon is cooked to your liking, transfer it to a plate and let it rest while preparing the red wine reduction.

Make the red wine reduction: In the same skillet, add minced garlic and sauté for about 30 seconds until fragrant. Pour in the red wine, beef broth, and balsamic vinegar. Scrape the bottom of the skillet to release any browned bits.

Simmer the sauce: Allow the red wine reduction to simmer over medium heat until it's reduced by half. This will take about 8-10 minutes.

Finish the sauce: Stir in the unsalted butter until it's melted and the sauce is glossy. Season with salt and pepper to taste.

Plate the filet mignon: Place the rested filet mignon steaks on plates. Spoon the red wine reduction sauce over the steaks.

Garnish and serve: Garnish with fresh thyme sprigs if desired. Serve the Pan-Seared Filet Mignon with Red Wine Reduction immediately.



Mushroom Risotto

Ingredients:

1 1/2 cups Arborio rice
1/2 cup dry white wine
6 cups vegetable or chicken broth, kept warm
1 cup cremini mushrooms, sliced
1 cup shiitake mushrooms, sliced
1 cup porcini mushrooms, rehydrated if dried, and sliced
1 small onion, finely chopped
2 cloves garlic, minced
1/2 cup Parmesan cheese, grated
1/4 cup unsalted butter
2 tablespoons olive oil
Salt and black pepper, to taste
Fresh parsley, chopped, for garnish



Mushroom Risotto

Steps:

Prepare the Mushrooms: If using dried porcini mushrooms, rehydrate them in warm water for about 20 minutes. Drain and slice all the mushrooms.

Sauté Mushrooms: In a large skillet or wide pan, heat olive oil over medium heat. Add chopped onion and sauté until translucent. Add minced garlic and sauté for another 30 seconds. Add all the sliced mushrooms and cook until they release their moisture and become golden brown.

Toast the Rice: Add Arborio rice to the mushroom mixture and stir to coat the rice with the flavors, toasting it for about 2 minutes.

Deglaze with Wine: Pour in the dry white wine, stirring continuously until the wine is mostly absorbed by the rice.

Start Adding Broth: Begin adding the warm broth, one ladle at a time, stirring frequently. Allow each addition to be absorbed before adding the next ladle of broth. Continue this process until the rice is creamy and cooked to al dente, which should take about 18-20 minutes.

Finish with Butter and Cheese: Once the rice is cooked, stir in unsalted butter and grated Parmesan cheese. Season with salt and black pepper to taste. The risotto should have a creamy consistency.

Garnish and Serve: Garnish the Mushroom Risotto with chopped fresh parsley. Serve hot, optionally with additional Parmesan cheese on the side.



Vegetarian Stuffed Bell Peppers

Ingredients:

4 large bell peppers, halved and seeds removed
1 cup quinoa, cooked
1 can (15 oz) black beans, drained and rinsed
1 cup corn kernels (fresh, frozen, or canned)
1 cup cherry tomatoes, halved
1 cup shredded Monterey Jack or cheddar cheese
1 small red onion, finely chopped
2 cloves garlic, minced
1 teaspoon ground cumin
1 teaspoon chili powder
1/2 teaspoon smoked paprika
Salt and black pepper, to taste
1/4 cup fresh cilantro, chopped (optional)
1/4 cup salsa, for serving (optional)
Sour cream or Greek yogurt, for serving (optional)



Vegetarian Stuffed Bell Peppers

Steps:

Preheat the Oven: Preheat your oven to 375°F (190°C).

Prepare the Bell Peppers: Cut the bell peppers in half lengthwise and remove the seeds and membranes. Place the pepper halves in a baking dish, cut side up.

Prepare the Filling: In a large bowl, combine cooked quinoa, black beans, corn, cherry tomatoes, shredded cheese, red onion, minced garlic, ground cumin, chili powder, smoked paprika, salt, and black pepper. Mix well until all ingredients are evenly combined.

Stuff the Peppers: Spoon the quinoa and vegetable mixture into each bell pepper half, pressing down gently to pack the filling.

Bake: Cover the baking dish with aluminum foil and bake in the preheated oven for 25-30 minutes, or until the peppers are tender.

Garnish: If desired, sprinkle chopped fresh cilantro over the stuffed peppers.

Serve: Serve the Vegetarian Stuffed Bell Peppers hot. You can drizzle salsa over the top or serve with a dollop of sour cream or Greek yogurt.



Lobster Tail with Garlic Butter

Ingredients:

2 lobster tails

Salt and black pepper, to taste

4 tablespoons unsalted butter

4 cloves garlic, minced

1 tablespoon fresh parsley, chopped

1 tablespoon fresh lemon juice

Lemon wedges, for serving



Lobster Tail with Garlic Butter

Steps:

Preheat the Oven: Preheat your oven to 425°F (220°C).

Prepare the Lobster Tails: Using kitchen shears, carefully cut through the top shell of each lobster tail, stopping at the base of the tail. Gently spread the shell open to expose the meat without detaching it from the tail.

Season the Lobster: Season the lobster meat with salt and black pepper to taste.

Arrange in a Baking Dish: Place the prepared lobster tails in a baking dish, ensuring they are arranged with the meat side facing up.

Make the Garlic Butter Sauce: In a small saucepan over medium heat, melt the unsalted butter. Add minced garlic and sauté for about 1-2 minutes until the garlic becomes fragrant. Stir in fresh chopped parsley and lemon juice. Remove from heat.

Brush with Garlic Butter: Brush the garlic butter mixture generously over the exposed lobster meat, making sure to coat it evenly.

Bake: Bake the lobster tails in the preheated oven for 12-15 minutes or until the lobster meat is opaque and easily pulls away from the shell.

Broil (optional): If you desire a golden finish, you can broil the lobster tails for an additional 1-2 minutes until the top is lightly browned.

Serve: Transfer the lobster tails to a serving platter. Pour any remaining garlic butter sauce over the top. Serve hot with lemon wedges on the side.



Tomato Basil Mozzarella Flatbread

Ingredients:

1 pre-made flatbread or naan bread
1 cup cherry tomatoes, halved
1 cup fresh mozzarella cheese, torn or sliced
Fresh basil leaves, torn or chopped
2 tablespoons extra-virgin olive oil
2 cloves garlic, minced
Salt and black pepper, to taste
Balsamic glaze, for drizzling (optional)



Tomato Basil Mozzarella Flatbread

Steps:

Preheat the Oven: Preheat your oven to 400°F (200°C).

Prepare the Flatbread: Place the pre-made flatbread or naan on a baking sheet.

Assemble the Toppings: Scatter the halved cherry tomatoes and torn mozzarella over the flatbread. Sprinkle minced garlic evenly across the toppings.

Drizzle with Olive Oil: Drizzle extra-virgin olive oil over the tomatoes and mozzarella. Ensure that the toppings are evenly coated with the oil.

Season with Salt and Pepper: Sprinkle salt and black pepper over the flatbread to taste. Remember that the mozzarella can contribute some saltiness.

Bake: Place the baking sheet in the preheated oven and bake for about 10-12 minutes, or until the edges of the flatbread are golden brown, and the cheese is melted and bubbly.

Add Fresh Basil: Remove the flatbread from the oven and immediately scatter fresh basil leaves over the top.

Optional Drizzle: If desired, drizzle balsamic glaze over the flatbread for an extra burst of flavor.

Slice and Serve: Allow the flatbread to cool slightly before slicing. Serve the Tomato Basil Mozzarella Flatbread as an appetizer, snack, or light meal.



Pesto Zucchini Noodles

Ingredients:

4 medium-sized zucchini
1 cup cherry tomatoes, halved
1/2 cup cherry tomatoes, quartered (for garnish)
1/2 cup fresh basil leaves, packed
1/3 cup pine nuts
2 cloves garlic
1/2 cup grated Parmesan cheese
1/2 cup extra-virgin olive oil
Salt and black pepper, to taste
Crushed red pepper flakes (optional, for added heat)
Grated Parmesan cheese, for serving



Pesto Zucchini Noodles

Steps:

Prepare the Zucchini Noodles: Using a spiralizer or vegetable peeler, create zucchini noodles (zoodles) from the four medium-sized zucchini. Place the zoodles in a colander and sprinkle with salt. Allow them to sit for about 15 minutes to release excess moisture, then pat them dry with paper towels.

Make the Pesto Sauce: In a food processor, combine fresh basil, pine nuts, garlic, and grated Parmesan cheese. Pulse until the ingredients are finely chopped. With the food processor running, slowly drizzle in the olive oil until the pesto reaches a smooth consistency. Season with salt and black pepper to taste. Add crushed red pepper flakes if you want some heat.

Toss Zucchini Noodles: In a large mixing bowl, toss the zucchini noodles with the pesto sauce until the noodles are evenly coated.

Add Cherry Tomatoes: Gently fold in the halved cherry tomatoes into the zucchini noodles and pesto mixture.

Serve: Divide the Pesto Zucchini Noodles among serving plates. Garnish with quartered cherry tomatoes and additional grated Parmesan cheese.

Optional Toppings: If desired, sprinkle with additional pine nuts or a drizzle of extra-virgin olive oil before serving.

