



SPINACH PASTA WITH GORGONZOLA

Prep: 20min – Serves 2 – Easy

15g pine nuts
200g baby spinach leaves
2 shallots
2 small garlic cloves
20g butter
100ml white wine
120g Gorgonzola
140ml cream
250g spaghetti
nutmeg
salt and pepper

1. Dry-roast the pine nuts in a frying pan until they turn fragrant and golden, put into a little bowl.
2. Wash the spinach leaves and roughly chop if they're quite big. Peel and finely chop the shallots. Peel and crush the garlic cloves.
3. Melt the butter in a frying pan and fry the shallots for a few minutes until soft. Add the garlic and fry for another minute.
4. Add the white wine and the Gorgonzola and stir until the cheese has melted.
5. Meanwhile, put the spaghetti into a large saucepan with boiling, salted water, and cook according to packet instructions until al dente.
6. Once the cheese has melted, add the cream to the sauce and bring to a boil. Add the spinach leaves and stir until the leaves have wilted. Season the sauce with nutmeg, salt and pepper.
7. Once the spaghetti are al dente, drain and add to the frying pan with the sauce, and mix. Divide the pasta between two plates and sprinkle with pine nuts.

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