

# SPRING RICOTTA



# INGREDIENTS

8 OZ. FOUR FAMILIES PENNE PASTA  
1 CUP RICOTTA  
1/2 CUP FRESHLY GRATED PARMESAN  
4 OZ. FRESH SPINACH (1/2 BAG)  
JUICE AND ZEST OF 1 LEMON  
1 TBSP OLIVE OIL  
CRUSHED CHILL FLAKES  
SALT AND PEPPER TO TASTE

# DIRECTIONS

1. COOK PASTA ACCORDING TO PACKAGE INSTRUCTIONS. RESERVE A 1/4 CUP PASTA WATER, DRAIN PASTA.
2. WHEN PASTA IS ALMOST DONE, COMBINE OLIVE OIL, GARLIC AND A PINCH OF CHILI FLAKES IN A MEDIUM SIZED SKILLET ON MEDIUM HIGH HEAT. ADD SPINACH AND SAUTE, UNTIL SPINACH IS WILTED.
3. ADD BOTH CHEESES, LEMON JUICE AND ZEST TO SPINACH, SEASON WITH SALT AND PEPPER. TURN HEAT TO LOW
4. TOSS DRAINED PASTA WITH THE CHEESE AND SPINACH MIXTURE. THIN SAUCE WITH RESERVED PASTA WATER, IF NECESSARY.

TIPS: SUBSTITUTE BLANCHED PEAS OR ASPARAGUS FOR SPINACH. SERVE WITH GRILLED SALMON OR SHRIMP.

