



Spinach and Sun-Dried Tomato Pasta

½ lb. Mezze Rigatoni

6 oz. Baby Spinach

2 oz. Extra Virgin Olive Oil

½ c. Chopped Sun-Dried Tomatoes

6 Garlic Cloves (roasted)

Shredded Cheese

Salt & Pepper

Preparation:

Cook pasta according to directions on package. In a saute pan, heat oil and add spinach one handful at a time. Once spinach is added, spoon in about 2 tablespoons of pasta water and let spinach cook for 1 minute then add in tomatoes.

Stir in pasta, and roasted garlic. Make sure entire mixture is coated on the pasta and serve with shredded cheese.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

