

Creamy Spinach and Lemon Pasta

Adapted from FRESHFARM
Makes 4-6 servings

Ingredients

6 cups fresh spinach leaves
2 lemons
1 cup mascarpone cheese (or cream cheese)
1 teaspoon salt
Freshly ground pepper, to taste
1/2 teaspoon grated nutmeg
1 pound pasta

Instructions

Roughly chop spinach and set aside.

Zest and juice the lemons. Combine the lemon zest, lemon juice, mascarpone cheese (or cream cheese), salt, pepper, and nutmeg in a bowl. Stir to combine.

Bring a pot of water to boil. Cook the pasta until cooked through but still firm. Reserve 1/2 cup of the pasta water before draining and set aside. Drain remaining water from pasta.

Return pasta to the pot and set over low heat. Stir in the lemon and mascarpone mixture. Add chopped spinach and toss so that the spinach begins to wilt. Add about 1/4 cup of the pasta water to keep the sauce fluid but not too watery. Continue to cook and stir until the spinach is cooked, adding more reserved pasta water as needed. Serve immediately.

Note:

- To make the recipe gluten free, use gluten-free noodles, such as brown rice or legume-based options.
- To make the recipe dairy free, use a dairy-free cream cheese alternative.



Photo credit: Karissa's Vegan Kitchen website