

CREAMY SPINACH PASTA



Moderate



45 minutes



Side



04 Servings

INGREDIENTS

½ teaspoon dried oregano
½ teaspoon dried parsley
½ teaspoon mustard powder
¼ teaspoon garlic powder
4 tablespoons salted butter
3 cloves garlic, minced
2 tablespoons plain flour
1 cup vegetable or chicken stock
½ cup cream
½ milk
3 teaspoons lemon juice
¾ cup parmesan, finely grated
1 bag spinach
400-500g of your favourite pasta



COOKING STEPS

Heat salted water for the pasta while you measure out your ingredients.

For the Pasta:

Add the pasta to the boiling water when you start the sauce. Cook according to package instructions (don't overcook), and drain.

For the Sauce:

Melt the butter in a pan over medium-low heat. Let it heat for about 2 minutes. Add the garlic and continue to heat the butter until it begins to foam and brown slightly. Lift the pan and give the butter a swirl on occasion.

Increase heat to medium and whisk in the flour. Let it cook until it reaches a darker brown colour and can no longer smell raw flour, about 2 minutes. Add the stock in splashes, do this slowly and stir continuously to incorporate. Slowly stir in the cream and milk. Add the seasonings and lemon juice.

Reduce heat to low and mix in the parmesan cheese, then add the spinach.

Drain the pasta and mix it into the sauce. It will continue to thicken upon standing. Serve with garlic bread and cheese.