



Homemade Spinach Pasta

SERVINGS: 4

TIME: 20 MINS

Ingredients

- 2 cups all-purpose flour
- 2 large eggs
- 1/2 tsp salt
- 1 cup packed Cascadian Farm spinach, thawed and squeezed dry
- Water, as needed

Directions:

1. In a blender or food processor, puree the spinach with a little water until smooth.
2. In a large mixing bowl, combine the spinach puree, flour, eggs, and salt. Mix well.
3. If the dough is too dry, add water, a tablespoon at a time, until the dough comes together.
4. Knead the dough for about 5 minutes until it becomes smooth and elastic.
5. Wrap the dough in plastic wrap and let it rest for at least 30 minutes.
6. After resting, roll out the dough using a rolling pin or a pasta machine to your desired thickness.
7. Cut the dough into your preferred shape.
8. Cook the pasta in boiling salted water for 2-3 minutes or until al dente.
9. Drain the pasta and toss with your favorite sauce and toppings. Enjoy!

*Note: Cooking times may vary, so be sure to taste the pasta as it cooks to ensure it's cooked to your desired level of doneness. Homemade pasta is a labor of love, so take your time and enjoy the process of making your own delicious pasta from scratch!