

Creamed Spinach Fettucine

Serves 4-6

- 228 g ricotta cheese (or 114 g Greek yogurt and 114 g sour cream, or cottage cheese)
- Kosher salt and black pepper
- 450 g long pasta, such as fettuccine or tagliatelle
- 27 g pine nuts (optional)
- 56 g unsalted butter
- 3 garlic cloves, thinly sliced
- 450 g (2 bunches) spinach chopped in small pieces
- 237 ml heavy cream
- ¼ tsp grated nutmeg
- Grated parmesan, for serving



1. Add the **ricotta** to a large bowl; season well with **salt** and **pepper** and set aside.
2. Bring a large pot of well-salted water to a boil. Add the pasta and cook according to package instructions until al dente. Reserve 240 ml of pasta cooking water and drain.

Prepare sauce while pasta cooks:

3. Cook the **pine nuts** in a deep 30-cm skillet over medium heat until toasted, stirring occasionally to make sure they do not burn, **2 to 3 minutes**. Transfer to a small bowl.
4. Wipe skillet clean and melt the **butter** over **medium-low heat**.
5. Add the **garlic** and sauté until pale golden, **about 2 minutes**.
6. Add the **spinach**, stirring it in by the handful if needed, and cook until it wilts, adding a few tablespoons of the pasta water to help it along if needed, about 4 minutes. Season with **salt**.
7. Add the **cream**, bring to a simmer over **medium heat** and cook until sauce begins to thicken slightly, **about 2 minutes more**.
8. Stir in the **nutmeg** then season with **salt** and **pepper**.
9. Add the cooked pasta directly to the skillet and toss until the noodles are glossy with sauce.
10. Turn off heat and stir in the prepared **ricotta**, thinning the sauce with a bit of pasta cooking water if needed. Taste and adjust seasonings as needed. Divide among bowls.
11. Top with **pine nuts** use grated **parmesan** at the table.



fettuccine



tagliatelle